



## ARARAT CHERRY

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

eCommerce # 623560 | 30.0% alc./vol.

700mL | \$99.95 \*subject to change

*Rich and rounded taste, with emphasized tones of candied cherries, spices and a slight taste of bitter almonds. Rich, intense flavour typical of Armenian cognac, filled with ripe cherries with elegant almond tones of cherry pits.*

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.”

### Process:

ARARAT Cherry is made of aged ARARAT brandy, the organoleptic brightness of which is enriched with the cherry-chocolate taste.

Cherry is a symbol of summer and generosity of nature. The taste of cherries is tart, rich, built on contrasts. It is like a taste of life itself, consisting of different moments. ARARAT with the taste of Cherry is also able to give you a new unforgettable ARARAT moment.

**Ingredients:** Brandy, Water, Sugar, Caramel, Natural cherry flavouring, Natural chocolate flavouring

**Serving suggestion:** can be consumed not only in pure form, but also chilled and in various cocktails that reveal completely new facets of its taste.

### ARARAT “Glamway” cocktail recipe

A beautiful and elegant cocktail «Glamway» can become a full-fledged adornment of a fashionable party, where it will be appreciated by ladies.

- 30 mL Ararat Cherry
- 15 mL Syrup with raspberries and gold or rattan raspberries in sugar
- 2 drops Orange bitter
- 100 mL Dry sparkling wine

