

Representing Star Producers Globally,



Servicing Star Markets Locally



ARARAT ARMENIAN BRANDY 3 YEARS OLD

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

LCBO # 43404 | 40% alc./vol. | \$49.95 | 700mL | Release: 10-May-2025

The youngest in Ararat range. A lively and spicy drink with a special character and rich taste, which will be deeply appreciated by brandy connoisseurs and those who are ready to explore something new. It's nice to share it with family and friends.

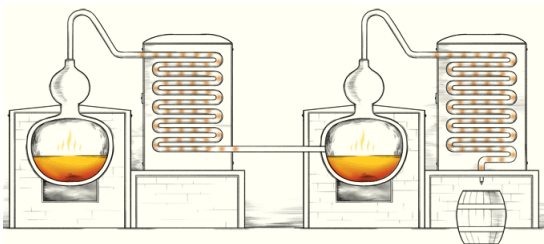
Light amber colour with sunny tints that will invariably draw the eye. Intense aroma yet harmonious, sweetish and slightly astringent at the end. Fruit trees literally bloom in the glass. They are set off by notes of butter and oak.

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 XIII 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."

Famous ARARAT Armenian brandies, whose history dates back to 1887, are created using endemic grape varieties and aged in mighty Caucasian oak.



Production Process:

Steam distillation takes more time and is more complicated than other methods but helps to preserve all flavour qualities of indigenous Armenian grapes and pass them on to the spirits. Created from spirits aged in Caucasian oak (in house produced barrels) for at least 3 years.

Varieties:, Garan Dmak, Voskehat, Kangun

Serving suggestion: This brandy will bring the warmth of sunny Armenia during leisure hours and at any table: with friends and family, during travelling and at home, inside and outside. 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.

