

Representing Star Producers Globally,



Servicing Star Markets Locally



ARARAT OTBORNÝ 7 YEARS OLD

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

eCommerce # 563154 | 40.0% alc./vol. | \$62.20



This complex and multi-faceted blend has a light aroma of fresh orange peel and a deep, long taste with hints of caramel and bitter almonds.

The elegant simplicity of ARARAT Otborný can give importance to any occasion. This historic blend will be a worthy gift not only to a true brandy connoisseur, but also to any good person.

ARARAT Otborný was the first vintage brandy, created in 1902 by the famous blending master Mkrtych Musinyants. It brought glory to its creator far from Armenia, was recognised in the historical home of cognac and was supplied to the Court of His Imperial Highness.



Production Process:

Wine goes through two distillation phases: primary and secondary, fractional distillation. The first distillation produces 32° alcohol, which is then distilled again. Secondary distillation separates alcohol into three fractions: head, heart and tail. Only the heart, the purest, thinnest and delicate fraction, is used as the basis for ARARAT brandies.

Ageing: 7 years in Caucasian oak. Only trees over 70 years old are used as the basis for the casks, another few years is spent on preparing staves and assembly - each cask is hand-made by masters of Yerevan Brandy Company in its own workshop.

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

Serving suggestion: great digestive, complements nicely nuts and dried fruits, can also be served over ice or in cocktails but is best on its own.

