

# Armenian

wine catalogue

by the Vine and Wine Foundation of Armenia







# Alexandrea Winery

Vineyard

34 ha in Kotayk, Aragatsotn and Vayots Dzor

Grape varieties

Sev Areni, Voskehat, Khndoghni, Chardonnay, Riesling, Muscat, Pinot Noir, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot, Malbec, Syrah

Address

7/1 Nalbandyan street, 7, 0010 Yerevan, Armenia

Web site

[www.alexandreawinery.com](http://www.alexandreawinery.com)

Email

[info@alexandreawinery.com](mailto:info@alexandreawinery.com)

Phone/ WhatsApp

+374 55 52 80 10

History

Founded in 2017 by Armenian-American entrepreneur Adam Kablarian, Alexandria Winery represents a new generation of Armenian winemaking, where heritage, innovation, and terroir converge. The winery was established with a clear vision: to reveal the richness of Armenia's terroir and contribute to the growing recognition of Armenian wines on the global stage.

Rooted in the belief that wine should reflect its origin, Alexandria draws on Armenia's high-altitude vineyards, abundant sunshine, and volcanic soils to craft wines of elegance, freshness, and character.

Alexandrea Winery proudly produces Armenia's first Riesling, showcasing the unique expression of Armenia's terroir. In July 2026, the winery will also introduce its Pinot Noir to the Armenian and US markets. These wines reflect how globally celebrated grape varieties evolve under Armenia's sun and high-altitude vineyard conditions.

With vineyards across several regions and recognition at leading international competitions, Alexandria Winery presents Armenia's ancient winemaking heritage through a modern lens.





## ALEXANDREA PINOT NOIR



Red dry still



Pinot Noir 100%



2024



Hand-harvested, hand-sorted grapes fermented in stainless steel under controlled temperatures with twice-daily gentle punch-downs for extraction.



10 months in American and French oak



13,8 %



Bright ruby in color, with an expressive nose of ripe red cherry and subtle raspberry, complemented by delicate toasted oak, sweet spice, and light vanilla. Medium-bodied and dry, the palate shows vibrant acidity and fine, silky tannins, leading to a smooth, elegant finish.



## ALEXANDREA WHITE CUVÉE



White dry still



Chardonnay 70%, Voskehat 30%



2024



Hand-harvested grapes, carefully sorted and inoculated in stainless steel tanks under the controlled temperatures.



13,8 %



Clear straw yellow in color, with a fresh and expressive bouquet of yellow orchard fruits, wild chamomile, and delicate white flowers. Crisp and lively on the palate, it reveals green apple, juicy pear, subtle citrus peel, and mountain herbs, supported by vibrant acidity and a clean, mineral-driven finish.



Double Gold Class Champion at Rodeo Uncorked 2026  
Gold at San Diego wine & spirits 2026



## ALEXANDREA RIESLING



White dry still



Riesling 100%



2024



Hand-harvested grapes, carefully sorted and inoculated in stainless steel tanks under the controlled temperatures.



13,9 %



Fresh and expressive aroma of green apple and pear, lifted by delicate floral blossom notes and subtle flinty minerality. Crisp and precise on the palate, with vibrant citrus of lime and lemon, hints of tropical fruit, and a refined mineral backbone, leading to a clean, refreshing finish.



Double Gold Class Champion at Rodeo Uncorked 2026  
Gold at San Diego wine & spirits 2026



## ALEXANDREA CHARDONNAY RESERVE



White dry still



Chardonnay 100%



2024



Hand-harvested grapes, carefully sorted and inoculated in stainless steel tanks under the controlled temperatures.. The half of the fermentation passed in French and American oak barrels. Battonage was done during barrel ageing.



10 months in American and French oak



14 %



Clear golden yellow in color, with luscious Meyer lemon curd and ripe apple aromas framed by spicy toasted oak and vanilla. Rich and viscous on the palate, balanced by refreshing acidity, with buttery oak and yellow fruit notes leading to a long, intense finish.



Silver at San Diego IWSC 2025, Silver at CMB 2025,  
Gold at L. A. international wine competition 2025



# Agro Management LLC

Brand name	Alluria Wines
Vineyard	7,5 ha in Armavir region
Grape varieties	Haghtanak, Karmrahyut, Voskehat, Kangun, Alurdreni (Tozot)
Address	6/6 Etchmiadzin, Margara highway, Vagharshapat, Armavir region, Armenia
Web site	<a href="http://www.alluria.wine">www.alluria.wine</a>
Email	<a href="mailto:alluriaoffice@gmail.com">alluriaoffice@gmail.com</a>
Phone/ WhatsApp	+374 77 25 87 42

## History

The Machanyan family's winemaking heritage traces its roots to the village of Aylur near Van, where generations of the family cultivated vines and produced wine. The village itself took its name from the river Alluria that once flowed around it, a source of life and inspiration for the community.

Honoring this centuries-old tradition, the family established Alluria Wines, dedicated to crafting wines from Armenia's indigenous and native grape varieties grown in their own vineyards.

Located in the historic Ararat Valley, near Holy Etchmiadzin, the vineyards benefit from a warm climate and sandy-clay soils that create ideal conditions for ripening grapes of exceptional quality. Combined with careful vineyard management and a deep respect for tradition, these natural advantages allow Alluria to produce wines that express the authentic character of Armenian terroir.

Each bottle reflects the Machanyan family's heritage, passion, and commitment to preserving Armenia's rich winemaking legacy.





## ALLURIA THE CLASSIC



Red dry still / Natural Wine



Haghtanak 50%, Karmrahyut 50%



2022



Hand-harvested, destemmed grapes undergo maceration and crushing, followed by alcoholic fermentation and malolactic fermentation. The wine is then pressed and aged for 8 months in vats .



14,5%



Bright dark red in color, with a rich and expressive bouquet of ripe cherry, blackcurrant, and mulberry syrup. Full-bodied on the palate, supported by firm, active tannins, leading to a long, persistent finish.



€ 14 -15



## ALLURIA THE BEAUTY



White dry still / Natural Wine



Voskehat 100%



2023



Hand-harvested, destemmed grapes undergo fermentation with remontage. After alcoholic fermentation, malolactic fermentation follows. The wine is then pressed and aged for 8 months in vats.



13,5%



Deep gold in color, with a wild fruit-driven nose of ripe pear and quince. Generous and full-bodied on the palate, showing juicy concentration and well-balanced acidity, leading to a remarkably persistent finish.



€ 9 -10



## ALLURIA THE ROSE



Rose dry still / Natural Wine



Sev Areni 30%, Tozot 35%, Milagh 35%



2023



Hand-harvested grapes, destemmed, fermented with remontage. After alcoholic fermentation, malolactic fermentation is completed. The wine is pressed and aged for 8 months in vats.



14,5%



Bright rose in color, with an aromatic profile of strawberry, grapefruit, and apricot. Fresh yet full-bodied on the palate, showing juicy concentration, vibrant red fruit character, and a long, persistent finish.



€ 9 - 10



## ALLURIA THE BEAUTIFUL KANGUN



White dry still / Natural Wine



Kangun 100%



2023



Hand-harvested grapes, destemmed, fermented with remontage. After alcoholic fermentation, malolactic fermentation is completed. The wine is pressed and aged for 8 months in vats .



14,5%



Deep straw in color, with a layered aromatic profile of wild fruits, ripe pear, and quince, complemented by blossom, apricot, and peach kernel. Full-bodied and juicy on the palate, with generous concentration and a long, persistent finish.



€ 9 - 10



## ALLURIA THE SPECIAL N1



Red dry still / Natural Wine



Khndoghni 100%



2022



Hand-harvested grapes, destemmed and macerated with skins, followed by crushing and alcoholic fermentation. Malolactic fermentation is completed. The wine is pressed and aged for 8 months in vats.



14,5 %



Dark purple in color, with pronounced blackberry syrup and dark berry aromatics. Dense and structured on the palate, supported by vibrant acidity and firm, well-integrated tannins, leading to a persistent, layered, and exceptionally long finish.



€ 14 -15



## ALLURIA THE SPECIAL N3



Red dry still / Natural Wine



Khndoghni 35%, Haghtanak 35%, Karmrahyut 30%



2022



Hand-harvested grapes, destemmed and macerated with skins, followed by crushing and alcoholic fermentation. Malolactic fermentation is completed. The wine is pressed and aged for 8 months in vats.



14,5 %



Bright dark red in color, with mulberry syrup, blackcurrant, and ripe cherry aromatics. Full-bodied and richly textured, supported by firm, well-structured tannins, unfolding into a persistent finish.



€ 14 -15



## ALLURIA THE RESERVE



Red dry still / Natural Wine



Haghtanak 50%, Karmrahyut 50%



2022



Hand-harvested grapes, destemmed and macerated with skins, followed by crushing and alcoholic fermentation. Malolactic fermentation is completed. The wine is pressed and aged for 8 months in vats.



12 months in Artsakh oak barrel



14,5 %



Bright dark red in color, revealing pine, eucalyptus, mulberry syrup, blackcurrant, cinnamon, clove, and ripe cherry aromatics. The palate shows dark chocolate and coffee notes, supported by depth and structure, leading to a long finish.



€ 24 - 25



## ALLURIA THE VERY SPECIAL RESERVE



Red dry still / Natural Wine



Khndoghni 100%



2022



Hand-harvested grapes, destemmed and macerated with skins, followed by crushing and alcoholic fermentation. Malolactic fermentation is completed. The wine is pressed and aged for 8 months in vats.



12 months in Artsakh oak barrel



14,5 %



Bright dark red in color, with a complex aromatic profile of pine, eucalyptus, mulberry syrup, blackcurrant, cinnamon, clove, and ripe cherry. Full-bodied and structured, culminating in a long finish.



€ 36 - 37



## ALLURIA THE DARK



Red dry still



Haghtanak 50% Karmrahyut 50%



2019



Hand-harvested grapes, destemmed and macerated with skins, followed by crushing and alcoholic fermentation. Malolactic fermentation is completed. The wine is pressed and aged for 8 months in vats.



18 months in Artsakh oak barrel



14,5 %



Bright dark red in color, displaying mulberry syrup, blackcurrant, cinnamon, walnut, and ripe cherry aromatics. Full-bodied and richly textured, supported by firm tannins, leading to a deep finish.



€ 34 - 35



## BEAST OF ALLURIA



Red dry still / Natural Wine



Haghtanak 50% Karmrahyut 50%



2018



Hand-harvested grapes, selectively harvested at early and late stages, destemmed, and co-fermented with maceration. Alcoholic fermentation is followed by malolactic fermentation. The wine is pressed, then distilled, and aged in oak barrels. Final maturation continues in bottle.



48 months in Artsakh oak barrel



23 %



Bright dark red with brown tones



€ 68 - 69



## Noa of Areni LLC

Brand name	Altterra Wines
Vineyard	70 ha in Rind, 18 ha in Aghavnadzor (Vayots Dzor)
Grape varieties	Sev Areni, White Areni, Khatouni, Voskehat, Alurdreni (Tozot), Garan Dmak, Chilar, Ararati, Mskhali, Jrjuk, Milagh
Address	12 Apt., 41 Tumanyan Street, Yerevan, Armenia
Web site	<a href="http://www.altterrawines.com">www.altterrawines.com</a>
Email	<a href="mailto:narek.santuryan@schuler.ch">narek.santuryan@schuler.ch</a>
Phone/ WhatsApp	+374 55 38 22 88

### History

Altterra Wines is a premium Armenian wine producer dedicated to expressing the authenticity, depth, and heritage of one of the world's oldest winemaking regions. Rooted in Armenia's 6,100-year-old viticultural tradition, the winery combines time-honored practices with modern winemaking techniques to craft expressive, internationally competitive wines.

The portfolio focuses on premium red and dry white wines made from indigenous Armenian grape varieties alongside selected international cultivars. This approach balances a strong sense of local identity with global market appeal, resulting in wines that are distinctive yet accessible.

Altterra Wines operates as part of Schuler Kellerei, one of Switzerland's oldest wine groups. This partnership brings technical expertise, quality control, and international experience, ensuring consistent production standards and long-term development.

With an annual production of approximately 250,000 bottles, Altterra maintains a quality-driven philosophy while expanding its international presence. The wines are exported to the United States, Russia, Australia, Sweden, Belgium, and Brazil, and are positioned in premium on-trade channels including fine dining restaurants, hotels, and specialized wine retailers.



## NOA CUVÉE RESERVE



White dry wine



Voskehat, Khatouni, White Areni



2023



Hand-harvested, fermented and aged in Armenian and French oak with extended lees contact.



14 months in Armenian and French oak barrels



13,5 %



Opulent bouquet of nuts, ripe wild pear, buttercream, dandelion florals, and dried pineapple. Well-balanced and textured palate with ripe pear, honeyed tones, and subtle aged parmesan nuances, leading to a rich, tropical-fruited finish.



€ 8,3



IWSC - Silver



## NOA TOZOT RESERVE



Rose Dry Wine



100% Alurdreni (Tozot)



2023



Hand-harvested, and fermented at low temperature.



9 months in Armenian oak barrels



13,5 %



Fragrant bouquet of fruit and berry florals, with mineral undertones, creamy oak, and white lilac. Silky and vibrant palate, unfolding wild strawberry, rose petals, citrus zest, and subtle minerality in a long, elegant finish.



€ 8,3



IWSC - Silver



## NOA ARENI RESERVE



Red Dry Wine



Sev Areni



2021



Double hand-sorted old vines. Cold maceration, fermentation in French oak, followed by malolactic fermentation in Armenian oak for 18 months, 9 months in French oak, 9 months bottle aging.



10 months in French oak barrels



14,5 %



Intense and layered, with red and black berries, dried herbs, warm spice, chocolate, vanilla, and smoky oak. Full-bodied and harmonious, with refined tannins, vibrant acidity, and a long, smooth, elegant finish.



€ 8,3



IWSC - Gold



## NOA LIMITED EDITION



Red Dry Wine



Sev Areni



2021



Carbonic maceration in used French oak without crushing. Post-fermentation skin contact for 3 months, gentle pressing with free-run juice only.



18 months in New Armenian and rested French oak barrels.



15 %



Precise and multilayered, showing red cherry, wild strawberry, pomegranate, herbs, rose petals, vanilla, dark chocolate, and minerality. With aeration, cedar, spice, and smoke emerge, leading to a long, saline-mineral, refined finish.



€ 16,7



IWSC - Gold



## NOA NATURAL SWEET



White natural sweet aged wine



Voskehat, Khatoun Kharji, Garan Dmak, Chilar, White Areni



2020



Late-harvest hand selection. Fermented in Armenian oak at 16°C, followed by lees aging and 2 years barrel maturation.



2 years oak aging on lees



13,0 %



Concentrated bouquet of dried apricot, baked apple, honeycomb, citrus peel, quince, Armenian oak, vanilla, toasted nuts, and florals. Rich and structured, balancing natural sweetness and freshness, with a creamy, rounded, long finish.



€ 8,3



IWSC - Bronze



## ARKURI KHATOUNI



White dry wine



Khatouni



2023



Hand-harvested, fermented at 15–16°C in stainless steel with cultured yeasts, followed by stainless steel resting.



13,5 %



Fresh bouquet of lemon, melon, citrus, and white florals. The palate shows pear, orange, and tropical fruits, balanced by vibrant acidity and a velvety, elegant structure.



€ 5,7



## ARTERIA ARENI \ TOZOT



Rose dry Wine



Sev Areni, Alurdreni (Tozot)



2024



Hand-harvested, cold maceration, gentle pressing, fermentation at 12–16°C with cultured yeasts.



13,0 %



Strawberry and red currant with subtle spice. Fresh and fruit-driven, with moderate acidity, soft texture, and a smooth, balanced, lingering finish.



€ 4,8



## ARKURI TOZOT



Red Dry Wine



Alurdreni (Tozot)



2024



Hand-harvested, cold maceration, controlled fermentation, 3 months skin contact, gentle pressing.



13,5 %



Fresh cherry and raspberry accented by subtle spice, evolving with age into earthy, leathery, and mushroom nuances. Medium-bodied and finely textured, with soft tannins and a refined structure, it expresses terroir with elegance, finesse, and balance.



€ 5,7



## ARTERIA VOSKEHAT \ KHATOUNI



White dry wine



Voskehat, Khatouni



2024



Hand-harvested, cold maceration on the skins, gentle pressing and multi-stage pressing, blended must fermented in stainless steel.



13 %



Expressive and complex, with fresh fruit, florals, and minerality. Well-structured and fresh, delivering ripe white fruits, citrus, florals, and a lively, elegant finish.



€ 4,8



IWSC



## ARTERIA ARENI \ TOZOT



Red Dry Wine



Sev Areni, Alurdreni (Tozot)



2024



Hand-harvested, post-fermentation maceration on skins for 2 months.



14 %



Rich and multilayered, showing red and black berries, floral notes, sweet spice, red pepper, and smoky minerality. Well-structured with velvety tannins, vibrant fruit, and a long, elegant, layered finish.



€ 4,8



IWSC



**SARGSYAN**

by Ararat wine factory LLC  
since 1906

# Ararat Wine Factory LLC

Brand name

Sargsyan By Ararat Wine Factory

Vineyard

32 ha in Ararat region

Grape varieties

Mskhali, Kangun, Haghtanak, Karmrahyut, Rkatsiteli, Kakhet (Milagh)

Address

Armenia, Ararat Province, vil. Ararat, str. Raffi 1/1

Web site

[www.araratwinecognac.com](http://www.araratwinecognac.com)

Email

[araratwinefactory@gmail.com](mailto:araratwinefactory@gmail.com) / [sargsyanoffers@gmail.com](mailto:sargsyanoffers@gmail.com)

Phone/ WhatsApp

+374 98 45 45 48

History

Ararat Wine Factory LLC, founded in 1906 by Nikolai Shustov, is one of Armenia's leading producers of alcoholic beverages. Located in the Ararat region, an area historically associated with viticulture, the company benefits from favorable climatic conditions and fertile soils.

The factory produces a wide range of wines, brandies, spirits, and fruit distillates, combining traditional Armenian craftsmanship with modern production technologies. Wine production is based on locally sourced grapes, including indigenous varieties such as Sev Areni, Kangun, and Mskhali, resulting in wines that reflect both regional identity and international style.

The company's portfolio includes several distinct wine lines: "SARGSYAN," "AKUT," "BURMUNQ," "TAVISH," and "NEKTAR", designed to meet diverse market demands. In addition to grape-based products, Ararat Wine Factory produces fruit distillates from locally sourced apricot, pomegranate, cornelian cherry, and other fruits, all subject to strict quality control throughout the production process.

Ararat Wine Factory has received numerous international and regional distinctions, including awards from PRODEXPO and WINE EXPO, as well as recognition such as the "Brand of Europe" title.

The company actively participates in industry events, including Yerevan Wine Days, where it presented new product lines to both professionals and consumers. Today, its products are exported to multiple international markets, including Russia, Kazakhstan, Belarus, Belgium, and Israel.

Through a combination of heritage, scale, and continuous development, Ararat Wine Factory continues to strengthen its position in both local and global markets.





## SARGSYAN



Red dry still



Kakhet 25%, Haghtanak 25%, Sev Areni 40%, Karmrahyut 10%



2023



Hand-harvested, sorted grapes, pressed, fermented in stainless steel, maturation



12,5 %



Deep ruby with garnet reflections. Aromas of dark cherry, blackberry, and plum, complemented by cocoa, vanilla, and delicate spice. The palate unfolds in layers of dark fruit with well-integrated tannins and subtle oak influence, finish marked by notes of chocolate and spice.



€ 7-10



## SARGSYAN



White dry still



Mskhali 40%, Voskehat 20%, Kangun 30%, Van 10%



2023



Hand-harvested, sorted grapes, fermented in stainless steel, maturation.



11,5 %



Bright straw with golden highlights. Bouquet of citrus, white peach, and acacia blossom lifted by mineral undertones. The palate reveals citrus and stone fruit flavors, supported by vibrant acidity and a refined finish.



€ 7-12



## AKUT



White semi-dry still



Mskhali 100%



2023



Selected grapes, fermented, short maturation.



12,5 %



Straw yellow with soft golden reflections. Aromas of white flowers, ripe peach, and honeyed pear complemented by subtle exotic fruits. The palate delivers stone fruits and ripe apple, balanced by gentle sweetness and fresh acidity, lingering finish.



€ 4.8 - 6



## BURMUNQ



Rose dry still



Kakhet 60%, Haghtanak 20%, Sev Areni 15%, Meghrabuyr 5%



2021



Selected grapes, pressed, fermented.



11 %



Delicate pink. Bouquet of wild strawberry, raspberry, and rose petals lifted by refined floral nuances. The palate reveals red berries and pomegranate, supported by bright acidity and an elegant finish.



€ 6.1 - 8



## NEKTAR



Red semi-sweet still



Haghtanak 40%, Kakhet 60%



2023



Harvested grapes processed and fermented in stainless steel.



12,5 %



Deep ruby red. Bouquet of ripe cherry, blackcurrant, and red berry jam enriched with subtle notes of dried fruit and delicate spice. The palate reveals layers of red berries and sweet plum, balanced by gentle acidity, with soft tannins and a lingering finish.



€ 3-4.5



## NEKTAR



White semi-sweet still



Mskhali 60%, Kangun 40%



2023



Harvested grapes processed and fermented in stainless steel.



12,5 %



Pale straw yellow with light golden highlights. Bouquet of ripe pear, white peach, and tropical fruits complemented by floral undertones. The palate reveals juicy pear and apricot, balanced by lively acidity, refreshing finish.



€ 3.1-4.6



## TAVISH



Red dry still



Haghtanak 100%



2023



Selected grapes pressed and fermented.



10,5 %



Deep ruby red. Aromas of red berries, cherry, and raspberry, complemented by subtle spice notes. The palate shows ripe cherry and red plum supported by soft tannins, leading to a smooth finish.



€ 3-5



## TAVISH



White dry still



Mskhali 100%



2023



Selected grapes pressed and fermented.



11,5 %



Light straw with greenish reflections. Aromas of citrus, green apple, and white blossoms lifted by light herbal nuances. The palate reveals lemon zest and green apple, supported by balanced acidity and a mineral-driven finish.



€ 3.2-5.1



# Aratashen Winery LLC

Brand name	SHUNCH by Aratashen Winery
Vineyard	10 ha in Aratashen (Armavir)
Grape varieties	Sev Areni, Voskehat
Address	1/3 Komitas street, Aratashen, 1118, Armavir Province, Armenia
Web site	<a href="http://www.aratashenwinery.am">www.aratashenwinery.am</a>
Email	<a href="mailto:info@aratashenwinery.com">info@aratashenwinery.com</a>
Phone/ WhatsApp	+374 95 21 80 46

## History

SHUNCH Wines are produced at Aratashen Winery, founded by the Egoyan family in 2018 in Armenia's Ararat Valley, located between Mount Ararat and Mount Aragats, a historic region of viticulture. The vineyards are planted mainly with indigenous Armenian grape varieties, especially Sev Areni and Voskehat. The vines grow in a climate combining strong sunlight and cool mountain breezes, allowing balanced ripening, freshness, and expressive terroir character. From the beginning, SHUNCH has followed a philosophy that combines native grape varieties, fertile volcanic soils, modern winemaking technologies, and long-standing Armenian traditions to create authentic yet internationally competitive wines.

Sustainability is central to the estate. The vineyards are managed using regenerative and organic farming principles aimed at improving soil health, increasing biodiversity, and preserving natural resources. The winery uses solar energy and applies drip irrigation and elements of permaculture to reduce environmental impact.

Since establishment, approximately 50,000 vines, trees, and shrubs have been planted, with further expansion planned in the coming years.

The winery produces both still and sparkling wines, with the latter crafted using both the Charmat and traditional methods. Through its integration of heritage, innovation, and sustainability, SHUNCH Wines represent a contemporary expression of Armenian winemaking rooted in place and tradition. It reflects a commitment to quality, identity, and long-term development of Armenian wine culture and recognition international market presence.



## SHUNCH RESERVE ARENI



Red dry still



Sev Areni 100%



2024



Conventional winemaking



12 months aging in French oak



13,5 %



Dark ruby. Bouquet of dried fruits and cherry complemented by subtle mature fruit nuances. The palate reveals dried cherry, oak, and vanilla, with a smooth texture and a persistent finish.



€ 13,3



## SHUNCH VOSKEHAT



White dry



Voskehhat 100%



2024



Conventional winemaking



12 %



Light yellow. Bouquet of citrus notes complemented by fresh, zesty nuances. The palate reveals floral notes and honey, with a light texture and a smooth finish.



€ 7,5



## SHUNCH ARENI



Red dry



Sev Areni 100%



2024



Conventional winemaking



13.5 %



Dark ruby. Bouquet of cherry and raspberry complemented by vibrant red fruit nuances. The palate reveals red berry flavors supported by a rich structure, leading to a smooth finish.



€ 7.5



## SHUNCH VOSKEHAT RESERVE



White dry reserve



Voskehat 100%



2025



Conventional winemaking



12 months aging in French oak



13 %



Creamy medium yellow. Bouquet of pineapple, honey, and vanilla complemented by soft tropical and sweet nuances. The palate reveals vanilla and apricot, with an elegant finish.



€ 13.3



## SHUNCH SPARKLING



Sparkling



Voskehat 100%



2024



Traditional method



12 months aging in bottles



11.5%



Light yellow. Bouquet of lemon and white flowers complemented by delicate floral and citrus nuances. The palate shows bright acidity and medium body, leading to a refreshing finish.



€ 12.5



# Golden Grape ArmAs LLC

Brand name	ArmAs
Vineyard	180 ha in Aragatsotn region
Grape varieties	Voskehat, Sev Areni, Karmrahyut, Kangun
Address	Nor Yedesia, Aragatsotn region
Web site	<a href="http://www.armas.am">www.armas.am</a>
Email	<a href="mailto:info@armas.am">info@armas.am</a>
Phone/ WhatsApp	+374 41 03 57 03 / +374 99 00 92 62

## History

Golden Grape ArmAs was founded in 2007 by Armenak Aslanian, who repatriated to Armenia with the vision of reconnecting family heritage, culture, and progress through winemaking. Guided by strong personal values, he established the estate as a reflection of both tradition and forward-looking ambition.

Together with his daughters, Armenak Aslanian continues an 80-year-old family winemaking tradition, preserving a legacy rooted in dedication to the land and its history. The name ArmAs honors his grandfather, Armenak Aslanian Sr., the original winemaker of the family, symbolizing continuity across generations.

Located in one of the world's oldest regions of viticulture and enology, ArmAs Estate is committed to contributing to the revival and global recognition of Armenian winemaking. Through ongoing development and a clear long-term vision, the estate combines heritage with modern practices, aiming to express the depth and authenticity of Armenia's wine culture.

ArmAs Estate stands as a testament to family legacy, cultural identity, and the enduring potential of Armenian wine.





## ROSÉ DRY WINE



Rosé dry still



100% Karmrahyut



2022



Hand-harvested grapes, sorted, gently pressed with short skin contact, and fermented in stainless steel under controlled temperatures.



13–14%



Light pink in color, with strawberry, cherry, and delicate floral hints. Fresh, crisp, and well-balanced on the palate, with red berry notes and a refreshing finish.



€ 5-6



Berlin Wine Trophy 2026 – Gold  
Mundus Vini 2025 – Grand Gold  
Decanter World Wine Awards 2025 – Silver



## KEERK



Red dry still



80% Karmrahyut, 20% Kangun



2022



Hand-harvested grapes, sorted and fermented in stainless steel under controlled temperatures.



13–14%



Aromas of ripe pomegranate and red berries. Medium-bodied on the palate, with subtle peppery nuances, hints of allspice, and a smooth, well-balanced finish.



€ 4-5



Berlin Wine Trophy 2026 – Silver  
Mundus Vini 2025 – Silver  
Decanter World Wine Awards 2025 – Bronze



## ARENI



Red dry still



100% Sev Areni



2018



Hand-harvested grapes fermented in stainless steel, followed by short aging in oak.



5 months in Armenian oak barrel



13 - 14%



Ruby red. Aromas of cherry and red berries, with a touch of light spice. Fruity and elegant on the palate, with soft tannins, subtle spice, and a balanced finish.



€ 5-6



Berlin Wine Trophy 2026 – Silver  
Mundus Vini 2025 – Silver  
International Wine Challenge 2025 – Bronze



## VOSKEHAT



White dry still



100% Voskehat



2023



Hand-harvested and sorted grapes, gently pressed and fermented in stainless steel at low temperatures.



12,5-13,5%



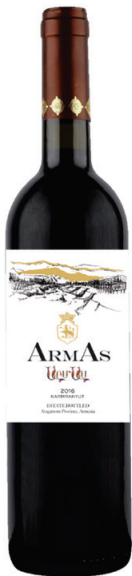
Pale straw. Aromas of citrus, white flowers, and apricot. Crisp and refreshing, with balanced acidity, bright citrus notes, and a clean finish.



€ 6-7



Berlin Wine Trophy 2026 – Gold  
Decanter World Wine Awards 2025 – Silver  
Mundus Vini 2025 – Gold



## KARMRAHYUT



Red dry still



100% Karmrahyut



2016



Hand-harvested grapes fermented in stainless steel, followed by short aging in oak.



6 months in Armenian oak barrel



13 - 14,5%



Deep red. Aromas of dark berries, plum, and spice. Full-bodied, with concentrated fruit, firm tannins, and a long, spicy finish.



€ 6-7



Berlin Wine Trophy 2026 – Silver  
Mundus Vini 2025 – Silver  
International Wine Challenge 2025 – Commended



## RESERVE ARENI



Red dry still



100% Sev Areni



2021



Hand-harvested, sorted grapes undergo maceration and fermentation, followed by aging.



12 months in Armenian oak barrel



14%



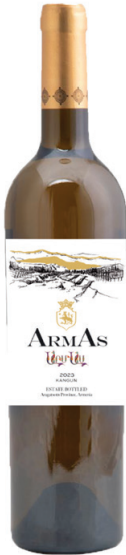
Deep ruby. Aromas of black cherry, dried fruits, and oak spice. Structured and complex, with velvety tannins, layered fruit, and a long, persistent finish.



€ 10-12



Berlin Wine Trophy 2026 – Gold  
Mundus Vini 2025 – Gold  
Decanter World Wine Awards 2025 – Silver



## KANGUN



White dry still



100% Kangun



2023



Hand-harvested grapes fermented in stainless steel at controlled temperatures.



12–13%



Pale yellow. Aromas of green apple, citrus, and floral notes. Light-bodied and crisp, with lively acidity and a clean, refreshing finish.



€ 4-5



Berlin Wine Trophy 2026 – Gold  
Decanter World Wine Awards 2025 – Gold  
Mundus Vini 2025 – Grand Gold



# Armenia Wine Factory LLC

Brand name	ARMENIA WINE
Vineyard	140 ha in Aragatsotn, Armavir, Ararat regions
Grape varieties	Sev Areni, Kangun, Karmrahyut, Voskehat, Haghtanak, Cabernet Sauvignon, Saperavi, Merlot, Malbec, Muscat Ottonel, Tannat, Viognier, Colombard, Cabernet Franc, Rkatsiteli, Muscat Rose, Petit Verdot, Primitivo
Address	Armenia, 0223, Aragatsotn Marz, Sasunik village 30th St. 1st Blind Alley, №3
Web site	<a href="http://www.armeniawine.am">www.armeniawine.am</a>
Email	<a href="mailto:marketing@armeniawine.am">marketing@armeniawine.am</a> , <a href="mailto:info@armeniawine.am">info@armeniawine.am</a>
Phone/ WhatsApp	+374 60 46 77 07, +374 44 80 22 22
History	

Armenia Wine Company is one of the country's leading wine and brandy producers, representing a modern expression of Armenia's 6,000-year-old winemaking heritage. Founded by the Vardanyan and Mkrtychyan families, the company began its journey in 2006 with the establishment of its first vineyards in the Armavir region.

In 2008, the winery complex was built in the Aragatsotn region. Constructed from traditional red tuff stone and inspired by Armenian architectural heritage, the estate overlooks Mount Ararat, Mount Aragats, and Mount Ara, reflecting a deep connection between landscape, culture, and winemaking.

Combining international technology with local expertise, Armenia Wine produces still, sparkling, and organic wines as well as brandy across multiple segments. The company collaborates with more than 600 winegrowers, cultivates 140 hectares of its own vineyards, and manages 90 hectares of Ecocert-certified organic vineyards. Grapes are sourced from four major winemaking regions of Armenia, ensuring diversity and consistency.

With an annual production capacity of 14 million bottles and a portfolio of over 140 SKUs, Armenia Wine has established a strong presence in domestic and international markets, exporting to more than 50 countries. Its wines have received over 200 medals at leading international competitions.

The company also founded Armenia's first Wine History Museum, dedicated to presenting the heritage of Armenian viticulture.





## TAKAR



Red dry still



Sev Areni 100%



2024



Hand-harvested, sorted grapes, destemmed and crushed; maceration and fermentation at 24–26°C in stainless steel; malolactic fermentation; stabilization, filtration, and bottling.



12 months in French oak barrels



13,5-14 %



Dark red with a purple rim. Aromatic layers of spice, vanilla, clove, ripe cherry, and blackberry define a warm, expressive bouquet. The palate is balanced and supple, with soft tannins and peppery nuances interwoven with ripe berry fruit, delivering a harmonious, rounded profile.



## TAKAR



White Dry still



Kangun 100%



2024



Hand-harvested, sorted grapes; inert pressing and flotation clarification; fermentation at 17°C; stabilization, filtration, and bottling.



12 months in French oak barrels



13,5-14 %



Light straw. Floral, fruity, and vanilla aromatics introduce a refined profile. Fresh and elegant on the palate, with a clean, poised expression and seamless balance.



## ART ARMENIA



Red dry still



Sev Areni 70%, Malbec 30%



2025



Hand-harvested, sorted grapes, destemmed and crushed; maceration and fermentation at 24–26°C in stainless steel; malolactic fermentation; stabilization, filtration, and bottling.



13,5-14 %



Ruby. Red berries, cherry, and pomegranate shape a vibrant aromatic profile. The palate is rich and fruit-driven, centered on ripe berries and wild cherry, delivering depth and generosity.



## ART ARMENIA



White Dry still



70% Kangun, 30% Viognier



2025



Hand-harvested, sorted grapes; inert pressing and flotation clarification; fermentation at 15–17°C, arrested by cooling; stabilization, filtration, and bottling.



13,5-14 %



Light straw. Floral and tropical fruit aromatics lead into a rich palate marked by fig and pineapple, offering a lush, expressive fruit profile.



## MAYRIK



Red dry still



Sev Areni 100%



2025



Hand-harvested, sorted grapes, destemmed and crushed; maceration and fermentation at 24–26°C in stainless steel; malolactic fermentation; stabilization, filtration, and bottling.



13,5-14 %



Dark ruby. Aromatic notes of cherry and subtle spice open into an expressive, fruit-forward palate of red cherry, raspberry, and wild berries, lifted by light floral nuances and gentle spice, creating a balanced and vibrant impression.



## MAYRIK



White Dry still



Kangun 70%, Voskehat 30%



2025



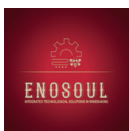
Hand-harvested, sorted grapes; inert pressing and flotation clarification; fermentation at 15–17°C, arrested by cooling; stabilization, filtration, and bottling.



13,5-14 %



Light straw with golden highlights. An elegant floral bouquet with apricot nuances defines the nose. Light-bodied and vibrant, the palate shows crisp acidity and refreshing fruit character, unfolding lemon, pear, and green apple toward a clean, lively finish.



## Enosoul LLC

Brand name	The Soul Of Nature
Grape varieties	Sev Areni, Voskehat
Address	9 Shirak street, Yerevan, RA
Web site	<a href="http://www.enosoul.am">www.enosoul.am</a>
Email	<a href="mailto:info@enosoul.am">info@enosoul.am</a>
Phone/ WhatsApp	+374 33 08 80 07

### History

Founded in 2019, ENOSOUL was established on a simple philosophy: wine is born in the vineyard, and the role of the winemaker is to preserve and reveal what nature has already created. Rooted in this belief, ENOSOUL stands alongside the wine, helping it remain authentic to its origin and character.

Created to bring leading international expertise and solutions to Armenian winemaking, ENOSOUL has become a trusted partner to producers across the industry. The company provides a complete value chain, from oenological materials and equipment to packaging, certification, and laboratory services, supporting quality at every stage from concept to bottle.

This philosophy now continues through ENOSOUL's own wines, where technical precision meets respect for nature. The bird featured on the label symbolizes this vision. A permanent resident of the vineyard, it represents the first witness to the vine and its fruit, living within nature rather than altering it.

Through this identity, ENOSOUL expresses its core conviction: great wine is not manufactured, but carefully guided to preserve its essence.

ENOSOUL is dedicated to revealing the soul of wine, from idea to glass.



## THE SOUL OF NATURE



Red dry still



Sev Areni 100%



2025



Hand-harvested, sorted grapes fermented at red wine temperatures, gently pressed, and aged.



3 months in American, French and Cherry oak barrels



13-13,5%



Pale lemon in color, with fresh citrus, green apple, pear, white flowers, acacia, and subtle minerality. Crisp and balanced on the palate, with vibrant acidity and a clean, refreshing finish.



€ 10-15



## THE SOUL OF NATURE



White dry still



Voskehat 100%



2025



Hand-harvested, sorted grapes; free-run juice separated during pressing; fermentation at 14°C.



11,5-12%



Pale lemon in color, with a fresh and expressive nose of citrus, green apple, and pear, lifted by delicate white flowers, acacia, and subtle mineral hints. Well-balanced on the palate, it shows vibrant acidity and clean orchard fruit, leading to a crisp, elegant, and refreshing finish.



€ 10-15

Brand name	Lusarev
Vineyard	5 ha in Aghavnadzor (Vayots Dzor)
Grape varieties	Sev Areni, Voskehat
Address	15 str. 2, Aghavnadzor, Vayots Dzor
Web site	<a href="http://www.lusarev.am">www.lusarev.am</a>
Email	<a href="mailto:info@lusarev.am">info@lusarev.am</a>
Phone/ WhatsApp	+374 95 88 08 80

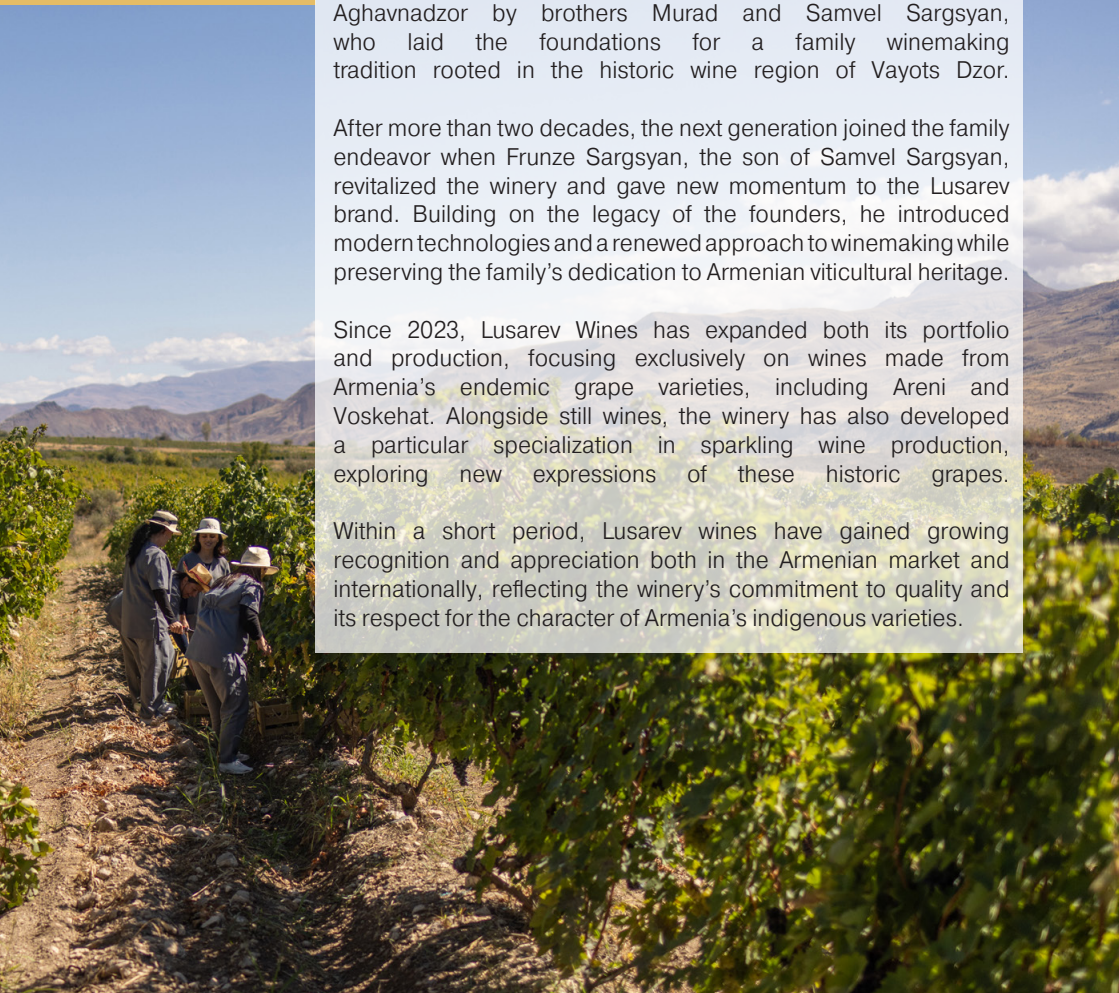
## History

Lusarev Winery was established in 2001 in the village of Aghavnadzor by brothers Murad and Samvel Sargsyan, who laid the foundations for a family winemaking tradition rooted in the historic wine region of Vayots Dzor.

After more than two decades, the next generation joined the family endeavor when Frunze Sargsyan, the son of Samvel Sargsyan, revitalized the winery and gave new momentum to the Lusarev brand. Building on the legacy of the founders, he introduced modern technologies and a renewed approach to winemaking while preserving the family's dedication to Armenian viticultural heritage.

Since 2023, Lusarev Wines has expanded both its portfolio and production, focusing exclusively on wines made from Armenia's endemic grape varieties, including Areni and Voskehat. Alongside still wines, the winery has also developed a particular specialization in sparkling wine production, exploring new expressions of these historic grapes.

Within a short period, Lusarev wines have gained growing recognition and appreciation both in the Armenian market and internationally, reflecting the winery's commitment to quality and its respect for the character of Armenia's indigenous varieties.





## LUSAREV



Red dry still



Sev Areni 100%



2025



Hand-harvested grapes, sorted, pressed and fermented in stainless steel.



12,5-13%



Ruby. Aromas of fresh red cherries, ripe raspberry, and pomegranate, lifted by delicate herbal nuances. The palate offers vibrant red fruits of cherry and raspberry, soft tannins and a lingering finish.



€ 5



## LUSAREV AMPHORA



Red dry still



Sev Areni 100%



2025



Hand-harvested grapes, sorted, fermented, aged in Armenian traditional clay amphorae.



Min. 6 months in Armenian Amphoras



12,5-13%



Ruby. Aromas of blackberry, cherry, plum, fresh strawberry, notes of black pepper and cinnamon. The palate offers red and dark fruit flavors of cherry, blackberry, plum, and pomegranate. Delicate earthy and mineral nuances.



€ 7



## LUSAREV RESERVE



Red dry still



Sev Areni 100%



2024



Hand-harvested grapes, sorted, destemmed, pressed, fermented in stainless steel, aged in Armenian oak barrels.



12 months in Armenian oak barrel



12-12,5%



Ruby. Aromas of ripe red and dark fruits, cherry, blackberry, and plum, hints of vanilla, sweet spice, and light toasted oak, subtle notes of chocolate and dried fruit. Smooth tannins, layered fruit, and a velvety finish.



€ 10.99



## LUSAREV



White dry still



Voskehat 100%



2024



Hand-harvested grapes, sorted, pressed and fermented in stainless steel, aged on the lees.



3-4 months on the lees



12,5-13%



Light straw yellow. Aromas of green apple, pineapple, pear, and citrus, complemented by subtle floral and mineral hints. The palate offers crisp acidity and a refreshing finish.



€ 5



## LUSAREV CONCRETE EGG



White dry still



Voskehat 100%



2025



Hand-harvested, sorted grapes, pressed and fermented in stainless steel, aged in concrete egg, neutral maturation.



Min. 6 months in Concrete egg



12-12,5%



Pale golden yellow. Aromas of ripe apple, pear, and citrus peel, layered with delicate floral, honeyed, and mineral nuances. The palate offers smooth texture, gentle acidity, and an elegant finish.



€ 7



## LUSAREV



Rose dry still



Sev Areni 100%



2024



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, aged on the lees.



3-4 months on the lees



12-12,5%



Pale salmon. Aromas of strawberry, watermelon, raspberry, and cherry, lifted by soft floral and fresh herbal hints. The palate offers ripe red berry flavors, gentle acidity, and a crisp finish.



€ 4,49



Mondial de bruxelles 2025 - Silver



## LUSAREV BRUT



White sparkling



Voskehat 100%



2024



Hand-harvested, sorted grapes, pressed, fermented in stainless steel; secondary bottle fermentation, lees ageing. Crafted using the traditional sparkling wine production method (Méthode Traditionnelle).



Min. 12 months on the lees



12-12,5%



Pale straw yellow to light golden. Aromas of green apple, pear, and citrus, delicate floral and yeasty, toasty notes. The palate offers fine, persistent bubbles, balanced acidity, and an elegant finish.



€ 8,99



## SUN DAY PET-NAT



White sparkling



Voskehat 100%



2025



Harvested grapes, pressed; bottled during primary fermentation (finishes in bottle). Sediment remains, no sugar added, naturally dry or semi-dry style.



11-11,5%



Pale straw yellow with a slight haze. Aromas of crisp apple, ripe pear, and citrus peel, gentle floral notes. The palate offers green apple, pear, and citrus, a delicate lees texture, balanced acidity, and a refreshing finish.



€ 4,49



## SUN DAY PET-NAT



Rose sparkling



Sev Areni 100%



2025



Harvested grapes, pressed; bottled during primary fermentation (finishes in bottle). Sediment remains, no sugar added, naturally dry or semi-dry style.



11-11,5%



Salmon-pink with a slight haze. Aromas of strawberry, raspberry, and cherry, subtle floral notes and gentle yeasty nuances. The palate offers ripe red berry flavors, soft effervescence, balanced acidity, and a lively finish.



€ 4,49



**GEVORKIAN**  
WINERY

## Gevorkian Winery LLC

Vineyard

3 ha in Aghavnadzor (Vayots Dzor)

Grape varieties

Sev Areni, Voskehat, Haghtanak

Address

40A Acharyan Str., 0040, Yerevan, Armenia

Web site

[www.gevorkianwinery.com](http://www.gevorkianwinery.com)

Email

[info@gevorkianwinery.com](mailto:info@gevorkianwinery.com)

Phone/ WhatsApp

+374 93 10 03 65

History

Founded in 2006, Gevorkian Winery is one of the leading producers in Armenia's modern wine industry, known for its diverse portfolio of high-quality wines crafted from indigenous grape varieties, as well as selected fruits and berries.

A distinctive aspect of the winery's work is its dedication to reviving ancient Armenian winemaking traditions. Among these is the historic Kakhani method, a technique in which grape clusters are carefully hung and naturally dried before vinification, concentrating their flavors and sugars. By reintroducing this rare practice, Gevorkian Winery highlights a unique facet of Armenia's vinous heritage and brings renewed attention to traditional craftsmanship.

Combining time-honored methods with modern production techniques, the winery creates wines that balance authenticity with consistency and quality. Its approach reflects a deep respect for tradition while embracing innovation in contemporary winemaking.

Through its diverse range of products and commitment to preserving heritage, Gevorkian Winery continues to contribute to the growing recognition of Armenian wines on the international stage.





## 365 POMEGRANATE WINE



Red semi sweet still



Pomegranate 100%



Hand-harvested pomegranate, gently pressed with skins and fermented in stainless steel under controlled temperatures, without added sugar.



9%



Transparent red-brown color with pomegranate aromas; the palate shows pomegranate seeds, fruit-driven acidity, subtle tannins, and a long, lingering pomegranate finish.



€ 3.5



## 365 APRICOT WINE



White semi sweet still



Apricot 100%



Hand-harvested apricot, gently pressed with skins and fermented in stainless steel under controlled temperatures, without added sugar.



9%



Warm orange color with apricot aromas; the palate is soft and velvety with ripe and blossoming apricot notes, leading to a harmonious profile and long dried-apricot finish.



€ 3.5



## 365 BLACKBERRYWINE



Red semi sweet still



Blackberry 100%



Hand-harvested blackberry, gently pressed with skins and fermented in stainless steel under controlled temperatures, without added sugar.



9%



Mahogany-red to deep Bordeaux color with sweet black berry aromas; the palate shows bright berries, lively acidity, subtle oak, and gentle tannins with a lingering mountain berry finish.



€ 3.5



## HAY PET NAT ARENI WINE



Rose dry sparkling / Natural wine



Sev Areni 100%



2023



Hand-harvested grapes, whole-bunch pressed into separate cuvées and fermented in stainless steel under controlled temperatures; bottled during fermentation without added sulfites.



12%



Milky pink color with alpine flower aromas; the palate reveals raspberry, strawberry, and red currant, balanced by lively acidity, finishing long with raspberry and subtle caramel notes.



€ 5.1



Concours Mondial - Silver



## ARIATS VOSKEHAT WINE



White dry still



Voskehat 100%



2024



Hand-harvested grapes, cold-macerated for 48 hours, then gently pressed into separate cuvées and fermented in stainless steel under controlled temperatures.



12%



Light straw-golden color with alpine floral aromas; the palate is fresh and harmonious with vibrant acidity, leading to an elegant, long finish with subtle beeswax notes.



€ 5.65



## ARIATS ARENI WINE



Rose dry still



Sev Areni 100%



2024



Hand-harvested grapes, crushed and vinified via saignée, then fermented in stainless steel under controlled temperatures.



12%



Elegant pink color with field flower aromas; the palate shows strawberry, red currant, and barberry-driven acidity, with a smooth creamy texture and a long raspberry finish.



€ 5.65



## ARIATS KES KAKHANI WINE



Red dry still



Sev Areni 100%



2021



Hand-harvested and sorted grapes, with 50% dried using the traditional kakhani method and 50% fermented in stainless steel; blended after re-fermentation with dried grapes.



6 months in Artsakh oak barrels



14%



Deep pomegranate color with intense red cherry and black berry aromas; the palate reveals layers of blackcurrant, blueberry, sweet spice, hazelnut, and peppermint, with structured tannins and a chokeberry finish.



€ 6.3



Concors Mondial - Silver  
IWSC - Silver



## ARIATS CARBONIC KARASI WINE



Red dry still



Haghtanak 100%



2022



Hand-harvested and sorted grapes, whole-bunch carbonic maceration for 15 days in stainless steel, then gently pressed and aged in amphora without added sulfites.



6 months in karases (clay amphorae)



12.5%



Deep red color with spring lilac and blackcurrant aromas; the palate shows wild berries and ripe blackthorn, velvety tannins, and a subtle tart edge, leading to a long blackberry and dark chocolate finish.



€ 6.95



IWSC - Bronze



## ARIATS VOSKEHAT ORANGE WINE



Reserve White dry still / Natural wine



Voskehat 100%



2021



Hand-harvested and sorted grapes, crushed and macerated on skins for 6 months, then aged in Artsakh oak and in clay amphorae, without added sulfites.



6 months in Artsakh oak barrels, 6 months in karases (clay amphorae)



13.5%



Amber-golden color with dried apricot, beeswax, blossom, and almond aromas; the palate shows dried white cherry, wild pear, and fresh almond, finishing long with walnut and subtle tannins.



€ 9.4



## ARIATS KAKHANI WINE



Reserve Red dry still



Sev Areni 100%



2019



Hand-harvested and sorted grapes, crushed and macerated on skins for 6 months, then aged in Artsakh oak and in clay amphorae, without added sulfites.



24 months in Artsakh oak barrels



16%



Dark red color with cherry, dried plum, cinnamon, clove, and toasted wood aromas; the palate shows dried fruit, caramel, and cream notes, with soft tannins and a long overripe blackberry finish.



€ 18.8



## Noyan Vaz LLC

Brand name

Givany Wines

Vineyard

1.65 ha in Ararat region

Grape varieties

Muskat, Milagh, Haghtanak

Address

Raffu 5, Village Little Vedi, Republic of Armenia

Email

[givanywines@gmail.com](mailto:givanywines@gmail.com)

Phone/ WhatsApp

+374 94 57 20 94

History

Givany Wines is a family-owned winery rooted in the Haroutyun family's long-standing viticultural tradition, where grape growing and winemaking reflect cultural identity and continuity.

The story dates back to 1964, when Jivan, the family patriarch, moved from Vayots Dzor to Pokr Vedi in the Ararat Valley, bringing a vine planted by his father and establishing a pergola that continues the family legacy. Today, the winery remains closely connected to this heritage, with vineyards located near historically significant sites, including Khor Virap.

The estate spans approximately 1.5 hectares, cultivating varieties such as Haghtanak, Kangun, Milagh, and Muskat, with an annual harvest of 10-15 tons. Winemaking combines traditional methods with careful craftsmanship. The Givany Reserve 2019 red dry wine is aged for one year in both karas (clay amphora) and oak barrels, reflecting a balance between tradition and modern practice.

Beyond wine production, the estate includes a 3,000-square-meter garden with apricot, peach, and black plum trees. Visitors can explore the grounds, take part in fruit picking, and enjoy tastings of wines, dried fruits, and locally produced vodkas.

With plans to expand vineyard area, increase production, and enhance hospitality infrastructure, Givany Wines continues to evolve while remaining firmly rooted in family tradition and Armenian winemaking heritage.



## GIVANY MUSKAT AMBER



Amber dry still / Conventional



Muskat, Vardabuyr



2024



Hand-harvested grapes, sorted, family-traditional method. Made with orange wine technology (fermented with pit and peel).



13%



Amber. Floral and ripe citrus aromas. Pleasant citrus palate with pronounced grapefruit notes.



€ 12.5-20



## GIVANY SPECIAL RESERVE



Red dry still / Conventional



Haghtanak 70%, Milagh 30%



2019



Hand-picked, sorted grapes (fermented together), aged. Area: Ararat Valley, family-traditional method



Aged for 1 year in Caucasian oak barrels and karas



13.5-14%



Deep red. Bouquet of black currant, black plum, and vanilla, complemented by delicate coffee notes and subtle smoky aromas from oak aging. Cherry, blackberry, and black plum flavors with a pleasant tannic finish.



€ 20-35



**HIN ARENI**  
VINEYARDS

## Hin Areni

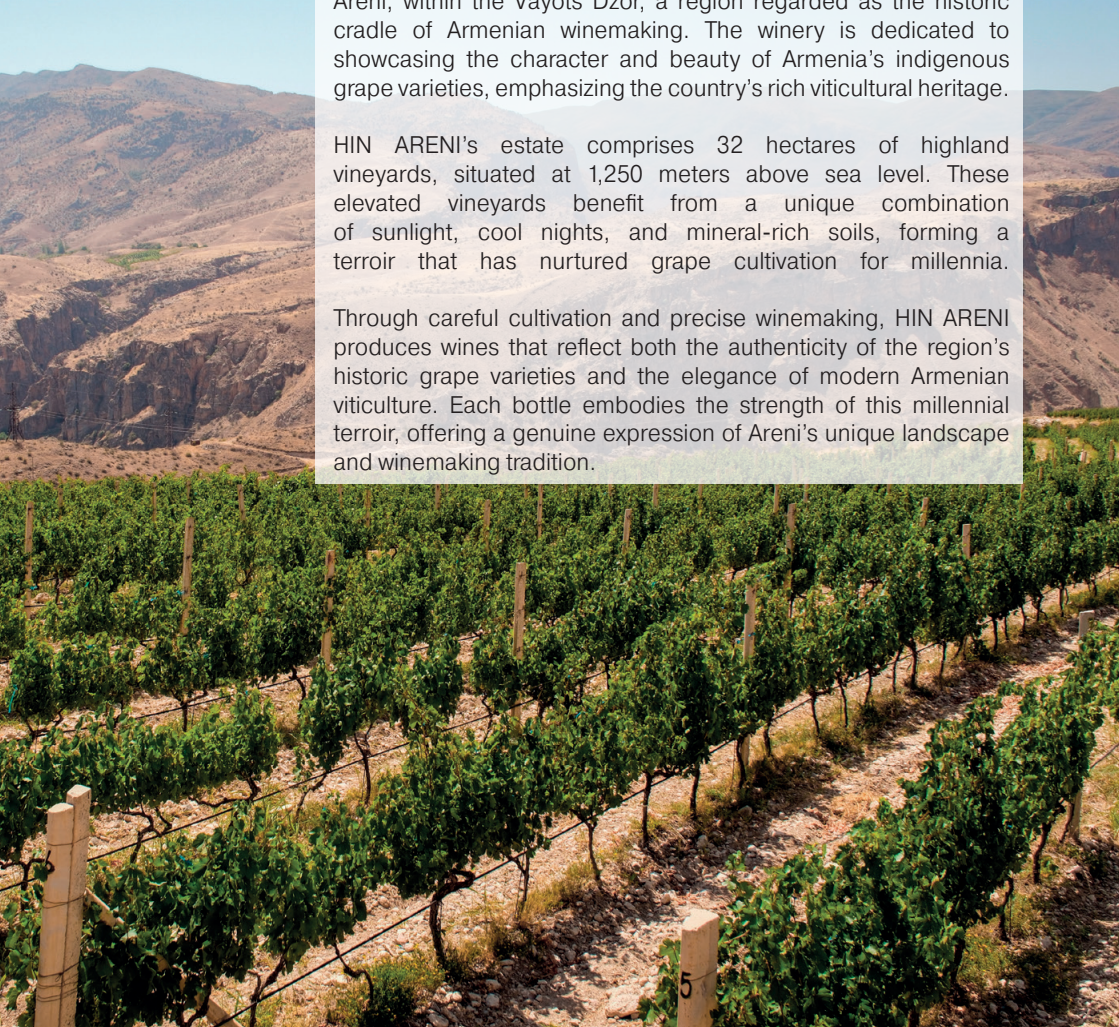
Vineyard	32 ha in Vayots Dzor
Grape varieties	Sev Areni, Voskehat
Address	Armenia, Vayots Dzor region, v. Areni
Web site	<a href="http://www.hinareniwine.am">www.hinareniwine.am</a>
Email	<a href="mailto:info@hinareniwine.am">info@hinareniwine.am</a>
Phone/ WhatsApp	+374 33 52 11 14

### History

Founded in 2013, HIN ARENI Winery is located in the village of Areni, within the Vayots Dzor, a region regarded as the historic cradle of Armenian winemaking. The winery is dedicated to showcasing the character and beauty of Armenia's indigenous grape varieties, emphasizing the country's rich viticultural heritage.

HIN ARENI's estate comprises 32 hectares of highland vineyards, situated at 1,250 meters above sea level. These elevated vineyards benefit from a unique combination of sunlight, cool nights, and mineral-rich soils, forming a terroir that has nurtured grape cultivation for millennia.

Through careful cultivation and precise winemaking, HIN ARENI produces wines that reflect both the authenticity of the region's historic grape varieties and the elegance of modern Armenian viticulture. Each bottle embodies the strength of this millennial terroir, offering a genuine expression of Areni's unique landscape and winemaking tradition.





## HIN ARENI



White dry still



Voskehat 100%



2023



Hand-harvested, sorted grapes, cold macerated and fermented at 14–16°C for 10–14 days; malolactic fermentation, 6 months lees aging in stainless steel, then fining, filtration, and bottling.



13%



Pale yellow in color, supple and elegant with a mineral-driven profile, showing floral and citrus development. The palate reveals white peach, Mirabelle plum, and white apricot, supported by fresh, balanced acidity.



€ 7



Gilbert & Gaillard International Challenge 2025 - Double Gold



## HIN ARENI



Red dry still



Sev Areni 100%



2022



Hand-harvested, sorted grapes, cold macerated and fermented at 28°C for 15 days; malolactic fermentation, followed by aging.



6 months in Armenian oak barrel



14,8%



Ruby red in color, complex yet refined, with expressive aromas of blackberry and subtle peppery nuances. The palate shows blackberry, cherry, and blackcurrant, complemented by smooth spice and gentle pepper notes.



€ 7



Gilbert & Gaillard International Challenge 2025 - Double Gold



## HIN ARENI



Rosé dry still



Sev Areni 100%



2023



Hand-harvested, sorted grapes, cold macerated and fermented at 15°C for 20 days; malolactic fermentation in tank.



12%



Pink salmon in color, fresh and delicate, with aromas of red berries, soft vanilla, strawberry, pomegranate, and wild rose. The palate is fruity and gentle, with a light, elegant expression.



€ 7



Top100wines.ru 2024 - Best Rosé wine in the category "Great Caucasus"



## HIN ARENI RESERVE



Red dry still



Sev Areni 100%



2021



Hand-harvested, sorted grapes, cold macerated and fermented at 28°C for 15 days; malolactic fermentation in tank, followed by oak aging.



24 months in Armenian oak barrel



14,3%



Ruby red in color, complex and elegant, with layered aromas of ripe berries, fine chocolate, and gentle spice. The full-bodied palate shows blackberry, cherry, blackcurrant, and dark chocolate, with smoky and spicy undertones in a balanced structure.



€ 15



Concours Mondial de Bruxelles - Gold



## HIN ARENI RESERVE



White dry still



Voskehat 100%



2019



Hand-harvested, sorted grapes, cold macerated and fermented at 16°C for 20 days; malolactic fermentation in tank, followed by oak aging.



18 months in Hungarian oak barrel



13,5%



Pale yellow in color, subtle yet expressive, with aromas of apricot, honey, vanilla, white flowers, and toasted hazelnuts. The rich aromatic profile continues on the palate with apricot, nectarine, acacia, vanilla, and hazelnut notes.



€ 15



Gilbert & Gaillard International Challenge 2026 - Double Gold  
Author's Wine Guide Moscow - Gold



## HIN ARENI RESERVE



Rosé dry still



Sev Areni 100%



2023



Hand-harvested, sorted grapes, cold macerated and fermented at 15°C for 20 days; malolactic fermentation in tank, followed by aging.



6 months in Armenian oak barrel



13,5%



Pink salmon in color, fresh, mineral, and volcanic in character, with vibrant red berry aromas, dried fruit hints, and delicate wild rose nuances. The palate is lively and precise, driven by freshness and minerality.



€ 22



## HIN ARENI GRANDE RESERVE "LA DIVINE"



Red dry still



Sev Areni 100%



2021



Hand-harvested, sorted grapes, cold macerated and fermented at 28°C for 15 days; malolactic fermentation in tank, followed by aging.



36 months in French oak barrel



14,5%



Dark ruby red in color, complex and elegant, with concentrated aromas of blackcurrant, cherry, and mulberry, lifted by peppery spice and roasted cocoa. The full-bodied palate is structured and balanced, with depth and intensity.



€ 27



Gilbert & Gaillard International Challenge 2026 - Gold  
Concours Mondial de Bruxelles - Silver



# Wine Formula LLC

Brand name

Hovaz Wines

Grape varieties

Sev Areni, Voskehat, Kangun, Haghtanak

Address

41/5, Comissars, 26 , Dilijan, Tavush region, Armenia

Email

hovazwines@gmail.com

Phone/ WhatsApp

+374 94 60 31 31

History

Founded in 2018, Wine Formula LLC was established by a group of young professionals engaged in Armenia's wine and viticulture sector, united by a shared vision of innovation and responsibility.

Guided by a strong commitment to environmental preservation and corporate social responsibility, the company introduced its first wine label, HOVAZ, meaning "leopard" in Armenian. The name is inspired by the rare Caucasian leopard, a threatened species that was rediscovered in the Khosrov Forest State Reserve after years of absence.

Through this symbolic connection, Wine Formula highlights the importance of protecting Armenia's natural heritage while promoting its winemaking culture. The HOVAZ brand reflects the company's philosophy of harmonizing winemaking with respect for wildlife and the environment, expressing both a sense of place and a commitment to sustainability.



## HOVAZ BRUT NATURE



White Sparkling / Traditional Method



Kangun 100%



2023



Hand-harvested; whole-cluster pressed with cuvée selection; primary fermentation in stainless steel; no malolactic fermentation; secondary bottle fermentation with 24 months on lees; riddling, disgorgement, no dosage.



12%



Pale lemon in color, with aromas of green apple, citrus zest, white flowers, and toasted almond. Crisp and focused on the palate, showing mineral tension, subtle autolytic complexity, and a precise saline-driven finish.



€ 12



## HOVAZ



White Dry



Kangun 70%, Voskehat 30%



2024



Hand-harvested, gently pressed and clarified; cool stainless steel fermentation; stabilized, filtered, and early bottled.



12.5%



Pale lemon in color, with white peach, apricot, pear, spring flowers, and fresh herb aromatics. Brightly structured palate with vivid acidity and a discreet mineral-saline nuance, finishing on a refreshing citrus-driven note.



€ 5



## HOVAZ



Rose Dry



Sev Areni 100%



2019



Hand-harvested, whole-cluster pressed without maceration; settled free-run juice fermented at 14–15°C in stainless steel with neutral yeasts; early bottling.



13%



Pale salmon in color, with peach, red plum, light floral nuances, and delicate hazelnut. Fresh and crisp on the palate, supported by vibrant acidity and a clean, refreshing finish.



€ 5



## HOVAZ



Red Dry



Sev Areni 100%



2023



Hand-harvested, destemmed and crushed; fermentation at 24–26°C with 12–14 days maceration; malolactic fermentation in tank; 6–8 months stainless steel aging.



13%



Medium ruby in color, with wild cherry, pomegranate, rose petals, dried herbs, and white pepper. Fresh and lively on the palate, with buoyant acidity, fine tannins, and a juicy red-fruit profile lifted by a subtle spicy-mineral edge.



€ 5



## HOVAZ



White Dry



Kangun 100%



2020



Hand-harvested, gently pressed; cool fermentation; aging; stabilized and bottled.



8 months in Caucasian oak barrel



13%



Medium amber in color, with white flowers, ripe pear, golden apple, lemon zest, vanilla, toasted almond, and honeyed oak. Fresh yet textural palate of pear, quince, and baked apple, lifted by citrus brightness and oak-derived vanilla, brioche, and toasted nut complexity, leading to a dry, balanced, persistent finish with a gentle creamy texture.



€ 10



Concours mondial de bruxelles/2024 - Silver



## HOVAZ



Red Dry



Sev Areni 100%



2019



Hand-harvested, destemmed and crushed; cold maceration (3–4 days at 10°C), fermentation at 24–26°C with punch-downs; 18–20 days maceration; aging.



12 months in Caucasian oak barrel



13,5%



Medium ruby in color, with ripe red cherry, red plum, dried cranberry, rose petal, and warm spices. Silky tannins and integrated freshness support a long finish of spiced red fruit, chocolatey oak, and subtle smoky undertones.



€ 11



Concours mondial de bruxelles/2023 - Gold



## HOVAZ



Red Dry



Haghtanak 100%



2021



Hand-harvested, destemmed and crushed; fermentation at 24–28°C with cap management; 20–25 days maceration; oak aging.



24 months in Caucasian oak barrel



13,5%



Deep purple in color, with blackberry, black cherry, plum, blackcurrant, and dried fig, layered with vanilla, toast, cocoa, coffee, and tobacco. Structured and layered palate with balanced acidity and a long finish of dark fruit, chocolate, spice, and toasted oak.



€ 11



## GOONEH SECCO



White Sparkling Wine



Kangun 70%, Voskehat 30%



2024



Hand-harvested; gentle pressing and cold clarification; stainless steel fermentation; second fermentation in tank (Charmat, 2.5 atm); filtered and bottled under pressure.



13%



Pale lemon in color, with green apple, pear, white peach, lemon citrus, white flowers, and fresh grape. Crisp orchard fruit and citrus on the palate, with a gentle Extra Dry roundness and a clean, vibrant, softly effervescent finish.



€ 4,6



## GOONEH



Red Dry



Haghtanak 100%



2023



Hand-harvested, destemmed and crushed; short skin contact fermentation in stainless steel; stabilized, filtered, and early bottled.



13,5%



Pale ruby in color, with fresh cherry, raspberry, red plum, wild berries, violet, and subtle sweet spice. Soft tannins and bright acidity support a clean, fruit-forward palate, leading to a pure, berry-driven finish with minimal oak influence.



€ 4,6



## GOONEH



White Dry



Kangun 85%, Muscat 15%



2024



Hand-harvested; gentle pressing and cold clarification; stainless steel fermentation; post-fermentation blending.



12,5%



Pale lemon in color, with white flowers, Muscat lift, citrus, green apple, pear, and a hint of peach. Zesty and aromatic, with citrus and orchard fruit at the core, a gently rounded palate, and a clean floral finish with lingering Muscat character.



€ 4,6



## Ijevan Wine-Brandy Factory

Vineyard

300 ha in Armavir region

Grape varieties

Sev Areni, Karmrahyut, Tigrani, Voskehat, Lalvari, Kangun, Banants, Kakhet (Milagh), Rkatsiteli, Garan Dmak

Address

9, Yerevanian street, Ijevan, Tavush Region, Armenia

Web Site

[www.ijevangroup.am](http://www.ijevangroup.am)

Email

[marketing.armenia@ijevangroup.com](mailto:marketing.armenia@ijevangroup.com); [info@ijevangroup.com](mailto:info@ijevangroup.com)

Phone/ WhatsApp

+374 93 23 91 91

History

Ijevan Wine-Brandy Factory, founded in 1951, is one of Armenia's oldest and most established producers of alcoholic beverages. Located in the Tavush region, the company has built a strong reputation by combining traditional winemaking practices with modern production technologies.

While the factory produces a diverse range of products, including brandy and fruit-based spirits, wine remains its primary focus. The portfolio includes red, white, rosé, and sparkling wines, designed to reflect both international styles and Armenian winemaking traditions.

A key strength of the company lies in its sourcing approach, working with grape growers across Armenia to ensure access to high-quality fruit from multiple regions. This allows for consistency, complexity, and stylistic diversity in its wines. Production includes indigenous varieties such as Sev Areni, Lalvar, Karmrahyut, Tigrani, Kangun, and Voskehat, each contributing distinctive character and identity.

The winemaking process follows strict quality standards at every stage, from grape selection to bottling, combining modern equipment with traditional techniques. In addition to grape wines, the company produces fruit wines from pomegranate, cherry, cornel, and blackberry, as well as a range of sparkling wines.

Beyond production, Ijevan Wine-Brandy Factory is also an established wine tourism destination, welcoming more than 20,000 visitors annually for tours and tastings. Through its scale, diversity, and heritage, the company continues to play a significant role in the development and global recognition of Armenian winemaking.



## SARGON



Red dry still



Tigrani 40%, Karmrahyut 60%



2025



Hand-harvested grapes, sorted, destemmed. Fermentation in stainless steel, no additives. Pressing, maturation, blending, filtration, slight addition of Sulphur prior to bottling.



12%



Ruby with violet hue. Aromas of black berries, floral nuances, blackcurrant jam, and dried fruit. The palate is gently spiced, unfolding blackcurrant, plum, and spice notes in a smooth, harmonious progression with velvety texture.



€ 6,5-7



“Berliner Wein Trophy” International Competition 2021 - Gold  
Prodexpo 2023 - Silver  
Concours Mondial de Bruxelles 2025 - Silver



## SARGON



White dry still



Garan Dmak 25%, Voskehat 75%



2025



Hand-harvested grapes, sorted, destemmed. Pressing, natural clarification. Fermentation in stainless steel, no additives. Maturation, blending, bentonite fining, filtration, small addition of Sulphur, bottling.



13%



Golden straw-colored. Aromas of meadow honey, melon, pear, and peach. The palate is soft and rounded, with gentle acidity leading into a long, seamless finish marked by apricot nuances and a subtle sweet-fruited balance.



€ 6,5-7



## MKHITAR GOSH



Red dry still



Tigrani 45%, Karmrahyut 55%



2024



Hand-harvested grapes, sorted, destemmed. Fermentation in stainless steel, no additives. Pressing, maturation in oak barrels (min. 1 year). Blending, filtration, small addition of Sulphur, bottling.



12 months in Armenian oak barrel



12%



Ruby-purple. Aromas of vanilla, chocolate, dried fruits, prunes, spice, leather, and light tobacco. The palate is structured with velvety tannins and a core of red cherry and blackberry, unfolding spice and dried fruit notes into an evolving finish with tobacco and oak.



€ 10,5-11



## MKHITAR GOSH



White dry still



Voskehat 100%



2024



Hand-harvested grapes, sorted, destemmed. Pressing, natural clarification. Fermentation in stainless steel, no additives. Maturation, bentonite fining, filtration, small addition of Sulphur, bottling.



13.5%



Cool-toned, with greenish hue. Aromas of mountain florals, lifted by mango, lychee, pineapple, and citrus tones. The palate is driven by refreshing acidity, delivering an expressive fruit profile that culminates in a long, delicate, tropical-fruited finish.



€ 10,5-11



Mundus Vini 2020 – Gold  
Prodexpo 2022 – Gold



## SAPOR



Red dry still



Sev Areni 100%



2024



Hand-harvested grapes, sorted, destemmed. Fermentation in stainless steel, no additives. Pressing, maturation, filtration, small addition of Sulphur, bottling.



13%



Cherry-colored with a ruby hue. Aromas of dried cherry, sweet cherry, and subtle spice. The palate is vibrant and silky, with rounded tannins and gentle acidity, delivering a fruit-forward expression that concludes in a harmonious berry-driven finish.



€ 8,7-9,5



## SAPOR



White dry still



Voskehat 55%, Lalvari 45%



2024



Hand-harvested grapes, sorted, destemmed. Pressing, natural clarification. Fermentation in stainless steel, no additives. Maturation, blending, bentonite fining, filtration, small addition of Sulphur, bottling.



13%



Golden straw-colored. Aromas of pomelo, green pear, and quince, delicate creamy nuances. The palate is smooth and refined, with balanced freshness and a structured yet delicate character, leading to a light, fruity finish marked by pear and quince tones.



€ 8,7-9,5



Prodexpo 2022 - Silver



## SAPOR



Rose dry still



Sev Areni 100%



2024



Hand-harvested grapes, sorted. Whole-bunch pressing, natural clarification. Fermentation in stainless steel, no additives. Maturation, bentonite fining, filtration, small addition of Sulphur, bottling.



13%



Soft coral, salmon-colored. Aromas of strawberry and raspberry. The palate is structured and precise, with grapefruit zest and red berry character, delivering a balanced expression that finishes softly with a delicate, lingering mineral signature.



€ 8,7-9,5



Prodexpo 2022 - Star of the exhibition



## IJEVAN



Red dry still



Karmahyut 10%, Haghtanak 90%



2025



Hand-harvested grapes, destemmed. Fermentation in stainless steel, no additives. Pressing, maturation, filtration, small addition of Sulphur, bottling.



11%



Medium ruby with violet hues. Aromas of red berries, cherry, red plum, blackberry, blackcurrant jam, and dried fruits. The palate is medium-bodied with soft tannins and balanced acidity, unfolding red fruit and subtle spice notes into a cherry-driven finish.



€ 2,9-3,3



## IJEVAN



White dry still



Lalvari 50%, Kangun 50%



2025



Hand-harvested grapes, destemmed. Pressing, natural clarification. Fermentation in stainless steel, no additives. Maturation, blending, bentonite fining, filtration, small addition of Sulphur, bottling.



12%



Pale lemon. Aromas of lemon zest, green apple, white flowers, and mineral tones. The palate is light and refreshing, with crisp acidity and a smooth texture, revealing citrus, pear, and subtle nutty nuances that lead into a soft finish.



€ 2,9-3,3



## POMEGRANATE WINE



Semi-Sweet



Pomegranate 100%



2025



Manually harvested pomegranates, peeled, processed. Fermentation in stainless steel, no additives. Pressing, maturation, filtration, small addition of Sulphur, bottling.



12.5%



Garnet. Aromas of pomegranate juice and subtle spice notes. The palate is vibrant, dense, and juicy, centered on ripe pomegranate character, delivering a bold, fruit-saturated expression with a powerful and lingering finish.



€ 3,3-3,5



# Jraghatspanyan Winery

Brand name	Jraghatspanyan & Bambak
Vineyard	1 ha in Armavir region
Grape varieties	Kangun, Garan Dmak, Tigrani, Karmrahyut, Muscat Vardabuyr
Address	Bambakashat 20str., Armavir region, Armenia
Web Site	<a href="http://www.jraghatspanyan.am">www.jraghatspanyan.am</a>
Email	<a href="mailto:jraghatspanyanwinery@gmail.com">jraghatspanyanwinery@gmail.com</a>
Phone/ WhatsApp	+374 98 50 65 65, +374 77 51 90 04
History	

Jraghatspanyan Winery is a boutique producer rooted in a family winemaking tradition dating back to the late 19th century. Following relocation from Western Armenia to the Blur district of historic Armavir, the family established vineyards and built an underground cellar in the 1890s, laying the foundation for continuous wine production. Over generations, winemaking became closely tied to family life, cuisine, and cultural identity.

Today, the winery is based in the Ararat Valley, a region known for its favorable terroir and long-standing viticultural heritage. It focuses on producing high-quality wines from Armenia's endemic grape varieties, combining inherited practices with modern knowledge and an exploratory approach.

A defining feature of Jraghatspanyan Winery is its emphasis on rare and distinctive varieties. It is among the first producers to work with the cross-selection grape Tigrani and remains one of the few to cultivate and vinify it. The portfolio also includes wines from Garan Dmak, a lesser-known indigenous variety, reflecting the winery's commitment to preserving and advancing Armenia's viticultural diversity.

Guided by experience and respect for tradition, the winery aims to express the character of local grapes through precise and thoughtful winemaking. Its efforts have received international recognition, including high scores from JamesSuckling.com and awards from competitions such as the Berliner Wine Trophy, International Wine & Spirit Competition, and Concours Mondial de Bruxelles.





## JRAGHATSPANYAN WHITE



White dry



Kangun 60%, Garan Dmak 40%



2023



Selective hand-harvest, cooled, re-sorted; crushed-destemmed, pressed, cold settling, racking. Fermentation (Kangun partly in seasoned Caucasian oak), lees ageing 1.5-2 months, racking, blending; stabilization, maturation 2-3 months, bottle ageing 3 months.



14%



Light gold. Floral, fruit delicate aroma with apricot, peach and orange, harmonious. Fresh and well-balanced on the palate. Fruit delicate taste with balanced acidity.



€ 5-5.5



## JRAGHATSPANYAN ROSE



Rose dry



Tigrani 100%



2023



Selective hand-harvest, secondary sorting; crushed-destemmed, cold-settling, fermentation. Lees ageing 1.5-2 months, racking, blending; stabilization, maturation 2-3 months, bottle ageing 3 months.



14.5%



Salmon. Full-bodied, tones of tropical fruits, barberries and strawberries. Harmonious taste with tones of grapefruit, barberries and strawberries. Long aftertaste with sweet and harmonious notes.



€ 5-5.5



## JRAGHATSPANYAN RED



Red dry



Tigrani 70%, Karmrahyut 30%



2023



Selective hand-harvest, secondary sorting; crushed-destemmed, fermentation, pressing. Lees ageing 1.5-2 months, racking, blending; matured 6 months in seasoned oak, stabilization, maturation 2-3 months, bottle ageing 4 months.



Aged 6 months in old Caucasian oak barrel



13%



Deep ruby. Full-bodied, berries and floral tones with pronounced aromas of black currant, cherry, roses and spices. Full-bodied, fruity, balanced and velvet tannic taste. Delicate, long aftertaste.



€ € 5-5.5



Berliner 2021 - Silver / Gilbert & Gaillard 2026 - Double Gold



## JRAGHATSPANYAN SPECIAL SELECTION



White dry



Garan Dmak 100%



2024



Selective hand-harvest, cooled, re-sorted; crushed-destemmed, pressed, cold clarification, racking. Fermentation (3 yeast strains); lees ageing 1.5-2 months, racking, blending. Stabilization after 1-1.5 months, maturation 2-3 months, bottle ageing 3 months.



13%



Lemon. Floral, fruit delicate aroma with pear, green apple and orange. Fruit delicate taste with balanced acidity. An open nose of ripe pear with a fresh palate of peach and apricot notes.



€ 7-7.5



IWSC 2023-24 - Bronze / CMB 2024 - Silver  
Gillberd&Galiard 2025 - Gold



## JRAGHATSPANYAN SPECIAL SELECTION



Red dry



Tigrani 100%



2022



Selective hand-harvest, secondary sorting; crushed-destemmed, 7 yeast fermentations, pressing. Lees ageing 1.5-2 months, racking, blending. Matured 12 months in new Caucasian oak; stabilization after 3 months, maturation 2-3 months, bottle ageing 12 months.



Aged 12 months in Caucasian new oak barrel



14%



Ruby. Deep forest berry fruit with delicate nuances of licorice and bark. Supported by an impressive tannin structure. Very long refined dry finish.



€ 9-9.5



James Suckling 2024 - 94 point / IWSC 2023-24 - Bronze  
Gillberd&Galiard 2025 - Double Gold

## JRAGHATSPANYAN RESERVE



Red dry



Tigrani 70%, Karmrahyut 30%



2023



Selective hand-harvest, secondary sorting; crushed-destemmed, fermentation, pressing. Lees ageing 1.5-2 months, racking, blending (high-ageing-potential vineyard lots). Matured 12 months in new Caucasian oak; stabilization after 3 months, maturation 2-3 months, bottle ageing 12 months.



Aged 12 months in Caucasian new oak barrel



13%



Deep ruby. Berries and floral tones with aromas of spices, rosemary, cherry, pomegranate and oak. The harmonious taste of berries, ripe cherries, sweet spice mix into a lingering chocolate nut and velvet tannins.



€ 11-11.5



CMB 2025 - Silver / Gilbert & Gaillard 2026 - Double Gold





## JRAGHATSPANYAN GRAND RESERVE



Red dry



Tigrani 100%



2023



Selective low-yield parcels, hand-harvested, re-sorted; crushed-destemmed, fermented, pressed. Lees ageing 1.5-2 months, racking, blending. Matured 12 months in new Caucasian oak; stabilization after 3 months, maturation 2-3 months, bottle ageing 12 months



Aged 15 months in Caucasian new oak barrel



14%



Deep ruby. Floral bouquet with notes of cherry and pink pepper, hints of oak and vanilla. Hints of cranberry, raspberry and fresh herbs. Silky tannins carried by a lovely freshness. Harmonious finish.



€ 22-23



IWSC 2024-25 - Silver/ CMB 2025 - Silver

## BAMBAK AMBER



White dry



Kangun 100%



2023



Selective hand-harvest, secondary sorting; crushed-destemmed, fermentation, maceration, pressing. Lees ageing 1-1.5 months, racking. Matured 3-6 months in seasoned brandy barrels; stabilization after 1 month, maturation 1-2 months, bottle ageing 3 months.



Aged 3-6 months in old Caucasian oak barrels (used for aging Armenian brandy spirits)



13%



Amber. Fruity aroma, tones of green apple, persimmon, zesty orange peel and dried fruits. Delicate taste of fruits with spices notes, balanced tannins and acidity.



€ 5-5.5



IWCS 2024-25 - Bronze



## BAMBAK TIGRANI



Red dry



Tigrani 100%



2024



Selective hand-harvest, secondary sorting; crushed-destemmed, fermentation with selected yeasts, pressing. Lees ageing 1.5-2 months, racking. Matured  $\geq 6$  months in stainless steel; stabilization after 2 months, maturation 2-3 months, bottle ageing 4 months.



14.5%



Deep ruby. Full-bodied, berry with pronounced aromas of blackberry, black currant. The harmonious taste with berries tons and velvet tannins. Long refined aftertaste.



€ 5-5.5



## BAMBAK MUSCAT



White dry



Muscat Vardabuyr 100%



2025



Selective hand-harvest, secondary sorting; grapes frozen then thawed, crushed-destemmed, pressed, cold clarification, racking. Fermentation; lees ageing 1.5-2 months, racking, blending. Stabilization after 1-1.5 months, maturation 2-3 months, bottle ageing 3 months.



12%



Lemon. Muscat bouquet with fresh and floral aroma. Fresh and well-balanced on the palate, muscat delicate taste with balanced acidity and clean, persistent finish.



€ 6-6.5

## Tierras De Armenia CJSC

Brand name	Karas Wines
Vineyard	400 ha in Armavir region
Grape varieties	Syrah, Chardonnay, Cabernet Franc, Malbec, Kangun, Sev Areni, Khndoghni (Sireni) etc.
Address	Arevdasht Village, Armavir Region, Armenia
Web Site	<a href="http://www.karaswines.com">www.karaswines.com</a>
Email	<a href="mailto:info@karaswines.com">info@karaswines.com</a>
Phone	+374 93 19 94 72
History	

Karas Wines is a leading Armenian winery rooted in the Armavir region, where it brings together sustainability, tradition, and modern expertise under the iconic presence of Mount Ararat. The winery is dedicated to producing world-class wines from its own vineyards, shaped by a distinctive volcanic terroir.

The name Karas refers to the ancient Armenian clay amphora used in winemaking for over 6,100 years, symbolizing a deep connection to the country's millennia-old heritage. This philosophy guides the winery's approach, bridging historical traditions with contemporary practices.

Karas Wines is part of the broader vision of Eduardo Eurnekian through the Tierras de Armenia project, developed alongside his niece Juliana Del Aguila Eurnekian and internationally renowned consultant Michel Rolland. Together, they established a winery focused on innovation, quality, and long-term sustainability.

With approximately 400 hectares of vineyards, the largest in the region, Karas benefits from volcanic soils, elevation, and a favorable climate that enable the production of balanced and expressive wines. By combining traditional Armenian winemaking methods with modern international techniques, the winery creates wines that reflect both precision and authenticity.

Karas Wines represents a dialogue between ancient culture and modern craftsmanship, contributing to the revival of Armenian winemaking and strengthening the country's presence on the global wine stage.



## KARAS RED BLEND



Red dry still



Syrah, Malbec, Cabernet Franc



2024



Manual harvest followed by selection table. Temperature controlled maceration. Alcoholic and malolactic fermentation done in stainless steel tanks.



13,5%



Medium ruby in color, bright and expressive, revealing cherry, raspberry, and blackcurrant layered with subtle spice and delicate savory nuances. Medium-bodied and well-defined, with fresh red and black fruit, polished tannins, vibrant acidity, and a clean, persistent finish.



€ 4



## KARAS WHITE BLEND



White dry still



Kangun, Chardonnay, Viogner



2024



Manual harvest followed by selection table. Pressed and after a cool 24 - hour decantation process, the juice is fermented for 20 days at 14-16 °C in stainless steel tanks.



13,5%



Medium lemon in color, intense and fresh, showing peach, apricot, nectarine, melon, white flowers, citrus blossom, and subtle mineral hints. Precise and medium-bodied, with vibrant acidity, silky texture, and a smooth, persistent finish.



€ 4



## KARAS RESERVE BLEND



Red dry still



Syrah, Malbec, Cabernet Franc



2022



Manual harvest in boxes of 20 kg. Selection table done twice. Maceration and fermentation done in stainless steel tanks.



14,5%



14 months in Armenian and French oak barrels



Deep ruby with garnet hues, intense and elegant, revealing blackberry, ripe plum, cherry, violet, dried herbs, savory spice, cocoa, and leather. Full-bodied and polished, with integrated tannins, balanced acidity, and a long, dry, persistent finish.



€ 6,5



## KARAS KANGUN



White dry still



Kangun 100%



2024



Manual harvest followed by selection table. Pressed and after a cool 24 - hour decantation process, the juice is fermented for 20 days at 14-16 °C in stainless steel tanks.



13%



Pale lemon in color, intense and expressive, with quince, pear, peach, pineapple, apricot, nectarine, and white floral nuances. Rich and medium-bodied, with vibrant acidity, smooth texture, and a persistent fruit-driven finish.



€ 4



## KARAS ARENI



Red dry still



Sev Areni 100%



2025



Manual harvest followed by selection table. Temperature controlled maceration. Fermentation is carried out at 26-28°C. for 20 days. Malolactic fermentation is done in stainless steel tanks.



13.5%



Medium ruby in color, expressive with red cherry, raspberry, blackberry, plum, white pepper, and delicate herbal-earthly nuances. Medium-bodied and balanced, with silky texture, refined structure, and fresh red fruit expression.



€ 4



## KARAS ARENI SIRENI



Red dry still



Sev Areni 40%, Sireni 60%



2022



Manual harvest in boxes of 20 kg. Selection table done twice. Maceration and fermentation done in stainless steel tanks.



13,5%



Sev Areni 6 months in Spanish amphoras, Sireni 6 months in Armenian oak barrels



Deep ruby in color, rich and expressive, with cherry, plum, dried fruits, violet, wet earth, and mineral undertones. Full-bodied and well-defined, with rounded tannins, fresh acidity, and a dry, persistent finish.



€ 6,5



## KARAS SINGLE VINEYARD ARENI



Red dry still



Sev Areni 100%



2023



Controlled temperature maceration and alcoholic fermentation in 3 parts: Armenian oak barrels, Armenian clay amphoras (karases), and stainless steel tanks.



13,5%



6 months in Armenian oak barrels



Medium ruby in color, complex with ripe red berries, cherry, plum, pepper, violet, herbs, liquorice, minerality, chocolate, and vanilla. Medium-bodied and structured, balancing freshness and tannins, with a long, persistent finish.



€ 10



## GRAND KARAS



Red dry still



Syrah, Cabernet Franc, Montepulciano



2020



Manual harvest in 20 kg boxes. Selection table done twice. Controlled temperature maceration and fermentation is carried in stainless steel tanks.



15%



14 months in Armenian and French oak barrels, 12 months in bottles



Deep garnet in color, full-bodied and layered, revealing blackberry, black cherry, plum, spice, vanilla, toast, cocoa, dried fruits, and earthy notes. Velvety and complex, with soft tannins, fresh acidity, and a long, evolving finish.



€ 21



## KRAKI KTOR ORANGE



Orange dry still



Kangun 100%



Night manual harvest in 20kg boxes followed selection table. Fermentation in Armenian karases, aging with skin contact for 10 months in stainless steel tanks. This wine was not filtered or stabilized.



12,6%



10 months in stainless steel tanks



Medium lemon with hazy appearance, complex and expressive, showing orange blossom, acacia, ripe citrus, apricot marmalade, peach, quince, and volcanic minerality. Medium-bodied with smooth texture, balanced acidity, skin-contact tannins, and a long savory finish.



€ 8



## KARAS EXTRA BRUT



Extra brut sparkling



Rkatsiteli 100%



2025



Manual harvest followed by selection table. Pressed and after a cool 24 - hour decantation process, the juice is fermented at 14-16°C for 20 days. Second fermentation is carried out in pressured stainless-steel tanks for 30 days.



12%



Pale lemon in color, fresh and expressive, revealing lemon, green apple, white fruit, and delicate floral hints. Crisp and vibrant, with fine bubbles, marked acidity, mineral precision, and a persistent refreshing finish.



€ 4



## Kataro

Brand name	Kataro
Grape varieties	Sev Areni, Khndoghni, Voskehat
Address	22 Lusavorutyán street, Dzoraghbyur, Kotayk region, Armenia
Web Site	<a href="http://www.kataro.am">www.kataro.am</a>
Email	<a href="mailto:domaineavetissyan@gmail.com">domaineavetissyan@gmail.com</a>
Phone/WhatsApp	+374 77 32 50 06

### History

Kataro Winery traces its origins to the historic village of Togh in Artsakh, a land of dramatic mountains, ancient monasteries, and the rare indigenous Khndoghni grape. For generations, the Avetissyan family cultivated Khndoghni vineyards.

In 2010, Grigory Avetissyan founded Kataro Winery, naming it after the historic Kataro Monastery, a cultural and spiritual landmark in the mountains of Artsakh. Kataro wines embody resilience, heritage, and the deep connection between land and people.

From its inception, the winery focused on producing wines that express the unique terroir of Artsakh. The Khndoghni grape, known for its deep color, rich structure, and aging potential, became the foundation of Kataro's signature wines.

Following the 2020 Artsakh War, the Avetissyan family was forced to leave their vineyards and winery in Togh. Despite these challenges, they re-established Kataro Winery in Dzoraghbyur, Armenia, continuing to craft wines rooted in heritage. Grapes from Artsakh, along with other indigenous Armenian varieties, are carefully vinified to preserve the spirit and character of the region.

Winemaking at Kataro remains a family-centered tradition. Many members of the winery team are family or villagers from Togh, working together to honor their shared history while shaping the future of Armenian wine.

Each bottle of Kataro wine reflects the essence of Artsakh. From bold reserve reds aged in oak barrels to refined white wines, the collection showcases the enduring legacy of Armenian winemaking.



## KATARO WHITE WINE



White dry still



Voskehat 100%



2024



The grapes (Vayots Dzor region, Armenia, 1600 m a . s . l.) are hand-harvested, transported in refrigerated containers. Vinification in stainless-steel tanks.



13.3%



Light yellow-gold. Features aromas of apples mixed with grapefruit and melon. In the mouth, well-rounded and balanced, the aftertaste is pleasant.



€ 5-8



## KATARO ROSE WINE



Rose dry still



Sev Areni 100%



2023



The grapes (Vayots Dzor region, Armenia, 1000 m a . s . l.) are hand-harvested, transported in refrigerated containers. Vinification in stainless-steel tanks.



13.2%



Light rose with golden shade. Features aromas of citrus and white peach. In the mouth, well-rounded and balanced, elegant, with a long and fruity aftertaste.



€ 5-8



## KATARO ARENI DRY RED WINE



Red dry still



Sev Areni 100%



2023



The grapes (Vayots Dzor region, Armenia, 1600 m a . s . l.) are hand-harvested, transported in refrigerated containers. Fermentation is carried out in the stainless-steel tanks.



13%



Dark ruby color with purple notes. Features aromas of cherry, plum and berries. Well-balanced, light tannins, has a long aftertaste.



€ 5-8



## KATARO DRY RED WINE



Red dry still



Khndoghni 100%



2021



The grapes (Nagorno-Karabagh (Artsakh), 650-700 m a . s . l.) are hand-harvested, transported in refrigerated containers. Fermentation is carried out in the stainless-steel tanks.



13.3%



Deep red color. The nose is complex and fruity with prune, blackberry and cherry notes. In the mouth it has a good texture, velvety tannins with a long and fruity aftertaste.



€ 9-14



## KATARO SYRAH RESERVE DRY RED WINE



Red dry still



Syrah 100%



2021



The grapes (Nagorno-Karabagh (Artsakh), 650-700 m a . s . l.) were harvested, transported to Armenia. Fermentation in the stainless-steel tanks and barrels (Caucasian oak for 24 months).



24 months in Caucasian oak barrel



13%



Dark ruby. Features terroir-specific notes of blackberry and pepper. Well-balanced, long aftertaste.



€ 12-15



## KATARO RESERVE DRY RED WINE



Red dry still



Khndoghni 100%



2021



The grapes (Nagorno-Karabagh (Artsakh), 650-700 m a . s . l.) were harvested, transported to Armenia. Fermentation in the stainless-steel tanks and barrels (Caucasian oak for 24 months).



24 months in Caucasian oak barrel



14%



Rich deep red color. The nose is complex with aromas of dark red fruits. Balanced, high in tannins, the flavor of dark red fruits with hints of vanilla and chocolate.



€ 14-20



## KATARO RESERVE DRY RED WINE



Red dry still



Khndoghni 100%



2017



The grapes (Nagorno-Karabagh (Artsakh), 650-700 m a . s . l.) were harvested, processed in Togh village. Fermentation in the stainless-steel tanks and barrels (Caucasian oak for 24 months).



24 months in Caucasian oak barrel



14.2%



Rich deep red color. The nose is complex with aromas of dark red fruits. Balanced, high in tannins, the flavor of dark red fruits with hints of vanilla and chocolate.



€ 100-120

# KEUSH

*family wines*

## Wineworks

Brand name	Keush Family Wines
Vineyard	50 ha in Vayots dzor region
Grape varieties	Sev Areni, Voskehat, Khatouni
Address	Armenia, Yerevan, Melkumov 18/8
Web site	<a href="https://www.instagram.com/keushbubbly/">instagram.com/keushbubbly/</a>
Email	<a href="mailto:Info@wineworks.am">Info@wineworks.am</a>
Phone/ WhatsApp	+374 98 18 88 56

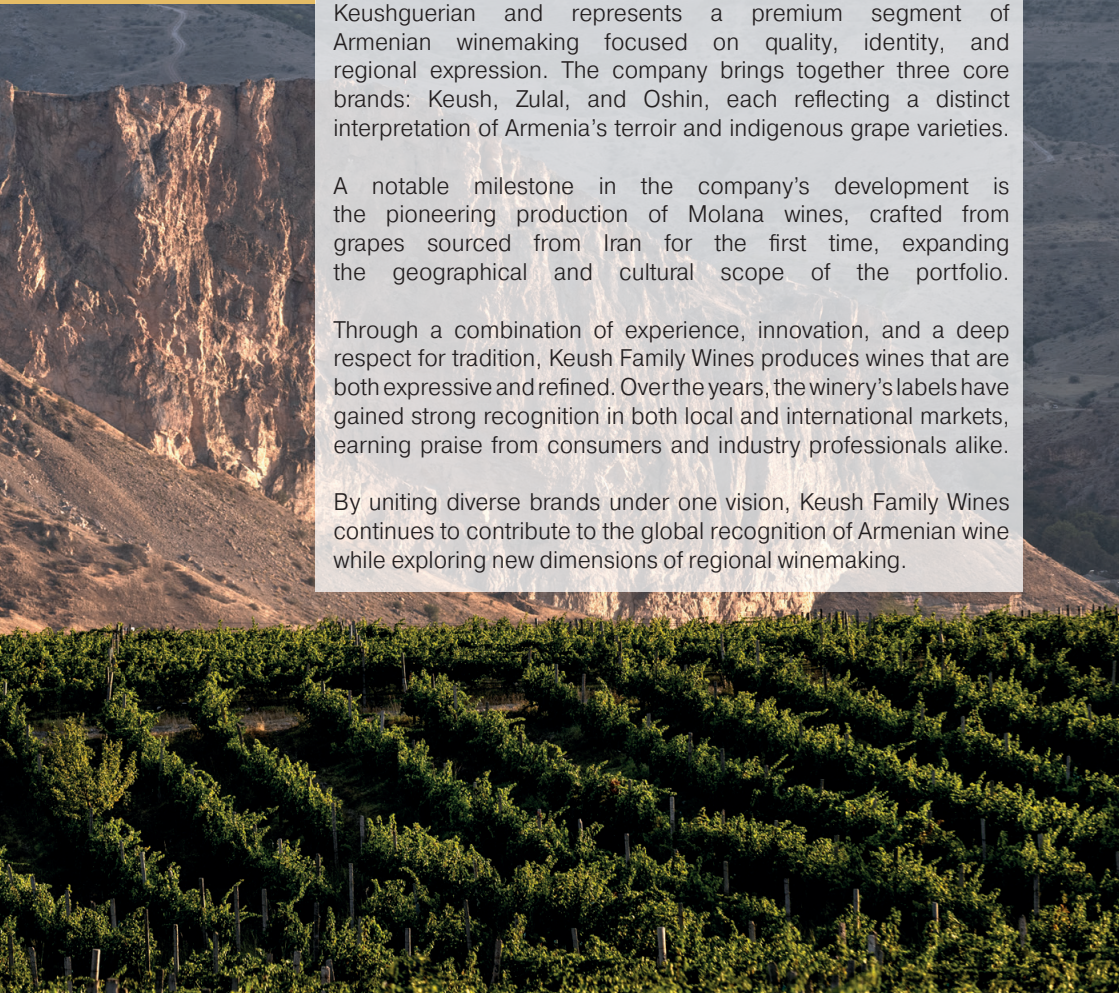
### History

Keush Family Wines was established in 2013 by Vahe Keushguerian and represents a premium segment of Armenian winemaking focused on quality, identity, and regional expression. The company brings together three core brands: Keush, Zulal, and Oshin, each reflecting a distinct interpretation of Armenia's terroir and indigenous grape varieties.

A notable milestone in the company's development is the pioneering production of Molana wines, crafted from grapes sourced from Iran for the first time, expanding the geographical and cultural scope of the portfolio.

Through a combination of experience, innovation, and a deep respect for tradition, Keush Family Wines produces wines that are both expressive and refined. Over the years, the winery's labels have gained strong recognition in both local and international markets, earning praise from consumers and industry professionals alike.

By uniting diverse brands under one vision, Keush Family Wines continues to contribute to the global recognition of Armenian wine while exploring new dimensions of regional winemaking.





## KEUSH ORIGINS



White sparkling



Sev Areni 65%, Voskehat 25%, Khatouni 10%



Hand harvested from Khachik village, Methode traditionnelle sparkling wine.



18 to 22 months on the lees



12%



Yellow Gold. This wine has notes of white flowers, nuts, stone fruits and a clean minerality. Light creamy texture with a balanced structure and length, with pronounced acidity.



€ 7-10



Wine Enthusiast 2021 - 90 points



## KEUSH EXTREMIS, ROSE



Rose sparkling



Sev Areni 100%



Hand harvested from Khachik village, Methode traditionnelle sparkling wine



22 months on the lees



12.5%



Rose. Zesty acidity and strong mineral notes. Aged on the lees for at least 22 months before release, this wine is expressive with nuances of red fruits and notes of biscuit.



€ 9-12



## KEUSH ULTRA, BLANC DE NOIR



White sparkling



Sev Areni 100%



2021



Hand harvested from Khachik village, Methode traditionnelle sparkling wine



36 months on the lees



12.5%



Yellow Gold. Mineral notes and refreshing acidity. Aged on the lees for at least 36 months before release, this wine is expressive and complex, with notes of fruits and autolysis.



€ 12-15



## ZUAL VOSKEHAT CLASSIC



White dry still



Voskehat 100%



2024



Hand harvested from 50-100 years old ungrafted vines, fermentation in stainless steel tanks.



12.5%



Pale golden yellow. Aromas of ripe apple, pear and honeysuckle. Crisp, savory herb backbone.



€ 4-6



## ZUZAL ARENI CLASSIC



Red dry still



Sev Areni 100%



2021



Hand harvested from 50-100 years old ungrafted vines, fermentation in stainless steel tanks.



14.5%



Notes of red cherries, plums and notes of pepper. On the palate it's medium-bodied, with refreshing acidity and concentrated flavors of berries and spices.



€ 4-6



## ZUZAL ARENI RESERVE



Red dry still



Sev Areni 100%



2021



Hand harvested from 50-100 years old ungrafted vines, fermentation in stainless steel tanks.



12 months in French and Armenian oak barrels



14%



Concentrated red fruit flavors are balanced by notes of spice in this mature red wine. The flavors are framed by refreshing acidity and silky tannins.



€ 7-10



## OSHIN VOSKEHAT



White dry still



Voskehat 100%



2021



Barrel-fermented, and barrel-aged in Armenian oak for 12 months



12 months in Armenian oak



14%



Barrel-fermented Voskehat has aromas of ripe stone fruits, summer blossoms, and hints of grapefruit complemented by sweet toast. With bright acidity and creamy texture, the palate shows notes of lemon, peach, melon, and roasted almonds that linger for a while.



€ 9-11



## OSHIN ARENI



Red dry still



Sev Areni 100%



2021



Fermentation in stainless steel tanks, aging 15 months in Armenian oak barrels



12-15 months in Armenian oak



15%



Deep red color. Aromatics of cherry, strawberry, subtle hints of smoke. The palate has a soft and silky texture rich in blackberry, bright red fruit, and spicy flavors. A prolonged finish of red currants lavender and sweet oak.



€ 9-11



## Khachen Wines

Brand name	Khachen
Vineyard	20 ha in Vayots Dzor region
Grape varieties	Sev Areni, Khatun Kharji, Voskehat
Address	Areni Village, Armenia
Web site	<a href="http://www.khachenwines.com">www.khachenwines.com</a>
Email	<a href="mailto:info@khachenwines.com">info@khachenwines.com</a>
Phone/ WhatsApp	+1 818 825 1358, +374 93 60 06 34
History	

Khachen Wines is a family-owned estate winery situated in the highlands of Vayots Dzor, one of the world's oldest winemaking regions. The winery focuses on small-lot, high-altitude production, working with Armenia's indigenous grape varieties, including Sev Areni, Voskehat, and Khatun Kharji.

Combining centuries-old winemaking traditions with modern techniques, Khachen Wines produces terroir-driven wines that express the purity, elegance, and depth of the region's volcanic soils and highland climate. Each bottle reflects careful cultivation, minimal intervention, and a deep respect for the land.

The winery's dedication to quality has earned international recognition. Notably, the 2023 Areni Noir received a Gold Medal at the 2025 Decanter World Wine Awards (DWAA), highlighting Khachen Wines' ability to craft premium, distinctive wines. Today, Khachen Wines exports to the United States, sharing the unique character of Vayots Dzor and Armenian viticulture with a global audience.





## KHACHEN ARENI RESERVE



Red dry still



100% Sev Areni



2021



Hand-harvested, hand-destemmed, sorted; brief cold soak, fermentation with short maceration. Malolactic fermentation; 12 months in new French oak, 6 months in stainless steel.



12 months in new French oak barrels



13.5%



Dark ruby. Intense nose, packed with ripe dark fruit, followed by pine and peppery spices. Reveals nuanced notes of black plum, morello cherry, black pepper, and licorice, supported by a velvety body and refined balance. The wine is unfiltered.



€ 22



Gilbert & Gaillard International Challenge 2026 - Gold



## KHACHEN ARENI



Red dry still



100% Sev Areni



2022



Hand-harvested, destemmed, hand-sorted; brief cold soak, fermentation with short maceration. Malolactic fermentation; matured 12 months in stainless steel.



13%



Pale ruby. Red fruits on the nose, peppery and earthy dimension. Subtle aromas of rose petals. Light-medium bodied with vibrant red and dark berry flavors. Expressive palate, tannins well integrated, fresh and persistent finish. Distinctive. The wine is unfiltered.



€ 10



Gilbert & Gaillard International Challenge 2026 - Double Gold



## KHACHEN ARENI



Red dry still



100% Sev Areni



2023



Hand-harvested, destemmed, hand-sorted; short cold soak, fermentation with measured maceration. Malolactic fermentation; matured 6 months in stainless steel, 6 months in seasoned Burgundy barrels.



6 months in neutral Burgundy oak barrels



13.5%



Medium ruby. Red berry perfume with spritely hints of rose petal and black pepper. Full of personality and verve, this unfiltered wine shows refreshing red cherry acidity, delicate tannins, and layered complexity, finishing with a lingering aftertaste.



€ 15



2025 DWWA - Gold

## KHACHEN WHITE WINE



White dry still



60% Khatun Kharji, 40% Voskehut



2024



Hand-harvested, gently pressed; cool, controlled fermentation in stainless steel to preserve aromatics, followed by brief maturation in tank and pre-bottling filtration.



11.5%



Pale yellow. Aromas of tropical fruit and stone fruit, layered with delicate white floral notes and pronounced minerality. Light-bodied and vibrant, crisp acidity and a fresh, crunchy texture. It shows pure fruit expression, and a refreshing finish that lingers with elegance.



€ 10



**KHALULI**  
wines

## Wine&More LLC

Brand name	Khaluli Wines
Vineyard	4 ha in Armavir Region
Grape varieties	Khndoghni
Address	Village Aratashen, Armavir Region, Armenia
Web site	<a href="https://www.instagram.com/khaluli_wines/">instagram.com/khaluli_wines/</a>
Email	<a href="mailto:khaluliwine@gmail.com">khaluliwine@gmail.com</a>
Phone/ WhatsApp	+374 44 33 77 77, + 374 98 93 37 07

### History

Khaluli Wines was founded in 2020 by Albert Nersisyan, driven by a deep respect for Armenia's land, climate, and winemaking heritage. The winery represents a contemporary vision of Armenian viticulture, combining scientific knowledge with traditional practices to craft wines of authenticity and character.

The name Khaluli, derived from the Urartian language meaning "wine" or "grape," reflects the philosophy of the brand - an expression shaped by nature, time, and human craftsmanship. At its core, the winery is dedicated to revealing the true identity of Armenian grape varieties, focusing on wines that are honest, expressive, and closely connected to their terroir.

Khaluli's portfolio presents a refined range of wines, each with its own distinct personality, while maintaining a consistent commitment to balance, precision, and clarity of expression. Through careful production and attention to detail, the winery seeks to highlight both the diversity of Armenian grapes and the unique conditions in which they are cultivated.

As a new-generation producer, Khaluli Wines contributes to the evolving landscape of Armenian winemaking, where tradition meets innovation. Each bottle reflects a dialogue between heritage and modern craftsmanship, presenting Armenian wine to the international stage with a fresh and distinctive perspective.



## KHALULI RED



Red dry still



Sev Areni 50%, Khndoghni 50%



2022



Hand-harvested selected Armenian red varieties fermented under controlled temperatures with malolactic fermentation, followed by gentle extraction and maturation.



6 months in Artsakh oak barrel



13.5%



Deep ruby red with garnet reflections, showing rich aromas of dark berries, black cherry, subtle spice, and hints of oak. Full-bodied and structured, with balanced acidity, firm tannins, and a long, elegant finish.



€ 6-10



Concours Mondial de Bruxelles 2025 - Silver



## KHALULI WHITE



White dry still



Voskehat 100%



2025



Hand-harvested white grapes fermented at low temperatures.



12.5%



Bright straw yellow with golden hues, fresh and expressive with citrus, white flowers, and ripe stone fruits. Crisp and vibrant on the palate, with refreshing acidity and a clean, lively finish.



€ 5-7



## KHALULI ROSE



Rose dry wine



Sev Areni 50%, Malbec 50%



2025



Hand-harvested grapes with short skin contact, followed by controlled-temperature fermentation.



12.5%



Delicate pink with salmon hues, offering an elegant bouquet of red berries, strawberry, and floral nuances. Light to medium-bodied, well-balanced, with fresh acidity and a smooth finish.



€ 5-7



## KHALULI RED RESERVE



Red dry still



Sev Areni 50%, Khndoghni 50%



2020



Hand-harvested, selected grapes with extended maceration, followed by oak aging.



12 months in Armenian oak barrel



13.5%



Intense deep ruby with dark reflections, revealing complex aromas of blackberry, plum, vanilla, and toasted oak. Rich and layered, with velvety tannins, depth, and a long, persistent finish.



Concours Mondial de Bruxelles 2025 - Gold

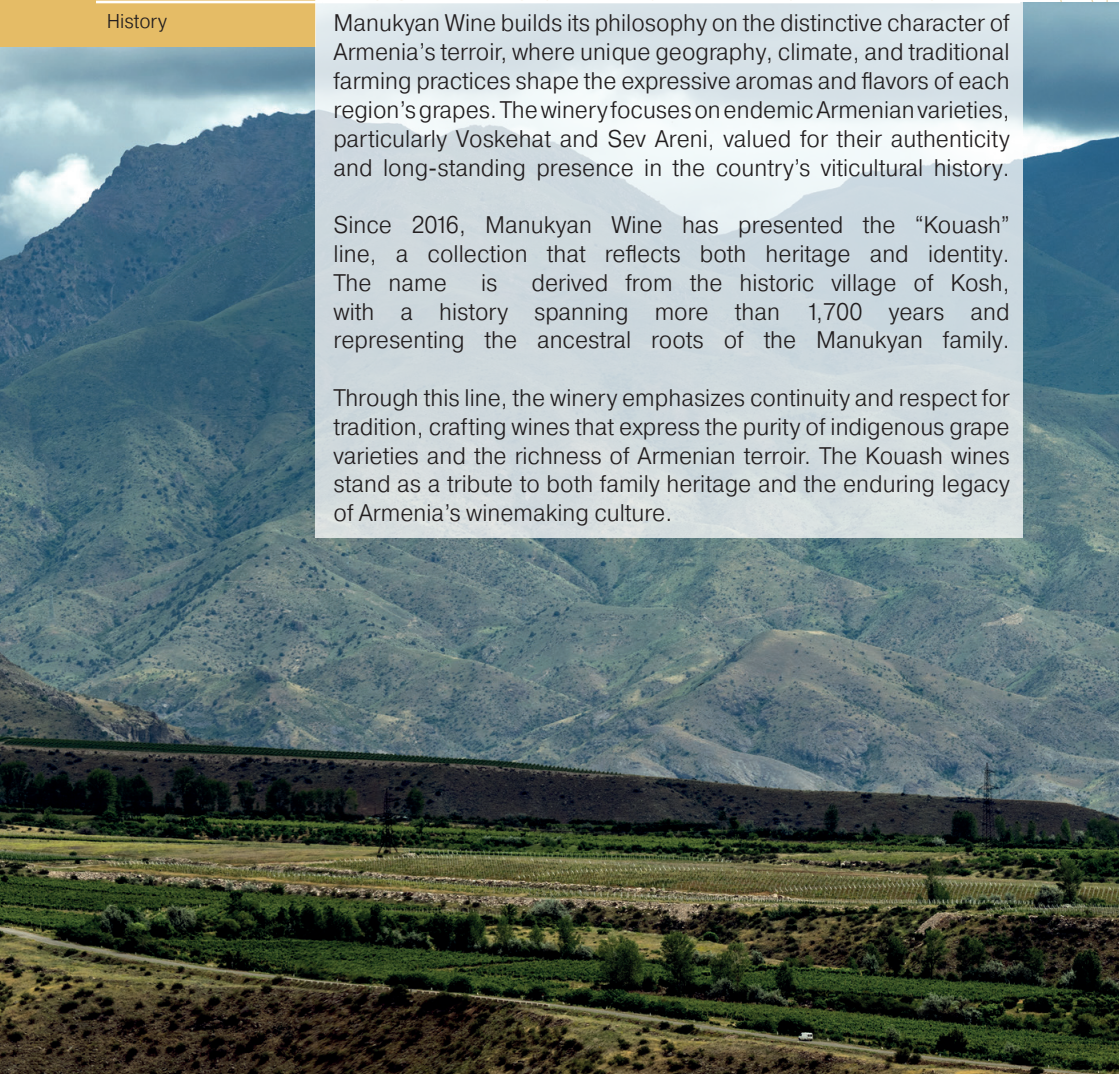
# KOUASH Manukyan Wine

Brand name	KOUASH
Grape varieties	Sev Areni, Voskehat
Address	12, 13th Street , 1 LN, Kosh 0215, Armenia
Web site	<a href="http://www.kouash.am">www.kouash.am</a>
Email	<a href="mailto:manukyanwine@gmail.com">manukyanwine@gmail.com</a>
Phone/ WhatsApp	+374 55 01 22 33
History	

Manukyan Wine builds its philosophy on the distinctive character of Armenia's terroir, where unique geography, climate, and traditional farming practices shape the expressive aromas and flavors of each region's grapes. The winery focuses on endemic Armenian varieties, particularly Voskehat and Sev Areni, valued for their authenticity and long-standing presence in the country's viticultural history.

Since 2016, Manukyan Wine has presented the "Kouash" line, a collection that reflects both heritage and identity. The name is derived from the historic village of Kosh, with a history spanning more than 1,700 years and representing the ancestral roots of the Manukyan family.

Through this line, the winery emphasizes continuity and respect for tradition, crafting wines that express the purity of indigenous grape varieties and the richness of Armenian terroir. The Kouash wines stand as a tribute to both family heritage and the enduring legacy of Armenia's winemaking culture.





## KOUASH ARENI



Red dry still



Sev Areni 100%



2023



Hand-picked, sorted. Gently pressed and fermented in stainless steel under controlled temperature.



Less than 6 months in Armenian oak barrel



13.5-14%



Dark ruby. Intense aroma of red and dark ripe berries with a slight touch of spice. The flavor is full, silky tannic, tart with a hint of fruit and spice, fresh acidity and long-lasting dry aftertaste.



€ 7.5-15



Concours Mondial de Bruxelles - Silver



## KOUASH ARENI ROSE



Rose dry still



Sev Areni 100%



2023



Hand-picked, sorted. Gently pressed and fermented in stainless steel under controlled temperature.



13.5-14%



Bright pink. Combination of red berries and white flowers. The flavor is rich, fresh and well-balanced with an intense taste of sour berry and floral tones in dry aftertaste.



€ 7.5-15



Concours Mondial de Bruxelles - Silver



## KOUASH VOSKEHAT



White dry still



Voskehat 100%



2024



Hand-picked, sorted. Gently pressed and fermented in stainless steel under controlled temperature.



12.5-13%



Golden straw. Aromas of ripe fruits and white flowers. The flavor is strong, round, smooth with a hint of pear, yellow apple, melon and a bit of floral-vanilla taste, moderate acidity and a slight hint of sweet medium-length aftertaste.



€ 7.5-15



IWSC - Bronze



## KOUASH ARENI RESERVE



Red dry still



Sev Areni 100%



2022



Hand-picked, sorted. Gently pressed and fermented in stainless steel under controlled temperature. Aged.



More than 12 months in Armenian oak barrel



13.5-14%



Dark ruby. Intense aroma of red and dark ripe berries with a slight touch of spice. The flavor is full, not heavy, silky tannic, tart with a hint of fruit and spice, fresh acidity and long-lasting dry aftertaste.



€ 7.5-15



## Krya LLC

Brand name	Krya Wines
Vineyard	6 ha in Vayots dzor region
Grape varieties	Sev Areni, Voskehat, Chilar, White Areni, Sev Kharji, Tozot
Address	Vernashen, Vayots Dzor, Armenia
Web site	<a href="http://www.kryawines.com">www.kryawines.com</a>
Email	<a href="mailto:kryawines@gmail.com">kryawines@gmail.com</a> , <a href="mailto:info@kryawines.com">info@kryawines.com</a>
Phone/ WhatsApp	+374 43 14 58 85
History	

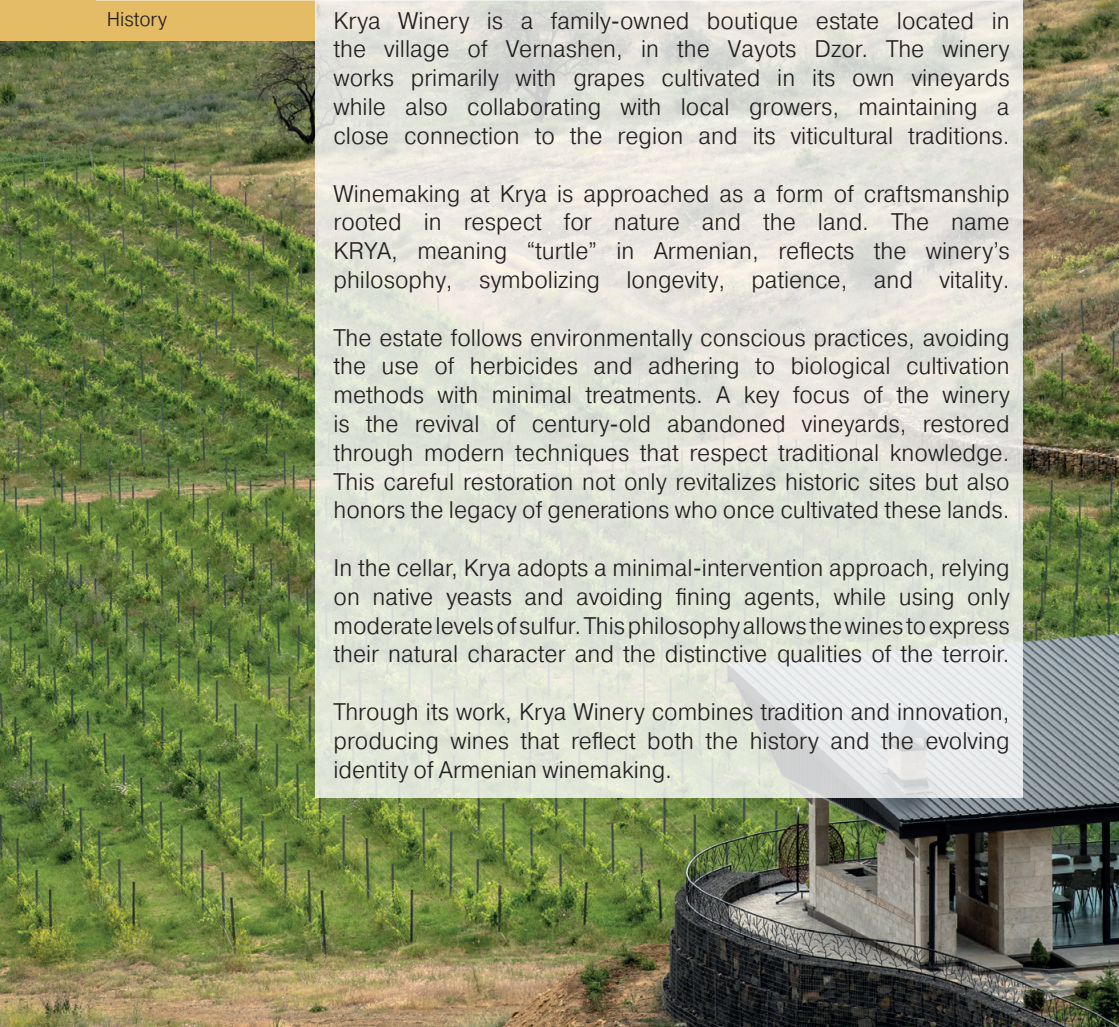
Krya Winery is a family-owned boutique estate located in the village of Vernashen, in the Vayots Dzor. The winery works primarily with grapes cultivated in its own vineyards while also collaborating with local growers, maintaining a close connection to the region and its viticultural traditions.

Winemaking at Krya is approached as a form of craftsmanship rooted in respect for nature and the land. The name KRYA, meaning “turtle” in Armenian, reflects the winery’s philosophy, symbolizing longevity, patience, and vitality.

The estate follows environmentally conscious practices, avoiding the use of herbicides and adhering to biological cultivation methods with minimal treatments. A key focus of the winery is the revival of century-old abandoned vineyards, restored through modern techniques that respect traditional knowledge. This careful restoration not only revitalizes historic sites but also honors the legacy of generations who once cultivated these lands.

In the cellar, Krya adopts a minimal-intervention approach, relying on native yeasts and avoiding fining agents, while using only moderate levels of sulfur. This philosophy allows the wines to express their natural character and the distinctive qualities of the terroir.

Through its work, Krya Winery combines tradition and innovation, producing wines that reflect both the history and the evolving identity of Armenian winemaking.





## KRYA SEV ARENI



Red dry still



100% Sev Areni



2021



Indigenous yeast fermentation; 20% in amphora, 80% in stainless steel. Malolactic fermentation (no inoculation). Matured 13 months in Caucasian oak. Stabilization (natural cold settling). Sulfur addition for chemical stability.



13 months in Caucasian oak



13.5%



Ruby, light red robe, nuances of purple. Bouquet of wild berries, ripe cherries, hints of wood, vanilla, leather. Fresh and well-balanced on the palate. Flavors of cherry, plum, pomegranate, refined tannins, notes of chocolate and vanilla. Velvet tannins, smooth medium persistence.



€ 10-15



Concours Mondial de Bruxelles - Silver



## KRYA INDIGENOUS WHITE



White dry still



Voskehat 40%, Dolband 30%, Chilar 20%, White Areni 10%



2024



Indigenous wild-yeast fermentation (cultivated in-house); 20% in Caucasian oak, 80% in stainless steel. Malolactic fermentation (no inoculation). Physical stabilization (natural cold settling); chemical stabilization with moderate Sulfur addition.



2 months (20% only)



13%



Pale, limpid, straw yellow with golden reflects. Aromas of yellow fruits accompanied by citrus notes. Nice roundness in the mouth with notes of fresh pear. The finish is balanced with white flowers and a beautiful minerality.



€ 8-12



## POQR KRYA RED DRY



Red dry still



Sev Areni 50%, Sev Kharji 25%, Tozot 15%, Movuz 10%



2023



Indigenous wild-yeast fermentation (cultivated in-house) in stainless steel. Malolactic fermentation (no inoculation). Physical stabilization (natural cold settling); chemical stabilization with moderate Sulfur addition.



13%



Ruby, ruby-red hue. A plethora of red fruit aromas - plums and cherries, accompanied by subtle spice notes. Its supple, well-structured body, and velvety tannins are complemented by a balanced level of acidity, culminating in a warm and persistent finish.



€ 3-7



# Manukyan Wine & Brandy Factory

Brand name	Anamor
Vineyard	7 ha in Aghavnadzor (Vayots Dzor region)
Grape varieties	Kangun, Sev Areni, Haghtanak; Aligote, Chardonnay, Muscat, Cabernet Franc, Malbec
Address	st. 6 Karmir Banakaineri 10/1, 2213, C. Balahovit, Kotayk Marz, Armenia
Web site	<a href="http://www.manukyan.wine">www.manukyan.wine</a>
Email	<a href="mailto:export@manukyanbrandy.am">export@manukyanbrandy.am</a>
Phone/WhatsApp	+374 77 43 42 83
History	Manukyan Wine & Brandy Factory brings together Armenia's centuries-old winemaking traditions with modern technologies and equipment, creating wines and brandies that reflect both heritage and innovation.

The winery sources its grapes from the sun-drenched highlands of Armenia, where fertile soils, crisp mountain air, and high-altitude conditions provide an ideal environment for cultivating premium fruit. These natural factors form the foundation for wines and brandies of character, balance, and depth.

Working with both indigenous and native Armenian grape varieties, including Voskehat, Sev Areni, Kangun, and Haghtanak, as well as selected international varieties, the winery combines traditional knowledge with modern precision. This approach allows for the creation of wines that respect Armenia's viticultural heritage while meeting contemporary standards of quality and style.

Sustainability and respect for the land are central to the winery's philosophy. Through attentive cultivation and careful production, each grape is guided to express its full potential, resulting in wines that reflect both their origin and the craftsmanship behind them.

With a commitment to quality and authenticity, Manukyan Wine & Brandy Factory seeks to present Armenian wines and brandies to international markets, showcasing the richness and diversity of the country's winemaking culture.





## ANAMOR WHITE



White dry still



Voskehat 80%, Kangun 10%, Aligote 5%, Chenin Blanc 5%



2021



Hand-harvested grapes, sorted, fermented in stainless steel, aged 6 months in new Armenian oak to add complexity and structure while preserving freshness.



6 months in new Armenian oak barrels



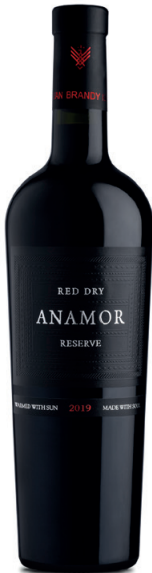
14%



Light straw. Bright citrus and green apple, subtle white stone fruits, delicate floral notes, a touch of vanilla. Crisp and refreshing with vibrant acidity, well-rounded, gentle oak integration, lingering finish, hints of white chocolate and soft minerality.



€ 7.5



## ANAMOR RED



Red dry still



Sev Areni 70%, Haghtanak 15%, Cabernet Franc 15%



2021



Hand-harvested grapes, sorted, fermented in stainless steel, aged 6 months in a combination of oak barrels to enhance complexity, structure, and aroma.



6 months in 4 different oak barrels (USA, Italy, Romania, Armenia)



14%



Deep ruby. Red fruits, cherry, plum, subtle spice, oak nuances. Rich, medium-bodied, smooth tannins, balanced acidity, lingering finish of red fruits and gentle oak.



€ 8.5



## ANAMOR GRAND RESERVE



Red dry still



Sev Areni 100%



2021



Crafted from old-vine Sev Areni grapes, hand-harvested, sorted, fermented in stainless steel, aged 12 months in new Armenian oak.



12 months in new Armenian oak barrels (old vines)



14%



Deep ruby. Intense red fruits, cherry, plum, subtle spice, elegant oak. Rich, full-bodied, smooth velvety tannins, balanced acidity, long finish highlighting red fruits and gentle oak.



€ 10.95



CMB 2023, 2024, 2025 - Silver  
IWSC 2025 - Gold



**Minas**  
BORN IN THE LAND OF THE SUN

## Minas Wineryards LLC

Brand name	MINAS
Vineyard	45 ha in Armavir region
Grape varieties	Sireni, Syrah, Kangun, Sauvignon Blanc, Voskehat
Address	H. Hovhannisyan 25/2, 0060, Yerevan, Armenia
Web site	<a href="http://www.minaswine.com">www.minaswine.com</a>
Email	<a href="mailto:info@minaswine.com">info@minaswine.com</a>
Phone/ WhatsApp	+374 93 41 47 49

### History

Minas Wines is a signature Armenian wine inspired by the iconic artist Minas Avetisyan, whose vision and connection to Armenian nature shaped the concept behind the brand. The project is the result of a creative collaboration between Federico Giotto, a world-renowned wine consultant behind numerous award-winning wines, and Albert Nersisyan, a leading Armenian winemaker dedicated to reviving centuries-old local winemaking traditions.

This partnership combines patience, craftsmanship, and cross-cultural expertise, merging Armenia's popular grape variety, Kangun, meaning "resistant", with international varieties such as Sauvignon Blanc, Sireni, and Syrah. The resulting wines reflect both Armenian terroir and Italian-inspired winemaking precision, producing elegant and expressive wines that embody the spirit of Minas Avetisyan's art and the natural landscapes that inspired him.

Through this unique dialogue of tradition, innovation, and artistry, Minas Wines presents a distinctive taste of Armenia, honoring its heritage while embracing modern global wine craftsmanship.





## MINAS



White wine / Natural



Kangun 50%, Sauvignon Blanc 50%



2025



Crafted from selected white grapes, fermented at low temperatures to maintain freshness and aromatic clarity.



12.5%



Pale straw yellow with bright reflections. Fresh citrus, floral notes, and light stone fruit nuances. Crisp, clean, and refreshing with balanced acidity.



€ 5-6



## MINAS



Red wine / Natural



Sireni 50%, Syrah 50%



2025



Produced using a classical winemaking approach with controlled fermentation and gentle extraction to preserve structure and varietal character.



3 months in Armenian oak barrel



13.5%



Deep ruby. Notes of ripe red and dark berries with subtle spice. Medium to full-bodied with balanced tannins and a smooth finish.



€ 4-5.5



## MINAS



Rose wine / Natural



Sev Areni 50%, Syrah 50%



2025



Produced with short skin contact and controlled fermentation to achieve delicate color and fresh aromatics.



12.5%



Soft pink with elegant tones. Red berries, strawberry, and floral hints. Light and balanced with fresh acidity and a smooth finish.



€ 4.5-6



## MINAS



Extra brut sparkling / Natural



Voskehat



2025



Produced using the Charmat method, where secondary fermentation takes place in pressurized tanks to preserve freshness and fruity character.



12%



Bright pale yellow with fine bubbles. Fresh fruit, citrus, and light floral notes. Lively, refreshing, and well-balanced with a clean, crisp finish.



€ 6-8

The logo for MOONQ, featuring the brand name in a bold, sans-serif font.

## TP winery LLC

Brand name	MOONQ
Vineyard	0.5 ha in Armavir region
Grape varieties	Nrneni
Address	Armenia, Yerevan, Shengavit, Nor Kharbert 15 street 15/18
Web site	<a href="http://www.moonqwines.com">www.moonqwines.com</a>
Email	<a href="mailto:tevan.poghosyan@gmail.com">tevan.poghosyan@gmail.com</a>
Phone/ WhatsApp	+374 91 40 37 74
History	

MOONQ Wines was founded in 2021 by Armenian winemaker Tevan Poghosyan as a small, family-owned boutique winery focused on producing limited quantities of premium wines from indigenous grape varieties.

The story of MOONQ began nearly two decades earlier, when Poghosyan crafted a homemade wine called “Adrine,” named after his fourth daughter. Produced in just around one hundred bottles annually and shared among family and friends, this personal project gradually evolved into a broader vision rooted in quality, authenticity, and the expression of Armenian terroir.

At the age of fifty, Poghosyan transformed this passion into MOONQ Wines, a brand built on family values, patience, craftsmanship, and deep respect for Armenia’s ancient winemaking traditions.

The winery’s signature wine is made from the rare Nrneni grape, cultivated in small vineyards and produced in very limited quantities. This careful, small-scale approach allows each vintage to express the grape’s natural structure and individuality. MOONQ also works with other indigenous varieties, including Sev Areni, Khndoghni, and Voskehat, showcasing the richness and diversity of Armenia’s native grapes.

Despite its recent founding, MOONQ has already gained international recognition, earning awards at prestigious competitions such as Decanter World Wine Awards, Mundus Vini, International Wine & Spirit Competition, and Concours Mondial de Bruxelles.

Today, MOONQ represents Armenia’s boutique winemaking spirit, crafting authentic, precise wines that reflect the unique character of the land.





## MOONQ NRNENI RESERVE 2023



Red dry still



Nrneni 100%



2023



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, aged to preserve freshness, structure, and refined tannins in a dry red style.



15 months in Artsakh oak barrel



13.5%



Dark ruby. Bouquet of red cherries, palms, wild black fruits, smoky, oaky tones, full-bodied, notes of chocolate. Flavors of cherry, plum, blackberries, smoky and oaky tones with refined tannins, and subtle notes of chocolate and vanilla, persistent finish.



€ 42-45



## MOONQ ARENI KHNDOGHNI NRNENI RESERVE 2023



Red dry still



Sev Areni 40%, Khndoghni 26%, Nrneni 34%



2023



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, aged to preserve freshness, structure, and refined tannins in a dry red style.



15 months in Artsakh oak barrel



13.5%



Dark ruby. Bouquet of red cherries, palms, wild black fruits, smoky, oaky tones, full-bodied, notes of chocolate. Flavors of cherry, plum, blackberries, smoky and oaky tones with refined tannins, and subtle notes of chocolate and vanilla, persistent finish.



€ 42-45



## MOONQ NRNENI RESERVE 2022



Red dry still



Nrneni 100%



2022



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, aged to preserve freshness, structure, and refined tannins in a dry red style.



12 months in Artsakh oak barrel



13.5%



Dark ruby. Bouquet of red cherries, palms, wild black fruits, smoky, oaky tones, full-bodied, notes of chocolate. Flavors of cherry, plum, blackberries, smoky and oaky tones with refined tannins, and subtle notes of chocolate and vanilla, persistent finish.



€ 42-45



Sommeliers Choice Award 2025 - Bronze  
DECANTER 2025 - Silver (92 score)  
Gold Prize at ArmWine 2025

## MOONQ ARENI KHNDOGHNI NRNENI RESERVE 2022



Red dry still



Sev Areni 38%, Khndoghni 32%, Nrneni 30%



2022



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, aged to preserve freshness, structure, and refined tannins in a dry red style.



12 months in Artsakh oak barrel



13.5%



Dark ruby. Bouquet of red cherries, palms, wild black fruits, smoky, oaky tones, full-bodied, notes of chocolate. Flavors of cherry, plum, blackberries, smoky and oaky tones with refined tannins, and subtle notes of chocolate and vanilla, persistent finish.



€ 100-110



Sommeliers Choice Award 2025 - Silver,  
Concours Mondial de Bruxelles 2025 - GOLD Medal





## MOONQ NRNENI 2024



Red dry still



Nrneni 100%



2024



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, bottled.



13.5%



Dark ruby. Bouquet of red cherries, palms, wild black fruits, smoky, oaky tones, full-bodied, notes of chocolate. Flavors of cherry, plum, blackberries, smoky and oaky tones with refined tannins, and subtle notes of chocolate and vanilla, persistent finish.



€ 21-26



## MOONQ NRNENI 2023



Red dry still



Nrneni 100%



2023



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, bottled.



15.5%



Dark ruby. Bouquet of red cherries, palms, wild black fruits, smoky, oaky tones, full-bodied, notes of chocolate. Flavors of cherry, plum, blackberries, smoky and oaky tones with refined tannins, and subtle notes of chocolate and vanilla, persistent finish.



€ 21-26



Gilbert & Gaillard International Challenge 2025 Gold Medal



## MOONQ VOSKEHAT 2024



White dry still



Voskehhat 100%



2024



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, bottled.



13.5%



Pale gold. Bouquet of apricot, peach, lemon, mineral, pineapple and mango. Fresh and well-balanced on the palate, showing flavors and impresses with its fresh and fruity elegance.



€ 13-18



## MOONQ NRNENI DARK ROSE 2024



Rose dry still



Nrneni 100%



2024



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, bottled.



13%



Dark rose. Bouquet of cherries, palms, redcurrant and raspberry. Fresh and well-balanced on the palate, showing light tannins and pleasant acidity with notes of raspberry and cranberry.



€ 15-20



## MOONQ ARENI KHNDOGHNI NRNENI 2023



Red dry still



Sev Areni 40%, Khndoghni 26%, Nrneni 34%



2023



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, bottled.



13-13.5%



Dark ruby. Bouquet of red cherries, palms, wild black fruits, full-bodied, notes of chocolate. Flavors of cherry, plum, blackberries, smoky and oaky tones with refined tannins, and subtle notes of chocolate and vanilla, persistent finish.



€ 15-20



IWSC 2025 - Bronze  
Gilbert & Gaillard International Challenge 2025 - Double Gold

## MOONQ ARENI KHNDOGHNI NRNENI 2022



Red dry still



Sev Areni 38%, Khndoghni 32%, Nrneni 30%



2022



Hand-harvested grapes, sorted, pressed, fermented in stainless steel, bottled.



13-13.5%



Dark ruby. Bouquet of red cherries, palms, wild black fruits, full-bodied, notes of chocolate. Flavors of cherry, plum, blackberries, smoky and oaky tones with refined tannins, and subtle notes of chocolate and vanilla, persistent finish.



€ 15-20



MUNDUS 2024 - Silver  
Concours Mondial de Bruxelles 2025 - Silver





## Winged Lion LLC

Brand name	Moossah
Grape varieties	Sev Areni, Voskehat, Muscat, Milagh (Kakheth)
Address	26th Street, Building 12, Jrvezh, Kotayk Region, Armenia
Web site	<a href="http://www.moossah.com">www.moossah.com</a>
Email	<a href="mailto:cheers@moossah.com">cheers@moossah.com</a>
Phone/ WhatsApp	+374 91 47 31 35

### History

Moossah Wines is a premium family-owned boutique winery founded in Armenia by Vardan Arakelyan and Luiza Avetisyan, with the vision of presenting authentic Armenian wines to international markets while preserving the country's rich winemaking heritage.

The winery's roots trace back to the Avetisyan family's origins in the Armenian community of Kessab on the Mediterranean coast. After relocating to Armenia in the mid-20th century, the family maintained a strong connection to viticulture, eventually transforming this legacy into a professional winemaking project.

As a boutique producer, Moossah focuses on terroir-driven wines sourced from carefully selected vineyards across Armenia. Instead of owning large estates, the winery collaborates with trusted local growers, allowing access to high-quality grapes from diverse regions.

Its winemaking philosophy blends traditional Armenian techniques with modern precision. Every stage, from grape selection and harvesting to fermentation, ageing, and bottling, is carefully managed to preserve the natural character of the grapes while achieving balance, elegance, and complexity.

The portfolio includes wines made from key indigenous and regional varieties such as Sev Areni, Voskehat, Muscat, and Milagh, showcasing the diversity of Armenia's viticultural landscape. Despite its relatively young history, Moossah Wines has already gained recognition in international tastings and competitions.

The name "Moossah" reflects inspiration and creativity, expressing the winery's belief in wine as a cultural bridge between people, place, and tradition.



## MOOSSAH WINE



Red dry still



Sev Areni 100%



2022



Hand-harvested grapes, sorted, pressed. Fermented in stainless steel, aged to retain freshness, balance, and refined structure in a dry red style.



13.5%



Dark ruby. Bouquet of cherry cola, delicate rose petals, subtle hints of lavender. Fresh and vibrant on the palate, with red fruits intertwined with crunchy Nordic berries, soft tannins, light, lingering finish.



€ 10-12



IWSC London 2025 - Gold



## MOOSSAH WINE



Red dry still



Sev Areni 100%



2023



Hand-harvested grapes, sorted, pressed. Fermented in stainless steel, aged to retain freshness, balance, and refined structure in a dry red style.



14%



Dark ruby. Bouquet of dark fruits, blackberry, plum, subtle spice and mineral nuances. Full-bodied and well-structured on the palate, deep dark fruit flavors, firm yet refined tannins, silky texture, complex and persistent finish.



€ 9-12



## MOOSSAH WINE



Amber dry still



Voskehat 50%, Muskat Rosali 50%



2022



Hand-harvested grapes, selected, transported in small crates. Each variety was processed separately, fermentation in stainless steel. Maceration, traditional red winemaking.



14%



Deep amber color, orange hues. Bouquet of dried apricot and fig, notes of ginger and saffron. Rich on the palate, showing great complexity, supported by a subtle tannic structure and smooth, well-balanced finish.



€ 14.5-16



IWSC London Trophy 2025  
IWSC London Gold 2025



## MOOSSAH WINE



Amber dry still



Voskehat 50%, Muskat Rosali 50%



2023



Hand-harvested grapes, selected, transported in small crates. Each variety was processed separately, fermentation in stainless steel. Maceration, traditional red winemaking. Light filtration.



13%



Deep amber, orange hues, slight natural haze. Floral and vibrant aromas, hints of sour orange and saffron. Lively and textured palate, notes of tangerine pith, ripe persimmon, tropical fruits, balanced finish with delicate apricot and peach nuances.



€ 13.5-15



Concours Mondial de Bruxelles Gold Medal 2025  
IWSC London Silver 2026



## MOOSSAH WINE



Rose dry still



Milagh 100%



2023



Hand-harvested grapes, selected, transported in small crates. Red grape varieties via white winemaking method, pressing, fermentation in stainless steel using selected cultured yeasts.



13%



Pink-gold. Bouquet of blackberry, dark berries, notes of orange peel, delicate vegetal nuances, hints of candy, biscuit, nuts. Fresh and well-balanced palate, moderate acidity, smooth texture, layered dark fruit character, subtle gourmand notes, structured yet elegant profile.



€ 8.5-12



Concours Mondial de Bruxelles



## MOOSSAH WINE



White dry still



Voskehat 100%



2022



Hand-harvested grapes, sorted, pressed. Traditional white winemaking method, fermentation in stainless steel to preserve freshness, purity, and varietal expression.



13.5%



Pale golden. Bouquet of floral aromas, citrus notes, subtle stone fruit nuances. Refreshing and crisp. Fresh and lively palate, balanced acidity, smooth texture, elegant structure, harmonious finish.



€ 8-9



## MOOSSAH WINE



Red dry still



Sev Areni 100%



2022



Hand-harvested grapes (1500m, Vayots Dzor and Aragatsotn), in small crates. Traditional red winemaking: crushing, fermentation in stainless steel tanks. Maturation in oak.



18 months in oak barrel



13.5%



Dark ruby. Bouquet of ripe black cherry, smoked prunes, fine leather, toasted oak, hints of wild mountain herbs. Flavors of blackberry jam and dark chocolate with expressive leather and savory spices. Velvety tannins, vibrant acidity, lingering finish.



€ 14.5-16



## Nor Areni Winery

Vineyard

20 ha in Vayots Dzor region

Grape varieties

Sev Areni, Voskehat

Address

Aghavnadzor Village, Vayots Dzor Province, RA

Web site

[www.norareni.am](http://www.norareni.am)

Email

[nor.areni@yahoo.com](mailto:nor.areni@yahoo.com)

Phone/ WhatsApp

+374 33 50 13 33

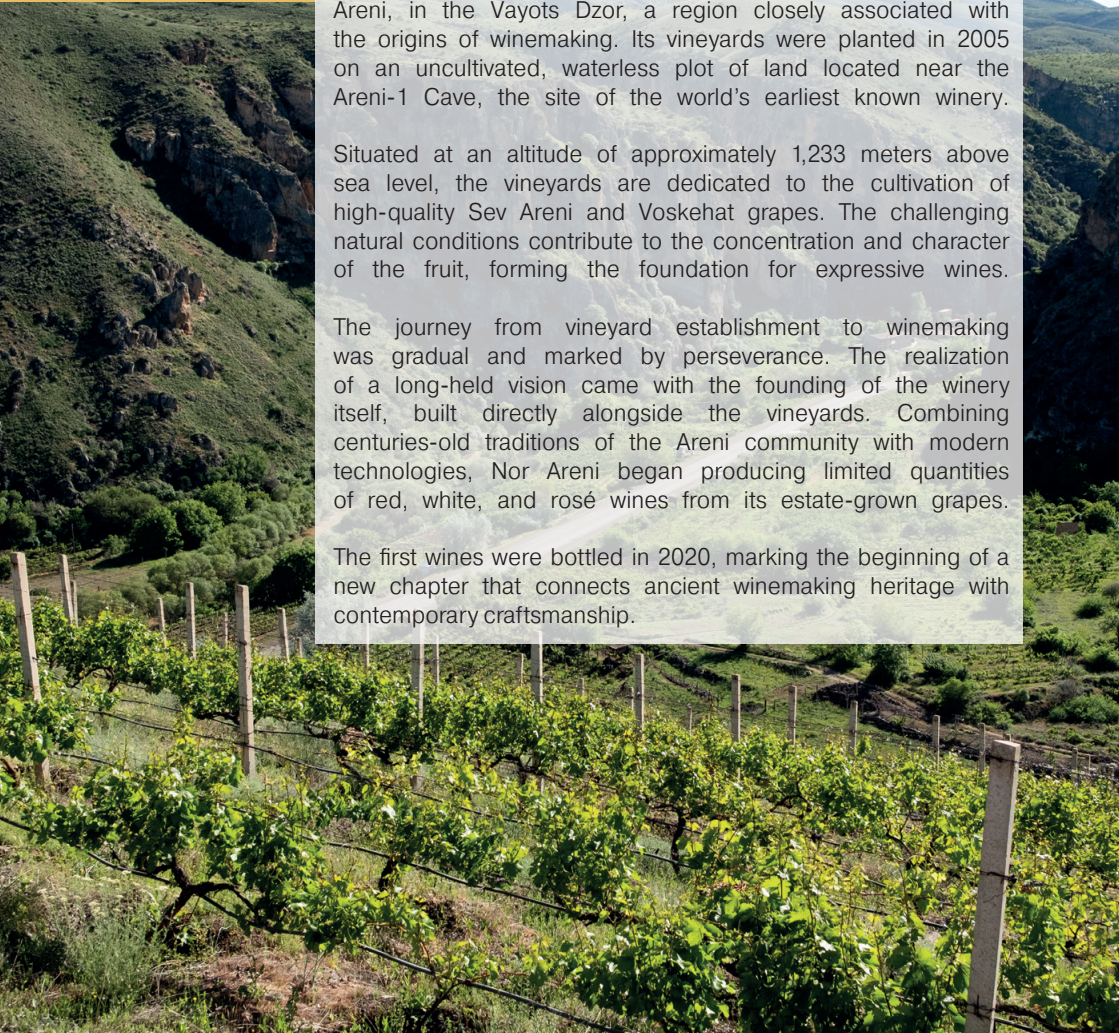
History

Nor Areni Winery was established in 2019 in the village of Areni, in the Vayots Dzor, a region closely associated with the origins of winemaking. Its vineyards were planted in 2005 on an uncultivated, waterless plot of land located near the Areni-1 Cave, the site of the world's earliest known winery.

Situated at an altitude of approximately 1,233 meters above sea level, the vineyards are dedicated to the cultivation of high-quality Sev Areni and Voskehat grapes. The challenging natural conditions contribute to the concentration and character of the fruit, forming the foundation for expressive wines.

The journey from vineyard establishment to winemaking was gradual and marked by perseverance. The realization of a long-held vision came with the founding of the winery itself, built directly alongside the vineyards. Combining centuries-old traditions of the Areni community with modern technologies, Nor Areni began producing limited quantities of red, white, and rosé wines from its estate-grown grapes.

The first wines were bottled in 2020, marking the beginning of a new chapter that connects ancient winemaking heritage with contemporary craftsmanship.





## NOR ARENI RED



Red dry still



Sev Areni 100%



2019



Hand-harvested, sorted grapes; crushed and fermented in stainless steel under controlled temperatures; aged for structure and refined tannins.



30% of the wine is aged in oak barrels for 6 months



14,5%



Ruby red in color, with vibrant aromas of red berries and black cherry. Smooth and well-balanced on the palate, showing red berries, plum, and black cherry, with soft tannins, gentle spice, and a persistent finish.



€ 5.5 - 6.5



IWSC - Silver  
America Awards - Gold  
Asia Awards - Gold



## NOR ARENI WHITE



White dry still



Voskehat 100%



2019



Hand-harvested grapes; gentle pressing and low-temperature stainless steel fermentation; no oak influence.



13,5%



Fresh floral and fruit aromas with delicate tropical and berry notes. Crisp and refreshing on the palate, with citrus, green apple, and white peach, balanced acidity, and a clean finish.



€ 5.5 - 6.5



America Awards - Gold  
Asia Awards - Gold



## NOR ARENI ROSE



Rose dry still



Sev Areni 100%



2023



Hand-harvested grapes; short maceration, gentle pressing, and low-temperature stainless steel fermentation.



13%



Light and expressive, with a distinctive aromatic profile and inviting fruit character. Fresh and elegant on the palate, showing strawberry, raspberry, and watermelon, with bright acidity and a refreshing finish.



€ 5.5 - 6.5



## NOR ARENI RESERVE



Red dry still



Sev Areni 100%



2019



Hand-harvested, sorted grapes; crushed and fermented under controlled temperatures.



18 months in oak barrels



14,5%



Fresh fruit aromas with wild berries and spice. Rich and full-bodied on the palate, with dark fruit, dried plum, blackberry, integrated tannins, oak, chocolate, and spice, leading to a long, complex finish.



€ 14 - 16



Concours Mondial de Bruxelles - Gold  
America Awards - Gold / Asia Awards - Gold



## NOVEL RED



Red dry still



Sev Areni 100%



2020



Hand-harvested grapes; crushed and stainless steel fermentation under controlled temperatures; maturation to enhance structure and tannins.



20% of the wine is aged in oak barrels for 6 months



14,5%



Fresh fruit-driven aroma with spices. Well-structured on the palate, showing cherry, blackberry, and plum, with soft tannins, gentle spice, and a smooth, lingering finish.



€ 5 -5.5



America Awards - Gold  
Asia Awards - Gold



## NOVEL WHITE



White dry still



Voskehat 100%



2020



Hand-harvested grapes; gentle pressing and cold stainless steel fermentation.



13,5%



Fresh floral and fruit aromas with tropical and berry nuances. Bright and lively on the palate, with citrus zest, pear, and floral hints, supported by crisp acidity and a clean finish.



€ 5 -5.5



America Awards - Gold  
Asia Awards - Gold



## NOVEL ROSE



Rose dry still



Sev Areni 100%



2023



Hand-harvested grapes; short skin contact, gentle pressing, and low-temperature stainless steel fermentation.



13%



Floral and fruity aromas with field flowers and berries. Light and refreshing on the palate, showing strawberry and cherry, with crisp acidity and an elegant finish.



€ 5 - 5.5



America Awards - Gold  
Asia Awards - Gold



## NEW ARENI RED



Red dry still



Sev Areni 100%



2024



Hand-harvested, sorted grapes; fermentation under controlled temperatures followed by maturation.



33% of wine is from harvest 2023, which had been aged in Artsakh oak barrels for 16 months.



13,5%



Expressive aroma of ripe red and black fruits with subtle spice and earth. Elegant and balanced on the palate, with black cherry, raspberry, and plum, fine tannins, and a smooth finish.



€ 4.5 - 5



## NEW ARENI WHITE



White dry still



Voskehat 100%



2024



Hand-harvested grapes; gentle pressing and low-temperature fermentation in stainless steel.



13%



Fresh and aromatic, with citrus, green apple, white peach, and floral notes. Well-balanced on the palate, with stone fruit, crisp acidity, and a clean, refreshing finish.



€ 4.5 - 5

## Northern Terroir Winery

Brand name	TUS and ZOÉ Wines
Vineyard	24 ha in Tavush Province
Grape varieties	Lalvari, Banants
Address	Production Facility, 3/1 6th Street, Haghtanak Village, Noyemberyan District, Tavush Province, Armenia
Web site	<a href="http://www.northernterroir.am">www.northernterroir.am</a>
Email	<a href="mailto:info@northernterroir.am">info@northernterroir.am</a>
Phone	+374 10 30 06 00

### History

Founded in 2017, Northern Terroir was established to express the distinctive character of Armenia's northern wine region. Located in the village of Haghtanak in Tavush Province, the winery cultivates vineyards at an average altitude of 450 meters above sea level, where a continental climate, fertile soils, and lush landscapes create favorable conditions for balanced, expressive wines.

The winery draws inspiration from Tavush's ancient viticultural heritage. Historically known as TUS, this region has long been associated with viticulture and winemaking. Northern Terroir's first wine, TUS, pays tribute to this legacy and reflects the centuries-old traditions of the area.

At the heart of the winery's identity is Lalvari, an indigenous Armenian grape variety native to the north-eastern horticultural zone and closely linked to Tavush. Named after Mount Lalvar, Lalvari produces wines with freshness, structure, and distinctive regional character.

Alongside TUS, the winery also produces Zoé, a sparkling wine crafted from endemic varieties Lalvari and Banants. Named after the Latin word for "essence of life," Zoé celebrates vibrant moments while reviving Tavush's sparkling wine tradition.

Guided by authenticity, teamwork, and respect for nature, Northern Terroir combines careful vineyard management with regional craftsmanship, highlighting the unique identity of Tavush and contributing to the recognition of Armenia's northern terroirs.



## TUS DRY WHITE WINE



White dry wine



Lalvari 100 %



2024



Hand-harvested Lalvari, fermented at 16–20°C after sulphiting; racked twice from lees with stabilization.



11,8%



Bright yellow in color, clean, light, and fresh, with citrus blossom, quince, and pineapple aromas. The palate reflects quince and pineapple in a bright, easy expression.



€ 6



## TUS RESERVE DRY WHITE WINE



White dry wine



Lalvari 100 %



2022



Hand-harvested Lalvari, fermented in Armenian oak at 16–20°C after sulphiting; matured in oak barrels for 12–16 months.



12-16 months in Armenian oak barrels



12,5%



Bright yellow in color, clean and luminous, with notes of caramel and an elegant bouquet of vanilla. The palate mirrors these caramel and vanilla tones with smooth simplicity.



€ 9



Concours Mondial de Bruxelles 2024 - Silver



## ZOÉ BRUT SPARKLING WINE



Sparkling Brut



Lalvari and Banants



Hand-harvested Lalvari and Banants, sulphited and fermented with selected yeasts under controlled temperatures; raked, secondary fermentation, cold stabilization, filtration, and bottling.



10,5%



Bright yellow in color, with summer fruit aromas of green apple, citrus, lime, orange, and grapefruit. Fresh on the nose and soft on the palate, it offers balanced, easy-drinking sparkling character.



€ 7



## Old Bridge

Vineyard	5 ha in Vayots Dzor
Grape varieties	Sev Areni, Voskehat
Address	Arpi village, Vayots Dzor region, Armenia
Web site	<a href="http://www.oldbridgewinery.com">www.oldbridgewinery.com</a>
Email	<a href="mailto:info@oldbridgewinery.com">info@oldbridgewinery.com</a>
Phone/ WhatsApp	+374 55 09 87 99
History	

Established in 1998, the Old Bridge is a family-owned winery dedicated to producing wines exclusively from indigenous Armenian grape varieties. Working with Sev Areni and Voskehat, the winery focuses on preserving the authenticity and character of Armenia's native viticultural heritage.

All wines are crafted exclusively from estate-grown grapes, allowing full control over vineyard and ensuring consistent quality throughout the production process. This close connection between vineyard and winery enables a precise expression of terroir and varietal identity in every bottle.

Guided by a commitment to tradition and careful craftsmanship, the winery emphasizes quality over quantity, producing wines that reflect both the richness of Armenian grape varieties and the unique conditions in which they are cultivated.

Today, the winery exports its wines to a number of international markets, including the United States, France, Italy, Switzerland, Austria, the Czech Republic, and Russia, contributing to the growing global recognition of Armenian wines.





## OLD BRIDGE ARENI NOIR RESERVE 2022



Red dry still



100% Sev Areni



2022



Hand-harvested grapes, carefully sorted, gently pressed and fermented in stainless steel under controlled temperatures.



24 months in Armenian oak barrels



13.5%



Dark ruby in color, with an expressive bouquet of cherry, raspberry, vanilla, delicate chocolate, and gentle spice. Fresh and well-balanced on the palate, revealing cherry, plum, and pomegranate flavors, refined tannins, and subtle chocolate-vanilla nuances, leading to a clean, persistent finish.



€ 10-12



## OLD BRIDGE VOSKEHAT 2024



White dry still



100% Voskehat



2024



Hand-harvested grapes, carefully sorted, gently pressed and fermented in stainless steel under controlled temperatures to preserve freshness, structure, and refined tannins in a dry white style.



13%



Wheat golden in color with luminous reflections, offering a harmonious bouquet of fresh grape, wildflowers, and subtle honeyed notes. Fresh and elegant on the palate, with ripe grape flavors, floral hints, delicate sweetness, lively acidity, and a smooth, refreshing finish.



€ 8-10



## OLD BRIDGE ROSÉ ARENI NOIR 2024



Rosé dry still



100% Sev Areni



2024



Hand-picked grapes, meticulously selected, softly pressed, and fermented in stainless steel under temperature control to maintain freshness, balance, and subtle tannins, creating a crisp dry rosé style.



13.5%



Pale salmon-pink in color with bright, delicate reflections, offering an elegant bouquet of fresh red berries, wild strawberry, and subtle floral notes. Crisp and well-balanced on the palate, with vibrant raspberry and cherry flavors, gentle acidity, refined structure, and a clean, refreshing dry finish.



€ 8-10

# QARÉ

## Qare Wines

Brand name

QARE

Vineyard

3 ha in Armavir region

Grape varieties

Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot, Chardonnay

Address

Aratashen, Armavir, Armenia

Web site

[www.qarewines.am](http://www.qarewines.am)

Email

[qarewines@gmail.com](mailto:qarewines@gmail.com)

Phone/ WhatsApp

+374 94 82 01 99

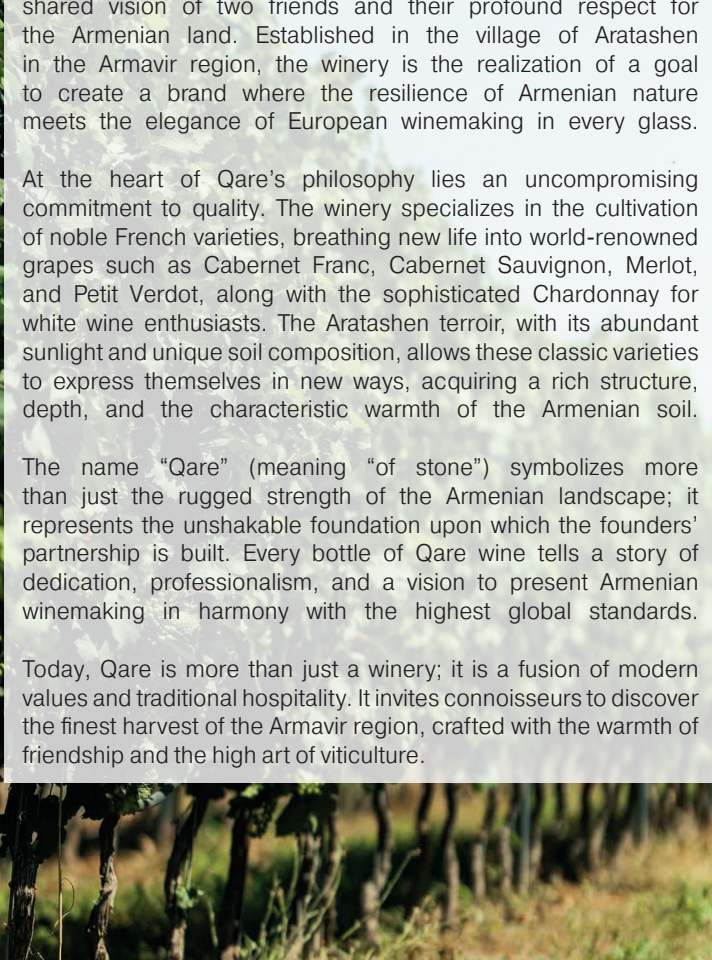
History

The story of Qare Wines began in 2020, born from the shared vision of two friends and their profound respect for the Armenian land. Established in the village of Aratashen in the Armavir region, the winery is the realization of a goal to create a brand where the resilience of Armenian nature meets the elegance of European winemaking in every glass.

At the heart of Qare's philosophy lies an uncompromising commitment to quality. The winery specializes in the cultivation of noble French varieties, breathing new life into world-renowned grapes such as Cabernet Franc, Cabernet Sauvignon, Merlot, and Petit Verdot, along with the sophisticated Chardonnay for white wine enthusiasts. The Aratashen terroir, with its abundant sunlight and unique soil composition, allows these classic varieties to express themselves in new ways, acquiring a rich structure, depth, and the characteristic warmth of the Armenian soil.

The name "Qare" (meaning "of stone") symbolizes more than just the rugged strength of the Armenian landscape; it represents the unshakable foundation upon which the founders' partnership is built. Every bottle of Qare wine tells a story of dedication, professionalism, and a vision to present Armenian winemaking in harmony with the highest global standards.

Today, Qare is more than just a winery; it is a fusion of modern values and traditional hospitality. It invites connoisseurs to discover the finest harvest of the Armavir region, crafted with the warmth of friendship and the high art of viticulture.





## QARE



Red dry still



Cabernet-sauvignon 38%, Merlot 31%, Cabernet franc 25%,  
Petit verdot 6%



2023



Hand-harvested grapes, carefully sorted, gently pressed and fermented in stainless steel under controlled temperatures, then aged to preserve freshness, structure, and refined tannins in a dry red style.



12.6%



Dark ruby in color, with an elegant and complex bouquet of wild redcurrant, ripe plum, and dark forest berries, lifted by subtle mineral undertones and refined spice. Elegant and well-structured on the palate, showing vibrant redcurrant and wild berry flavors, soft rounded tannins, and a balanced, smooth, persistent finish with mineral nuance.



€ 28



Frankfurt International Trophy 2025 - Grand Gold



## Qotot LLC

Brand name	Qotot
Vineyard	15 ha in Chiva (Vayoc Dzor)
Grape varieties	Sev Areni, Voskehat
Address	Chiva village, Vayots Dzor Region, Armenia, 3606
Web site	<a href="http://www.qototwines.com">www.qototwines.com</a>
Email	<a href="mailto:info.qotot@gmail.com">info.qotot@gmail.com</a>
Phone/ WhatsApp	+374 99 40 88 55

### History

Qotot is a family-owned winery dedicated to producing wines from Armenia's indigenous grape varieties and expressing the distinctive character of the country's historic wine regions. The winery focuses primarily on Sev Areni, a historic red grape known for its elegant structure and vibrant red fruit profile, and Voskehat, one of Armenia's most respected white varieties, valued for its aromatic complexity and balance. It also works with other local grapes, including Khatuni, used for limited-production wines.

All grapes are hand-harvested and carefully selected to ensure optimal quality. The winemaking approach combines Armenia's traditional wine culture with modern techniques, allowing the natural expression of the grapes and the identity of the Vayots Dzor terroir to remain at the core of each wine.

The name Qotot, meaning "little bear" in Armenian, is inspired by a local legend about the friendship between a child and a bear. It symbolizes harmony with nature and authenticity, values that define the winery's philosophy.

Qotot produces wines in small batches, focusing on elegance, balance, and a clear sense of origin. The wines are exported to several international markets and have received recognition at international wine competitions.

As a family-run estate, the team is involved in every stage of production, from vineyard work to bottling, ensuring consistency, quality, and respect for Armenia's winemaking heritage.



## QOTOT VOSKEHAT



White dry still



Voskehat 100%



2024



Hand-harvested grapes, gently pressed and fermented in stainless steel at controlled temperatures; short lees aging.



12.9%



Pale straw with golden reflections, showing pear, apple, apricot, white flowers, citrus zest, and light mineral notes. Fresh and balanced on the palate, with pear and citrus flavors, lively acidity, and a clean, refreshing finish.



€ 7-9



## QOTOT ARENI



Red dry still



Sev Areni 100%



2022



Hand-harvested Sev Areni, fermented in stainless steel with temperature control; gentle maceration.



13.7%



Bright ruby in color, with cherry, raspberry, red berries, subtle black pepper, and herbal notes. Medium-bodied, with cherry and red berry flavors, soft tannins, fresh acidity, and a balanced finish.



€ 7-9



## QOTOT ROSÉ ARENI



Rosé dry still



Sev Areni 100%



2024



Hand-harvested Sev Areni, short skin contact; stainless steel fermentation.



12.5%



Pale salmon pink in color, with strawberry, raspberry, red cherry, and delicate floral hints. Crisp and refreshing on the palate, with red berry flavors, balanced acidity, and an elegant finish.



€ 7-9



## QOTOT WHITE RESERVE



White dry still



Khatuni 100%



2024



Hand-harvested Khatouni, fermented and aged for 16 months in new French oak barrels.



16 months in new French oak barrels



13.1%



Deep golden in color, with ripe stone fruits, honey, vanilla, toasted oak, and delicate spice. Full-bodied, with apricot, baked apple, vanilla, and spice notes, balanced by fresh acidity and a long, refined finish.



€ 15-20



## Vinum Sacrae Rosae

Vineyard	Aragatsotn region (white wines), Vayots Dzor region (red wines)
Grape varieties	Haghtanak, Sev Areni, Milagh, Tozot
Address	3a Moskovyan, Yerevan, Armenia
Web site	<a href="http://vinumsr.store">vinumsr.store</a>
Email	<a href="mailto:info@vinumsr.store">info@vinumsr.store</a>
Phone/ WhatsApp	+374 93 20 02 99

### History

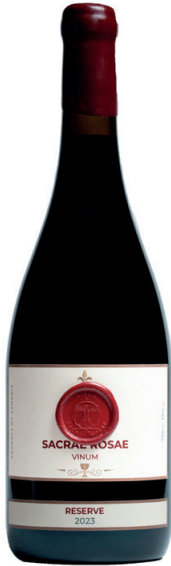
Vinum Sacrae Rosae is a boutique Armenian winery dedicated to producing high-quality wines that combine traditional winemaking practices with modern technology. Working with carefully selected, hand-harvested grapes, the winery places strong emphasis on preserving fruit quality and authentic varietal expression.

Following harvest, grapes are transported in crates and undergo rigorous sorting. Red wines are fermented on skins in temperature-controlled stainless steel tanks to achieve structure, depth, and balanced tannins. White wines are gently pressed, clarified, and fermented under controlled conditions to preserve freshness, purity, and aromatic complexity.

After fermentation, the wines are matured in Armenian oak barrels, where they develop greater complexity, balance, and refined texture. This approach reflects the winery's philosophy of minimal intervention and maximum respect for the raw material, allowing both grape character and terroir to remain central.

Vinum Sacrae Rosae focuses on crafting elegant, balanced, and expressive wines that unite fruit purity with the nuanced influence of oak maturation.

Representing a contemporary Armenian winery identity, Vinum Sacrae Rosae combines craftsmanship, tradition, and international-quality standards, contributing to the growing recognition of Armenian wine through a refined and quality-driven approach.



## VINUM SACRAE ROSAE



Reserve Red Dry



Haghtanak 50%, Sev Areni 25%, Tozot 25%



2023



Hand-harvested grapes, fermented on skins in stainless steel tanks under controlled temperature, followed by oak aging and bottling.



13 months in oak barrels



13%



Ruby red in color, with aromas of cherry, plum, and blackberry. Full-bodied on the palate, with soft tannins and a long finish.



€ 80,57



## VINUM SACRAE ROSAE



Aged Red Dry



Haghtanak 50%, Sev Areni 25%, Milagh 25%



2023



Fermented on skins in stainless steel tanks, then aged in Armenian oak barrels for structure and oak complexity.



12 months in oak barrels



13%



Ruby red in color, with red fruits, cherry, and plum aromas. Smooth on the palate, with light tannins and subtle oak notes.



€ 57,55



## VINUM SACRAE ROSAE



Reserve White Dry



Voskehat 100%



2023



Gentle pressing and controlled fermentation followed by oak barrel aging for complexity and structure.



12 months in oak barrels



13%



Amber in color, with quince, white fruits, and berry aromas. Full-bodied and balanced, with layered depth.



€ 80,57



## VINUM SACRAE ROSAE



Aged White Dry



Voskehat 100%



2023



Controlled fermentation and oak aging to develop acidity balance and aromatic complexity.



8 months in oak barrels



13%



Amber in color, with quince and white fruit aromas. Balanced on the palate, with lively acidity and a long finish.



€ 57,55



# SAVAR

## Eco Winery LLC

Brand name	SAVAR Winery
Vineyard	15 ha in Vayots Dzor region
Grape varieties	Sev Areni, Tozot, Kakhet, Khatouni, Voskehat, Tchilar
Address	3/7 street, Rind village, Vayots Dzor region, Armenia
Web site	<a href="http://www.savarwinery.com">www.savarwinery.com</a>
Email	<a href="mailto:savar@savarwinery.com">savar@savarwinery.com</a>
Phone/ WhatsApp	+374 93 78 15 34

### History

SAVAR Winery was founded by Vardan Sahakyan with the vision of producing wines that reflect the distinctive character of Armenia's high-altitude vineyards and indigenous grape varieties, while contributing to the development of the local community.

Located at approximately 1,350 meters above sea level, the winery benefits from volcanic soils, a mountain climate, and significant day - night temperature variation. These conditions create an ideal environment for grapes with aromatic intensity, freshness, and balance.

The vineyards and grape sources are primarily situated in the Vayots Dzor region, one of Armenia's most important winegrowing areas. Here, high-altitude conditions allow for slow ripening, resulting in wines with vibrant acidity and expressive character.

SAVAR focuses on native Armenian grape varieties, including Sev Areni, Tozot, Khatouni, Tchilar, and Voskehat. These varieties, deeply rooted in Armenia's winemaking heritage, are carefully cultivated to express the identity of the terroir through attentive vineyard management and winemaking.

The name SAVAR, meaning "to soar," reflects the winery's philosophy of aspiration, connection to nature, and respect for the land. Beyond winemaking, the winery supports the local community by creating opportunities and contributing to the development of Armenia's modern wine culture.

Through its wines, SAVAR Winery expresses the harmony between landscape, tradition, and craftsmanship, bringing the character of Armenia's high-altitude vineyards to wine lovers worldwide.



## SAVAR RED DRY



Red dry still



Sev Areni 100%



2024



Hand-harvested, sorted grapes, partially destemmed; stainless steel fermentation with 3 weeks post-fermentation maceration and press cuts; 14 months maturation without oak influence.



13,5%



Dark ruby in color, with ripe raspberry, red cherry, subtle pepper, and herbal notes. Fresh and well-balanced on the palate, showing cherry, plum, and pomegranate flavors, refined tannins, and subtle chocolate and vanilla nuances, leading to a clean, persistent finish.



€ 10-12



## SAVAR WHITE DRY



White dry still



Khatouni 100%



2024



Hand-harvested, sorted grapes, gently pressed; stainless steel fermentation at 16°C; 9 months fine lees aging without oak influence.



12,5%



Medium lemon in color, with green fruit, citrus, floral, and flinty notes. A harmonious expression with subtle mineral undertones and high refreshing acidity.



€ 10-12



## SAVAR ROSE DRY



Rose dry still



Sev Areni 100%



2024



Hand-harvested, sorted grapes, direct pressed; stainless steel fermentation at 18°C; 9 months fine lees aging without oak influence.



12%



Pale pink in color, with cherry blossom, ripe strawberry, watermelon, and citrus zest aromas. A lively and refreshing palate, with fine lees complexity, juicy fruit expression, subtle mineral undertones, and a slightly tangy finish.



€ 8-10



## SAVAR ARENI-MILAGH RED RESERVE



Red reserve dry still



Sev Areni 80%, Milagh 20%



2022



Hand-harvested, sorted grapes, destemmed; stainless steel fermentation with 3 weeks post-fermentation maceration; 16 months Artsakh oak maturation.



14 months in Artsakh oak



14%



Dark ruby in color, with dark cherry, plum, and subtle spice and smokiness. A harmonious palate of ripe berries and gentle spice, supported by balanced acidity and smooth tannins, with a velvety texture.



€ 14-16



## Stork Nest Winery

Brand name	STORK
Vineyard	4,5 ha in Aragatsotn, 0,5 ha in Ararat regions
Grape varieties	Syrah, Chardonnay, Montepulciano, Sev Areni, Voskehat, Kangoun
Address	Karin 12 street, 9, Sasunik community, Aragatsotn region, Armenia
Web site	<a href="http://www.cascara-gourmet.com">www.cascara-gourmet.com</a>
Email	<a href="mailto:storknestwinery@outlook.com">storknestwinery@outlook.com</a>
Phone/ WhatsApp	+374 95 14 85 22

### History

Founded in 2020, Cascara LLC is a dynamic Armenian wine company cultivating its own vineyards in Taperakan (Ararat Province) and Sasunik (Aragatsotn Province). The company represents a modern approach to viticulture, combining estate-grown grapes with a growing focus on quality-driven winemaking.

At its Stork Nest Winery in Sasunik, Cascara began producing Stork wines in 2022. The winery integrates production with hospitality, offering vineyard and cellar tours, curated tastings, and gastronomic and cultural events, creating an immersive experience that connects visitors with the wine and its origin.

The vineyards benefit from diverse terroirs across two key wine regions of Armenia, contributing to balance and character in the wines. Cascara's production philosophy focuses on expressing the identity of the vineyards while maintaining a contemporary winemaking style.

Stork wines have already received international recognition and are available in Armenia, with export markets including the United Kingdom, European Union (notably Poland and Estonia), and Russia. Further expansion into additional international markets is planned.

Through its combination of estate viticulture, modern winemaking, and wine tourism, Cascara LLC positions itself as a growing presence in Armenia's contemporary wine landscape, dedicated to quality, experience, and international development.



## STORK KANGOUN



Dry white



Kangoun 100%



2023



Hand-picked and hand-selected grapes from a single vineyard, directly pressed and fermented in stainless steel tanks at a low temperature.



13,5%



Straw in color, with lush aromas of lemon verbena leading to luminous notes of tangerine, yellow apple, and grapefruit (IWSC Judging Committee). Well-rounded and medium-bodied, with balanced acidity delivering a crisp, refreshing finish.



IWSC2025 - Bronze



## STORK RED



Dry red



Sev Areni 20%, Montepulciano 80%



2023



Hand-picked and hand-selected grapes blended for maceration; fermented in Armenian oak barrel and stainless-steel tanks; matured in stainless steel tanks and partially aged in new French oak barrels.



20% 4 months in French oak barrels.



14%



Ruby in color, with enticing aromas of rustic herb bread and a luscious core of juicy dark fruits (IWSC Judging Committee). Elegant on the palate, with soft tannins and balanced acidity enhancing freshness and clarity.



TRINITY CANYON  
VINEYARDS

## Trinity LLC

Brand name	Trinity Canyon Vineyards
Vineyard	10 ha in Aghavnadzor (Vayots Dzor)
Grape varieties	Sev Areni, Voskehat, Khatun kharji, Syrah, Cabernet Sauvignon, Merlot, Chardonnay
Address	115, 1-st street Aghavnadzor village, Vayots Dzor region, Armenia
Web site	<a href="http://www.trinitycv.com">www.trinitycv.com</a>
Email	<a href="mailto:hovakim@trinitycv.com">hovakim@trinitycv.com</a>
Phone/ WhatsApp	+374 91 22 73 37

### History

Trinity Canyon Vineyards was established in 2008 by three wine enthusiasts committed to exploring the potential of Armenia's historic winemaking heritage. Working alongside a dedicated team of growers and winemakers, the winery planted vineyards in the highlands of Vayots Dzor, near the Areni-1 Cave, home to the world's oldest known winery.

Located in the village of Aghavnadzor, the vineyards lie at high elevation in a continental climate with significant temperature variation and soils rich in volcanic and limestone formations. These conditions favor indigenous grape varieties, enabling slow ripening, natural acidity, and a precise expression of terroir.

Trinity Canyon Vineyards was the first certified organic wine producer in Armenia. Its viticultural approach is based on sustainable practices without synthetic herbicides, supporting soil health and long-term vineyard resilience.

In the cellar, the winery follows a low-intervention philosophy, adapting fermentation and ageing techniques to each vintage while preserving varietal identity. Both modern methods and traditional Armenian practices, including the use of karas (clay amphorae), are employed to maintain a balance between authenticity and precision.

Through this approach, Trinity Canyon produces wines that are structured, expressive, and firmly rooted in their origin, while meeting the expectations of international markets.



## TRINITY 6100 ARENI NOIR



Red dry still



Sev Areni 100%



2023



Hand-harvested grapes, destemmed and crushed; alcoholic fermentation in stainless steel with extended post-fermentation maceration.



12 months in Artsakh oak barrels



14.5%



Deep ruby in color, elegant and expressive, with aromas of ripe red fruits layered with caramel, vanilla, and gentle sweet spice. Smooth and well-balanced on the palate, with soft ripe tannins and refreshing acidity, leading to a long, harmonious finish with persistent fruit notes.



€ 8



## TRINITY 6100 KHATUN KHARJI



White dry still



Khatun kharji 100%



2024



Hand-harvested grapes, destemmed and pressed; alcoholic fermentation followed by 1 month lees aging in stainless steel.



12%



Pale lemon with green reflection, fresh and expressive, with citrus zest, freshly cut grass, ripe pear, and subtle tropical fruit. Crisp and refreshing on the palate, with a balanced structure and a long, vibrant citrus- and stone-fruit-driven finish.



€ 7.5



## TRINITY 6100 ROSE



Rose dry still



Sev Areni 100%



2022



Bunches are destemmed and pressed without skin maceration. Fermentation occurs at low temperatures to preserve freshness, followed by two weeks of ageing on the lees, enhancing texture and balance while maintaining varietal purity.



12.5%



Onion skin in color, with vibrant aromas of wild berries, subtle spice, and grapefruit zest. The palate shows refreshing acidity and silky roundness, delivering balance and a refined, lingering finish.



€ 6



## TRINITY CROSSROADS WHITE



White dry still



Khatun kharji 60%, Chardonnay 40%



2024



Hand-harvested grapes, destemmed and pressed; low-temperature fermentation followed by 2 weeks lees aging in stainless steel.



13%



Pale golden in color, with fresh aromas of pear, citrus blossom, green apple, and white peach with herbal nuances. Lively and refreshing on the palate, with balanced structure and a persistent citrus- and honey-toned finish.



€ 6



## TRINITY CROSSROADS ROSE



Rose dry still



Sev Areni 50%, Syrah 30%, Cabernet Sauvignon 20%



2023



Hand-harvested grapes, destemmed and gently pressed; low-temperature fermentation followed by 2 weeks lees aging in stainless steel.



12.5%



Onion skin in color, fresh and vibrant, with wild strawberry, red currant, pomegranate, floral notes, and citrus zest. The palate is driven by vibrant acidity and a smooth, rounded texture, with a long, refined finish.



€ 5



## TRINITY CROSSROADS RED



Red dry still



Sev Areni 60%, Syrah 30%, Merlot 10%



2023



Hand-harvested grapes; stainless steel fermentation with short post-fermentation maceration; aged in inert vessels without oak.



14.5%



Deep ruby in color, with an elegant bouquet of ripe black berries, black pepper, and dark chocolate. Structured and expressive on the palate, with firm tannins, balanced acidity, and a long, persistent finish.



€ 4



## TRINITY CROSSROADS RED RESERVE



Red dry still



Cabernet Sauvignon 70%, Sev Areni 30%



2020



Hand-harvested grapes; stainless steel fermentation with controlled extraction; 24 months oak aging.



24 months in Artsakh oak barrels



14.5%



Deep ruby in color, with an elegant fruity bouquet of ripe red berries, green bell pepper, caramel, and vanilla. Balanced and expressive on the palate, with smooth tannins and fresh acidity, leading to a long, harmonious finish.



€ 12



## TRINITY CROSSROADS ARENI



Red dry still



Sev Areni 100%



2022



Hand-harvested grapes; stainless steel fermentation with post-fermentation maceration; 12 months oak aging.



12 months in Artsakh oak barrels



14.5%



Deep ruby in color, expressive and fruit-driven, with ripe red cherry, raspberry, pomegranate, sweet spice, cocoa, and vanilla. Structured and balanced on the palate, with fine tannins and fresh acidity, leading to a smooth, persistent finish.



€ 5



## TRINITY ANCESTORS' ARENI NOIR



Red dry still / Natural



Sev Areni 100%



2023



Hand-harvested grapes; spontaneous fermentation and 6 months maceration in karas (buried Armenian terracotta); unfiltered, unfiltered, no added sulfites.



6 months in Armenian Karas



14%



Deep ruby in color, with an elegant bouquet of ripe black fruits, spice, and leather. The palate shows subtle yet powerful tannins and expressive acidity, delivering complexity and a long, balanced finish.



€ 14



## TRINITY ANCESTORS' VOSKEHAT



Amber dry still / Natural



Voskehat 100%



2023



Hand-harvested grapes; spontaneous fermentation and 6 months maceration in karas (buried Armenian terracotta); unfiltered, unfiltered, no added sulfites.



6 months in Armenian Karas



13%



Amber in color, with an elegant fruity bouquet of dried apricot, ripe yellow fruits, cinnamon, and fresh grass. Balanced on the palate, with lively acidity, silky tannins, and a dry fruit-driven finish.



€ 10



VanArdi

## Van Ardi LLC

Brand name	Van Ardi
Vineyard	18.3 ha in Aragatsotn region
Grape varieties	Sev Areni, Haghtanak, Milagh, Syrah, Kangun, and Voskehat
Address	Sasunik Village, Ashtarak, Aragatsotn Region, Armenia
Web site	<a href="http://www.vanardi.com">www.vanardi.com</a>
Email	<a href="mailto:info@vanardi.com">info@vanardi.com</a>
Phone/ WhatsApp	+374 95 50 88 90

### History

Founded in 2008 by Varuzhan Mouradian and his family, Van Ardi Winery represents a modern revival of Armenian winemaking in the foothills of Aragatsotn. Bringing their experience from Los Angeles, the Mouradian family established a boutique estate dedicated to preserving heritage while producing expressive, contemporary wines.

The winery's certified organic vineyards are planted in rocky volcanic soils at 1,050 meters above sea level. Warm days and cool nights create ideal conditions for balanced, aromatic grapes. This unique terroir, combined with minimal-intervention winemaking, allows Van Ardi to highlight the character of Armenia's indigenous grape varieties.

A defining element of the estate is its cultural philosophy, where music, art, and human connection are integrated into the winemaking environment. This creative approach shapes both the spirit of the winery and the expression of its wines, aiming to reveal the authentic personality of each variety.

Van Ardi's commitment to sustainability, organic viticulture, and traditional practices has earned international recognition. The winery plays an active role in showcasing Armenia's native grapes to global audiences.

Located against the backdrop of Mount Aragats, the estate offers immersive tastings, guided tours, and cultural events, combining wine, hospitality, and landscape. It also serves as a venue for private and corporate gatherings.

Each bottle reflects Van Ardi's mission: to honor Armenian heritage, express the terroir of Aragatsotn, and connect wine lovers with the living culture of the region.



## VAN ARDI KANGUN DRY WHITE WINE



White dry still / Bionatural



Kangun 100%



2024



Hand-harvested, sorted and destemmed grapes; gentle pressing and stainless steel fermentation under controlled temperatures; filtration and bottling.



13%



Honey-tinted in color, with a delicate floral bouquet, pear, white grapefruit, and tropical fruit aromas. The palate opens with pear, evolving into white peach and grapefruit, showing a silky medium body and a clean, refreshing finish.



€ 6-10



IWSC 2026 - Silver



## VAN ARDI ROSE DRY WINE



Rose dry still / Bionatural



Sev Areni 100%



2024



Hand-harvested, sorted and destemmed grapes; gentle pressing and stainless steel fermentation under controlled temperatures; filtration and bottling.



13%



Ballet slipper pink in color, with notes of strawberry, cherry, and grapefruit with a touch of zest. Silky and fruit-forward on the palate, with bright acidity, subtle minty lift, and a long, fresh, lively finish.



€ 6-10



## VAN ARDI ESTATE BLEND DRY RED WINE



Red dry still / Bionatural



Sev Areni 40%, Haghtanak 35%, Milagh 25%



2022



Hand-harvested, sorted and destemmed grapes; stainless steel fermentation under controlled temperatures; 30–40% oak-aged for 6 months; filtration and bottling.



6 months in French oak barrels (30-40% of the blend)



13,5%



Dark ruby in color, with bright cherry and currant aromas. The palate is rich and structured, unfolding blackberries, pomegranate, and plum, accented by roasted spices, minerality, and subtle oak spice.



€ 6-10



IWSC 2026 - Silver



## TOR TORI DRY WHITE WINE



White dry still / Bionatural



Voskehat 100%



2023



Hand-harvested, sorted and destemmed grapes; stainless steel fermentation under controlled temperatures; filtration and bottling.



1 month in French oak barrels



12,5%



Light green straw in color, with aromas of ripe melon, apricot, and white florals. Crisp and textured on the palate, showing quince, pear, and honeyed persimmon, with refreshing acidity and a smooth, elegant finish.



€ 6-10



## TOR TORI DRY RED WINE



Red dry still / Bionatural



Sev Areni 90%, Syrah 10%



2022



Hand-harvested, sorted and destemmed grapes; stainless steel fermentation under controlled temperatures; filtration and bottling.



1 year in French oak barrels (10% Syrah)



14%



Ruby with inky hue, with aromas of sour cherry, plum, black pepper, and warm spices. Full-bodied and complex, showing sour cherry, chocolate-covered blackcurrant, sun-dried tomato, and dried fig, with layered structure and long aging potential.



€ 6-10



IWSC 2026 - Silver



## VAN ARDI RESERVE ARENI DRY RED WINE



Red dry still / Bionatural



Sev Areni 100%



2022



Hand-harvested, sorted and destemmed grapes; stainless steel fermentation under controlled temperatures; aging for structure and tannin refinement; filtration and bottling.



12 months in French oak barrels



13,5%



Dark ruby in color, with aromas of dark cherries, black pepper, plum, clove, and vanilla. Elegant and structured on the palate, with layered tannins, length, and balanced aging potential.



€ 11-15



IWSC 2025 - Silver



## VAN ARDI RESERVE HAGHTANAK DRY RED WINE



Red dry still / Bionatural



Haghtanak 100%



2019



Hand-harvested, sorted and destemmed grapes; stainless steel fermentation under controlled temperatures; aging for structure and tannin refinement; filtration and bottling.



12 months in French oak barrels



13,5%



Deep purple in color, with aromas of dark cherries, coffee, and smoke. Smoky and structured on the palate, with dark cherry and black mulberry layers, showing depth, balance, and strong aging potential.



€ 11 - 15



IWSC 2026 - Bronze



## VAN ARDI RESERVE MILAGH DRY RED WINE



Red dry still / Bionatural



Milagh 100%



2022



Hand-harvested, sorted and destemmed grapes; stainless steel fermentation under controlled temperatures; aging for structure and tannin refinement; filtration and bottling.



12 months in French oak barrels



14%



Medium ruby to deep garnet in color, with aromas of dates, plum, and tarragon. The palate unfolds dark chocolate, coffee, apricot seeds, amaro notes, and fig-like texture, with smoky finish and firm structure.



€ 11 - 15



## VAN ARDI RESERVE SYRAH DRY RED WINE



Red dry still / Bionatural



Syrah 100%



2019



Hand-harvested, sorted and destemmed grapes; stainless steel fermentation under controlled temperatures; aging for structure and tannin refinement; filtration and bottling.



12 months in French oak barrels



15%



Deep ruby in color, with layered aromas of blackberry and blueberry. Rich and elegant on the palate, showing sour cherry, cranberry, cream, vanilla, chestnut, and wild honey, with mature structure and depth.



€ 11 - 15



CMB - Silver  
Gilbert & Gaillard International Challenge - Double Gold



## Vedi Alco CJSC

Brand name	Vedi Alco
Vineyard	200 ha in Vayots Dzor
Grape varieties	Sev Areni, Voskehat, Kangun, Muscat
Address	Ginevet Village, Ararat Province, 0627, Republic of Armenia
Web site	vedi-alco.am
Email	secretary@vedi-alco.am
Phone/ WhatsApp	+374 10 54 74 01, +374 91 40 48 88
History	

Vedi Alco Company is a major Armenian producer built on the legacy of the country's long-standing winemaking tradition. The company unites two historic enterprises—Getap Wine Factory, founded in 1938, and Vedi Wine Factory, established in 1956—bringing together decades of experience and production expertise.

Combining tradition with continuous development, Vedi Alco produces a wide portfolio of more than 100 types of alcoholic beverages, including wines of various styles, brandy, vodka, and fruit-based spirits. This diversity reflects both Armenia's rich fermentation culture and the company's commitment to meeting a broad range of market demands.

The company places strong emphasis on technological advancement, regularly upgrading its production facilities with modern grape-processing and bottling equipment. Supported by a team of experienced specialists, this approach ensures consistent quality across all product categories.

Vedi Alco has established a solid presence in international markets, exporting its products to countries including Russia, the United States, Ukraine, and several European and Baltic states, as well as Kazakhstan and Mongolia. Its portfolio has been recognized with more than 90 gold medals and major awards at international tasting competitions.

Through a combination of heritage, scale, and innovation, Vedi Alco Company continues to play a significant role in the development and global recognition of Armenian winemaking.



## AGOS



Red dry wine



Sev Areni



2021



Fully ripened grapes, harvested at optimal maturity; destemmed, crushed, SO<sub>2</sub> added; fermented under controlled temperatures; pressed, clarified, stabilized, and bottled.



12- 18 months in oak barrels



13%



Deep ruby in color, with red berries, cherry, and light spice notes. Fresh and balanced on the palate, showing cherry and plum flavors, soft tannins, and a clean finish.



€ 10-20



Berlin Wine Trophy 2021- Gold



## OLD YEREVAN RED DRY RESERVE



Red dry wine



Sev Areni



2022



Fully ripened grapes, harvested at optimal maturity; destemmed, crushed, SO<sub>2</sub> added; fermented under controlled temperatures; pressed, clarified, stabilized, and bottled.



12- 18 months in oak barrels



14%



Intense ruby with dark shades, showing ripe red berries, plum, and light spice. Smooth and well-balanced, with soft tannins, fruit-forward character, and a persistent finish.



€ 6-8



## ZANGU



Red dry reserve wine



Sev Areni



2023



Hand-harvested grapes; destemmed, crushed and pressed; juice clarified by flotation; SO<sub>2</sub> addition; inoculated fermentation with temperature control; clarification, stabilization, and bottling.



8-12 months in oak barrels



13%



Deep dark ruby with garnet hints, with dark berries, plum, oak, and subtle vanilla. Full-bodied and structured, with rich fruit, refined tannins, and a long, elegant finish.



€ 4-7



## ZANGU



White dry wine



Voskehat



2024



Hand-harvested grapes; destemmed, crushed and pressed; juice clarification and SO<sub>2</sub> addition; inoculated fermentation under temperature control; bottling.



4-6 months in stainless steel



12%



Pale straw with golden hues, showing citrus, white flowers, and stone fruits. Crisp and fresh, with apple and citrus notes, balanced acidity, and a clean finish.



€ 3-6



## ARENI



Red dry wine



Sev Areni



2023



Fully ripened grapes, harvested at optimal maturity; destemmed, crushed, SO<sub>2</sub> added; fermented under controlled temperatures; pressed, clarified, stabilized, and bottled.



6–8 months in oak barrels



12%



Classic ruby in color, with cherry, raspberry, and light herbal notes. Medium-bodied, fresh and fruit-driven, with a balanced finish.



€ 2-4



## GETAP VERNASHEN



Red semi-sweet wine



Sev Areni



2024



Fully ripened grapes, harvested at optimal maturity; destemmed, crushed, SO<sub>2</sub> added; fermented under controlled temperatures; pressed, clarified, stabilized, and bottled.



10,5%



Ruby with garnet reflections, showing red berries, cherry, and delicate spice. Harmonious and semi-sweet, with ripe fruit expression and soft tannins.



€ 2,5-4



## VEDI ALCO POMEGRANATE



Fruit semisweet red wine



Pomegranate



Fully ripened fruit, harvested at optimal maturity; sorted and crushed to obtain must; SO<sub>2</sub> addition; controlled-temperature fermentation; clarification, stabilization, and bottling.



12%



Rich pomegranate red in color, with intense pomegranate, red berries, and light floral notes. Semi-sweet and refreshing, with vibrant pomegranate character and a smooth, fruity finish.



€ 2,5-4



## VEDI ALCO RASPBERRY



Red semi-sweet wine



Raspberry



Fully ripened fruit, harvested at optimal maturity; sorted, crushed, and SO<sub>2</sub> added; controlled fermentation; clarification, stabilization, and bottling.



12%



Bright ruby red with raspberry hues, showing fresh raspberry, strawberry, and subtle floral hints. Fruity and semi-sweet, with bright raspberry notes and a lingering finish.



€ 2-3



## VEDI ALCO BLACKBERRY



Red semi-sweet wine



Blackberry



Fully ripened grapes, harvested at optimal maturity; destemmed, crushed, SO<sub>2</sub> added; fermented under controlled temperatures; pressed, clarified, stabilized, and bottled.



12%



Dark purplish ruby in color, with ripe blackberry, blackcurrant, and light jammy notes. Rich and rounded, with sweet blackberry flavors and a smooth, velvety finish.



€ 2-3



## Voskeni

Vineyard	22 ha in Armavir, 7,5 ha in Aghavnadzor (Vayots Dzor)
Grape varieties	Sev Areni, Khatun Khariji, Voskehat, Tozot, Kangun, Haghtanak
Address	Araks Village, 10 Soghomon Tehlirian Street, Armavir Region, Armenia
Web site	<a href="http://www.voskeniwines.com">www.voskeniwines.com</a>
Email	<a href="mailto:info@voskeniwines.com">info@voskeniwines.com</a>
Phone/ WhatsApp	+374 93 12 36 40

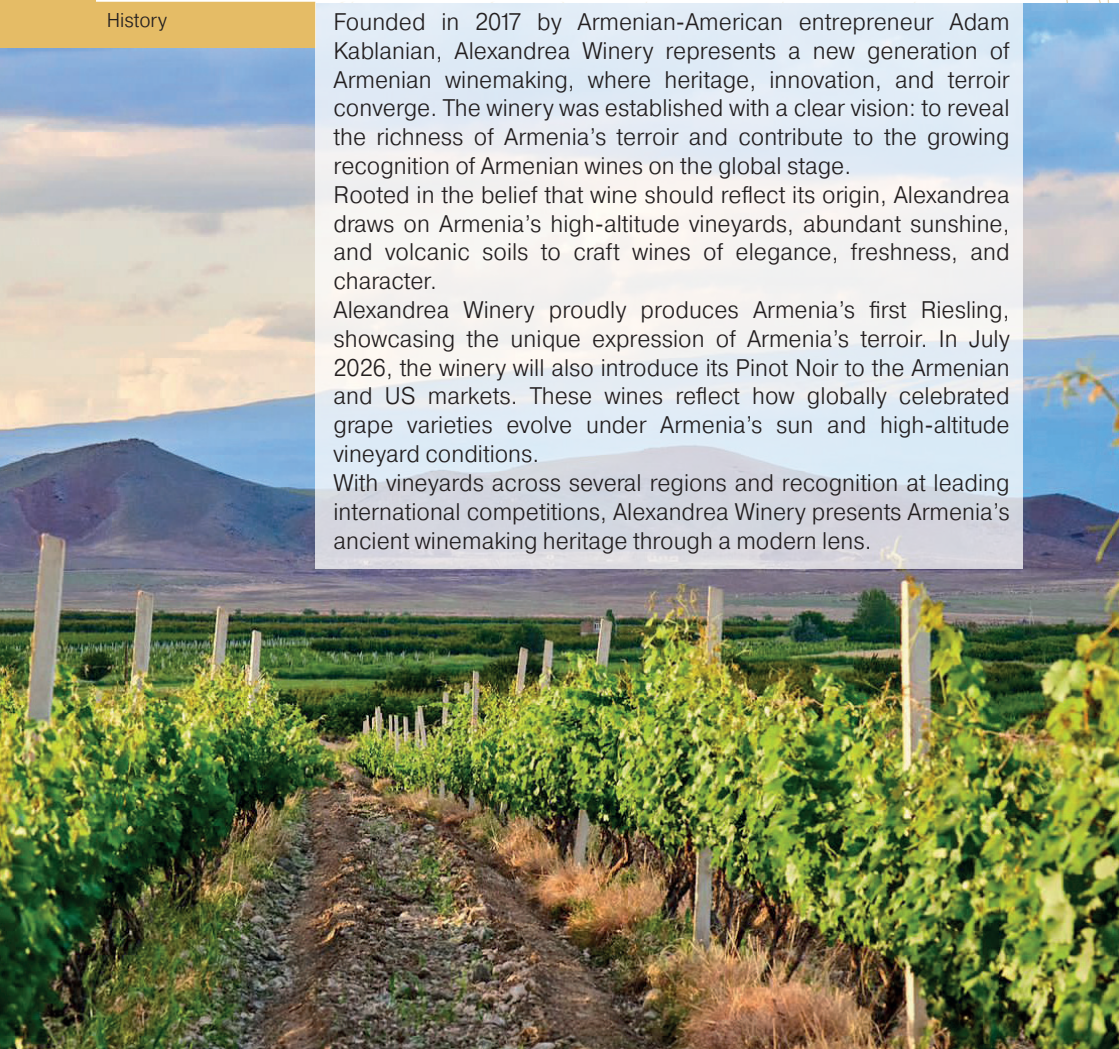
### History

Founded in 2017 by Armenian-American entrepreneur Adam Kablanian, Alexandra Winery represents a new generation of Armenian winemaking, where heritage, innovation, and terroir converge. The winery was established with a clear vision: to reveal the richness of Armenia's terroir and contribute to the growing recognition of Armenian wines on the global stage.

Rooted in the belief that wine should reflect its origin, Alexandra draws on Armenia's high-altitude vineyards, abundant sunshine, and volcanic soils to craft wines of elegance, freshness, and character.

Alexandra Winery proudly produces Armenia's first Riesling, showcasing the unique expression of Armenia's terroir. In July 2026, the winery will also introduce its Pinot Noir to the Armenian and US markets. These wines reflect how globally celebrated grape varieties evolve under Armenia's sun and high-altitude vineyard conditions.

With vineyards across several regions and recognition at leading international competitions, Alexandra Winery presents Armenia's ancient winemaking heritage through a modern lens.





## VOSKENI ARENI



Red dry still



Sev Areni 100%



2021



Hand-harvested, selected grapes; destemmed and cold-fermented in tanks up to 25 days; aged 1.5 years in tank; stabilized and bottled.



13%



Rich violet-red in color, with aromas of cherry, strawberry, raspberry, black berries, and sweet vanilla. Fruit-forward and full-bodied, with average tannins, medium acidity, and generous berry-driven character.



€ 5.5



## 130 RESERVE ARENI



Red dry still



Sev Areni 100%



2019



Hand-harvested, selected grapes; 50% tank and 50% barrel skin fermentation at low temperature; malolactic in new barrels; 18 months tank maturation.



24 months in Armenian new oak barrels



13,5%



Dark ruby red and opaque, with ripe red cherry, strawberry, plum, creamy oak, black berries, clove, tobacco, and caramel. Full-bodied and structured, with dark berry depth, harmonious oak, high elegant tannins, and medium acidity.



€ 25



Mondial/ Mundus Vini - Gold



## SARDARAPATI RESERVE



Red dry still



Sev Areni 100%



2019



Hand-harvested, selected grapes; 50% tank and 30% barrel skin fermentation at low temperature; malolactic in new barrels; 20 months barrel aging plus 18 months tank maturation.



24 months in Armenian new oak barrels



14%



Intense, compact dark garnet in color, with an expansive bouquet of wild berries, ripe cherry, and delicate vanilla. Full-bodied and richly structured, with ripe fruit concentration, high tannins, medium acidity, and a sweet-spicy finish.



€ 15



Mondial/ Mundus Vini - Gold



## SIRO MEGHEDI



White dry still



Khatun Kharji 100%



2022



Hand-harvested, selected grapes; fermented and aged 12 months in new Armenian oak, followed by 9 months tank maturation.



12 months, New Armenian oak barrels



13%



Golden copper yellow in color, with a strong, complex bouquet of green apple, lemon balm, tropical fruits, vanilla, and butter. Medium-bodied, balancing acidity and alcohol with richness and clarity.



€ 12



## SIRO ROSE



Rose dry still



Sev Areni 100%



2025



Hand-harvested grapes; saignée method with short skin contact; cold fermentation without skins for up to 15 days; clarified, stabilized, and bottled.



13%



Light pink in color, with a fresh, dynamic profile showing citrus character and harmonious almond nuances. Balanced and silky, with gentle hot pepper notes and a distinctive, elegant finish.



€ 6



## VOSKENI VOSKEHAT



White dry still



Voskehat 100%



2025



Hand-harvested grapes; gentle pressing and cold fermentation for up to 15 days; stabilized and bottled.



13%



Pale yellow in color, with white flowers, green apple, and citrus aromas. Medium-bodied and mineral-driven, with clean precision and freshness.



€ 5.5



## VOLCANI RED



Red dry still



Haghtanak 100%



2024



Hand-harvested, selected grapes; stainless steel fermentation under controlled temperatures; 1 year tank aging; stabilized and bottled.



13%



Deep dark red with ruby tint, revealing prune, blackcurrant, blackberry, and cherry aromas. Rich and full-bodied, with high tannins, lively acidity, dense texture, and a long, enveloping finish.



€ 3.5



## VOLCANI WHITE



White dry still



Kangun 100%



2024



Hand-harvested grapes; gentle pressing and cold fermentation for up to 15 days; stabilized and bottled.



13%



Golden straw with greenish tint, showing layered citrus, apple, pear, pineapple, peach, fig, herbal, floral, spicy, and mineral notes. Fresh and balanced, with silky texture, subtle spice, and a refined finish.



€ 3



## VOLCANI ROSE



Rose dry still



Tozot 100%



2024



Hand-harvested grapes; saignée method with short skin contact; cold fermentation without skins for up to 15 days; clarified, stabilized, and bottled.



13%



Delicate pink with peach hue, offering fruity-floral aromas of berries, vanilla, and meadow herbs. Juicy and elegant, with strawberry, citrus, sweet spice, silky texture, and refreshing acidity.



€ 3.5



## VOSKEVAZ WINE CELLAR LLC

Brand name	Voskevaz Winery
Grape varieties	Sev Areni, Haghtanak, Kakhet (Milagh), Sireni, Voskehat, Kangun, Muscat Vardabuyr
Address	19B Building, 8 Street, Voskevaz Village, Aragatsotn Region, 0220, Republic of Armenia
Web site	<a href="http://www.voskevaz.am">www.voskevaz.am</a>
Email	<a href="mailto:info@voskevaz.am">info@voskevaz.am</a>
Phone/ WhatsApp	+374 99 55 09 70

### History

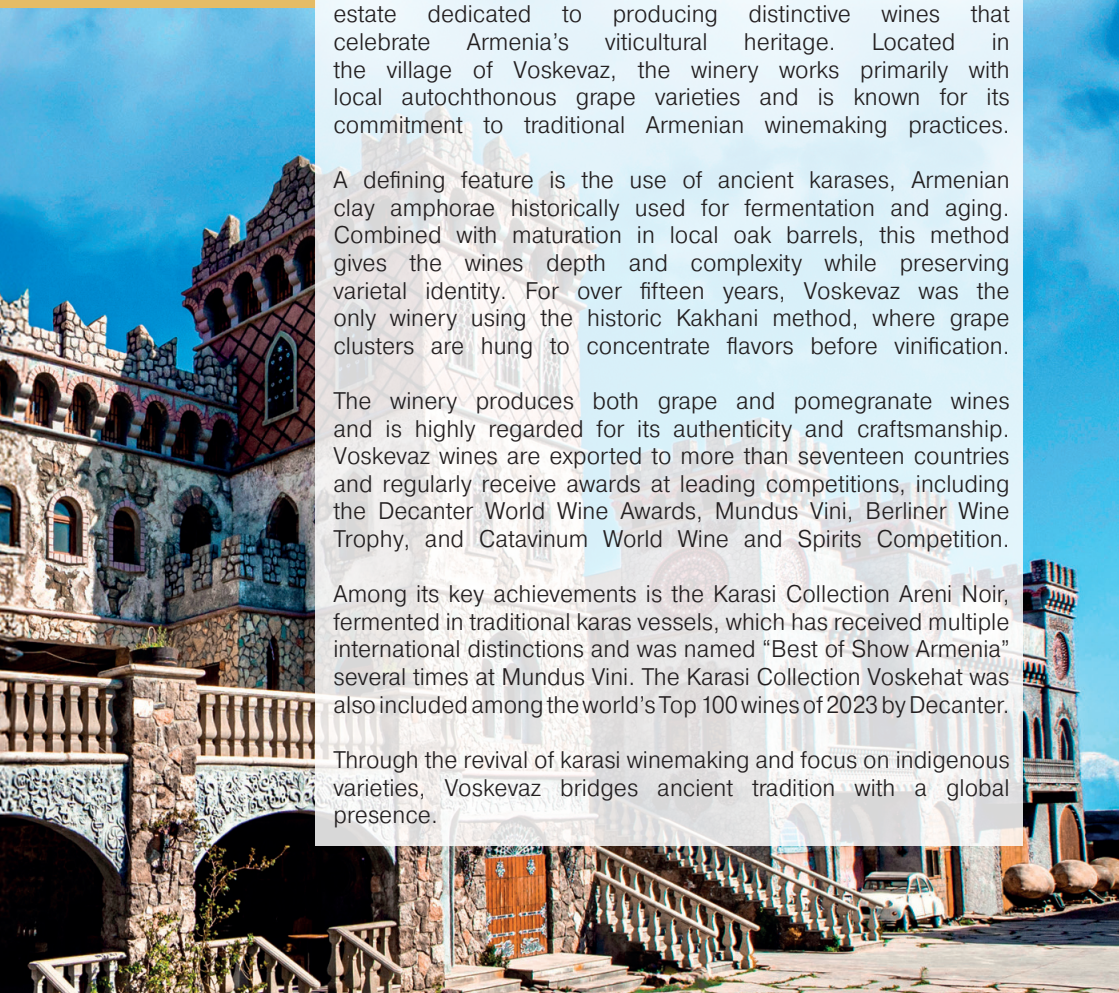
Founded in 1932, Voskevaz Winery is a family-owned estate dedicated to producing distinctive wines that celebrate Armenia's viticultural heritage. Located in the village of Voskevaz, the winery works primarily with local autochthonous grape varieties and is known for its commitment to traditional Armenian winemaking practices.

A defining feature is the use of ancient karases, Armenian clay amphorae historically used for fermentation and aging. Combined with maturation in local oak barrels, this method gives the wines depth and complexity while preserving varietal identity. For over fifteen years, Voskevaz was the only winery using the historic Kakhani method, where grape clusters are hung to concentrate flavors before vinification.

The winery produces both grape and pomegranate wines and is highly regarded for its authenticity and craftsmanship. Voskevaz wines are exported to more than seventeen countries and regularly receive awards at leading competitions, including the Decanter World Wine Awards, Mundus Vini, Berliner Wine Trophy, and Catavinum World Wine and Spirits Competition.

Among its key achievements is the Karasi Collection Areni Noir, fermented in traditional karas vessels, which has received multiple international distinctions and was named "Best of Show Armenia" several times at Mundus Vini. The Karasi Collection Voskehat was also included among the world's Top 100 wines of 2023 by Decanter.

Through the revival of karasi winemaking and focus on indigenous varieties, Voskevaz bridges ancient tradition with a global presence.





## VOSKEVAZ KARASI COLLECTION



White dry still



Voskehat 100%



2018



Hand-harvested late grapes, sorted, crushed and gently pressed; fermented in traditional karases (800–1200 L clay amphorae).



6 months in Caucasian oak barrels



12-15%



Light gold in color, crafted from high-altitude ancient-vine Voskehat through the harmonious union of traditional karases and Caucasian oak barrels. Expressing Armenia's native character, it is refined and harmonious, with elegant mineral precision.



€ 14-17



USA Wine Ratings, Catavinum World Wine & Spirits Competition, Decanter World Wine Awards, Mundus Vini, etc...



## VOSKEVAZ KARASI COLLECTION



Red dry still



Haghtanak 100%



2021



Hand-harvested late grapes, sorted, destemmed and crushed; fermented in traditional karases (800–1200 L clay amphorae).



18 months in Caucasian oak barrels



12-15%



Dark ruby in color, produced from ancient-vine Haghtanak through traditional karases and Caucasian oak barrels. Rich aromas of ripe berries and plum lead to a structured palate of blackcurrant, framed by a long oak-driven finish.



€ 14-17



Gold (Grand) at Mundus Vini, Berliner Wine Trophy, USA Wine Ratings, Catavinum World Wine & Spirits Competition, PAR



## VOSKEVAZ KARASI COLLECTION



Red dry still



Sev Areni 100%



2019



Hand-harvested late grapes, sorted, destemmed and crushed; fermented in traditional karases (800–1200 L clay amphorae).



14 months in Caucasian oak barrels



12-15%



Ruby in color, this Sev Areni reflects Armenia's authentic character through the union of karases and Caucasian oak. Red fruits, spice, and oak define the profile, supported by balanced acidity, silky tannins, and a persistent finish.



€ 14-17



Gold at Mundus Vini, Berliner Wine Trophy, USA Wine Ratings, Catavinum World Wine & Spirits Competition, PAR Wine Award



## VOSKEVAZ RESERVE



Red dry still



Haghtanak 70%, Sev Areni 30%



2018



Hand-harvested late grapes, sorted, destemmed and crushed; fermented in traditional karases (800–1200 L clay amphorae).



18 months in Caucasian oak barrels



12-15%



Dark ruby with purple nuances, offering ripe black berries, cherry, and plum layered with toasted wood, spice, and vanilla. Full-bodied and balanced, it reflects the heritage and energy of traditional karas winemaking.



€ 14-17



Gold at Catavinum World Wine & Spirits Competition, Mundus Vini



## VOSKEVAZ RESERVE



White dry still



Voskehat 93%, Muscat Vardabuyr 7%



2019



Hand-harvested late grapes, sorted, destemmed and crushed; fermented in traditional karases (800–1200 L clay amphorae).



18 months in Caucasian oak barrels



12-15%



Gold in color, with bright aromas of fresh citrus, wild herbs, and delicate oak. Balanced and expressive, it reflects the heritage and evolution of Armenia's karas tradition.



€ 14-17



Gold at Catavinum World Wine & Spirits Competition, Mundus Vini



## VOSKEVAZ KAKHANI RESERVE



Red Semi-Dry



Sev Areni 50%, Haghtanak 25% , Milagh 25%



2019



Hand-harvested October grapes, carefully selected and laid in single-layer 10–12 kg boxes, then dried in a winery drying room. Bunches are hung and withered on ropes for up to 4 months, concentrating sugars and aromatic components prior to fermentation.



20 months in Caucasian oak barrels



12-16%



Dark ruby with violet edge, revealing a warm, powerful bouquet of dried cherry, bitter almond, and vanilla. Crafted through the revived ancient Kakhani grape-withering method, it expresses Armenia's historic winemaking depth and innovation.



€ 30-45



Gold at Catavinum, Mundus Vini, Berliner Wine Trophy, PAR



## VOSKEVAZ VINTAGE



Red dry still



Sev Areni 100%



2020



Hand-harvested Sev Areni, sorted, gently pressed and fermented in stainless steel under controlled temperatures.



Aged 6 months in Caucasian oak barrels



12-15%



Ruby in color, with elegant aromas of red berries, wild cherry, dried herbs, violet, spice, vanilla, and cedar. Supple and medium-bodied, it unfolds ripe red fruits, cranberry, and plum, with lively acidity, fine tannins, and a graceful finish.



€ 4-8



Gold, Silver at Catavinum, Decanter, IWSC



## VOSKEVAZ VINTAGE



Red dry still



Haghtanak 70%, Milagh 30%



2019



Hand-harvested Haghtanak, sorted and fermented under controlled conditions; aged in oak barrels.



12 months in Caucasian oak barrels



12-16%



Dark ruby in color, with intense blackberry, blackcurrant, plum, dark chocolate, tobacco, and warm spice aromas, lifted by vanilla and cedar. Powerful and full-bodied, with concentrated black fruit, cassis, licorice, firm tannins, and a long, robust finish.



€ 4-8



Silver Medal at Catavinum



## VOSKEVAZ VINTAGE



Whiet Dry Still



Muscat Vardabuyr 100%



2022



Hand-harvested Muscat, gently pressed and fermented at controlled temperatures.



12-16%



Light gold in color, intensely aromatic with blossom, rose petals, honeysuckle, peach, apricot, and citrus zest. Fresh and expressive, with juicy stone fruits, citrus, tropical lychee, crisp acidity, and a delicately perfumed finish.



€ 4-8



Silver Medal at the Mondial de Bruxelles, Catavinum



## VOSKEVAZ RED DRY



Red Dry Still



Sev Areni 70%, Haghtanak 30%



2022



Hand-harvested grapes, gently pressed and fermented in stainless steel under controlled temperatures; early bottled.



12-16%



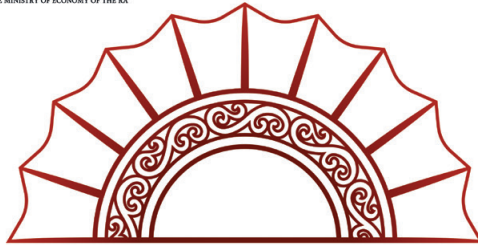
Ruby in color, with fresh red cherry, raspberry, cranberry, floral notes, and subtle spice. Light to medium-bodied, with juicy red fruit, crisp acidity, soft tannins, and a clean, refreshing finish.



€ 3-6



Bronze Medal at the Decanter World Wine Awards



TECHNICAL ASSISTANCE FOR THE DEVELOPMENT  
OF THE **GEOGRAPHICAL INDICATION**  
*Armenian Brandy*

A Geographical Indication is not only a label on a bottle — it's a promise. A legally-backed guarantee that what you're holding was crafted in a specific place, shaped by the soil, climate, and hands that only that region can offer. When quality and character are inseparable from geography, that connection deserves protection.

Armenian Brandy is exactly that kind of story.

Through the EU-funded Technical Assistance for the Development of the GI "Armenian Brandy" project implemented by Expertise France in partnership with DMI, a powerful coalition has taken shape - bringing together local producers, national policymakers, and international partners around a shared ambition: to give Armenian Brandy the global recognition it has long deserved. The project has strengthened legal frameworks, deepened technical expertise, expanded local know-how, and built real awareness of what GI status means for producers and consumers alike.

For buyers, that means one thing above all: confidence. Confidence in authenticity, in traceability, and in a product whose distinctiveness isn't marketing - it's protected by law.







## **Vine and Wine Foundation of Armenia**

Address: 5 Mher Mkrtchyan street

Email: [info@wfa.am](mailto:info@wfa.am)

Website: [www.wfa.am](http://www.wfa.am)



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