Armenia

Pavilion No. 2, Hall 3, Stand No. 23C45



The Birthplace of Wine: Armenia



Wine making and Brandy Production in Armenia

Since ancient times, Armenia has been famous for its wines in a land where winemakers have kept the original traditions to this day. Even the works of such philosophers as Herodotus and Strabo confirm this.

It is believed that the first vine has been planted in Ararat Valley by Noah himself. This is considered to be the beginning of the traditions of viticulture and wine making in Armenia where nature itself contributes to the growth of this delicious fruit.

In 2011 BBC News wrote: Oldest known wine-making facility found in Armenia. In the caves surrounding the region of Areni the archaeologists found the remnants of wine press, which is estimated to be 6000 years old. Moreover, they found also fragments of the platform used for the pressing of the grapes and the filtration container with 50-55 liter capacity. These findings helped to understand how the wine has been produced, what kind of technologies have been used. The findings were announced by the National Geographic Society. Another source CNN states: It turns out, the real birthplace of wine may be in a cave in Armenia. Now the quality of Armenian wine surprises the leading experts with its taste and irresistible aroma. Some grape varieties that grow in Armenia have a history that goes back centuries. In Vayots Dzor, Armenia's South-Eastern region, 1800 meter high above the sea level, the oldest grape variety is growing, with the original name Black Areni. The grape is used for making red dry, semi dry and semisweet elite wines.



In 2013

- Armenian Muscat was recognized the best among the 224 types of wine in the result of the 13th Annual Muscats du Monde International Wine Competition,
- Armenian Wine Makes Bloomberg's Top 10 List The advent of efficient irrigation methods has made viticulture a more practical undertaking in Armenia allowing it to rise to commercial importance. Vivid aroma, rich, original and astringent taste with a velvety texture of Armenian wine has already gained its own ranking in the international market.
 - If someone were to prescribe a formula for creating the perfect brandy, they may in fact locate that endeavor in Armenia: the radiant sun of the Ararat Valley, the immaculate water of the unspoiled mountains and the fertile soil combine to give Armenian brandy its unique color and its trademark mellow- velvety flavor infused with a rich bouquet of chocolate vanilla overtones. The distinctive aroma and high quality of Armenian Brandies allowed enjoying success in many international exhibitions and tastings. Armenian cognac is a legendary drink and the favored choice of many famous figures.

Suffice to say, Sir Winston Churchill preferred it above all others. During a 2013 meeting in Sochi, Russian president Vladimir Putin gave British Prime Minister David Cameron a bottle of Armenian brandy as a gift, recalling Stalin's offering to Churchill in 1945.





















"ARMAVIR VINEYARDS"

Located in the Ararat plateau, between Mount Aragats and Mount Ararat, the estate of Armavir Vineyards has approximately 2300 hectares of land with over 400 hectares dedicated to the planting of vineyards. Armavir vineyards are characterized by a higher-elevation climate, an unspoiled terroir and rich volcanic soil. In 2003, innovation and tradition met, allowing the birth of Karas White, Karas Red and Karas Reserva to take place. The amazing collaborative work of wine consultant Michel Rolland and Argentinian winemaker Mariano Vignoni turned a vision conceived in 2003 into a reality in 2010, when the first commercial vintage was produced. Best served when celebrating life, Karas is an elegant wine from the highlands of Armenia, home to civilization's earliest known winery. A rarity in the world of wines, Karas White wine is a delicate blend of Kangun, a varietal native to Armenia, Chardonnay, and Viognier, featuring bright citrus notes and a robust fragrance combined with a solid mineral structure. Karas Red wine is a robust blend of Syrah, Malbec, Petit Verdot and Tannat with a deep ruby red color, ripe berry textures and a long, balanced finish.

Every bottle of Karas embodies cutting-edge innovation, an uncompromising respect toward superior viticulture and a deep commitment to preserving Armenia's 6000 years of authentic wine making tradition. Until you are able to visit us in Armenia, please visit us online. www.armavirvineyards.com







KATARO

Based in the mountainous region of Artsakh in the Caucasus region, Domaine Avetissyan produces modern wines from indigenous red grape varietals, such as Shireni and Khntoghny. Kataro is a rich and extracted wine. A deep, ruby red color and a delicate berry aroma, this wine is oak aged and perfectly balanced. We invite you to visit the mountainous region of Artsakh, explore our wineries and taste our wine.





"HIN ARENI" LLC

Situated in one of the most ancient wine-making region near Areni, we have taken our historical experience and embarked on an honest quest to produce wine we are proud of. To achieve perfect quality, every element is taken into consideration and as essential as the overall experience: the location of the vineyards, the wine's journey to its optimal maturity, the visual components, the length of flavors, the aromatic notes as well as the body of the wine. All of these components combine to not only measure the quality and sample of the wine, but more importantly, enhance the experience of the sample. We welcome you to share our experience.











"MANCHO-GROUP" LLC

Since 2012 the company began production of wine and cognac.

Astafian cognac is made from the best grape kinds by the classical technology from high-quality brandy spirits aged in oak barrels and it is a vivid embodiment of skilled brandy production of Armenia. The wine processing began in 2010, along with the cognac spirit production. There are used different types of grapes. White and red wine have pleasant freshness, with varietal fruit and floral tones. Innovation in wine production became Willa Wine and Amor fruit wine assorty. Another production of Astafian factory is fruit vodka and Aysel assorties with a delicate aroma and smooth taste of sweet fruit.











"MARAN" LLC

"Maran" LLC is one of the major companies engaged in wine production in Armenia. Its origins date back to 1829-1830. Constantly improving and enlarging its production, "Maran" has its unique place among other wine – producers in Armenia. Currently the company produces wines from grapes and other fruits. Dry, semi-dry, semi-sweet and sweet varieties of wine are made mostly of Black Areni: the famous local grape variety. The vineyeard of 16 hectares is located in the mountanous region of Vayots Dzor. The company also produces pomegranate and apricot fruit wines. Pomegranate wines are available in all varieties and apricot wine so far is only semi-sweet. "Maran" has taken part in many exhibitions and has won gold and silver medals. Today the products of the company have their own place among premium Armenian wines in Russian and French markets.













"METS SYUNIK" WINE FACTORY CJSC

"METS SYUNIK" CJSC is engaged in the production of wine from grapes of Areni sort. The company uses traditional methods as well as modern equipments in the production process. Currently the company produces dry, semi dry and semi sweet red wine. Due to the unique taste and high quality of its production the company has earned the image of high – quality wine producer and customer loyalty on the Armenian market. The wines of "Mets Syunik" are exported to Russia, Ukraine, Europe and the USA.





ARMENIAN DEVELOPMENT AGENCY

Tel.: + (374 10) 570170 / 111

Fax: + (374 10) 570170 / 207

E-mail: info@ada.am Web site: www.ada.am INDUSTRIAL DEVELOPMENT FOUNDATION

Tel.: + (374 10) 597230

E-mail: hmirzoyan@idf.am