

Representing Star Producers Globally,



Servicing Star Markets Locally



ARARAT ARMENIAN BRANDY 5 YEARS OLD

Yerevan Brandy Company CJSC, Yerevan, Armenia (since 1887)

LCBO # 29662 | 40% alc./vol. | \$60.95 | 700mL | Release: 02-Dec-2023

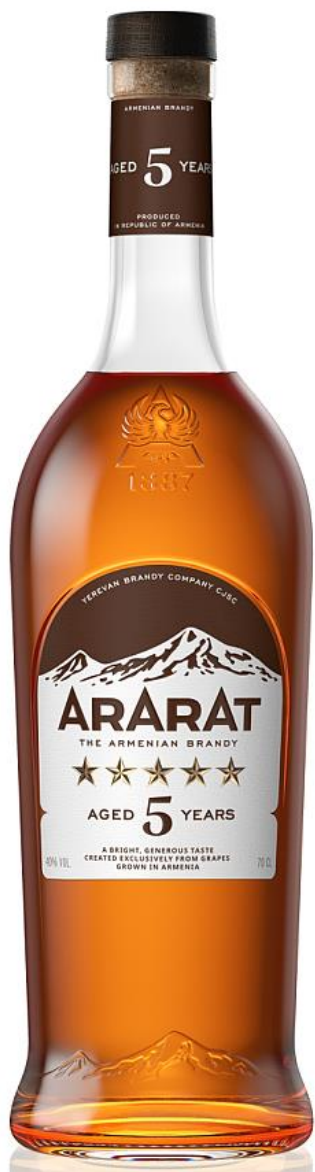
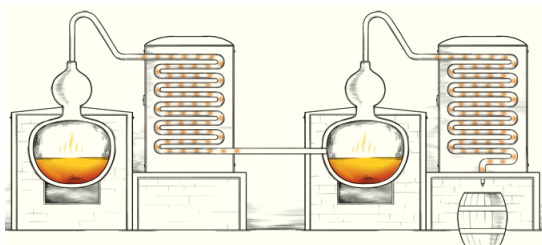
Aroma – hints of fruit and fresh wood, gently developing into shades of vanilla and cinnamon. Presents a delicate bouquet: a refreshing aroma of plum, peach and dried fruit with hints of dark chocolate.

Taste – a slightly sour tinge of blackcurrant with sweet and soft undertones, transforming into spiciness.

“...The Ararat 5 Year Old brandy is produced using steam distillation in pot stills, a superior process, with wines produced from local varieties mskhali, garan dmak, rkatsitelli, voskehat and kangun. Ageing takes place in in-house coopered Caucasian oak cask, a genuinely local product. Quality is high, with wood spice neatly integrated into a palate of dried fruits and roasted nuts, while texture is remarkably smooth and mellow, absent any alcoholic burn. As such, it can be enjoyed either neat at room temperature or served over ice for a more refreshing version.” **Score – 93p (John Szabo, Wine Align, 2020)**

According to one of the most realistic stories in the Bible, Noah came down from the top of Ararat mountain and planted the first grape vine. Doing this he set the precedence for the viticulture.

In the XIIIth century the great explorer Marco Polo described Mount Ararat as an inaccessible mountain with ever-increasing snow-capped peaks. The first documented ascent to the Great Ararat is dated 27 September 1829, when Johann Jacob von Parrot, a 37-year-old German professor, reached the peak on his third attempt. A little later, in 1876, one of his followers, the English scientist and statesman James Bryce, looking at the Ararat Valley from the top of the mountain would say: “If in fact this is where man first set foot on land, you couldn’t imagine a more impressive center of the universe.”



Production Process:

Steam distillation is used in production of ArArAt brandies. This method takes more time and is more complicated, but helps preserve all flavour qualities of indigenous Armenian grapes and pass them on unchanged to the spirits.

Varieties: Mskhali, Garan Dmak, Rkatziteli, Voskehat, Kangun

Serving suggestion: It is recommended to be enjoyed in small sips, served at room temperature. It goes down very well as an aperitif and can be served over ice or in cocktails.

Ageing: Caucasian oak (in house produced barrels) 5 years.

John Szabo, Wine Align, 2020

93p



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