

Representing Star Producers Globally,



Servicing Star Markets Locally

ARARAT EREBUNI 30 YEARS OLD

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

eCommerce # 966902 | 40.0% alc./vol. | 700mL

Deep amber colour blending into mahogany shades. It looks as if the drink radiates warmth. Deep, ambient and silky, with a wide variety of tones. The combination of dried fruits and roasted hazelnuts leaves a pleasant tartness of aged oak, complemented by apricot and prunes.

A precious blend of 30-year-old ARARAT "Erebuni" brandy is distinguished by its exquisite aroma and unique generous taste. It bears the name of the ancient Erebuni fortress, erected in 782 BC by order of King Argishti I.



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: 30 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: A tasting of such a drink is a special ritual that takes time and a fine sense of taste. Use special brandy glasses to fully appreciate all the nuances.

