

Representing Star Producers Globally,



Servicing Star Markets Locally

ARMENIA 10 YEARS OLD

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

eCommerce # 846527 | 40.0% alc./vol. | 750mL

Mahogany colour with deep fiery tints and shades of dark amber. Rounded with pronounced notes of oak spice from the casks in which the alcohols were aged. Contains rich accords of chocolate and cinnamon with a citrus accent, followed by cardamom.

ARARAT “Armenia” is the gem of the exclusive collection of brandies, recreated according to the original recipe of Markar Sedrakyan. The 10-year-old blend was inspired by the history and culture of the master’s homeland, it combines brightness and nobility, unsurpassed quality and strength.



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: 10 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: to be enjoyed in small sips, served at room temperature.

