Fine Wine & Spirits Collection

Distributor & Retailer Catalog

IMPORTERS DIRECT

Wholesale Co. Inc.

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WINE



AKOOM Pomegranate Semi-Sweet Wine

Armenia

750ml – 6 / Case

Varietal: Pomegranate 100%

Vintage: 2022

Production: Two-week fermentation in stainless steel tanks

Description:

Deep garnet in color, AKOOM Pomegranate Semi-Sweet Wine offers a vivid bouquet of ripe pomegranate with cherry undertones. The palate is marked by refreshing acidity, rich pomegranate seed flavor, and a subtle astringency from the fruit peel. The finish lingers with balanced acidity and a gentle touch of sweetness.

Food pairing: Pairs well with soft cheeses, pork, and salads dressed with balsamic vinegar and pomegranate reduction

Serving temperature: 8°C – 12°C



AKOOM Pomegranate Semi-Dry Wine

Republic of Armenia
750 ml - 6 / Case

Style: Pomegranate Semi-Dry Wine
ABV: 12% ABV

Production: Made from 100% Armenian pomegranates with a two-week fermentation in stainless-steel tanks.

Description:
Deep garnet in color, AKOOM offers vivid aromas of ripe pomegranate and cherry. Refreshing acidity balances rich fruit, gentle sweetness and a lightly astringent, lingering finish. Pair with soft cheeses, pork, salads or fruit-based desserts.



AKOOM Areni Red Dry Wine

Armenia

750ml – 6 / Case

Varietal: Areni 100%

Production: Traditional fermentation in stainless steel tanks

Description:

AKOOM Areni Red is a dry Armenian wine made exclusively from the indigenous Areni grape, cultivated in the high-altitude vineyards of Vayots Dzor. It displays a deep ruby color with aromas of wild berries, sour cherry, and subtle spice. The palate is elegant and structured, offering balanced acidity, soft tannins, and flavors of red plum, cranberry, and a touch of minerality.

Food pairing: Pairs beautifully with grilled meats, lamb dishes, mature cheeses, and mushroom-based cuisine

Serving temperature: 16°C – 18°C



AKOOM Areni Red Semi-Sweet Wine

Armenia

750ml – 6 / Case

Varietal: Areni 100%

Production: Fermentation in stainless steel tanks with temperature control to preserve natural sweetness

Description:

Crafted from Armenia's native Areni grape, this semi-sweet red wine features a deep garnet hue and vibrant aromas of ripe cherry, blackberry, and hints of dried plum. On the palate, it offers a harmonious blend of fruit-forward sweetness and fresh acidity, finishing with smooth tannins and a touch of spice.

Food pairing: Excellent with barbecue, spicy lamb, blue cheeses, or dark chocolate desserts

Serving temperature: 16°C – 18°C



AKOOM Rosé Dry Wine

Armenia

750ml – 6 / Case

Varietal: Areni (Rosé vinification)

Production: Gentle pressing with cold fermentation in stainless steel to preserve fresh fruit character

Description:

AKOOM Rosé Dry Wine is a crisp and elegant Armenian rosé made from the indigenous Areni grape. It presents a pale pink hue with vibrant aromas of wild strawberry, red currant, and rose petal. The palate is dry and refreshing, offering flavors of raspberry and citrus zest with a clean, mineral finish.

Food pairing: Ideal with grilled vegetables, seafood, soft cheeses, or Mediterranean salads

Serving temperature: 8°C – 10°C



AKOOM Voskehat White Dry Wine

Armenia

750ml – 6 / Case

Varietal: Voskehat 100%

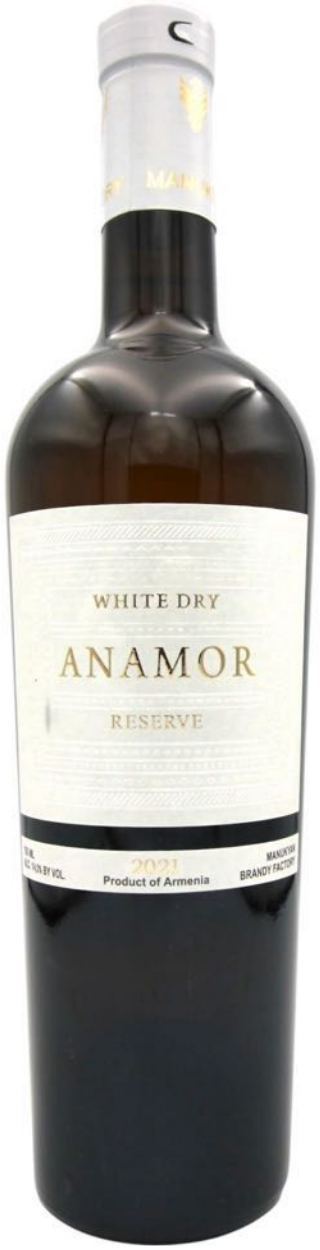
Production: Cold-fermented in stainless steel to preserve aromatics and freshness

Description:

AKOOM Voskehat is a bright and expressive white wine made from Armenia's signature white grape. It displays a straw-yellow color with floral aromas of acacia and hints of green apple and citrus. The palate is crisp and balanced, with notes of pear, lemon zest, and a mineral backbone leading to a clean, refreshing finish.

Food pairing: Pairs beautifully with white fish, grilled chicken, creamy cheeses, and fresh greens

Serving temperature: 8°C – 10°C



ANAMOR White Dry Reserve Wine

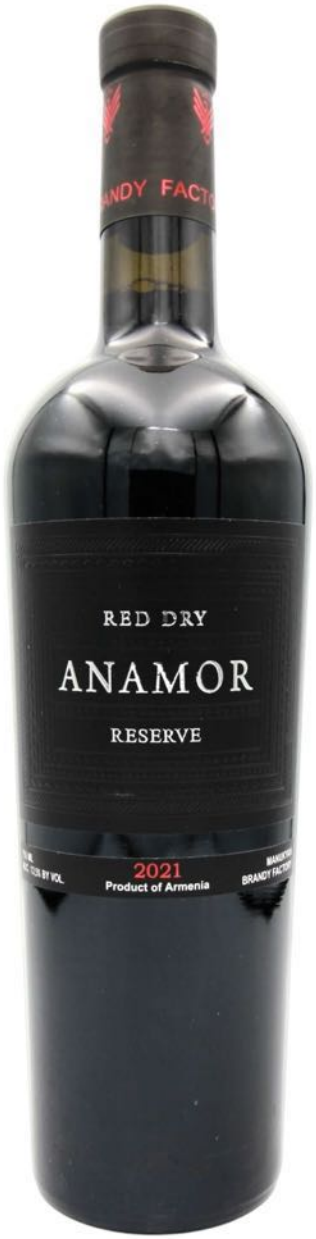
Armenia

750ml – 6 / Case

Varietal: Kangun, Aligoté & Chenin Blanc blend
Production: Aged six months in new Artsakh oak barrel post-fermentation

Description:
ANAMOR White Dry Reserve is an elegant Armenian white wine showcasing a sophisticated blend of Kangun, Aligoté, and Chenin Blanc. Aged six months in new Artsakh oak barrels, it achieves both structure and finesse. The wine reveals a light straw color and offers precise aromas, elegant length, and fine texture .

Food pairing: Ideal with roast poultry, seafood pasta, grilled vegetables, or creamy cheeses
Serving temperature: 10 °C – 12 °C



ANAMOR Red Dry Reserve Wine

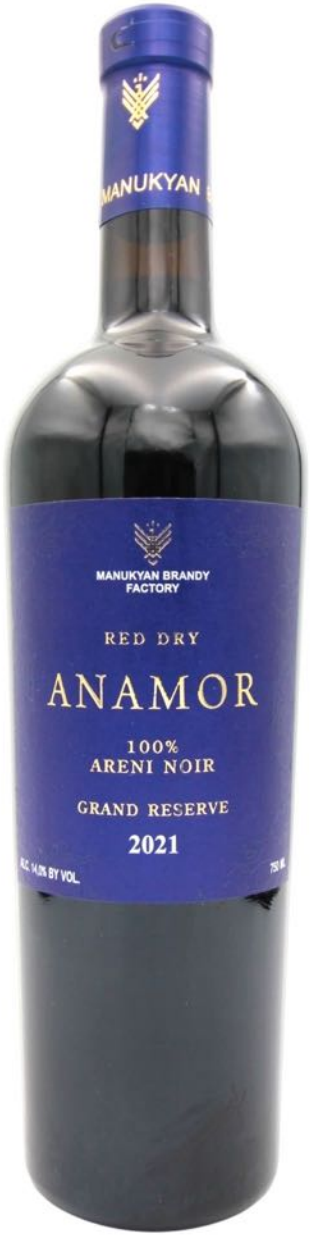
Armenia

750ml – 6 / Case

Varietal: Areni, Haghtanak, Cabernet Franc
Production: Aged 6 months in new Artsakh oak barrels for added depth and structure

Description:
ANAMOR Red Dry Reserve is a refined blend of Armenia's native Areni and Haghtanak grapes with the elegant structure of Cabernet Franc. Grown in the high-altitude vineyards of Vayots Dzor, this wine is aged for six months in new Artsakh oak, enhancing complexity and finesse. It pours a deep ruby color and opens with aromas of ripe cherry, wild berries, and warm spice. On the palate, it is smooth and balanced, offering flavors of blackcurrant, clove, and vanilla with a lingering, velvety finish.

Food pairing: Ideal with grilled meats, hard cheeses, or herb-roasted vegetables
Serving temperature: 16 °C – 18 °C



ANAMOR Grand Reserve Red Dry Wine

Armenia

750ml – 6 / Case

Varietal: Areni Noir 100%
Production: Aged 12 months in new Artsakh oak barrels

Description:
This prestigious reserve wine is an elegant expression of pure Areni Noir from Vayots Dzor, Armenia. Aged for 12 months in new Artsakh oak barrels, it reveals deep ruby hues and complex aromas of dark cherry and pomegranate, intertwined with sage and white pepper notes . On the palate, it delivers lush black cherry, ripe plum, creamy spice, and herbal nuances, supported by fine tannins and a long, harmonious finish.

Food pairing: Excellent with roasted lamb, barbecue, herb-crusted meats, and firm cheeses
Serving temperature: 16 °C – 18 °C
Awards: Silver Medal, Concours Mondial de Bruxelles, 2023 – Grand Reserve 2021 vintage



Armenia Apricot Wine

Apricot Semi-Sweet

750ml - 6 / Case

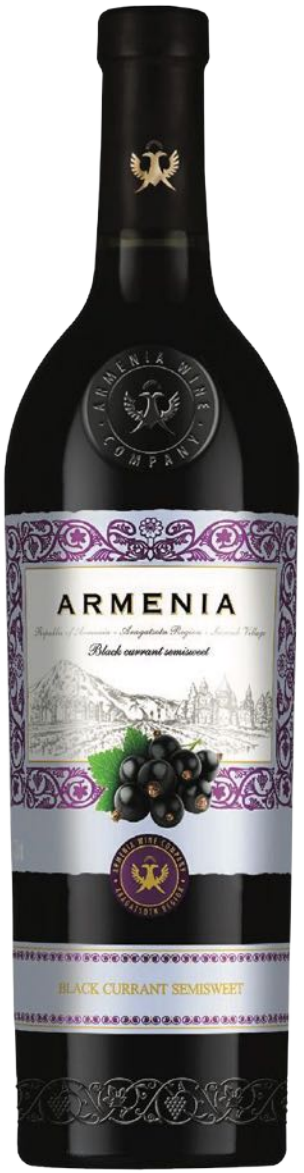
Blend: Grapes 50%, apricot 50%

Production: Two week fermentation in stainless steel tanks.

Description: An apricot wine with the light amber hue, has a great taste with dominant aromas of ripe apricots and grapes. A memorable long aftertaste.

Food pairing: Pairs well with desserts, fruit platter and spicy dishes.

Serving temperature: 8°C - 12°C



Armenia Black Currant Wine

Black Currant Semi-Sweet

750ml - 6 / Case

Blend: Grapes 50%, black currant 50%

Production: Two week fermentation in stainless steel tanks.

Description: The wine has a dark ruby color, intensive aroma of black currants and forest berries. Has a rich velvet taste.

Food pairing: Pairs well with desserts, fruit platter and spicy dishes.

Serving temperature: 8°C - 12°C



Armenia Blackberry Wine

Blackberry Semi-Sweet

750ml - 6 / Case

Blend: Grapes 50%, blackberry 50%

Production: Two week fermentation in stainless steel tanks.

Description: The wine has a ruby color. Aromatic and tart. Slight sugary taste.taste.

Food pairing: Pairs well with desserts, fruit platter and spicy dishes.

Serving temperature: 8°C - 12°C



Armenia Cherry Wine

Cherry Semi-Sweet

750ml - 6 / Case

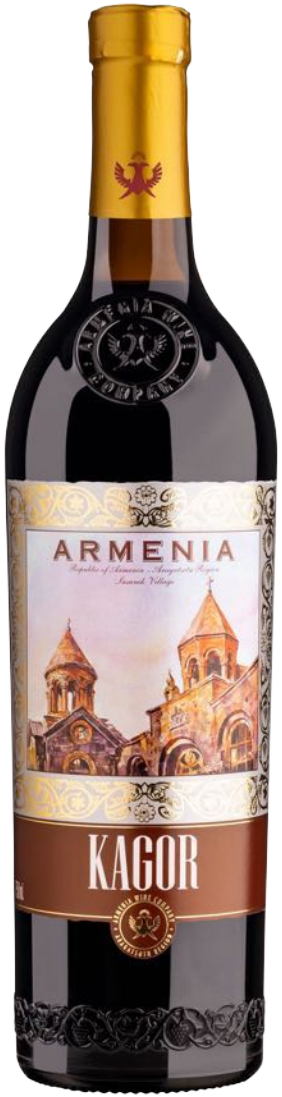
Blend: Grapes 50%, cherry 50%

Production: Two week fermentation in stainless steel tanks.

Description: A semi-sweet wine with a dark red color, a characteristic sweet and sour aroma. Ripe cherries and cherry pits are felt in the taste.

Food pairing: Ideal with chicken, cheese, desserts, and spicy dishes.

Serving temperature: 8°C - 12°C



Armenia Kagor

Kagor Sweet

750ml - 6 / Case,

Blend: Areni grapes 100%

Production: Two week fermentation in stainless steel tanks.

Description: Kagor is a sweet red dessert wine popular in Armenia and Eastern Europe, characterized by its deep ruby color and rich, fruity flavor. Kagor is often served chilled as a dessert wine, pairing well with chocolate, fruit tarts, and strong cheeses.

Food pairing: Chocolate, fruit tarts, and strong cheeses.

Serving temperature: 8°C - 12°C



Armenia Pomegranate

Pomegranate Semi-Sweet

750ml - 6 / Case

Blend: Grapes 50%, pomegranate 50%

Production: Two week fermentation in stainless steel tanks.

Description: The wine has a dark red colour, a unique bouquet of pomegranates and ripe fruits aromas. Medium-bodied wine, harmonic taste, perfect freshness and a long aftertaste.

Food pairing: Pairs well with desserts, fruit platter and spicy dishes.

Serving temperature: 8°C - 12°C



Armenia Pomegranate

Pomegranate Sweet

750ml - 6 / Case

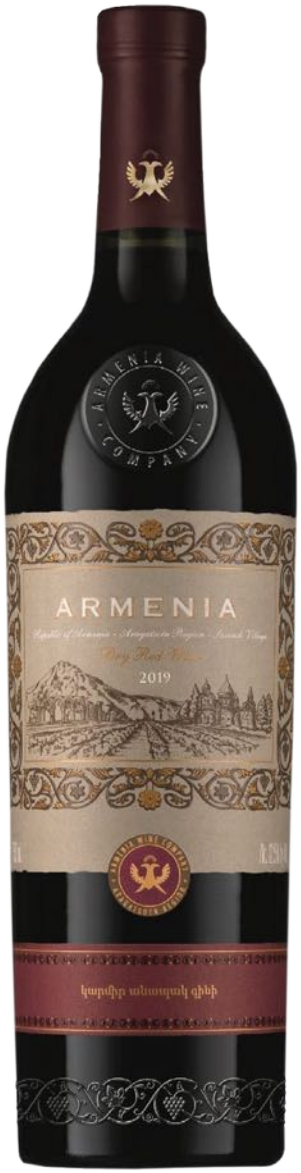
Blend: Grapes 50%, pomegranate 50%

Production: Two week fermentation in stainless steel tanks.

Description: The wine has a dark red color, a unique bouquet of pomegranates and ripe fruits aromas. A fresh and long aftertaste.

Food pairing: Pairs well with desserts, fruit platter and spicy dishes.

Serving temperature: 8°C - 12°C



Armenia

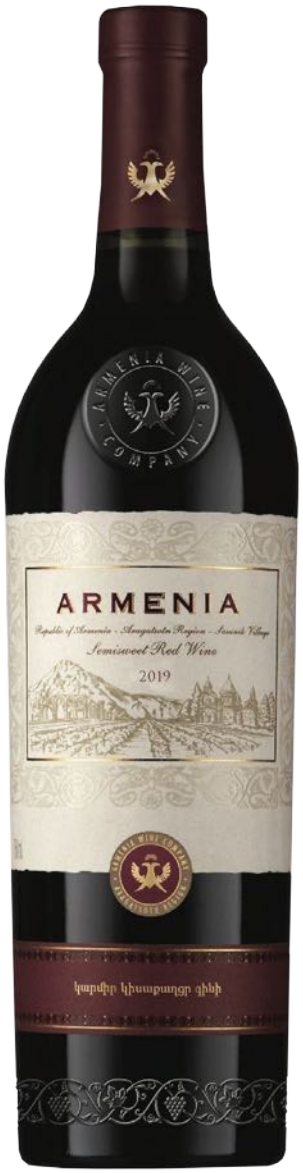
Red Dry

750ml - 6 / Case

Grape varieties: Areni 65%, Haghtanak 35%
Production: Manual harvesting. Two week fermentation in stainless steel tanks.

Description: An aromatic wine with dark red color, aromas of red berries and ripe fruits. Taste full of ripe red berries and slight harmonic spiciness.

Food pairing: Perfect with pork, veal, chicken and cheese.
Serving temperature: 16°C - 18°C



Armenia

Red Semi-Sweet

750ml - 6 / Case

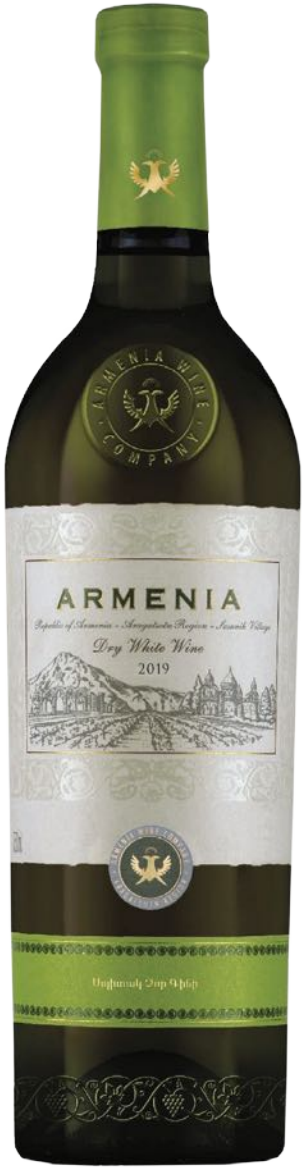
Grape varieties: Areni 65%, Haghtanak 35%

Production: Manual harvesting. Two week fermentation in stainless steel tanks. Alcoholic fermentation is interrupted naturally by reducing temperature.

Description: An aromatic wine with dark red color, aromas of red berries and ripe plums. Taste full of freshness and ripe fruits.

Food pairing: Pairs well with desserts, fruit platter, strong Cheeses and spicy dishes.

Serving temperature: 8°C - 12°C



Armenia

White Dry

750ml - 6 / Case

Grape varieties: Kangun 100%

Production: Manual harvesting, pressing in the membrane-pressing machine under nitrogen. Two weeks of fermentation and maceration in stainless steel tanks.

Description: Light straw color, mix of fruity, floral and vanilla aromas, intensive freshness and exquisite taste.

Food pairing: Pairs well with seafood, vegetables and chicken.

Serving temperature: 8°C - 12°C



Takar Areni Cabernet Franc

Republic of Armenia
750 ml - 6 / Case

Style: Red Dry Wine
ABV: 13% ABV

Production: Produced in Armenia's Aragatsotn region from Areni and Cabernet Franc grapes, with controlled fermentation and oak maturation to build structure and complexity.

Description:
This expressive red unites Areni's lively cherry and berry character with Cabernet Franc's herbal spice and firm structure. Deep ruby in color, it shows aromas of black cherry, currant, pepper and vanilla, with balanced acidity, polished tannins and a lingering finish. Pair with grilled lamb, beef, roasted vegetables and aged cheeses.



Takar Areni Merlot

Republic of Armenia
750 ml - 6 / Case

Style: Red Dry Wine
ABV: 13% ABV

Production: Crafted from Areni and Merlot grapes grown in Armenia's Aragatsotn region, with fermentation in stainless steel and oak maturation for added depth.

Description:
Takar Areni Merlot is a balanced Armenian red combining the bright red-fruit character of native Areni with Merlot's soft texture. Ruby in color, it offers aromas of cherry, blackberry, vanilla and gentle spice, followed by smooth tannins and a clean, rounded finish. A versatile match for lamb, poultry, grilled meats and soft cheeses.



Takar Organic Red Dry

Republic of Armenia
750 ml - 6 / Case

Style: Organic Red Dry Wine
ABV: 14% ABV

Production: Made in Aragatsotn from organically grown Cabernet Franc, Merlot, Tannat and Cabernet Sauvignon, then aged for 12 months.

Description:
Dark red in color, this organic Armenian blend opens with cherry, blackberry, vanilla and warm spice. The palate is ripe and structured, balancing berry fruit, peppery notes and smooth tannins with a long, polished finish. Excellent with grilled meats, stews, roast poultry and firm cheeses.



Takar Organic White Dry

Republic of Armenia
750 ml - 6 / Case

Style: Organic White Dry Wine
ABV: 13% ABV

Production: Crafted in Aragatsotn from organically grown Viognier, Colombard, Sauvignon Blanc and Muscat Ottonel, with eight months of maturation.

Description:
Light straw in color, this elegant dry white offers floral and fruit aromas with delicate vanilla. Fresh and balanced on the palate, it shows notes of orchard fruit, citrus and white flowers with a clean, refined finish. Serve with seafood, chicken, fresh salads, vegetables and soft cheeses.



Takar

White Dry

750ml - 6 / Case

Grape varieties: Kangun 100%

Production: Manual harvesting, transportation in the small boxes in the refrigerator truck. Double manual sorting on the sorting table. Pressing in the membrane press under nitrogen. 70% of fermentation is done in stainless steel tanks, 30% - in the French oak barrels.

Description: A wine with a light straw colour,a mix of floral, fruity and vanilla aromas. Intensive freshness and an exquisite taste.

Food pairing: Fish, soft cheese and light hot dishes.

Serving temperature: 8°C - 12°C



Takar

Red Dry

750ml - 6 / Case

Grape varieties: Areni 100%
Production: Manual harvesting, transportation in the small boxes in the refrigerator truck. Double manual sorting on the sorting table. Fermentation and maceration in stainless steel tanks. Aging in the Armenian and French oak barrels for about 12 months.

Description: Cherry-red colour with the purple hue, pleasant aroma of vanilla, notes of pepper and clove in the background of ripe cherries and blackberries. Well balanced taste with the soft tannins. Notes of pepper that are perfectly mixed up with the taste of ripe berries.

Potential aging in the bottle: 10 years
Food pairing: Lamb and poultry dishes, soft cheese.
Serving temperature: 16°C - 18°C



Takar

Red Dry Reserve

750ml - 6 / Case

Grape varieties: Areni 50%, Saperavi 50%
Production: Manual harvesting, transportation in the small boxes in the refrigerator truck. Double manual sorting on the sorting table. Fermentation and maceration in stainless steel tanks. Aging in the Armenian and French oak barrels for about 18 months.

Description: A wine with a dark purple color and exquisite aroma of cherries, grapes and plums mixed up with the gentle floral bouquet and spicy notes of vanilla and honey cake. Full bodied, tastes of dried fruits, dark chocolate and figs. A rich and long-lasting aftertaste.

Potential aging in bottle: 15 years
Food pairing: Lamb, veal and hard cheese.
Serving temperature: 8°C - 12°C



Takar Ruby

Port-Style Wine

750ml - 6 / Case, W / Gift Box

Grape varieties: Haghtanak 100%

Production: Manual harvesting, transportation in small boxes in the refrigerator truck. This wine is made from sorted grapes (manual sorting). Fermentation + maceration (t 24°C - 36°C) about 2 weeks. Aged in oak barrels for three years .

Description: The wine has the pleasant dark ruby color. Aromas are full of red cherries, raisins, prunes, vanilla and chocolate. Taste of ripe cherries, raisins and chocolate. A velvet, long aftertaste.

Potential aging in bottle: 50 years

Food pairing: Lamb and poultry dishes, soft cheese.

Serving temperature: 12°C - 16°C



Tariri White Dry

White Wine - Armenia

750ml - 6 / Case

Grape varieties: Kangun 50%, Muscat Ottonel 25% and Colombard 25%

Production: Manual harvesting, transportation in small boxes in the refrigerator truck. Double manual sorting on the sorting table. Fermentation in the new French oak barrels.

Description: he wine has a pale yellow color with the golden hue. Magnificent bouquet of fruity aromas: mango, melon, tangerine, intertwined with floral notes. Full-bodied, spicy and mild taste.

Food pairing: Pairs well with chicken creole, trout and salmon steak.

Serving temperature: 8°C - 12°C



Tariri Red Dry

Red Wine - Armenia

750ml - 6 / Case

Grape varieties: Areni 50%, Cabernet Sauvignon 25% and Merlot 25%

Production: Manual harvesting and double manual sorting. Fermented in stainless steel tanks. Aged in Armenian and French oak barrels for 14 months.

Description: Dark red color, intensive fruity aromas mixed up with the notes of blackberries, wild cherries, grapes and the soft spiciness. Intense and refined, velvety and long-lasting. Cabernet Sauvignon gives the notes of black currant, Merlot gentle tart, Areni sophistication.

Aging in the bottle: 10 years

Food pairing: Pairs well with beef fillet, pork tenderloin and gorgonzola cheese.

Serving temperature: 16°C - 18°C



Tariri Reserve

Red Dry Wine - Armenia

750ml - 6 / Case, 750ml - 6 / Case W / Gift Box

Grape varieties: Areni 70%, Petit Verdot 15%, Tannat 15%

Production: Manual harvesting and double manual sorting on the sorting table. Fermentation in the new French oak barrels.

Description: The dark red shade of the wine typical of Tannat variety is emphasized by the persistent and long-lasting aromas of cherries and plums, gently wrapped in floral aromas typical of Petit Verdot. The aging of the wine is felt in a delicate fruity palette pleasantly emphasized by delicate tannins and vanilla.

Food pairing: Great with beef fillet, pork tenderloin and aged cheeses (i.e. Pecorino, Aged Gouda, Cheddar and Gruère).

Serving temperature: 16°C - 18°C



Tariri Red Karasum

Red Dry Wine - Armenia

750ml - 6 / Case, 750ml - 1 / Case - W / Gift Box

Grape varieties: Areni, Karmrayut, Haghtanak, Saperavi, Cabernet Sauvignon, Merlot, Syrah, Tannat, Malbec, Petit Verdot

Production: Exclusive ultra-premium wine, aged in clay pots for 6 month. The wine is made from a blend of all red grape varieties harvested in a given year. This is a revival of the traditions of Armenian winemaking.

Description: Dark red wine. Aging in clay gives balance to the wine. Cabernet Sauvignon imparts notes of black currant to the wine, Merlot imparts gentle astringency, and Areni imparts sophistication.

Food pairing: Great with beef fillet, pork tenderloin and Gorgonzola cheese.

Serving temperature: 16°C - 18°C



Tariri Karasum

White Dry

750ml - 6 / Case

Grape varieties: Kangun, Rkatsiteli, Viognier, Colombard, Muscat Ottonel

Production: Exclusive ultra-premium wine, aged in clay pots for 4 months. The wine is made from a blend of all the white grape varieties harvested in a given year. This is a revival of the traditions of Armenian winemaking.

Description: The wine is light yellow with golden reflections, and a magnificent bouquet of tropical fruit aromas: mango and tangerine, intertwined with floral notes characteristic of Muscat Ottonel. Aging in clay gives the wine balance. It has a full-bodied, piquant, and mild flavor profile.

Food pairing: Perfect with Creole chicken, trout, and salmon steak.

Serving temperature: 8°C - 12°C



FRUNZIK White Dry Wine

Armenia

750ml – 6 / Case

Varietal: Blend of local white grape varieties
Production: Crafted with traditional methods to preserve freshness and bright acidity

Description:
FRUNZIK White Dry Wine offers a crisp and refreshing profile with delicate floral and citrus aromas. The palate reveals notes of green apple, pear, and subtle minerality, delivering a clean and balanced finish. This easy-drinking white is perfect for everyday enjoyment.

Food pairing: Pairs well with light salads, seafood, grilled chicken, and soft cheeses
Serving temperature: 8 °C – 10 °C



FRUNZIK Reserve Red Dry Wine

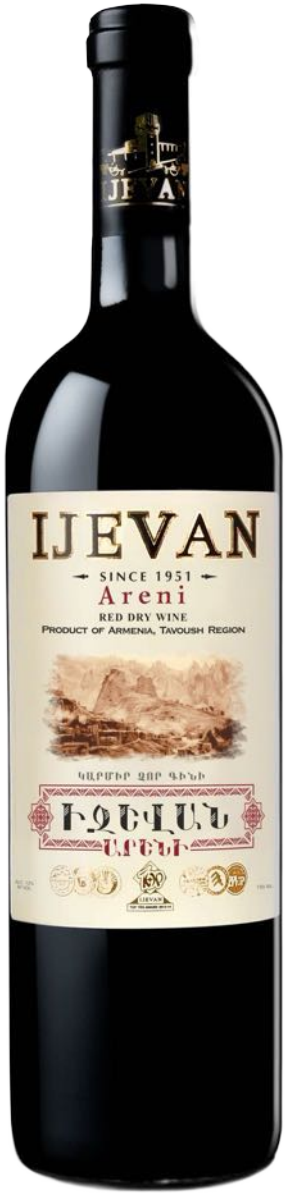
Armenia

750ml – 6 / Case

Varietal: Blend of Armenian red grape varieties
Production: Aged in oak barrels to enhance structure and complexity

Description:
FRUNZIK Reserve displays a rich ruby color with a deep hue and a thin purple rim, crystal clear in appearance. The nose offers a complex aroma balancing peppery and forest berry notes, with a subtle hint of jam in the background. On the palate, it is medium-bodied with delicate jam flavors and velvety young tannins, complemented by pleasant vanilla and light oak tones. The wine finishes with a long, satisfying aftertaste.

Food pairing: Complements grilled meats, roasted vegetables, and aged cheeses
Serving temperature: Best served slightly chilled at 16–17 °C in a classic Burgundy glass



IJEVAN Areni Red Dry Wine

Armenia

750ml – 12 / Case

Varietal: Areni 100%

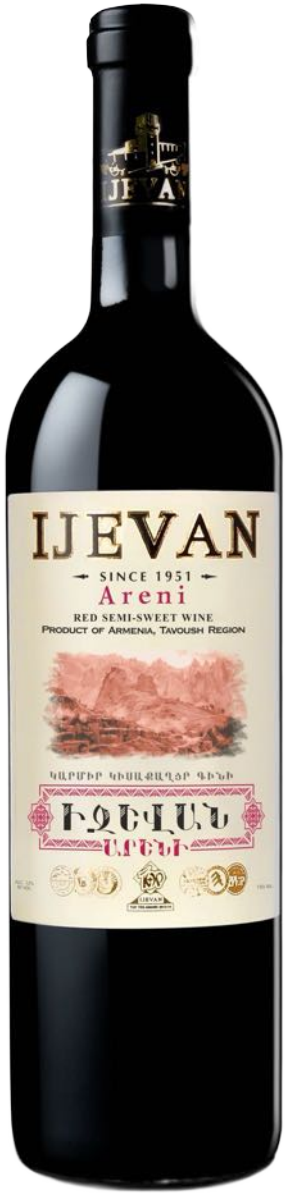
Production: Crafted using traditional methods with careful fermentation to preserve natural aromas and flavors

Description:

IJEVAN Areni is a classic Armenian red wine with a bright ruby color and fragrant bouquet. It features vibrant aromas of red cherries, wild berries, and subtle floral notes. On the palate, it delivers a medium body with balanced acidity, soft tannins, and lingering fruit flavors, finishing smoothly with a touch of spice.

Food pairing: Ideal with roasted meats, pasta dishes, and hard cheeses

Serving temperature: 16 °C – 18 °C



IJEVAN Areni Red Semi-Sweet Wine

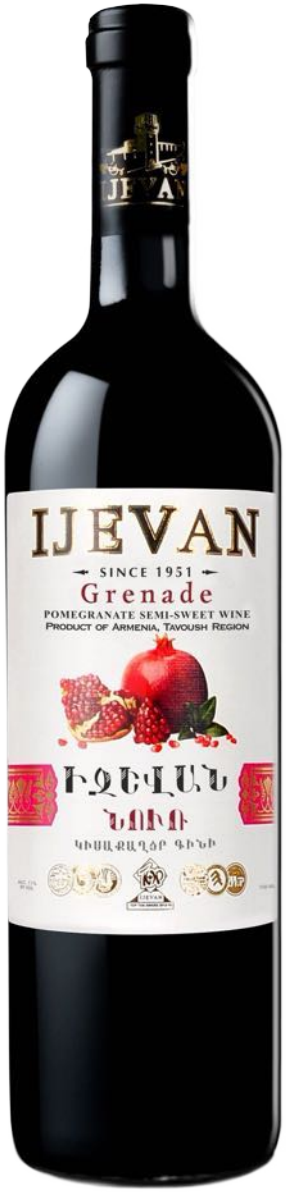
Armenia

750ml – 12 / Case

Varietal: Areni 100%
Production: Carefully fermented to preserve natural fruit sweetness and aromatic qualities

Description:
IJEVAN Areni Red Semi-Sweet offers a bright ruby color with a fragrant bouquet of ripe red berries and subtle floral hints. The palate is smooth and medium-bodied, with balanced sweetness and refreshing acidity, culminating in a pleasant, lingering finish.

Food pairing: Pairs well with spicy dishes, roasted meats, and soft cheeses
Serving temperature: 14 °C – 16 °C



IJEVAN Grenade Semi-Sweet

Pomegranate Wine - Armenia

750ml – 12 / Case

Varietal: Pomegranate

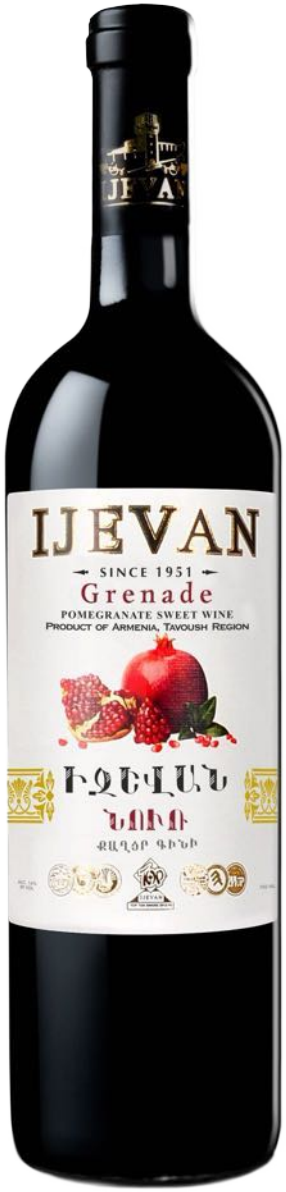
Production: Naturally fermented pomegranate juice, carefully controlled to retain fruit character and gentle sweetness

Description:

IJEVAN Grenade is a vibrant semi-sweet wine made from pomegranate. It displays a deep garnet color and a vivid aroma of pomegranate fruit with subtle notes of cherry and red currant. On the palate, it delivers a juicy, tangy flavor with a pleasant balance of sweetness and soft acidity.

Food pairing: Excellent with grilled meats, soft cheeses, or dark chocolate desserts

Serving temperature: 10 °C – 12 °C



IJEVAN Grenade Sweet

Pomegranate Wine - Armenia

750ml – 12 / Case

Varietal: Pomegranate
Production: Richly extracted and fortified to enhance natural sweetness and deepen flavor complexity

Description:
IJEVAN Grenade Sweet is a bold and luscious wine crafted from pomegranates. With its deep ruby color and intense bouquet of ripe pomegranate, black cherry, and a hint of spice, this sweet wine offers a rich, full-bodied taste. Layers of dark fruit and soft tannins give way to a long, warming finish.

Food pairing: Ideal with aged cheeses, dark chocolate, or as a dessert on its own
Serving temperature: 10 °C – 14 °C



IJEVAN Grenade Sweet in Ceramic

Pomegranate Wine - Armenia

750ml – 9 / Case

Varietal: Pomegranate
Production: Fortified sweet wine presented in a handcrafted ceramic bottle, symbolizing Armenian tradition and craftsmanship

Description:
This special edition of IJEVAN's sweet pomegranate wine comes in a unique ceramic bottle, making it both a luxurious beverage and a cultural keepsake. Rich in flavor and deep crimson in color, it offers aromas of ripe pomegranate, plum, and exotic spice. The palate is smooth and concentrated, with velvety tannins and a long, elegant finish.

Food pairing: Enjoy with rich desserts, nuts, or as a sophisticated after-dinner sipper
Serving temperature: 10 °C – 14 °C



IJEVAN Tnakan Red Dry Wine in Ceramic

Armenia

750ml – 9 / Case

Varietal: Indigenous Armenian red grapes
Production: Traditional winemaking aged in oak, bottled in handcrafted ceramic for cultural presentation

Description:
This artisanal red wine from Ijevan is encased in a traditional ceramic bottle that reflects Armenia's ancient winemaking heritage. Deep ruby in color, it reveals layered aromas of black cherry, dried herbs, and soft oak. On the palate, it is dry and full-bodied with refined tannins, flavors of forest berries and spice, and a persistent, elegant finish.

Food pairing: Ideal with grilled meats, lamb kebab, and aged cheeses
Serving temperature: 16 °C – 18 °C



IJEVAN Grenade Souvenir Semi-Sweet

Pomegranate Wine - Armenia

750ml – 9 / Case

Varietal: Pomegranate

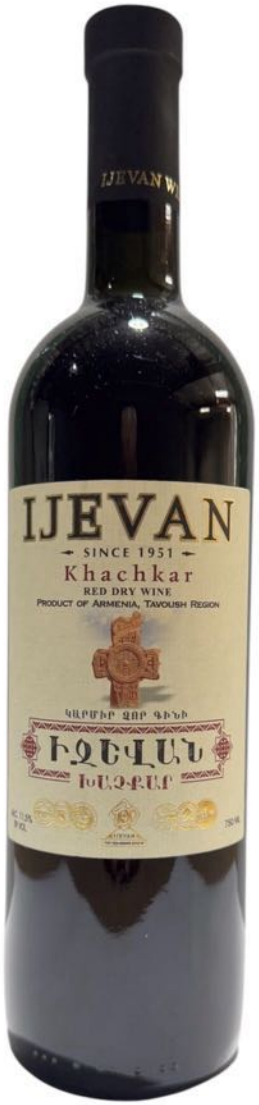
Production: Naturally fermented pomegranate wine, presented in decorative souvenir packaging

Description:

A vibrant semi-sweet wine made from hand-harvested Armenian pomegranates and bottled in a collectible souvenir design. It offers intense aromas of ripe pomegranate, cranberry, and cherry. The palate is fruit-forward and juicy, balanced by bright acidity and gentle tannins, finishing with a smooth and flavorful aftertaste.

Food pairing: Pairs well with fresh cheeses, charcuterie, roasted poultry, or enjoyed on its own

Serving temperature: 10 °C – 12 °C



IJEVAN Khachkar Red Dry Wine

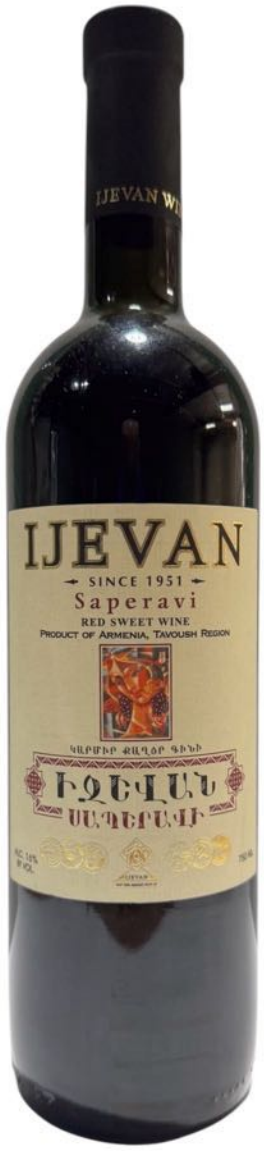
Red Dry Wine - Armenia

750ml – 12 / Case

Varietal: Areni
Production: Aged in stainless steel with subtle oak integration

Description:
IJEVAN Khachkar Red Dry Wine is a bold and bone-dry Armenian red with character and depth. It opens with aromas of faint dark fruit, toasted oak, and a subtle smoky nuance. On the palate, it's surprisingly light in body—yet structured—with distinct mineral and ash notes. The finish is clean and persistent, showcasing the wine's dry, almost austere profile.

Food pairing: Best with grilled lamb, smoked eggplant, aged cheeses, or charcuterie
Serving temperature: 16 °C – 18 °C



IJEVAN Saperavi Red Sweet Wine

Red Sweet Desert Wine - Armenia

750ml – 12 / Case

Varietal: Saperavi
Production: Late-harvested grapes with natural residual sugar; aged briefly in stainless steel to preserve fruit character

Description:
IJEVAN Saperavi Red Sweet Wine is a rich and luscious dessert-style red made from the deeply pigmented Saperavi grape. It features a dark ruby hue and generous aromas of ripe blackberries, plums, and sweet spice. The palate is full-bodied and velvety, with notes of jammy red fruits, dark cherry compote, and hints of chocolate and vanilla. Smooth and indulgent, it finishes with a lingering sweetness that's well-balanced by gentle tannins.

Food pairing: Ideal with dark chocolate desserts, berry tarts, or strong blue cheeses
Serving temperature: 12 °C – 14 °C



Mkhitar Gosh Selected Red Dry Wine

Red Dry Wine - Armenia

750ml – 6 / Case

Varietal: Blend of native Armenian red grapes

Production: Aged in oak barrels to enhance structure and complexity

Description:

Mkhitar Gosh Selected Red Dry Wine is a distinguished Armenian red crafted in tribute to the medieval scholar and lawmaker. Deep ruby in color, it opens with layered aromas of black cherry, dried fig, and subtle oak spice. On the palate, it offers a medium-to-full body with well-integrated tannins and notes of plum, licorice, and a hint of tobacco. The finish is long and elegant, showcasing the wine's balance and maturity.

Food pairing: Excellent with grilled meats, lamb kebabs, or aged cheeses

Serving temperature: 16 °C – 18 °C



Mkhitar Gosh Selected White Dry Wine

White Dry Wine - Armenia

750ml – 6 / Case

Varietal: Blend of native Armenian white grapes
Production: Cold-fermented and aged briefly in stainless steel to preserve freshness

Description:
Mkhitar Gosh Selected White Dry Wine is a crisp and elegant Armenian white blend with a pale straw color. It reveals bright aromas of green apple, citrus blossom, and white peach. The palate is fresh and balanced, with notes of lemon zest, pear, and a mineral backbone, leading to a clean, refreshing finish.

Food pairing: Perfect with seafood, light poultry dishes, salads, and soft cheeses
Serving temperature: 8 °C – 10 °C



SARGON Dry Red Wine

Red Dry Wine - Armenia

750ml – 6 / Case

Varietal: Blend of Armenian red grape varieties
Production: Aged in oak barrels to develop rich aromas and smooth tannins

Description:
SARGON Dry Red Wine is a bold Armenian red characterized by deep ruby color and intense aromas of dark berries, ripe plums, and subtle spices. The palate offers a full body with balanced tannins and notes of black cherry, tobacco, and a hint of vanilla. The finish is long and smooth, highlighting the wine's refined structure and complexity.

Food pairing: Pairs well with grilled meats, roasted vegetables, and hearty stews
Serving temperature: 16 °C – 18 °C



SARGON White Dry Wine

White Dry Wine - Armenia

750ml – 6 / Case

Varietal: Blend of Armenian white grape varieties
Production: Cold-fermented to preserve crispness and fresh aromatics

Description:
SARGON White Dry Wine is a fresh and lively Armenian white with a pale straw color. It showcases aromas of citrus, green apple, and white flowers. On the palate, it is crisp and well-balanced with notes of lemon zest, pear, and a subtle mineral finish that leaves a clean and refreshing aftertaste.

Food pairing: Ideal with seafood, light salads, and soft cheeses
Serving temperature: 8 °C – 10 °C



KAMAR Organic Pomegranate Dry Wine

Pomegranate Dry Wine - Armenia

750ml – 6 / Case

Varietal: Organic pomegranate
Production: Crafted from organically grown pomegranates using traditional cold fermentation methods

Description:
KAMAR Organic Pomegranate Dry Wine is a vibrant and refreshing Armenian wine made exclusively from organic pomegranates. It features a bright ruby color with pronounced aromas of fresh pomegranate seeds, tart cherries, and subtle herbal notes. The palate is crisp and lively, offering balanced acidity and a clean, fruity finish that highlights its natural purity.

Food pairing: Pairs beautifully with grilled meats, fresh salads, and soft cheeses
Serving temperature: 10 °C – 12 °C



KAMAR Organic Pomegranate Semi Sweet

Pomegranate Semi-Sweet Wine - Armenia

750ml – 6 / Case

Varietal: Organic pomegranate

Production: Made from organically grown pomegranates with controlled fermentation to preserve natural sweetness

Description:

KAMAR Organic Pomegranate Semi-Sweet Wine is a smooth and expressive Armenian wine crafted from organic pomegranates. It offers a rich ruby hue and vibrant aromas of ripe pomegranate, raspberry, and wild herbs. On the palate, it delivers a harmonious balance of natural fruit sweetness and bright acidity, finishing with lingering notes of red berry and spice.

Food pairing: Excellent with spicy dishes, roasted duck, or chocolate desserts

Serving temperature: 10 °C – 12 °C



Minas White Dry Wine

Armenia

750ml – 4 / Case

Varietal: Blend of indigenous Armenian white grapes
Production: Cold fermentation in stainless steel to preserve fresh aromatics

Description:
Minas White Dry Wine is a crisp and delicate Armenian white wine with a pale golden color. It opens with aromas of citrus blossom, green apple, and a hint of white peach. The palate is light-bodied and refreshing, showcasing flavors of lemon, pear, and a touch of minerality. The clean finish and balanced acidity make it ideal for everyday enjoyment.

Food pairing: Pairs well with grilled fish, vegetable dishes, and goat cheese
Serving temperature: 8 °C – 10 °C



Minas Red Dry Wine

Armenia

750ml – 4 / Case

Varietal: Blend of Armenian red grape varieties
Production: Traditional red fermentation with gentle aging to enhance structure

Description:
Minas Red Dry Wine is a smooth and approachable Armenian red wine with a deep ruby hue. It opens with aromas of ripe red berries, plum, and a hint of spice. The palate offers soft tannins and flavors of cherry, cranberry, and subtle earthiness, leading to a clean, dry finish. Balanced and easy to enjoy, it's perfect for casual sipping or pairing with meals.

Food pairing: Enjoy with grilled meats, roasted vegetables, or aged cheeses
Serving temperature: 14 °C – 16 °C



NEREKATSI Reserve

Red Dry Wine – Product of Armenia

750ml | 13.5% Alc. | 4 per Case

Narekatsi is a premium red wine from Ijevan Wine Brandy Factory, created in tribute to Grigor Narekatsi. It is presented in a wooden gift box inspired by the Narekatsi legend, where his whip was said to become an evergreen juniper tree.

Made from indigenous Areni grapes grown in Aghavnadzor, Vayots Dzor, at elevations of 1,500–1,800 meters, this wine is produced under close vineyard management for high fruit quality. To enhance concentration, 30% of the grape clusters are removed before ripening.

Deep ruby in color, Narekatsi shows a smooth texture, silky tannins, and a long finish, with notes of ripe cherry, black cherry, and dark berries.

The grapes are hand-harvested and sorted, then aged for 12 months in new 225L oak barrels. The wine is bottled unfiltered and rested for an additional six months to build further depth and character.



Pure Carbo

Red Dry Wine – Product of Armenia

750ml | 50% Alc. | 6 per Case

Description:

Ijevan Pure Carbo is a modern Armenian red wine made from Areni grapes using carbonic maceration, a method in which fermentation begins inside whole berries. It is produced as an unfiltered, young wine to preserve freshness, aromatic lift, and vivid fruit character.

In the glass, it shows a bright ruby color with expressive aromas of fresh berries, cherry, and black fruit. The palate is juicy and lively, with balanced acidity, soft tannins, and a clean, fruit-driven finish.

Serve it: Best served slightly chilled. Pairs well with grilled meats, cheeses, and casual sharing plates.



POM-X Pomegranate Wine

Republic of Armenia
750 ml - 6 / Case

Style: Pomegranate Wine
ABV: 12% ABV

Production: Made from Armenian pomegranates using controlled fermentation to preserve the fruit's vibrant color and naturally tart character.

Description:
Deep ruby in color, POM-X delivers aromas of ripe pomegranate, cranberry and red cherry. The palate balances juicy fruit, refreshing acidity and gentle sweetness, finishing bright and clean. Serve slightly chilled with cheeses, roasted meats or chocolate desserts.



Shunch Areni Red Dry

Republic of Armenia
750 ml - 6 / Case

Style: Red Dry Wine
ABV: 13% ABV

Production: Produced from indigenous Areni grapes with temperature-controlled fermentation to retain fresh fruit and varietal character.

Description:
Ruby red with aromas of sour cherry, red berries and gentle spice. The palate is lively and elegant, combining fresh acidity, soft tannins and a clean mineral finish. Excellent with lamb, grilled meats, mushrooms and medium-aged cheeses.



Shunch Voskehat White Dry

Republic of Armenia
750 ml - 6 / Case

Style: White Dry Wine
ABV: 13% ABV

Production: Crafted from Armenia's indigenous Voskehat grape with cool fermentation to preserve freshness and aromatics.

Description:
Pale straw in color, this expressive white shows aromas of white flowers, pear, green apple and citrus. The palate is crisp and balanced, with bright fruit, delicate mineral character and a clean finish. Pair with seafood, poultry, salads and soft cheeses.



Taraz Amphora Areni Noir

Republic of Armenia
750 ml - 6 / Case

Style: Amphora-Aged Red Dry Wine
ABV: 12.5% ABV

Production: Crafted from Areni Noir and matured in traditional clay amphora to highlight the grape's natural fruit, spice and mineral character.

Description:
A distinctive Armenian red with aromas of wild cherry, red plum, dried herbs and earthy spice. The palate is structured yet elegant, with bright acidity, fine tannins and a long mineral finish. Pair with lamb, grilled vegetables and aged cheeses.



Taraz Amphora Voskehat

Republic of Armenia
750 ml - 6 / Case

Style: Amphora-Aged White Dry Wine
ABV: 12.5% ABV

Production: Crafted from indigenous Voskehat grapes and matured in traditional clay amphora, preserving freshness while adding texture and mineral depth.

Description:
Golden-straw in color, this expressive white offers aromas of quince, pear, citrus peel, white flowers and gentle spice. The palate is textured yet fresh, with balanced acidity and a clean mineral finish. Pair with seafood, poultry and soft cheeses.



Taraz Milagh

Red Sweet Dessert Wine - Armenia

375ml - 12 / Case W / Gift Box

Grape varieties: Milagh

Production: The grapes are harvested by hand in 10-12kg boxes. After harvesting, the grapes are withered at the winery for 2-3 months.

Aging: The wine is aged in oak barrels for at least 12 months.

Description: This delicate wine made from the local grape variety Milagh. The wine opens aromatics of ripe raspberry and blackcurrant. Dense and layered on the palate, an immediate note of mixed berry with fresh cream and black raspberry, soft tannins and chocolate transition to a finish.



Taraz Muscat

White Sweet Dessert Wine - Armenia

375ml - 12 / Case W / Gift Box

Grape varieties: Muscat Vardabuyr

Production: The grapes are harvested by hand in 10-12kg boxes. After harvesting, the grapes are withered at the winery for 2-3 months.

Aging: The wine is aged in oak barrels for at least 12 months.

Description: This delicate wine made from the unique grape variety Muscat Vardabuyr. The wine offers pleasing aromatics of roses, orange blossom, poached pear, honey-lemon, and roasted caramel, aftertaste is an engaging caramel, sweet melon and honey.



Voskevaz Vanakan

Red Dry / Non-Vintage - Armenia

750ml - 6 / Case W / Gift Box

Grape varieties: Haghtanak 67%, Milagh 26%, Areni 7%

Production: The grapes are harvested by hand in 10-12kg boxes. The grapes are de-stemmed and crushed gently to avoid skin tissue damage.

Aging: The wine is aged in local Armenian oak barrels not less than 18 months.

Description: The unique Non-Vintage assemblage is created using our special cellar reserves of different vintages. A range of local grape varieties - Haghtanak, Milagh and Areni - were used in this composition to achieve great complexity, perfect balance, and original flavor. Vanakan is aged in local oak barrels and offers a pure expression of Armenian wine character.

Awards: *Great Gold Medal - Catavinum World Wine & Spirits Competition 2024*



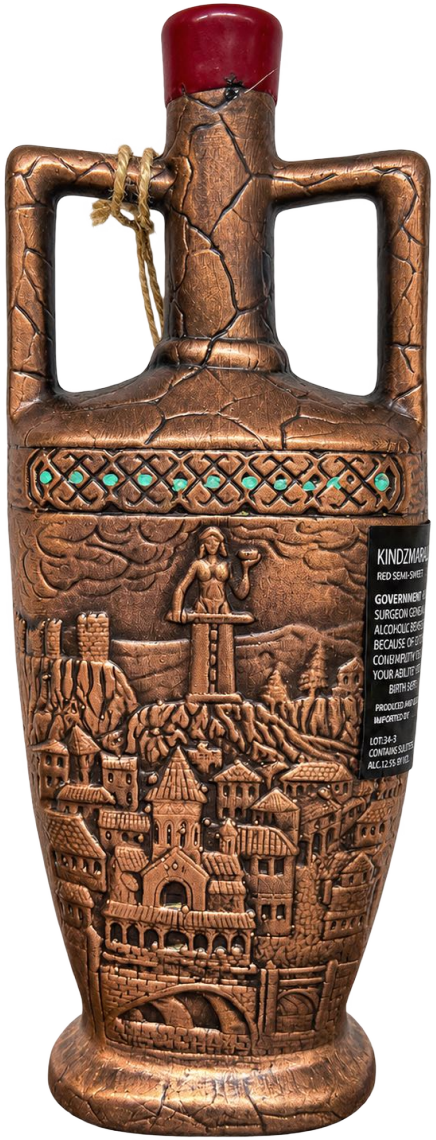
Kartuli Marani Kindzmarauli Lalkani

Republic of Georgia
750 ml - 6 / Case

Style: Naturally Semi-Sweet Red Wine
ABV: 11% ABV

Production: Made from Saperavi grapes grown in the Kindzmarauli micro-zone of Kakheti, with fermentation stopped to retain natural grape sweetness.

Description:
Deep ruby-purple in color, this celebrated Georgian wine offers aromas of blackberry, black cherry and violet. The palate is lush and fruit-forward, balanced by fresh acidity and soft tannins. Pair with blue cheese, spicy dishes, fruit or dark chocolate.



Kartuli Marani Kindzmarauli Tbilisi

Republic of Georgia
750 ml - 6 / Case

Style: Naturally Semi-Sweet Red Wine
ABV: 11% ABV

Production: Produced from Saperavi grapes from the protected Kindzmarauli appellation in Kakheti using controlled fermentation.

Description:
Rich garnet in color, this semi-sweet red shows ripe blackberry, plum and cherry with gentle floral notes. The palate is velvety and balanced, combining natural sweetness, refreshing acidity and a smooth finish. Enjoy with cheese, spicy meats or desserts.



Kartuli Marani Saperavi Khelada

Republic of Georgia
750 ml - 6 / Case

Style: Dry Red Wine
ABV: 12% ABV

Production: Crafted from Georgia's indigenous Saperavi grape in Kakheti and presented in a traditional ceramic vessel.

Description:
Deeply colored and full-bodied, this Saperavi offers aromas of black cherry, blackberry, plum and warm spice. Firm yet polished tannins support a rich fruit core and a lingering, savory finish. An impressive pairing for lamb, beef, barbecue and aged cheese.



KGM Akhasheni Red Semi-Sweet

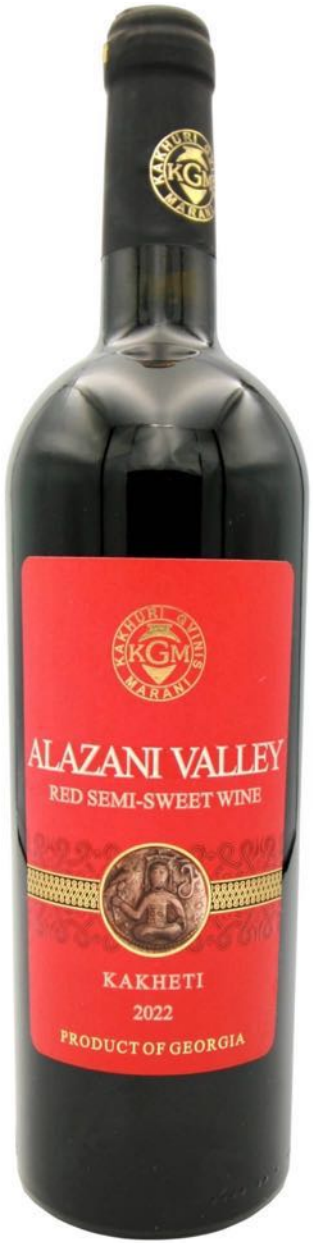
Georgia

750ml – 6 / Case

Varietal: Saperavi
Region: Akhasheni, Gurjaani District, Kakheti

Description:
Akhasheni is a naturally semi-sweet red wine crafted from the Saperavi grape. This appellation wine from eastern Georgia showcases a dark pomegranate hue with a harmonious, velvety texture and notes of chocolate on the finish.

Food pairing: Perfect with cold fruit plates, cherry cake, and fruit jelly.



KGM Alazani Red Semi-Sweet Wine

Georgia

750ml – 6 / Case

Varietal: Saperavi
Region: Kakheti – Alazani Valley

Description:
KGM Alazani Red is a traditional Georgian semi-sweet wine made from Saperavi grapes cultivated in the Alazani Valley region. This wine exhibits a deep ruby hue with a soft, velvety body. Aromas of ripe berries and cherries lead to a pleasantly sweet and fruit-forward palate with subtle tannins and a smooth finish.

Food pairing: Complements fruit desserts, soft cheeses, and light salads.
Alcohol: 12.5%



KGM Khvanchkara Semi-Sweet Wine

Georgia – Racha Region

750ml – 6 / Case

Varietal: Aleksandrouli & Mujuretuli
Production: Sourced exclusively from the AOC of Khvanchkara in the highlands of the Racha district

Description:
KGM Khvanchkara is a premium Georgian semi-sweet red wine crafted from the native grapes Aleksandrouli and Mujuretuli. Naturally sweet and dark ruby in color, it features elegant aromas of ripe berries and forest fruits. On the palate, it offers a velvety texture with raspberry notes, balanced acidity, and a delicate touch of tannins.

Food pairing: Enjoy with cherry pie, walnut pastries, baklava, or a fresh fruit platter.
Alcohol: 13.0%



KGM Kindzmarauli Semi-Sweet Wine

Georgia – Kakheti Region

750ml – 6 / Case

Varietal: Saperavi
Production: Naturally semi-sweet wine from the AOC Kindzmarauli micro-zone in Kakheti

Description:
KGM Kindzmarauli is a naturally semi-sweet red wine made exclusively from Saperavi grapes grown in Georgia's renowned Kindzmarauli appellation. It showcases a deep cherry-red hue and opens with aromas of ripe plum and sweet grape. The palate is rich and balanced, with fresh sweetness harmonized by the Saperavi's natural acidity and structure.

Food pairing: Best enjoyed with chocolate desserts, ripe strawberries, cakes, and red fruit assortments.
Alcohol: 12.5%



KGM Mukuzani Red Dry Wine

Georgia – Mukuzani, Kakheti Region

750ml – 6 / Case

Varietal: Saperavi
Production: AOC-designated dry red wine aged 6 months in oak barrels

Description:
KGM Mukuzani is a distinguished red dry wine made from Saperavi grapes grown in the Protected Designation of Origin (PDO) Mukuzani in Georgia's Kakheti region. Aged in oak for six months, it displays a deep ruby color with rich aromas of dark cherry and vanilla. On the palate, it offers a velvety texture, full body, and a harmonious balance of fruit and oak.

Food pairing: Excellent with grilled meats, barbecue, steak, and a variety of cheeses
Alcohol: 12.5%



KGM Pirosmani Red Semi-Dry Wine

Georgia – Kakheti Region

750ml – 6 / Case

Varietal: Saperavi
Production: Crafted in a fruit-forward style named after Georgian artist Niko Pirosmanishvili

Description:
KGM Pirosmani is a semi-dry red wine made from the Saperavi grape, offering a juicy, approachable expression of this bold varietal. It opens with aromas of cherry, pomegranate, and ripe plum, followed by a fresh palate that balances vibrant fruit with natural acidity and gentle tannins.

Food pairing: Complements a range of cheeses and fruit-based desserts
Alcohol: 12.5%



KGM Rkatsiteli White Dry Wine

Georgia – Kakheti Region

750ml – 6 / Case

Varietal: Rkatsiteli
Production: Produced in Kakheti from high-quality Rkatsiteli grapes

Description:
KGM Rkatsiteli White Dry Wine showcases the elegance of Georgia's signature white varietal. It offers aromas of peach, forest fruit, and subtle floral hints. The palate is marked by balanced acidity and a refined lightness, leading to a clean, structured finish.

Food pairing: Pairs well with steamed trout, chicken, turkey, and fresh vegetable salads
Alcohol: 12.5%



KGM Saperavi Red Dry Wine

Georgia – Kakheti Region

750ml – 6 / Case

Varietal: Saperavi
Production: Crafted from premium Saperavi grapes grown in the Kakheti region

Description:
KGM Saperavi Red Dry Wine is a bold Georgian red with a deep garnet hue. It opens with dominant aromas of overripe dark fruits layered with subtle smoky notes. The palate is rich and structured, offering depth and character true to the Saperavi varietal.

Food pairing: Complements meat dishes, barbecue, grilled steak, and aged cheeses
Alcohol: 12.5%



KGM Tsinandali White Dry Wine

Georgia – Kakheti Region

750ml – 6 / Case

Varietal: Rkatsiteli and Kakhuri Mtsvane
Production: Sourced from the Tsinandali micro-zone in the Kakheti appellation

Description:
KGM Tsinandali White Dry Wine is a delicate Georgian blend with a pale straw color and a fresh, fruity bouquet. Crafted from Rkatsiteli and Mtsvane grapes, it delivers a mild and harmonious flavor profile with a clean, elegant finish.

Food pairing: Ideal with fish, hot meat dishes, and fresh salads
Alcohol: 12.5%



KGM Kindzmarauli Argo Ceramic

Georgia – Semi-Sweet Red Wine

750ml – 6 / Case

Varietal: Saperavi
Production: Naturally semi-sweet wine from the AOC Kindzmarauli micro-zone in Kakheti

Description:
KGM Kindzmarauli is a naturally semi-sweet red wine made exclusively from Saperavi grapes grown in Georgia's renowned Kindzmarauli appellation. It showcases a deep cherry-red hue and opens with aromas of ripe plum and sweet grape. The palate is rich and balanced, with fresh sweetness harmonized by the Saperavi's natural acidity and structure.

Food pairing: Best enjoyed with chocolate desserts, ripe strawberries, cakes, and red fruit assortments.
Alcohol: 12.5%



KGM Kindzmarauli Doki Ceramic

Georgia – Semi-Sweet Red Wine

750ml – 6 / Case

Varietal: Saperavi
Production: Naturally semi-sweet wine from the AOC Kindzmarauli micro-zone in Kakheti

Description:
KGM Kindzmarauli is a naturally semi-sweet red wine made exclusively from Saperavi grapes grown in Georgia's renowned Kindzmarauli appellation. It showcases a deep cherry-red hue and opens with aromas of ripe plum and sweet grape. The palate is rich and balanced, with fresh sweetness harmonized by the Saperavi's natural acidity and structure.

Food pairing: Best enjoyed with chocolate desserts, ripe strawberries, cakes, and red fruit assortments.
Alcohol: 12.5%



KGM Kindzmarauli Jug Ceramic

Georgia – Semi-Sweet Red Wine

750ml – 6 / Case

Varietal: Saperavi
Production: Naturally semi-sweet wine from the AOC Kindzmarauli micro-zone in Kakheti

Description:
KGM Kindzmarauli is a naturally semi-sweet red wine made exclusively from Saperavi grapes grown in Georgia's renowned Kindzmarauli appellation. It showcases a deep cherry-red hue and opens with aromas of ripe plum and sweet grape. The palate is rich and balanced, with fresh sweetness harmonized by the Saperavi's natural acidity and structure.

Food pairing: Best enjoyed with chocolate desserts, ripe strawberries, cakes, and red fruit assortments.
Alcohol: 12.5%



KGM Kindzmarauli Orshimo Ceramic

Georgia – Semi-Sweet Red Wine

750ml – 6 / Case

Varietal: Saperavi
Production: Naturally semi-sweet wine from the AOC Kindzmarauli micro-zone in Kakheti

Description:
KGM Kindzmarauli is a naturally semi-sweet red wine made exclusively from Saperavi grapes grown in Georgia's renowned Kindzmarauli appellation. It showcases a deep cherry-red hue and opens with aromas of ripe plum and sweet grape. The palate is rich and balanced, with fresh sweetness harmonized by the Saperavi's natural acidity and structure.

Food pairing: Best enjoyed with chocolate desserts, ripe strawberries, cakes, and red fruit assortments.
Alcohol: 12.5%



KGM Kindzmarauli Pitcher Ceramic

Georgia – Semi-Sweet Red Wine

750ml – 6 / Case

Varietal: Saperavi
Production: Naturally semi-sweet wine from the AOC Kindzmarauli micro-zone in Kakheti

Description:
KGM Kindzmarauli is a naturally semi-sweet red wine made exclusively from Saperavi grapes grown in Georgia's renowned Kindzmarauli appellation. It showcases a deep cherry-red hue and opens with aromas of ripe plum and sweet grape. The palate is rich and balanced, with fresh sweetness harmonized by the Saperavi's natural acidity and structure.

Food pairing: Best enjoyed with chocolate desserts, ripe strawberries, cakes, and red fruit assortments.
Alcohol: 12.5%



Saperavi Argo Ceramic

Georgia – Dry Red Wine

750ml – 6 / Case

Varietal: Saperavi
Production: Crafted from premium Saperavi grapes grown in the Kakheti region

Description:
KGM Saperavi Red Dry Wine is a bold Georgian red with a deep garnet hue. It opens with dominant aromas of overripe dark fruits layered with subtle smoky notes. The palate is rich and structured, offering depth and character true to the Saperavi varietal.

Food pairing: Complements meat dishes, barbecue, grilled steak, and aged cheeses
Alcohol: 12.5%



Saperavi Orshimo Ceramic

Georgia – Dry Red Wine

750ml – 6 / Case

Varietal: Saperavi
Production: Crafted from premium Saperavi grapes grown in the Kakheti region

Description:
KGM Saperavi Red Dry Wine is a bold Georgian red with a deep garnet hue. It opens with dominant aromas of overripe dark fruits layered with subtle smoky notes. The palate is rich and structured, offering depth and character true to the Saperavi varietal.

Food pairing: Complements meat dishes, barbecue, grilled steak, and aged cheeses
Alcohol: 12.5%



Artevani Kindzmarauli Organic

Georgia – Limited Edition

750ml – 6 / Case

Varietal: Saperavi
Style: Semi-Sweet Red Wine
Production: Organic I Limited Edition

Description:
Artevani Kindzmarauli Organic Limited Edition is a naturally semi-sweet red wine made from organically grown Saperavi grapes in the Kindzmarauli micro-zone of the Kakheti region, Georgia. This wine showcases a deep garnet hue and expressive aromas of ripe cherry, blackberry, and floral undertones. On the palate, it offers a luscious sweetness balanced by vibrant acidity and velvety tannins, culminating in a long, elegant finish.

Food pairing: Complements dark chocolate, berry desserts, duck, and aged cheeses.
Serving temperature: 14 °C – 16 °C



Artevani Kisi Organic

Georgia – Limited Edition

750ml – 6 / Case

Varietal: Kisi
Style: Dry White Wine
Production: Organic I Limited Edition

Description:
Artevani Kisi Organic Limited Edition is a vibrant dry white wine crafted from organically grown Kisi grapes in Georgia's Kakheti region. It presents a golden straw hue with expressive aromas of white peach, citrus blossom, and wild herbs. The palate is fresh and layered, offering notes of ripe apricot, lemon zest, and a subtle minerality that leads to a clean, elegant finish.

Food pairing: Ideal with grilled seafood, goat cheese, roasted poultry, and Mediterranean salads.
Serving temperature: 10 °C – 12 °C



Artevani Saperavi Organic

Georgia – Limited Edition

750ml – 6 / Case

Varietal: Saperavi
Style: Dry Red Wine
Production: Organic I Limited Edition

Description:
Artevani Saperavi Organic Limited Edition is a full-bodied dry red wine made from organically cultivated Saperavi grapes grown in the Kakheti region of Georgia. Deep ruby in color, it reveals bold aromas of black cherry, plum, and hints of licorice and spice. The palate is structured and rich, with dark berry flavors, fine tannins, and a lingering finish marked by notes of oak and dark chocolate.

Food pairing: Pairs beautifully with grilled meats, hearty stews, and aged cheeses.
Serving temperature: 16 °C – 18 °C



Marani Akhasheni

Georgia

750ml – 6 / Case

Varietal: Saperavi
Style: Semi-Sweet Red Wine
Production: Appellation of Origin – Akhasheni, Kakheti

Description:
MARANI Akhasheni is a naturally semi-sweet red wine made from Saperavi grapes grown in the Akhasheni micro-zone of Georgia's Kakheti region. It exhibits a deep pomegranate color and opens with lush aromas of ripe berries, dark cherry, and a hint of cocoa. On the palate, it is velvety and well-balanced, with natural sweetness offset by fresh acidity and subtle chocolate undertones.

Food pairing: Complements cherry desserts, chocolate pastries, and fresh fruit tarts.
Serving temperature: 14 °C – 16 °C



Marani Alazani

Georgia

750ml – 6 / Case

Varietal: Saperavi
Style: Semi-Sweet Red Wine
Production: Kakheti Region – Alazani Valley

Description:
Marani Alazani is a smooth and approachable semi-sweet red wine crafted from Saperavi grapes grown in the fertile Alazani Valley of Georgia's Kakheti region. It displays a rich ruby color and offers expressive aromas of ripe blackberry, plum, and red cherry. The palate is soft and velvety with a natural fruit sweetness, balanced by refreshing acidity and a touch of spice on the finish.

Food pairing: Enjoy with fruit tarts, soft cheeses, grilled vegetables, and light desserts.
Serving temperature: 14 °C – 16 °C



Marani Khvanchkara

Georgia

750ml – 6 / Case

Varietal: Aleksandrouli & Mujuretuli
Style: Semi-Sweet Red Wine
Production: Appellation of Origin – Khvanchkara, Racha Region

Description:
Marani Khvanchkara is a naturally semi-sweet red wine from the mountainous Racha region of Georgia, crafted from the indigenous Aleksandrouli and Mujuretuli grape varieties. It boasts a dark ruby hue and an enticing bouquet of wild berries, raspberry jam, and floral hints. The palate is lush and velvety, with a refined sweetness harmoniously balanced by soft acidity and silky tannins.

Food pairing: Perfect with cherry pastries, walnut sweets, baklava, or a fine cheese platter.
Serving temperature: 14 °C – 16 °C



Marani Kindzmarauli

Georgia

750ml – 6 / Case

Varietal: Saperavi

Style: Semi-Sweet Red Wine

Production: Appellation of Origin – Kindzmarauli, Kakheti

Description:

Marani Kindzmarauli is a naturally semi-sweet red wine produced from Saperavi grapes grown in the Kindzmarauli micro-zone of Georgia's Kakheti region. It displays a rich ruby color and aromas of ripe cherries, plums, and hints of chocolate. The palate is lush and velvety, with a well-balanced sweetness complemented by fresh acidity.

Food pairing: Excellent with chocolate desserts, berry tarts, and soft cheeses.

Serving temperature: 14 °C – 16 °C



Marani Mukuzani

Georgia

750ml – 6 / Case

Varietal: Saperavi

Style: Dry Red Wine

Production: Appellation of Origin – Mukuzani, Kakheti

Description:

Marani Mukuzani is a dry red wine made from Saperavi grapes sourced from the Mukuzani micro-zone in Georgia's Kakheti region. Matured in oak barrels, it offers a dark ruby hue with aromas of blackberry, black cherry, and subtle vanilla. On the palate, it is full-bodied and well-structured, with velvety tannins and a long, harmonious finish.

Food pairing: Perfect with grilled meats, lamb, and aged cheeses.

Serving temperature: 16 °C – 18 °C



Marani Ojaleshi

Georgia

750ml – 6 / Case

Varietal: Ojaleshi

Style: Semi-Sweet Red Wine

Production: Western Georgia, Samegrelo Region

Description:

Marani Ojaleshi is a semi-sweet red wine crafted from the indigenous Ojaleshi grape variety, grown on the sunny slopes of Georgia's Samegrelo region. It presents an intense ruby color with aromas of ripe cherries, wild berries, and delicate floral notes. The palate is rich and smooth, with a gentle sweetness balanced by fresh acidity.

Food pairing: Complements fruit-based desserts, blue cheeses, and light pastries.

Serving temperature: 14 °C – 16 °C



Marani Pirosmani

Georgia

750ml – 6 / Case

Varietal: Saperavi

Style: Medium Dry Red Wine

Production: Kakheti Region

Description:

Marani Pirosmani is a medium dry red wine made from Saperavi grapes, inspired by the famous Georgian painter Niko Pirosmanishvili. It exhibits a deep ruby color with aromas of ripe plums, cherries, and subtle pomegranate. The palate is fruit-forward, with moderate sweetness balanced by fresh acidity and soft tannins.

Food pairing: Ideal with cheese platters, roasted vegetables, and semi-sweet pastries.

Serving temperature: 14 °C – 16 °C



Marani Rkatsiteli

Georgia

750ml – 6 / Case

Varietal: Rkatsiteli

Style: Dry White Wine

Production: Kakheti Region

Description:

Marani Rkatsiteli is a crisp and refreshing white wine made from Rkatsiteli grapes grown in Georgia's Kakheti region. It has a pale straw color and aromas of green apple, pear, and citrus. The palate is bright and well-balanced, with lively acidity and a clean finish.

Food pairing: Perfect with seafood, grilled chicken, and fresh salads.

Serving temperature: 8 °C – 10 °C



Marani Saperavi

Georgia

750ml – 6 / Case

Varietal: Saperavi

Style: Dry Red Wine

Production: Kakheti Region

Description:

Marani Saperavi is a bold dry red wine made from Georgia's most famous red grape, Saperavi. It showcases a deep garnet color with aromas of ripe black fruits, hints of spice, and subtle smokiness. The palate is full-bodied with firm tannins, balanced acidity, and a long, robust finish.

Food pairing: Best with grilled meats, lamb stew, and hearty cheeses.

Serving temperature: 16 °C – 18 °C



Marani Tsinandali

Georgia

750ml – 6 / Case

Varietal: Rkatsiteli & Mtsvane

Style: Dry White Wine

Production: Appellation of Origin – Tsinandali, Kakheti

Description:

Marani Tsinandali is a dry white blend of Rkatsiteli and Mtsvane grapes grown in the Tsinandali micro-zone of Georgia's Kakheti region. It has a pale golden color with floral and fruity aromas of white peach, citrus, and fresh herbs. On the palate, it is crisp and elegant, with balanced acidity and a refreshing finish.

Food pairing: Pairs beautifully with grilled fish, chicken, and light salads.

Serving temperature: 8 °C – 10 °C



Tamarisi Alazani Valley

Georgia

750ml – 6 / Case

Varietal: Saperavi

Style: Semi-Sweet Red Wine

Production: Appellation of Origin – Alazani Valley, Kakheti

Description:

Tamarisi Alazani Valley is a naturally semi-sweet red wine crafted from Saperavi grapes grown in the Kakheti region of Georgia. It offers a deep pomegranate-red color and aromas of ripe blackberry and cherry. The palate is velvety and fruit-forward, with a pleasant balance between sweetness and fresh acidity.

Food pairing: Complements fresh fruit tarts, berry desserts, and mild cheeses.

Serving temperature: 14 °C – 16 °C



Tamarisi Khvanchkara

Georgia

750ml – 6 / Case

Varietal: Aleksandrouli, Mujuretuli

Style: Semi-Sweet Red Wine

Production: Appellation of Origin – Khvanchkara, Racha

Description:

Tamarisi Khvanchkara is a legendary Georgian semi-sweet wine made exclusively from Aleksandrouli and Mujuretuli grapes grown in the high-altitude Khvanchkara region. It has a rich ruby color with aromas of raspberry, cherry, and wild berries. The palate is harmonious and smooth, with natural sweetness balanced by gentle acidity.

Food pairing: Ideal with walnut desserts, cherry pastries, and fresh fruit plates.

Serving temperature: 14 °C – 16 °C



Tamarisi Kindzmarauli

Georgia

750ml – 6 / Case

Varietal: Saperavi

Style: Semi-Sweet Red Wine

Production: Appellation of Origin – Kindzmarauli, Kakheti

Description:

Tamarisi Kindzmarauli is a naturally semi-sweet red wine made from Saperavi grapes cultivated in the Kindzmarauli micro-zone. It features a deep garnet color and aromas of ripe plum, cherry, and dark berries. The palate is lush and well-rounded, with balanced sweetness and a long, smooth finish.

Food pairing: Complements dark chocolate, berry desserts, and soft cheeses.

Serving temperature: 14 °C – 16 °C



Tamarisi Mukuzani

Georgia

750ml – 6 / Case

Varietal: Saperavi

Style: Dry Red Wine

Production: Appellation of Origin – Mukuzani, Kakheti

Description:

Tamarisi Mukuzani is a full-bodied dry red wine from the Mukuzani PDO in Kakheti, made entirely from Saperavi grapes. It is aged in oak barrels, giving it aromas of dark cherry, vanilla, and subtle spice. The palate is rich and structured, with firm tannins and a lingering finish.

Food pairing: Perfect with grilled meats, lamb dishes, and aged cheeses.

Serving temperature: 16 °C – 18 °C



Tamarisi Pirosmani

Georgia

750ml – 6 / Case

Varietal: Saperavi

Style: Semi-Dry Red Wine

Production: Kakheti Region

Description:

Tamarisi Pirosmani is a fruit-forward semi-dry red wine named after the famous Georgian artist Niko Pirosmanashvili. Made from Saperavi grapes, it showcases aromas of cherry, pomegranate, and plum, with a lively acidity and a smooth, slightly tannic finish.

Food pairing: Great with cheese platters, roasted vegetables, and light meat dishes.

Serving temperature: 14 °C – 16 °C



Tamarisi Saperavi

Georgia

750ml – 6 / Case

Varietal: Saperavi

Style: Dry Red Wine

Production: Kakheti Region

Description:

Tamarisi Saperavi is a bold and expressive dry red wine made from Georgia's iconic Saperavi grape. Deep ruby in color, it offers aromas of ripe black fruits, subtle smoke, and spice. The palate is well-balanced with firm tannins and a long, satisfying finish.

Food pairing: Ideal with steak, barbeque, and hearty meat dishes.

Serving temperature: 16 °C – 18 °C



Tamarisi Tsinandali

Georgia

750ml – 6 / Case

Varietal: Rkatsiteli, Mtsvane

Style: Dry White Wine

Production: Appellation of Origin – Tsinandali, Kakheti

Description:

Tamarisi Tsinandali is a refreshing dry white wine from the Tsinandali micro-zone, crafted from a blend of Rkatsiteli and Mtsvane grapes. Pale straw in color, it offers aromas of green apple, citrus, and white flowers. The palate is crisp and elegant, with a delicate mineral finish.

Food pairing: Pairs beautifully with seafood, salads, and soft cheeses.

Serving temperature: 8 °C – 10 °C



Cricova “Cabernet”

Moldova

750ml – 12 / Case

Varietal: Cabernet Sauvignon

Style: Dry Red Wine

Production: Traditional fermentation in stainless steel

Description:

Cricova “Cabernet” is a classic dry red wine from Moldova, made from select Cabernet Sauvignon grapes. It displays a deep ruby color with aromas of blackcurrant, plum, and hints of spice. The palate is full-bodied yet smooth, with structured tannins and a lingering finish.

Food pairing: Excellent with grilled meats, pasta in red sauce, and aged cheeses.

Serving temperature: 16 °C – 18 °C



Cricova “Isabella” Ornament

Moldova

750ml – 12 / Case

Varietal: Isabella

Style: Semi-Sweet Red Wine

Production: Traditional fermentation with controlled sweetness retention

Description:

Cricova “Isabella” Ornament is a semi-sweet red wine crafted from the Isabella grape, prized for its unique, vibrant aroma. It presents a deep red color and fragrant bouquet of wild strawberries and ripe grapes. The palate is juicy and smooth, with natural sweetness balanced by fresh acidity.

Food pairing: Perfect with fruit desserts, light pastries, and soft cheeses.

Serving temperature: 14 °C – 16 °C



Cricova “Lidia” Ornament

Moldova

750ml – 12 / Case

Varietal: Lidia

Style: Semi-Sweet Red Wine

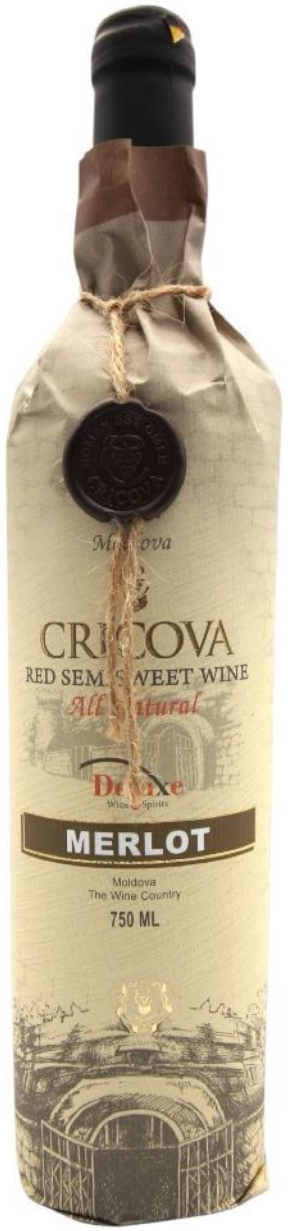
Production: Gentle pressing and cold fermentation

Description:

Cricova “Lidia” Ornament is a fragrant semi-sweet red wine made from the aromatic Lidia grape variety. It shows a rich ruby color and intense aromas of ripe berries and floral notes. The palate is round and harmonious, with delicate sweetness and a smooth finish.

Food pairing: Complements fruit tarts, chocolate desserts, and fresh cheeses.

Serving temperature: 14 °C – 16 °C



Cricova “Merlot”

Moldova

750ml – 12 / Case

Varietal: Merlot

Style: Dry Red Wine

Production: Fermented and matured in stainless steel to preserve fruit purity

Description:

Cricova “Merlot” is an elegant dry red wine made from premium Merlot grapes. It has a bright ruby hue with aromas of cherry, raspberry, and a touch of spice. The palate is soft and well-balanced, with silky tannins and a pleasant fruit-driven finish.

Food pairing: Great with roasted meats, pasta dishes, and semi-hard cheeses.

Serving temperature: 16 °C – 18 °C



Cricova “Muscat”

Moldova

750ml – 12 / Case

Varietal: Muscat

Style: Semi-Sweet White Wine

Production: Cold-fermented to preserve aromatics and natural sweetness

Description:

Cricova “Muscat” is a semi-sweet white wine with a golden hue and vibrant floral aroma typical of the Muscat variety. It offers flavors of fresh grapes, citrus blossom, and honey. The palate is smooth and refreshing, with a harmonious balance of sweetness and acidity.

Food pairing: Pairs beautifully with fruit salads, light cakes, and soft cheeses.

Serving temperature: 8 °C – 10 °C



Muscat Alianta

Moldova

750ml – 6 / Case

Varietal: Muscat

Style: Semi-Sweet Red Wine

Production: Cold-fermented to preserve aromatic intensity and natural sweetness

Description:

Muscat Alianta is a fragrant semi-sweet red wine showcasing the distinctive floral and fruity character of the Muscat grape. It displays a ruby-red hue and an enticing bouquet of rose petals, ripe berries, and sweet grape notes. On the palate, it is smooth and balanced, with a pleasant interplay of natural sweetness and fresh acidity.

Food pairing: Complements fruit tarts, light chocolate desserts, and creamy cheeses.

Serving temperature: 12 °C – 14 °C



Kagor Alianta Pastoral (Square)

Moldova

750ml – 6 / Case

Varietal: Cabernet Sauvignon

Style: Dessert Red Wine

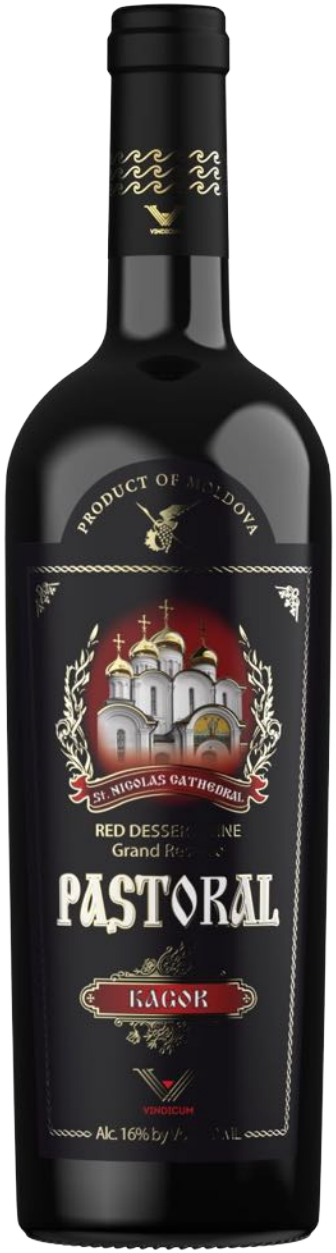
Production: Traditional fortified winemaking with extended maceration for richness

Description:

Kagor Alianta Pastoral is a classic Moldovan dessert wine with deep garnet color and aromas of ripe plum, blackberry jam, and hints of chocolate. The palate is velvety, full-bodied, and lusciously sweet, with layers of dried fruits and warming spice leading to a long, smooth finish.

Food pairing: Ideal with dark chocolate, berry cakes, and mature blue cheeses.

Serving temperature: 14 °C – 16 °C



Kagor Moldovian Pastoral Grand Reserve

Moldova

750ml – 6 / Case

Varietal: Cabernet Sauvignon

Style: Dessert Red Wine

Production: Grand Reserve maturation for enhanced complexity and depth

Description:

Kagor Moldovian Pastoral Grand Reserve is an exceptional dessert wine made from select Cabernet Sauvignon grapes. It features a deep ruby-black hue and a luxurious aroma of blackcurrant, raisins, cocoa, and sweet spices. The palate is rich and harmonious, with velvety tannins, concentrated sweetness, and a lingering, elegant finish.

Food pairing: Pairs beautifully with fine dark chocolate, rich desserts, and roasted nuts.

Serving temperature: 14 °C – 16 °C



Kagor Tairovskiy

Ukraine

750ml – 12 / Case

Varietal: Cabernet Sauvignon

Style: Dessert Red Wine

Production: Traditional sweet winemaking with long aging for depth and smoothness

Description:

Kagor Tairovskiy is a Ukrainian dessert red wine known for its deep, opaque color and intense aromas of ripe blackberries, prunes, and a touch of vanilla. The palate is full-bodied, smooth, and richly sweet, offering a harmonious balance of fruitiness and velvety tannins.

Food pairing: Excellent with chocolate mousse, nut-based pastries, and aged cheeses.

Serving temperature: 14 °C – 16 °C



Izabella Ukrainian Limited Edition

Ukraine

750ml – 12 / Case

Varietal: Isabella

Style: Dessert Red Wine

Production: Limited edition bottling using carefully selected late-harvest grapes

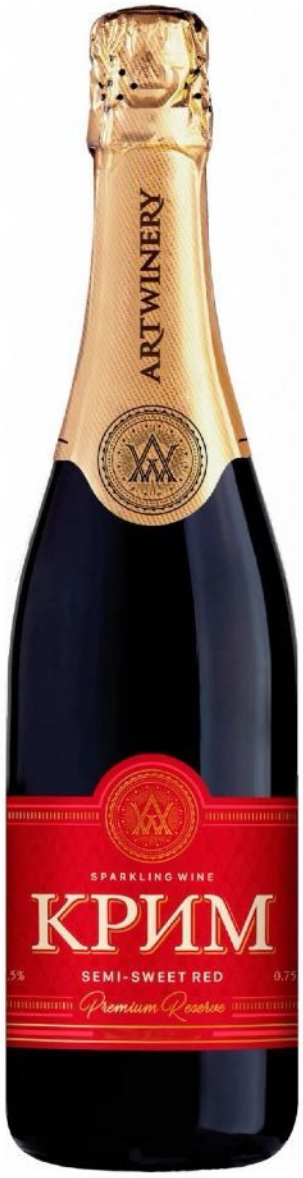
Description:

Izabella Ukrainian Limited Edition is a dessert red wine with a vibrant ruby color and the signature strawberry and wild grape aroma of the Isabella variety. On the palate, it is smooth and sweet, with notes of ripe red berries and a hint of floral perfume, leading to a pleasant, lingering finish.

Food pairing: Perfect with fruit pies, cheesecake, and soft creamy cheeses.

Serving temperature: 12 °C – 14 °C

SPARKLING WINE



Krim Red Semi-Sweet

Sparkling Wine - Ukraine

750ml – 6 / Case

Varietal: Blend of classic red grape varieties
Style: Semi-Sweet Sparkling Red Wine
Production: Traditional fermentation with secondary fermentation for natural effervescence

Description: Krim Red Semi-Sweet Sparkling Wine is a vibrant Crimean sparkling wine with a deep ruby hue and lively bubbles. It opens with aromas of ripe cherries, blackberries, and a hint of spice. The palate is rich yet smooth, balancing natural sweetness with refreshing acidity. Its velvety texture and fruity finish make it both indulgent and refreshing, offering a unique alternative to traditional sparkling wines.

Food pairing: Pairs beautifully with dark chocolate, berry desserts, cured meats, and festive dishes.
Serving temperature: 8 °C – 10 °C



Krim White Semi-Sweet

Sparkling Wine - Ukraine

750ml – 6 / Case

Varietal: Blend of classic white grapes
Style: Semi-Sweet Sparkling Wine
Production: Traditional fermentation with secondary bottle fermentation for natural effervescence

Description: Krim White Semi-Sweet Sparkling Wine is a refined Crimean sparkling wine, crafted from a blend of carefully selected white grape varieties. It presents a pale straw color with a fine and persistent mousse. The bouquet is elegant and fruity, with aromas of ripe pear, white peach, and citrus blossom. On the palate, it is smooth and refreshing, offering a delicate sweetness balanced by bright acidity, finishing with a lively and harmonious sparkle.

Food pairing: Perfect as an aperitif or paired with fresh fruit, light pastries, seafood, and creamy cheeses.
Serving temperature: 6 °C – 8 °C



Sovetskoye Igristoye Semi-Dry

Sparkling Wine - Lithuania

750ml – 12 / Case

Varietal: Blend of classic white grape varieties

Style: Semi-Dry Sparkling Wine

Production: Traditional tank method fermentation for a fine mousse and fresh character

Description:

Sovetskoye Igristoye Semi-Dry is a crisp and lively sparkling wine with a pale straw color and delicate bubbles. Aromas of green apple, white flowers, and citrus zest lead to a refreshing palate with balanced acidity and a touch of residual sweetness, making it versatile and easy to enjoy.

Food pairing: Ideal with light appetizers, seafood, and mild cheeses.

Serving temperature: 6 °C – 8 °C



Sovetskoye Semi-Sweet

Lithuania

750ml – 12 / Case

Varietal: Blend of classic white grape varieties

Style: Semi-Sweet Sparkling Wine

Production: Crafted using the traditional tank method to preserve fruity freshness

Description:

Sovetskoye Semi-Sweet is a festive sparkling wine with gentle sweetness and fine bubbles. It offers aromas of ripe pear, peach, and tropical fruit, followed by a smooth, rounded palate that balances sweetness with refreshing acidity.

Food pairing: Perfect with fruit desserts, soft cheeses, and celebratory toasts.

Serving temperature: 6 °C – 8 °C



TAKAR Extra Brut

Sparkling Wine - Armenia

750ml - 6 / Case

Grape varieties: Kangun 100%

Production: Manual harvesting, transportation in small boxes in the refrigerator truck. Double manual sorting on the sorting table. Pressing in the membrane press under nitrogen. Secondary fermentation by Charmat method.

Description: The wine has a pleasant light golden hue, reveals the elegance of the Kangun grape variety. Gentle aroma of fresh pastry and citrus.

Food pairing: Gastronomic universal wine that pairs well with many dishes, Asian cuisine and cheese platter.

Serving temperature: 5°C - 8°C



Yerevan 782 BC Pomegranate

Sparkling Wine – Semi-Sweet

750ml | Alc. by Vol. Varies | 6 per Case

Region: Syunik

Blend: 100% Pomegranate

Vinification: Manual harvesting, gentle membrane pressing, alcoholic fermentation in stainless steel tanks, followed by secondary fermentation using the Charmat method.

Description: Yerevan 782 BC Pomegranate Sparkling Wine is a vibrant expression of Armenia's ancient fruit and winemaking heritage. With its striking garnet color and fine bubbles, this semi-sweet sparkling wine offers a delightful harmony of juicy pomegranate fruit, balanced acidity, and refreshing effervescence. Gentle tannins add structure, making it a well-rounded and versatile wine.

Food Pairing: Pairs beautifully with red meats, roasted chicken, spicy cuisine, cheeses, and fruit-based desserts.