Fine Wine & Spirits Collection

Distributor & Retailer Catalog

IMPORTERS DIRECT

Wholesale Co. Inc.

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B R A N D Y

ARMENIAN ALPHABET XO Brandy

10-Year-Old Armenian Brandy

750ml | 40% Alc. | 6 per Case | Includes Gift Box

Description:

Armenian Alphabet XO Brandy is a refined 10-year-old expression that honors the timeless beauty of the Armenian script—one of the world's most unique and historic alphabets. Aged in oak barrels for a decade, this brandy embodies depth, tradition, and cultural pride.

The bouquet opens with inviting aromas of dried fruits, vanilla, and sweet spice. On the palate, rich layers of golden raisin, roasted nuts, and soft oak mingle with hints of honey and clove, delivering a smooth, lingering finish.

Elegantly packaged in a collector's bottle and gift box adorned with Armenian letters, this XO brandy is a tribute to heritage—ideal for gifting, collecting, or savoring with meaning.

ARVEST VSOP

5-Year-Old Armenian Brandy

750ml | 40% Alc. | 6 per Case

Description:

ARVEST VSOP is a distinguished Armenian brandy aged for 5 years to develop a harmonious balance of flavor, smoothness, and character. Crafted with traditional methods and matured in oak barrels, it offers a refined and approachable spirit suitable for any occasion.

The aroma presents notes of ripe apricot, toasted oak, and gentle spice. On the palate, warm layers of caramel, dried fruit, and subtle vanilla unfold smoothly, leading to a clean, lingering finish.

ARVEST VSOP is perfect for sipping neat or enjoying in classic cocktails, representing a trusted expression of Armenian brandy craftsmanship.

ARVEST Napoleon

7-Year-Old Armenian Brandy

750ml | 40% Alc. | 6 per Case

Description:

ARVEST Napoleon is a premium Armenian brandy aged for 7 years, delivering a rich and sophisticated profile that reflects the mastery of traditional distillation and aging techniques. Matured in oak barrels, this brandy offers depth, elegance, and a velvety smooth finish.

On the nose, it reveals complex aromas of dried apricot, toasted almond, and warm spice. The palate unfolds with luscious notes of caramel, vanilla, and subtle oak, balanced by hints of dark fruit and gentle oak tannins. The finish is long, smooth, and warming.

Ideal for savoring neat or in refined cocktails, ARVEST Napoleon is a distinguished choice for connoisseurs seeking a true taste of Armenian heritage.

ARVEST XO

10-Year-Old Armenian Brandy

750ml I 40% Alc. I 6 per Case I Includes Gift Box

Description:

ARVEST XO is a luxurious Armenian brandy aged for 10+ years to perfection, showcasing exceptional depth, complexity, and smoothness. Crafted with care and matured in oak barrels, it embodies the rich heritage and refined craftsmanship of Armenian distillers.

The aroma is rich and inviting, with notes of dried fruit, vanilla, toasted oak, and warm spice. On the palate, it delivers layers of caramel, ripe apricot, toasted nuts, and subtle hints of chocolate, culminating in a long, velvety finish.

Presented in an elegant gift box, ARVEST XO is perfect for special occasions or gifting, offering a distinguished taste experience that honors Armenia’s timeless brandy tradition.

MANE Brandy

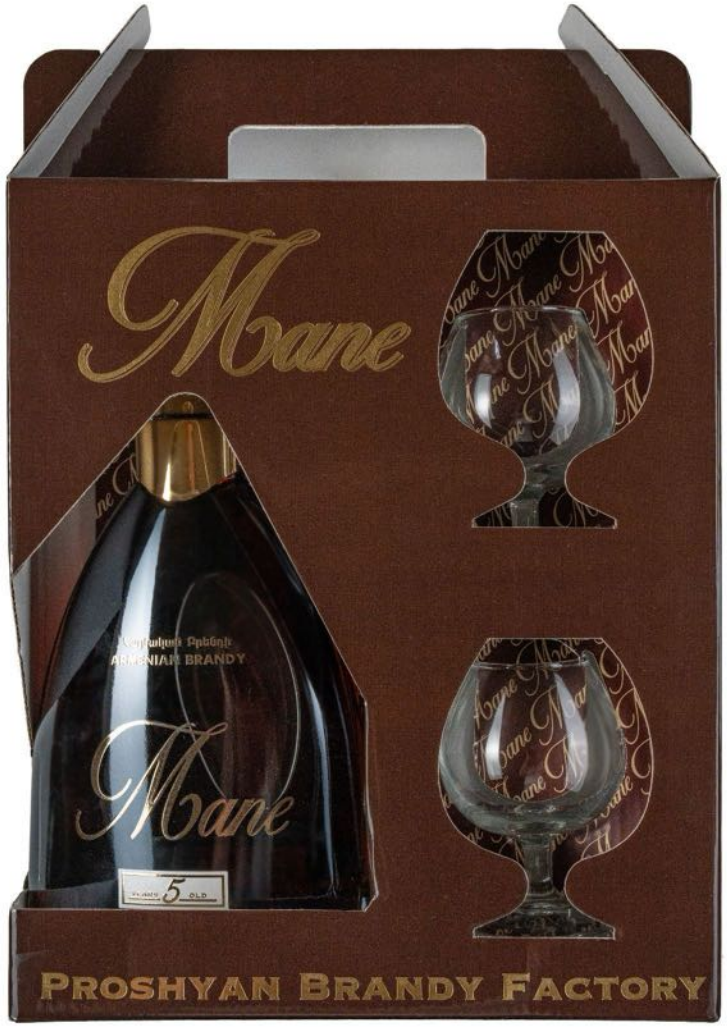
5 Years Old / Gift Box

750ml | 40% Alc. | 12 per Case | Includes Gift Box

Description: MANE Brandy is a proud expression of Armenian artistry, aged for 5 years to achieve its elegant balance of character and smoothness. Crafted in the heart of Armenia using time-honored distillation methods and matured in oak barrels, it delivers a refined and approachable spirit for any occasion.

The aroma opens with notes of golden raisin, soft vanilla, and toasted wood. On the palate, you'll find warm layers of dried apricot, honeyed spice, and a hint of almond, finishing with a smooth and gently warming touch.

Whether enjoyed neat, with dessert, or as a meaningful gift, MANE Brandy offers an authentic taste of Armenian heritage. The premium gift set includes two crystal-clear brandy glasses, perfect for sharing moments worth savoring.



MANE Brandy

5 Years Old

750ml | 40% Alc. | 4 per Case | Gift Box - 2 Glasses

Description: MANE Brandy is a proud expression of Armenian artistry, aged for 5 years to achieve its elegant balance of character and smoothness. Crafted in the heart of Armenia using time-honored distillation methods and matured in oak barrels, it delivers a refined and approachable spirit for any occasion.

The aroma opens with notes of golden raisin, soft vanilla, and toasted wood. On the palate, you'll find warm layers of dried apricot, honeyed spice, and a hint of almond, finishing with a smooth and gently warming touch.

Whether enjoyed neat, with dessert, or as a meaningful gift, MANE Brandy offers an authentic taste of Armenian heritage. The premium gift set includes two crystal-clear brandy glasses, perfect for sharing moments worth savoring.

MANE XO Brandy

Extra Old Armenian Brandy

750ml I 40% Alc. I 12 per Case I Includes Gift Box

Description: MANE XO is a distinguished Armenian brandy aged to perfection, embodying the richness of tradition and the elegance of extra-aged spirits. Crafted from select grapes and matured in oak barrels for extended years, this XO expression offers remarkable depth, complexity, and a velvety smooth finish.

It opens with an inviting bouquet of dried figs, orange zest, and toasted oak. The palate unfolds with luxurious notes of dark chocolate, roasted nuts, and warm vanilla, balanced by subtle hints of spice and leather. The finish is long, silky, and satisfying—lingering with grace.

Presented in an elegant gift box, MANE XO is ideal for refined gifting or special moments, delivering an authentic Armenian experience that honors the legacy of its land and the mastery behind its making.

MANE XO Brandy

Extra Old Armenian Brandy

1.75L I 40% Alc. I 3 per Case I Includes Gift Box

Description: MANE XO Brandy in its 1.75L format is a grand expression of Armenian excellence, crafted for those who appreciate both quality and generosity in every pour. Aged extensively in oak barrels, this Extra Old brandy showcases the rich heritage and craftsmanship of Armenia's time-honored distillation tradition.

It opens with refined aromas of dried plum, vanilla bean, and aged oak. On the palate, bold yet elegant layers of dark fruit, spiced caramel, and toasted almonds evolve into a smooth, warming finish with lingering notes of fine wood and subtle sweetness.

Presented in a stately gift box, this larger format is ideal for celebratory gatherings or prestigious gifting—offering both substance and style in equal measure.

OHANYAN 5 YO Brandy

Aged 5 Years – Armenian Brandy

700ml I 40% Alc. I 6 per Case

Description: OHANYAN 5-Year-Old Brandy is a classic Armenian spirit crafted with tradition, care, and character. Aged for five years in oak barrels, it offers a smooth and refined profile that reflects the depth of Armenia's brandy-making heritage.

The aroma opens with inviting notes of dried fruit, vanilla, and soft oak. On the palate, it reveals warm flavors of golden raisin, caramel, and subtle spice, balanced by a mellow texture and a lingering finish.

Perfect for everyday enjoyment or casual gifting, OHANYAN 5-Year-Old Brandy is a versatile and approachable expression of Armenian quality and craftsmanship.

OHANYAN 10 YO Brandy

Aged 10 Years – Armenian Brandy

700ml I 40% Alc. I 6 per Case

Description: OHANYAN 10-Year-Old Brandy is a refined Armenian spirit that embodies a decade of patience, craftsmanship, and heritage. Aged for ten years in oak barrels, it offers exceptional smoothness and depth, showcasing the mastery of traditional Armenian brandy-making.

The nose opens with elegant aromas of dried fig, roasted nuts, and warm vanilla. On the palate, it delivers rich layers of caramel, dark fruit, toasted oak, and subtle spice, all balanced by a silky texture and a long, harmonious finish.

Sophisticated yet inviting, OHANYAN 10-Year-Old Brandy is ideal for celebratory occasions or as a premium gift—a true expression of Armenian excellence in every sip.

OHANYAN XO Brandy

Aged 15 Years – Armenian Brandy

750ml | 40% Alc. | 6 per Case

Description: OHANYAN XO 15-Year-Old Brandy is a luxurious and masterfully aged Armenian spirit that reflects the pinnacle of tradition, quality, and time-honored craftsmanship. Aged for fifteen years in oak barrels, it delivers remarkable depth, complexity, and elegance.

The aroma is rich and layered, offering notes of dried plum, dark chocolate, vanilla, and seasoned oak. On the palate, it reveals a full-bodied profile with velvety textures, showcasing flavors of caramelized fruit, toasted almond, and delicate spice, followed by an exceptionally long, warm finish.

Presented with distinction, OHANYAN XO is a true collector's piece—ideal for marking milestones, gifting with sophistication, or savoring the finest expression of Armenian brandy heritage.

Proshyan Reserve

22 Years Old Brandy

750ml | 40% Alc. | 4 per Case | Includes Gift Box

Description: A masterfully aged blend of select eau de vie, Proshyan Reserve 22-Year-Old Brandy is the result of over two decades of careful maturation in exclusive oak barrels. This long aging process imparts smooth, refined character and a rich bouquet on both the nose and palate.

Elegant layers of dried fruits, roasted almonds, and walnut create a distinctive complexity, balanced by a warm, velvety texture. Its deep amber color is enhanced by reflections of redwood and a subtle golden shimmer, making it as visually captivating as it is flavorful.

A rare expression of time, tradition, and craftsmanship — ideal for the true connoisseur.

Proshyan Brandy 25 Years Old

Armenian Brandy – Product of Armenia

700 ml l 40% Alc. l 4 per Case l Includes Gift Box

Description: Proshyan 25 Years Old is a rare, 25-year-old Armenian cognac from the historic Proshyan Brandy Factory (founded 1885) . It is made from select grape varietals grown on Armenia's fertile Ararat Plain and matured for a full quarter-century in oak barrels . This extended aging yields a deep amber spirit with complex character. The nose typically features rich, dried-fruit aromas (apricot and fig), vanilla and spicy oak . On the palate it reveals layers of honeyed fruit, caramel and dark chocolate, balanced by warm spice and a subtle tannic structure. The finish is velvety and long, reflecting the refinement of Armenian oak aging. Presented in an elegant gift box, Proshyan 25 YO is a distinguished choice for brandy collectors and connoisseurs.

SATÉ Grand Reserve

12 Y/O Hand Crafted Brandy - Armenia

750ml | 40% Alc. | 12 per Case | Includes Gift Box

Description: Sate Brandy is a refined expression of Armenian heritage, inspired by the 5th century legend of King Artashes and Princess Satenik — a powerful tale of love, wisdom, and unity that brought peace between two rival nations and changed the course of history.

Crafted with care and aged in oak barrels, Sate Brandy delivers a smooth, elegant character with remarkable depth. It opens with warm aromas of sun-dried fruits, toasted oak, and a hint of spice. On the palate, rich notes of ripe apricot, fig, and soft vanilla are balanced by subtle hints of almond and caramel, finishing with a velvety texture that lingers.

Like the legend that inspires it, Sate Brandy is a celebration of timeless beauty and the transformative power of a single moment — a taste of history, a taste of possibility.

SATÉ Royal Blue 18 Years Old

Armenian Brandy – Product of Armenia

700 ml I 40% Alc. I 12 per Case I Includes Gift Box

Description: SATÉ Royal Blue 18 Years Old is an exceptional Armenian cognac inspired by Armenia's rich heritage. (The SATÉ brand is named for Princess Satenik of the 5th-century Alans legend .) This 18-year-old expression is crafted from indigenous grapes and aged in oak to develop a deep amber color and smooth, complex character. The bouquet shows layered aromas of dried fruit such as fig or date, toasted almond and warm baking spices, with underlying vanilla and polished oak notes . On the palate it unfolds rich flavors of caramelized fruit, honey and dark chocolate, underpinned by subtle oak spice. The finish is long and harmonious, with lingering sweetness and spice. Packaged in a striking royal-blue gift box, SATÉ Royal Blue 18 YO embodies the artistry of Armenian brandy-making – ideal for special occasions and gift giving.

SHAKMAT 23 Years Old Brandy

Armenian Brandy – Product of Armenia

750 ml I 40% Alc. I 6 per Case

Description: SHAKMAT 23 Year Old is a limited-edition, 23-year-old Armenian brandy created by Flaviar in partnership with Proshyan. Its name, “Shakmat,” means *chess* in Armenian, reflecting Armenia’s love of the game and its rich distilling tradition . Shakmat is distilled from local grape varieties (Kangun, Kakhet, Garan Dmak, Rkatsiteli) and aged 23 years in Caucasian oak barrels . On the nose it is intensely aromatic with dried fruits (plums, raisins), walnut and gentle spice. The palate is velvety and full-bodied, unveiling flavors of honey, fig, dark chocolate and vanilla, with complex hints of tobacco, clove and oak . These layers build to a long, sophisticated finish. Shakmat 23 YO is best enjoyed neat (in a tulip or snifter) so one can appreciate its rich, multi-dimensional character and the craftsmanship behind this rare Armenian spirit.

TUFF XO Ani Edition

Armenian XO Brandy

700 ml | 40 % Alc. | 4 per Case | Includes Gift Box

Description: TUFF XO Ani Edition is a luxurious Armenian brandy inspired by the ancient city of Ani—once known as the “City of 1,001 Churches”—and the volcanic tuff stone that shaped its storied architecture.

It opens with rich aromas of dried fruit, roasted nuts, and warm spice. On the palate, deep layers of velvety caramel, dark chocolate, and subtle vanilla are gracefully framed by elegant oak. The finish is smooth, lingering, and harmoniously balanced between warmth and gentle sweetness.

The distinctive bottle design echoes Ani’s stone legacy, with a keepsake cap and textured packaging that reflect the rugged elegance of tuff rock. TUFF XO Ani Edition is more than a spirit—it’s a tribute to heritage, craftsmanship, and the enduring beauty of Armenia.

V&M XO

Hand Crafted Brandy

750ml | 40% Alc. | 4 per Case | Includes Gift Box

Description: Handcrafted with care, V&M 10-Year-Old Brandy showcases a deep, rich color with elegant hues of mahogany and glints of polished copper. Its delicate aroma reveals layers of dried fruits, aged oak, and a whisper of smoky haze, all gracefully rounded by the distinctive warmth of rancio tones.

This exceptional brandy is a tribute to softness and sophistication — a reflection of the Armenian sun and soul, subtly echoing the musical elegance of Khachaturian's compositions. On the palate, its complex, multilayered flavors unfold in harmony, much like a classical symphony where each note and instrument blends into a perfectly balanced masterpiece.

V&M is more than a brandy — it is a refined work of art, composed to be savored.

Proshyan XO A.K.

Armenian Brandy – Ceramic Edition

750ml | 40% Alc. | 6 per Case | Includes Gift Box

Description: Proshyan XO A.K. is a masterfully crafted Armenian brandy presented in an elegant ceramic decanter that pays tribute to Armenia's artistic and cultural legacy. Aged in oak barrels to achieve XO quality, this brandy delivers exceptional smoothness, depth, and refinement.

On the nose, it reveals rich aromas of dried apricot, vanilla, and a touch of oak spice. The palate is full-bodied and expressive, offering flavors of dark caramel, golden raisin, toasted walnut, and subtle notes of clove. The finish is long, warm, and harmoniously balanced.

Packaged in a beautifully designed ceramic bottle and gift box, Proshyan XO A.K. is a collector's item and a timeless gift—celebrating the spirit of Armenian tradition with every pour.

Proshyan XO Dolphin

Armenian Brandy

375ml I 40% Alc. I 6 per Case I Includes Gift Box

Description: Proshyan XO Dolphin is a unique and collectible Armenian brandy, artfully presented in a sculpted dolphin-shaped bottle. Aged in oak barrels to XO standards, it reflects the rich tradition and refined craftsmanship of Armenian distillers.

The nose opens with inviting aromas of sun-dried fruits, vanilla, and soft spice. On the palate, elegant layers of fig, toasted oak, and warm caramel unfold with a smooth, silky finish that lingers.

Housed in a beautifully designed gift box, Proshyan XO Dolphin is more than a spirit—it's a statement piece and a memorable gift, combining quality, creativity, and Armenian heritage in every drop.

Proshyan XO Horse

Armenian Brandy

750ml I 40% Alc. I 6 per Case I Includes Gift Box

Description: Proshyan XO Horse is a bold and elegant Armenian brandy, presented in a striking glass horse-shaped decanter that symbolizes strength, nobility, and heritage. Aged to XO standards in oak barrels, this brandy delivers a smooth and richly layered tasting experience.

The aroma is deep and refined, offering notes of dried fruit, spiced wood, and vanilla. On the palate, flavors of ripe plum, dark honey, and roasted nuts unfold with velvety texture, finishing with warmth and balance that linger long after the sip.

Encased in a premium gift box, Proshyan XO Horse is a perfect collector’s item or luxurious gift—capturing the essence of Armenian craftsmanship in both flavor and form.

PROSHYAN Red Horse XO

Armenian Brandy – Product of Armenia

375 ml I 40% Alc. I 6 per Case I Includes Gift Box

Description: Proshyan Red Horse XO is a bold, XO-aged Armenian brandy from the Proshyan distillery. Matured in oak casks, this Extra Old expression has a rich, full-bodied character. The aroma reveals dried fruit and vanilla over polished oak, hinting at the intense aging. On the palate it unfolds layers of caramelized plum, dark chocolate and warm baking spices, with a smooth, elegant texture. The finish is long and refined, balancing sweetness and tannin. Presented in a premium gift box, Red Horse XO captures the strength and spirit of Armenian brandy craftsmanship – perfect for gifting or special toasts.

Proshyan XO Sword

Armenian Brandy

750ml | 40% Alc. | 6 per Case | Includes Gift Box

Description: Proshyan XO Sword is a bold and distinctive Armenian brandy, showcased in a sleek, glass sword-shaped bottle that embodies elegance and power. Aged to XO standards in oak barrels, this brandy reflects the depth and sophistication of Armenia's time-honored distillation tradition.

The aroma is rich and layered, offering notes of dried apricot, vanilla, and subtle spice. On the palate, it reveals smooth flavors of dark caramel, ripe fig, and toasted oak, culminating in a warm, velvety finish that lingers.

Presented in a premium gift box, Proshyan XO Sword is an ideal gift or centerpiece—blending fine craftsmanship with exceptional taste and a spirit of timeless Armenian pride.

Queen Anna XO

Armenian Brandy – Product of Armenia

500 ml l 40% Alc. l 6 per Case

Description: Queen Anna XO is a regal Armenian brandy named in honor of Armenia's royal heritage. Made from select grapes grown in Armenia's sun-drenched vineyards and aged in oak barrels, this XO is rich yet impeccably smooth. The bouquet offers bright notes of vanilla and dried apricot, accented by gentle baking spice. The palate reveals layers of golden honey, warm caramel and toasted oak, melding into a supple, velvety texture. It finishes with soft warmth and length. Queen Anna XO's elegant profile and presentation make it an excellent choice for refined gatherings or as a distinguished gift celebrating Armenian tradition.

ARGE Apricot Brandy

Aged 3 Years – Armenian Fruit Brandy

750ml I 50% Alc. I 6 per Case I Includes Gift Box

Description:

ARGE Apricot Brandy is a bold and aromatic Armenian spirit distilled from sun-ripened apricots and aged for 3 years to develop its full character. This high-proof fruit brandy celebrates Armenia's legendary apricot orchards and centuries-old distilling heritage.

On the nose, it bursts with fresh apricot, wildflower honey, and a touch of spice. The palate is vibrant and warming, showcasing ripe stone fruit, citrus peel, and a hint of oak, all leading to a long, clean finish with a spirited kick.

Pure, powerful, and authentically Armenian, ARGE Apricot Brandy is ideal for sipping neat, mixing into craft cocktails, or serving as a spirited expression of the Armenian terroir.

ARGE Black Mulberry Brandy

Aged 3 Years – Armenian Fruit Brandy

750ml I 50% Alc. I 6 per Case I Includes Gift Box

Description:

ARGE Black Mulberry Brandy is a robust and expressive Armenian spirit made from hand-harvested black mulberries and aged for 3 years to achieve a smooth, mature profile. Distilled with care, it captures the deep, rich essence of Armenia's native mulberry fruit.

The aroma is intense and inviting, with notes of ripe blackberry, dark cherry, and wild herbs. On the palate, it delivers bold flavors of jammy mulberry, warm spice, and a hint of peppery oak, finishing with a clean, lingering warmth.

With its deep color, high proof, and striking character, ARGE Black Mulberry Brandy is perfect for sipping, sharing, or elevating classic cocktails with a distinctly Armenian twist.

ARGE Peach Brandy

Aged 3 Years – Armenian Fruit Brandy

750ml I 50% Alc. I 6 per Case I Includes Gift Box

Description:

ARGE Peach Brandy is a vibrant and aromatic Armenian spirit distilled from ripe, sun-kissed peaches and aged for 3 years to enhance its smoothness and depth. Crafted with precision and pride, it embodies the luscious character of Armenia's famed orchards.

The nose offers fragrant notes of fresh peach, honey blossom, and a touch of vanilla. On the palate, rich stone fruit flavors are layered with hints of citrus zest and light oak, finishing warm, clean, and satisfyingly long.

Presented in an elegant gift box, ARGE Peach Brandy is a delightful expression of fruit, tradition, and craftsmanship—perfect for gifting or enjoying as a unique and flavorful sipping experience.

MAGIC TREE

Apricot Brandy

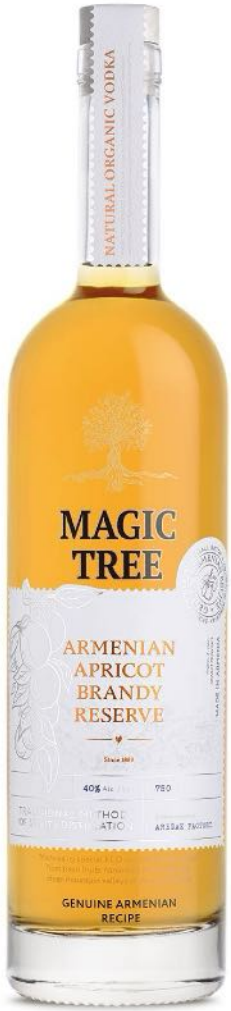
750ml | 40% Alc. | 6 per Case

TWM Item No: 2126214993

Description: Apricots are a cherished symbol of Armenia — known for their vibrant blossoms in spring and the rich, fragrant flavor of their sun-ripened fruit in summer.

Magic Tree Armenian Apricot Brandy is crafted from high-quality apricot spirits, distilled from hand-picked fruit to capture the essence of Armenia's most iconic flavor. Smooth, soft, and easy to enjoy, it offers a delicate apricot finish that lingers gently on the palate — a true delight for lovers of refined fruit distillates.

Enjoy it neat or as a standout in cocktails. It pairs beautifully with cloudberry liqueur, apple cordial, or a splash of fresh lemon for a bright, balanced mix.



MAGIC TREE APRICOT RESERVE

Apricot Brandy

750ml | 40% Alc. | 6 per Case

Description: The secret behind Magic Tree Armenian Apricot Brandy Reserve lies in its aging process — apricot distillates matured in traditional brandy oak barrels. This method creates a rich, harmonious bouquet with a beautifully rounded character.

Exceptionally smooth and easy to sip, it leaves no harshness — just a lingering, elegant apricot finish that invites you back for more.

Enjoy it neat to appreciate its full depth, or mix it into cocktails with raspberry, sorrel, and fresh lemon for a refreshing twist.

MAGIC TREE MULBERRY

Mulberry Brandy

750ml | 40% Alc. | 6 per Case

Description: Legend has it that mulberry brandy holds the secret to the renowned longevity of the Armenian people. In centuries past, nearly every major distillery crafted its own version of this bold spirit, each with a distinct recipe passed down through generations.

With Magic Tree Armenian Mulberry Brandy, we've created our own unique expression of this tradition — rich, smooth, and full of character.

Enjoy it neat to savor its depth, or elevate your cocktails with a touch of lavender syrup, mango purée, aloe drink, or even coffee for a bold and aromatic experience.

MAGIC TREE WILD BASIL & GRAPE

Wild Basil and Grape Brandy

750ml | 40% Alc. | 6 per Case

Description: Magic Tree Wild Basil & Grape is a unique fusion of time-honored distillation methods and modern flavor innovation. This distinctive spirit blends young grape distillate with natural Neapolitan green basil extract, creating a smooth, refined profile that's light on the palate and free of harsh alcohol notes.

Delicately aromatic, it offers a soft grappa character with subtle herbal spice, making it both refreshing and intriguing.

Enjoy it neat to appreciate its elegance, or mix it into cocktails with feijoa or strawberry for a vibrant twist.

MIJNABERD Apricot Brandy

Armenian Fruit Brandy

375ml I 45% Alc. I 12 per Case

750ml I 45% Alc. I 6 per Case

Description:

MIJNABERD Apricot Brandy is a vibrant Armenian spirit distilled from the finest ripe apricots, capturing the pure essence of the fruit in every drop. Bold and aromatic, this small-batch brandy reflects the sun-drenched orchards and centuries-old traditions of Armenian craftsmanship.

The nose bursts with fresh apricot, citrus peel, and a touch of floral honey. On the palate, it is bright and expressive, with flavors of juicy stone fruit, herbal undertones, and a warming finish that lingers with natural sweetness.

Perfect for sipping, pairing with dessert, or mixing into creative cocktails, MIJNABERD Apricot Brandy offers a genuine taste of Armenia in a compact, beautifully balanced format.

MIJNABERD Apricot Reserve Brandy

Aged 3 Years – Armenian Fruit Brandy

750ml | 53% Alc. | 6 per Case

Description:

MIJNABERD Apricot Reserve Brandy is a bold and elegant Armenian spirit distilled from premium apricots and aged for 3 years in oak barrels. With its elevated 53% alcohol content, this reserve expression delivers exceptional intensity while maintaining a smooth, refined character.

The aroma is rich and concentrated, featuring sun-dried apricot, vanilla, and a hint of oak spice. On the palate, powerful flavors of ripe stone fruit, honeyed citrus, and toasted wood unfold with remarkable depth, followed by a long, warm finish with a lingering fruity sweetness.

Crafted for true connoisseurs, MIJNABERD Apricot Reserve Brandy is ideal for sipping neat or savoring on special occasions—offering a bold, authentic expression of Armenia's fruit brandy tradition.

MIJNABERD Cornel Brandy

Armenian Fruit Brandy

375ml | 48% Alc. | 12 per Case

750ml | 48% Alc. | 6 per Case

Description:

MIJNABERD Cornel Brandy is a rare and distinctive Armenian spirit distilled from handpicked cornelian cherries—known for their vibrant tartness and deep ruby color. Bold and aromatic at 48% alcohol, this small-batch brandy delivers a refined, fruit-forward experience unlike any other.

The nose opens with bright aromas of sour cherry, red berries, and a hint of wild herbs. On the palate, it's vivid and complex, offering layered notes of tangy cornel fruit, subtle spice, and a clean, slightly dry finish with a lingering warmth.

Unique and expressive, MIJNABERD Cornel Brandy is perfect for adventurous palates and collectors seeking a true taste of Armenia's botanical bounty.

MIJNABERD Mulberry Brandy

Armenian Fruit Brandy

375ml I 50% Alc. I 12 per Case

750ml I 50% Alc. I 6 per Case

Description:

MIJNABERD Mulberry Brandy is a bold and authentic Armenian spirit distilled from ripe black mulberries, prized for their deep, jammy flavor. Crafted in small batches and bottled at 50% alcohol, this brandy delivers a rich and powerful tasting experience.

The aroma is intense and inviting, with notes of wild berries, plum, and hints of spice. On the palate, lush flavors of dark mulberry, dried fruit, and warm oak unfold with depth and vibrancy, finishing long and smooth with a gentle sweetness.

Full of character and tradition, MIJNABERD Mulberry Brandy is perfect for sipping neat, sharing with friends, or gifting as a true expression of Armenia's fruit distilling heritage.

MIJNABERD Mulberry Reserve Brandy

Aged 3 Years – Armenian Fruit Brandy

750ml I 53% Alc. I 6 per Case

Description:

MIJNABERD Mulberry Reserve Brandy is a premium Armenian spirit crafted from carefully selected black mulberries and aged for 3 years to develop remarkable depth and smoothness. Bottled at a bold 53% alcohol, this reserve edition offers a rich, full-bodied expression of Armenia's renowned fruit brandy tradition.

The nose is deep and aromatic, with notes of ripe mulberry, dried plum, and warm spice. On the palate, it reveals intense layers of dark berry compote, vanilla, and toasted oak, leading to a long, warming finish with a touch of natural sweetness.

Elegant and powerful, MIJNABERD Mulberry Reserve Brandy is ideal for connoisseurs who appreciate strength, complexity, and authenticity in every sip.

G I N

VOGIS Cherry Gin

Product of Armenia

700ml I 41.2% Alc. I 6 per Case

Description:

VOGIS Cherry Gin is a premium Armenian spirit that masterfully combines traditional gin botanicals with the rich essence of wild cherry. Crafted in the Armenian Highlands, this gin features handpicked juniper berries and a selection of unique local botanicals, including wild cherry, Earl Grey tea, lemongrass, basil, and chamomile.

The aroma is inviting, with vibrant cherry notes complemented by subtle herbal undertones. On the palate, it offers a harmonious blend of sweet cherry and aromatic botanicals, leading to a smooth and refreshing finish.

Ideal for sipping neat, over ice, or mixed into cocktails, VOGIS Cherry Gin brings a distinctive taste of Armenia to the world of gin enthusiasts.

VOGIS Classic Gin

Product of Armenia

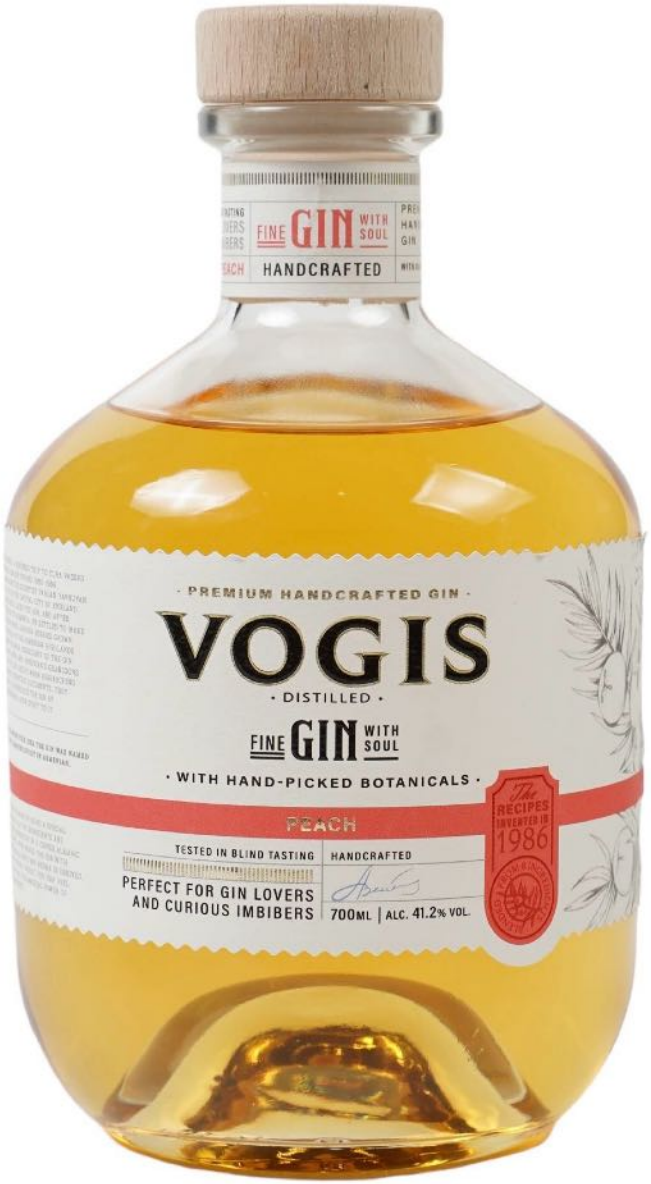
700ml I 41.2% Alc. I 6 per Case

Description:

VOGIS Classic Gin is a refined Armenian gin crafted with handpicked juniper berries and a unique blend of botanicals native to the Armenian Highlands. This premium spirit embodies traditional gin character with a fresh and aromatic profile.

The nose features bright notes of pine, citrus, and subtle herbal undertones. On the palate, it delivers a smooth and balanced taste with juniper-forward flavors complemented by hints of citrus zest and gentle spice, finishing crisp and clean.

Perfect for sipping neat, on the rocks, or mixing into classic cocktails, VOGIS Classic Gin offers a sophisticated taste of Armenia’s growing craft spirits scene.



VOGIS Peach Gin

Product of Armenia

700ml I 41.2% Alc. I 6 per Case

Description:

VOGIS Peach Gin is a vibrant Armenian spirit that expertly combines classic gin botanicals with luscious, natural peach flavors. Crafted using handpicked juniper berries and select local botanicals, this gin delivers a harmonious balance of fruity sweetness and botanical complexity.

The aroma is fresh and inviting, bursting with ripe peach, juniper, and subtle citrus notes. On the palate, it is smooth and flavorful, showcasing juicy peach fruit layered with delicate herbal undertones and a crisp, clean finish.

Ideal for enjoying neat, over ice, or in creative cocktails, VOGIS Peach Gin offers a refreshing and sophisticated expression of Armenian craftsmanship.

L I Q U E R

AKOOM Apricot Liqueur

Product of Armenia

375ml | 16% Alc. | 12 per Case

Description:

AKOOM Apricot Liqueur is a premium Armenian spirit crafted from 100% ripe apricots sourced from the Aragatsotn region. This handcrafted liqueur captures the authentic aroma and flavor of fresh apricots, delivering a delightful balance of sweetness and subtle tartness.

With its translucent apricot hue, AKOOM Apricot Liqueur boasts an authentic aroma of ripe apricot and apricot jam, perfectly balanced for a delightful sensory experience. Its smooth body delivers a satisfying taste, while the finish lingers pleasantly.

Ideal as a digestif or mixed into cocktails, this liqueur is best served chilled at 16°–18°C. Its versatile profile makes it a perfect pairing with desserts, cheeses, or enjoyed on its own.

AKOOM Pomegranate Liqueur

Product of Armenia

500ml | 16% Alc. | 9 per Case

Description: AKOOM Pomegranate Liqueur is a vibrant Armenian fruit liqueur inspired by one of Armenia's most celebrated fruits—the pomegranate, prized for its jewel-like color and naturally tangy-sweet character. Crafted in a low-ABV style for easy sipping and versatile mixing, it delivers a bright, fruit-forward profile with a balanced sweetness that keeps the palate fresh.

On the nose, expect lively aromas of fresh pomegranate juice, red berries, and a hint of citrus peel. The palate follows with layers of tart cherry, cranberry, and gentle floral notes, finishing clean with a lightly sweet, refreshing lift. Enjoy it chilled or over ice, or use it as a cocktail-friendly modifier that adds color and real pomegranate personality without overpowering the drink.

AKOOM Quince Liqueur

Product of Armenia

375ml | 16% Alc. | 12 per Case

Description: AKOOM Quince Liqueur is a premium Armenian spirit crafted from 100% ripe quinces sourced from the Vayots Dzor region. This handcrafted liqueur captures the authentic aroma and flavor of fresh quinces, delivering a delightful balance of sweetness and subtle tartness.

With its dark straw color, AKOOM Quince Liqueur boasts an authentic aroma of ripe quince and floral undertones, perfectly balanced for a delightful sensory experience. Its smooth body delivers a satisfying taste, while the finish lingers pleasantly.

Ideal as a digestif or mixed into cocktails, this liqueur is best served chilled at 16°–18°C. Its versatile profile makes it a perfect pairing with aged cheeses like Manchego or Gouda, as well as almond, hazelnut, or coffee desserts.

TEQUILA

Nuncamiente Tequila Blanco

Product of Mexico

750ml I 40% Alc. I 4 per Case I Includes Gift Box

Description:

Nuncamiente Tequila Blanco is an ultra-premium expression of 100% blue agave, unaged to preserve its pure and vibrant character. Crystal clear in appearance, it opens with fresh aromas of green pepper, vanilla bean, and raw agave.

The palate is full-bodied and refined, delivering bold notes of smoked pepper, green olive, and grilled pineapple, all balanced by a natural peppery spice. The finish is clean and long, with lingering warmth and true agave depth.

Presented in an elegant gift box, Nuncamiente Blanco is crafted for those who appreciate tequila in its purest, most authentic form.

Nuncamiente Tequila Reposado

Product of Mexico

750ml I 40% Alc. I 4 per Case I Includes Gift Box

Description:

Nuncamiente Tequila Reposado is a premium 100% blue agave tequila, aged for 8 months to achieve a smooth and complex character. Its pale golden hue reflects careful oak maturation, preserving the essence of agave with added depth.

The nose reveals aromas of spicy marinated olive, roasted agave, and subtle wildflowers. On the palate, it opens with a soft entry, evolving into layered notes of grilled green pepper, toasted nuts, baked pineapple, and a delicate smokiness. The finish is long and warming, with a spicy agave touch.

Elegant and refined, Nuncamiente Reposado is tequila elevated—pure, aged, and beautifully presented in a gift box.

Nuncamiente Tequila Añejo

Product of Mexico

750ml I 40% Alc. I 4 per Case I Includes Gift Box

Description:

Nuncamiente Tequila Añejo is a premium 100% blue agave tequila, aged 18 months to perfection for a rich, elegant sipping experience. Its brilliant golden color reflects extended time in oak barrels, allowing deep flavors and aromas to develop.

The nose opens with sweet vanilla, warm agave, and subtle spice. On the palate, notes of buttered caramel apples and baked pineapple unfold smoothly, balanced by a refined hint of oak. The finish is long and expressive, with lingering impressions of fruit, crushed flower petals, and gentle spice.

Mature, smooth, and beautifully packaged in a gift box, Nuncamiente Añejo is tequila at its most refined.

V O D K A

GILLI Premium Vodka

Product of Armenia

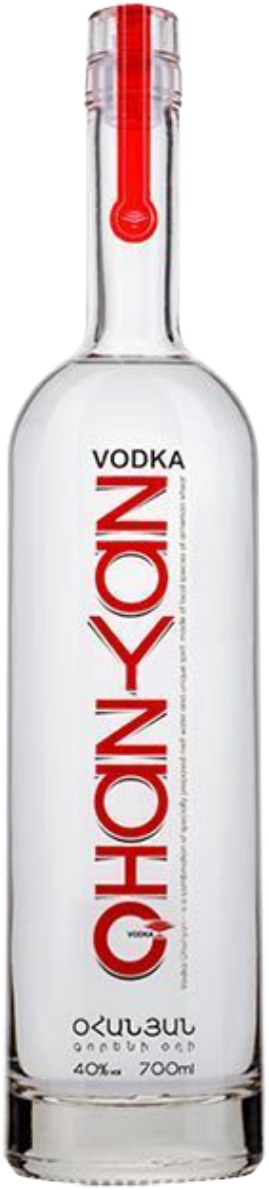
700ml I 40% Alc. I 6 per Case

Description:

GILLI Premium Vodka draws inspiration from the pure, crystalline waters of Lake Gilli—an alpine lake which was nestled at 1,919 m in Armenia's Lake Sevan region—mirroring its clarity and purity. Distilled multiple times from high-quality grain and pure spring water, this vodka delivers a clean, neutral profile with a silky texture and refreshing finish.

The aroma is subtle, with soft grain and mineral notes. On the palate, it's crisp and balanced, offering a smooth drinking experience ideal for both sipping and cocktails.

GILLI Premium Vodka is a refined expression of Armenian craftsmanship and natural beauty.



OHANYAN Wheat Vodka

Product of Armenia

700ml | 40% Alc. | 12 per Case

Description:

OHANYAN Wheat Vodka is a premium-class classic vodka crafted from select Armenian wheat and pure spring water. Based on a family recipe refined by top specialists from the All-Russian Research Institute of Food Biotechnology, this vodka combines traditional expertise with advanced distillation science.

It offers a clean, balanced flavor with a smooth mouthfeel and subtle grain character. The finish is crisp and pure, making it ideal for sipping chilled or serving in refined cocktails.

Rooted in heritage and perfected by science, OHANYAN Wheat Vodka is a benchmark of quality and craftsmanship.

OHANYAN Ice Premium Vodka

Product of Armenia

700ml | 40% Alc. | 12 per Case

Description:

OHANYAN Ice Premium Vodka is a masterpiece dedicated to true vodka connoisseurs. Crafted from excellent wheat spirit and pure mountain spring water, it offers an exquisite taste that reflects the perfect harmony between tradition and modern refinement.

Developed by expert distillers using a special recipe, this vodka delivers an ideal balance of clarity, softness, and precision. The aroma is subtle with hints of grain and minerals, while the palate is silky-smooth and clean, finishing crisp and refreshing.

Elegant and refined, OHANYAN Ice is more than a vodka —it's a gift to those who appreciate authenticity and craftsmanship in every sip.

OHANYAN Phantom Premium Vodka

Product of Armenia

700ml I 40% Alc. I 9 per Case

Description:

OHANYAN Phantom Premium Vodka is a reflection of the Ohanyan family's philosophy of crafting spirits with mastery, tradition, and deep respect for the land. Made from Armenian wheat and the cold, pure waters of mountain springs, it is the result of a new recipe developed by expert distillers.

This unique vodka offers an expressive and rich taste, achieved through simple, high-quality ingredients and meticulous craftsmanship. The palate is smooth yet bold, with a clean, satisfying finish that embodies purity and balance.

OHANYAN Phantom is a modern Armenian classic—authentic, refined, and rooted in a legacy of excellence.

OHANYAN Organic Vodka

Organic – Product of Armenia

750ml I 40% Alc. I 6 per Case I Includes Gift Box

Description:

We are proud to present the first Armenian Organic Vodka — a pioneering spirit that reflects a commitment to purity, sustainability, and exceptional quality. Crafted exclusively from certified organic wheat and pure mountain spring water, OHANYAN Organic Vodka offers a clean, smooth, and naturally refined taste.

Distilled and filtered with care, it opens with delicate grain aromas and a soft, velvety mouthfeel. The finish is crisp, balanced, and free from additives or artificial ingredients.

Packaged in an elegant gift box, this vodka is a tribute to Armenia's natural resources and forward-thinking craftsmanship. Ideal for the mindful drinker seeking both authenticity and sophistication.

OHANYAN Vodka — Special Edition Los Angeles, California

Armenian Vodka – Product of Armenia

1L | 40% Alc. | 6 per Case

Description:

A limited, city-inspired edition celebrating Los Angeles. Expertly distilled for clarity and smoothness, it pours clean and crisp with a soft grain sweetness and a cool, polished finish. The art-forward bottle—palm trees, hills, and skyline in vivid colors—delivers high shelf impact and an unmistakable LA vibe that's made for gifting, displays, and social content.

The aroma is subtle with hints of grain and minerals, while the palate is silky-smooth and clean, finishing crisp and refreshing.

OHANYAN Vodka Red Horse – Limited Edition

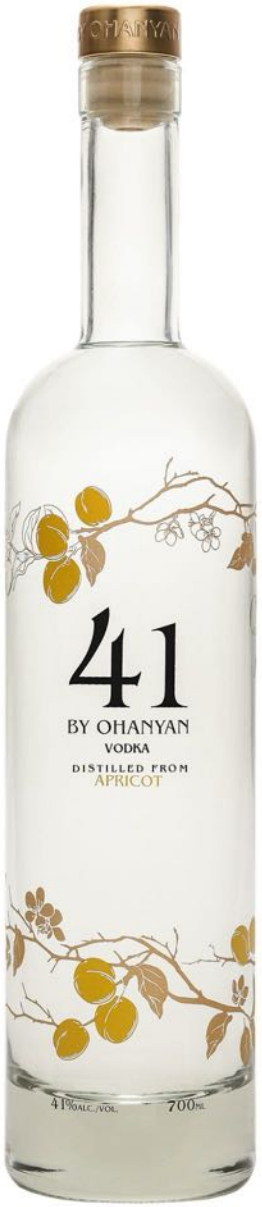
Armenian Vodka – Product of Armenia

700ml | 40% Alc. | 6 per Case

Description:

A sleek limited-edition Armenian vodka celebrating the Red Horse motif. Expertly distilled for clarity and smoothness, it pours clean and crisp with a soft grain sweetness and a cool, polished finish. The matte-white bottle with dynamic red stallion artwork and gold accents stands out on shelf and invites gifting. Timed perfectly for the **2026 Year of the Horse** (Chinese zodiac), its auspicious red-and-gold presentation makes it ideal for Lunar New Year displays, gift sets, and seasonal promotions.

Made from Armenian wheat and the cold, pure waters of mountain springs, it is the result of a new recipe developed by expert distillers. The palate is smooth yet bold, with a clean, satisfying finish that embodies purity and balance.



41 by Ohanyan Apricot Vodka

Fruit-Distilled Vodka – Product of Armenia

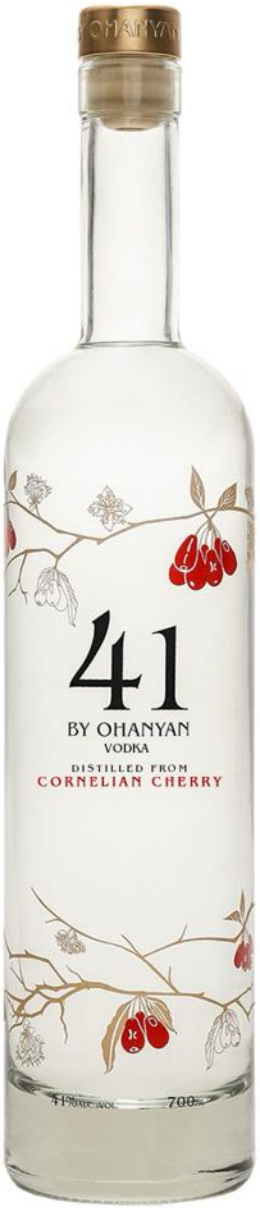
700ml | 41% Alc. | 6 per Case

Description:

Sun-ripened apricots are fermented and distilled from the fruit, delivering a crystal-clear (colorless) eau-de-vie–style vodka that showcases Armenia's signature stone fruit with clarity and lift.

Aromas of apricot flesh and white blossom lead, with a subtle almond-kernel nuance. The palate is round yet lively, finishing clean and refreshing—excellent neat (served ice-cold) and built for aperitif cocktails and spritzes.

Serve it: Bellini-style with sparkling wine; in a lemonade highball; or ice-cold as a shot alongside salty snacks.



41 by Ohanyan Cornelian Cherry Vodka

Fruit-Distilled Vodka – Product of Armenia

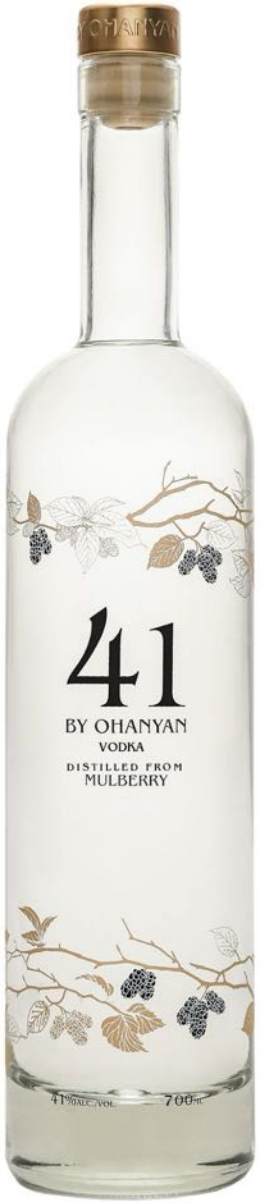
700ml | 41% Alc. | 6 per Case

Description:

Cornelian cherry (Cornus mas) is fermented and distilled from the fruit, yielding vivid red-fruit aromatics in a crystal-clear (colorless) spirit and a crisp, tonic-friendly profile that celebrates a cherished Caucasus ingredient.

Expect cranberry, sour-cherry, and rose-hip on the nose. The palate is zesty and linear with a faint herbal lift, finishing dry and ultra-refreshing—great neat when served ice-cold.

Serve it: with soda and lime; in a Collins; or shaken into a bright Cornelian Cherry Sour.



41 by Ohanyan Mulberry Vodka

Fruit-Distilled Vodka – Product of Armenia

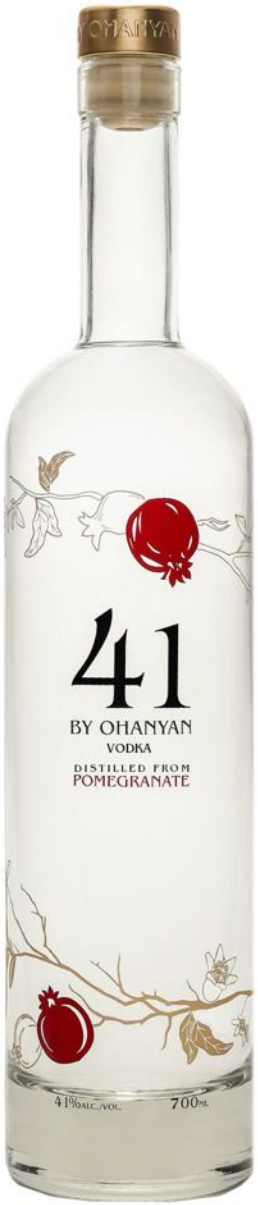
700ml | 41% Alc. | 6 per Case

Description:

Armenia's mulberries are fermented into wine and distilled entirely from the fruit, yielding a crystal-clear (colorless)spirit with authentic orchard character; no added color. The goal is purity of fruit, not sweetness.

Expect lifted aromas of ripe mulberry, spring honey, and wildflowers. The palate is bright and plush—mulberry compote with gentle tartness—finishing dry, mineral, and precise. Excellent neat—sip ice-cold in a chilled glass; equally at home in cocktails.

Serve it: chilled neat; a Mulberry Mule (ginger beer + lime); or with tonic and a lemon coin.



41 by Ohanyan Pomegranate Vodka

Fruit-Distilled Vodka – Product of Armenia

700ml | 41% Alc. | 6 per Case

Description:

Fresh pomegranates are fermented and distilled from the fruit to capture vivid pomegranate aromatics in a crystal-clear (colorless) spirit with a naturally mouthwatering, crisp profile. The spirit remains clean and refreshing from first sip to finish.

Notes of crushed pomegranate, red-currant, and citrus zest glide across a silky mid-palate, ending bright and dry—excellent neat (ice-cold) and ideal for long, sparkling serves.

Serve it: tall with soda and an orange twist; as a Pomegranate Spritz (sparkling wine + club); or in a zesty martini with a lemon peel.

W I N E

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 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%

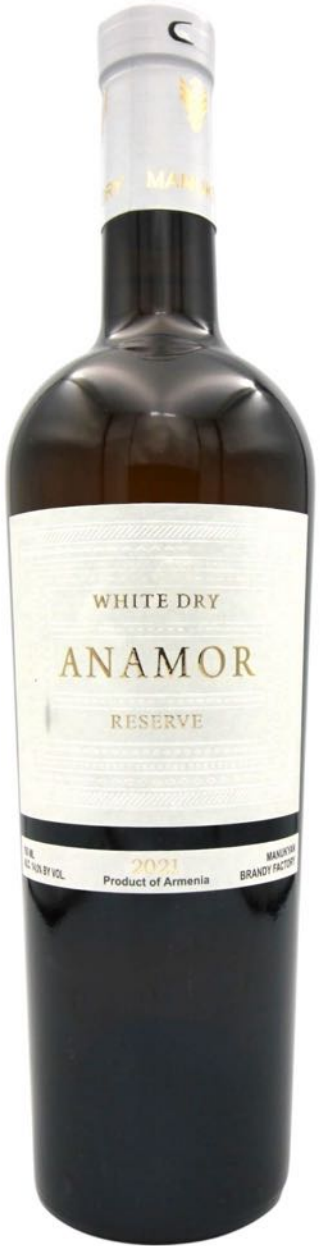
Production: Cold-fermented in stainless steel to preserve aromatics and freshness

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

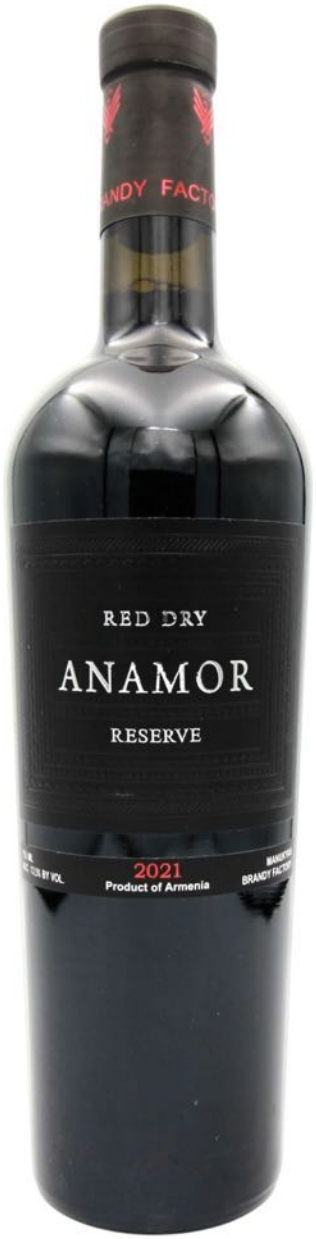
Armenia

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

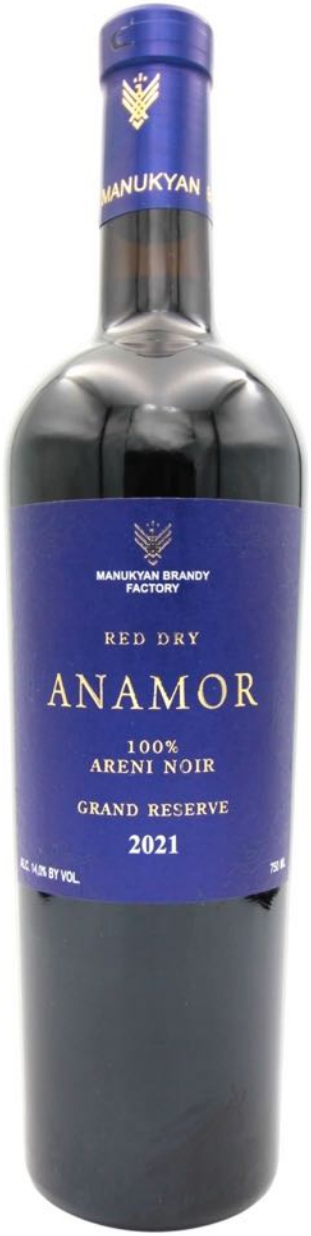
Armenia

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

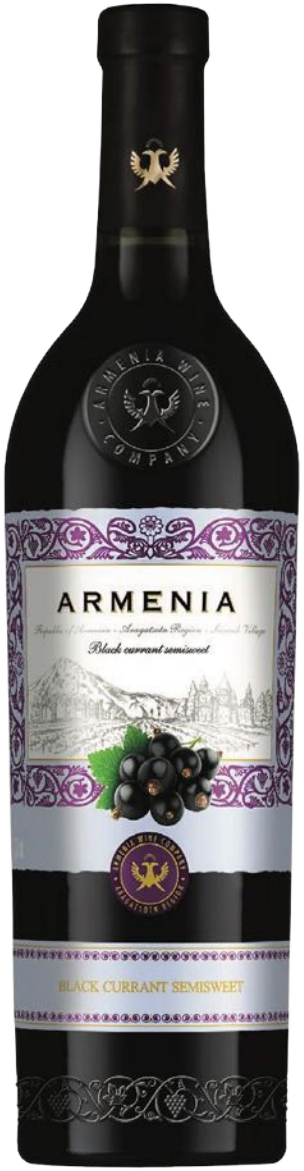
Blend: Grapes 50%, apricot 50%

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

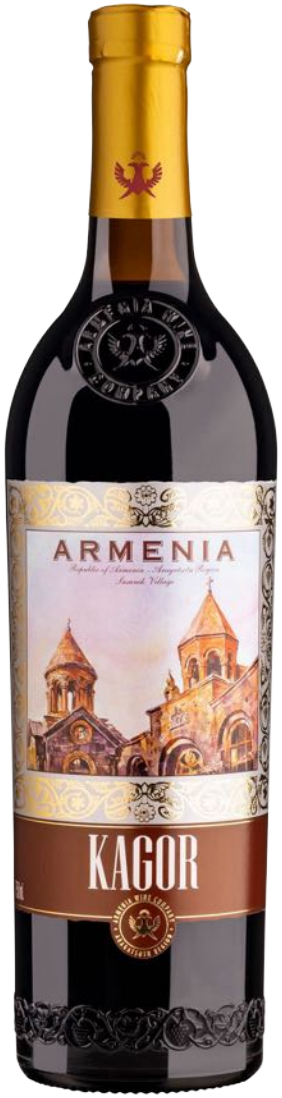
Blend: Grapes 50%, cherry 50%

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

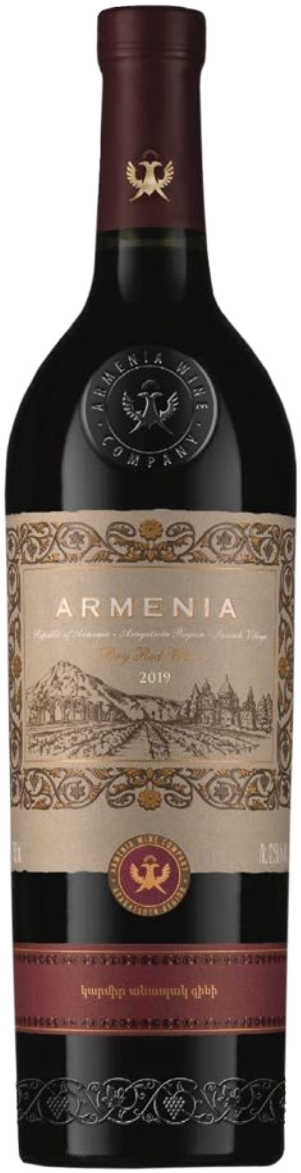
Blend: Grapes 50%, pomegranate 50%

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

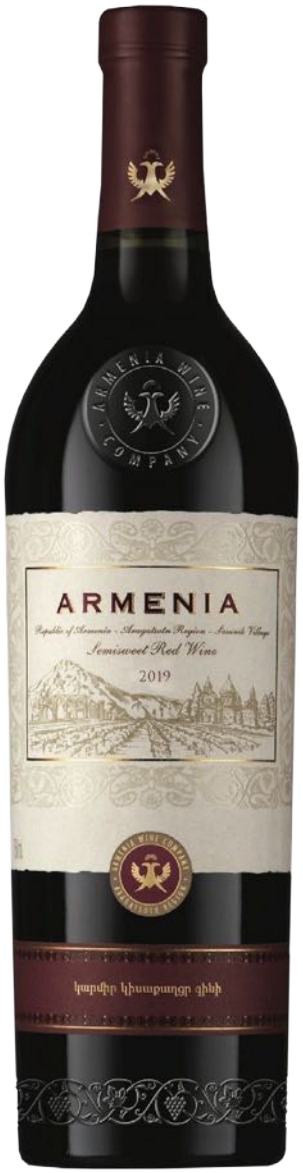
Grape varieties: Areni 65%, Haghtanak 35%

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

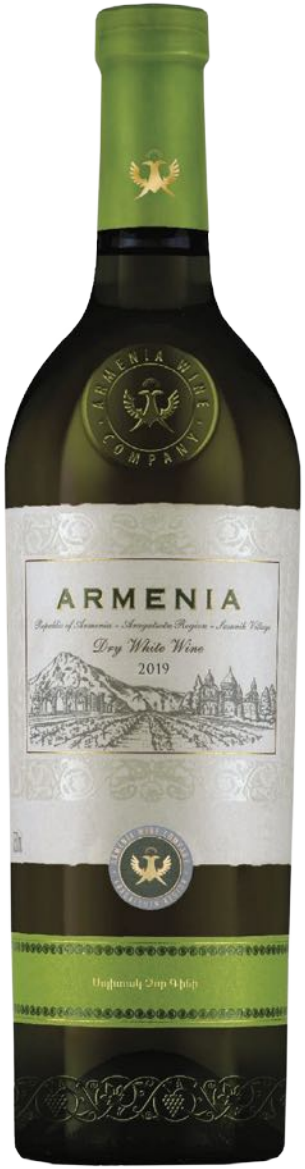
Grape varieties: Areni 65%, Haghtanak 35%

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

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

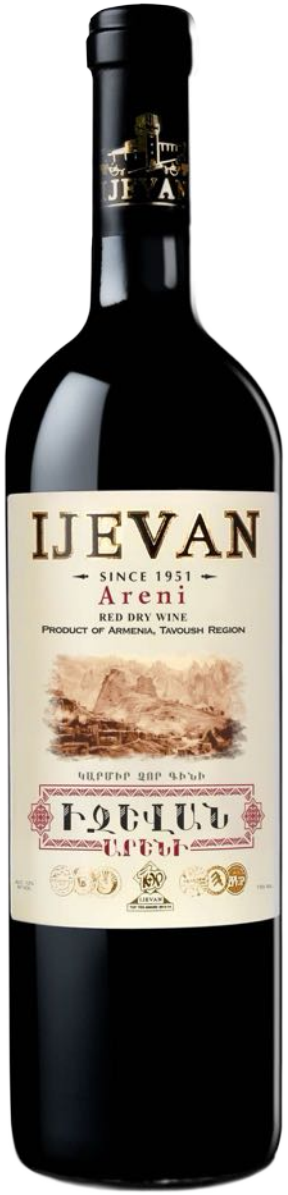
Armenia

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%

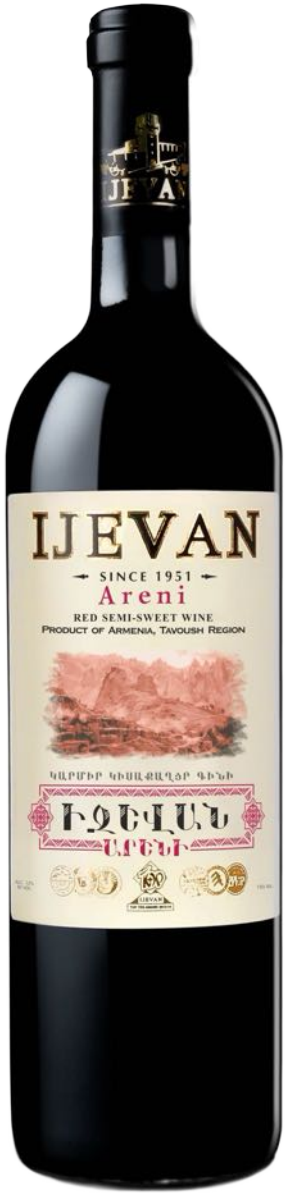
Production: Crafted using traditional methods with careful fermentation to preserve natural aromas and flavors

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%

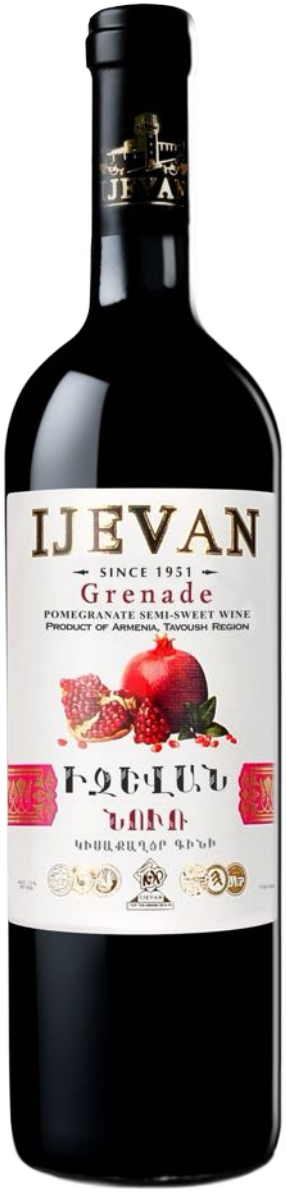
Production: Carefully fermented to preserve natural fruit sweetness and aromatic qualities

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

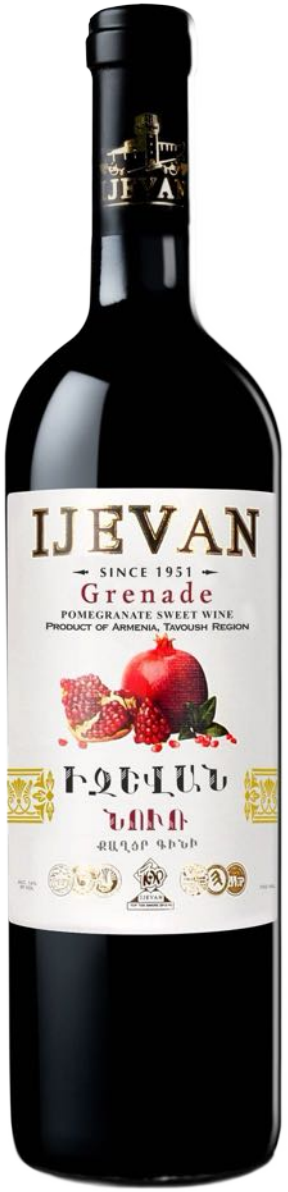
Production: Naturally fermented pomegranate juice, carefully controlled to retain fruit character and gentle sweetness

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

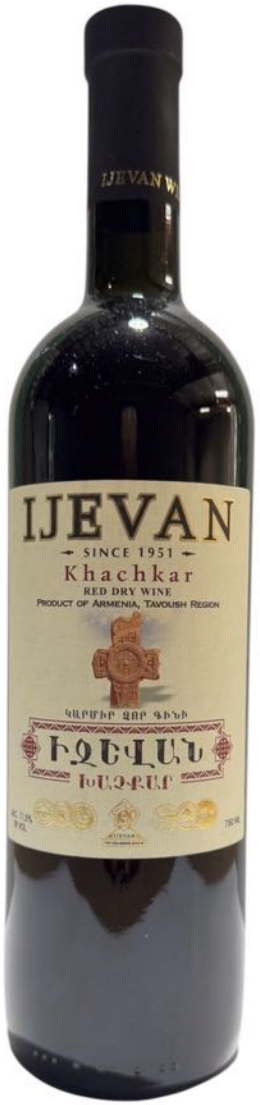
Production: Naturally fermented pomegranate wine, presented in decorative souvenir packaging

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

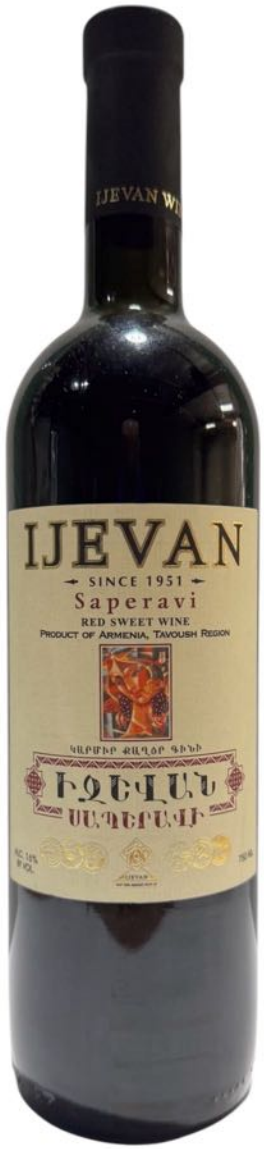
Red Dry Wine - Armenia

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 I 13.5% Alc. I 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 I 50% Alc. I 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.

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*

Yerevan Pomegranate Semi-Sweet

Armenia

750ml – 6 / Case

Varietal: Pomegranate 100%
Region: Syunik
Production: Manual harvesting and membrane pressing; alcoholic fermentation in stainless steel tanks; secondary fermentation by Charmat method.

Description:
This sparkling pomegranate wine boasts a bright garnet color with a harmonious balance of fruity sweetness and lively acidity. The palate is refreshing with soft tannins and a vibrant pomegranate character.

Food pairing: Pairs beautifully with red meats, spicy dishes, cheeses, and desserts.
Serving temperature: 5°C – 7°C

Yerevan Red Dry

Armenia

750ml – 6 / Case

Varietal: Areni 65%, Karmrahyut 35%
Region: Vayots Dzor & Armavir
Production: Manual harvesting. Two-week fermentation and maceration in stainless steel tanks.

Description:
This wine has a bright ruby color with gentle aromas of cherries and spice. The palate is balanced with flavors of ripe red berries and a structured dry finish.

Food pairing: Pairs well with meat, cheese, light meat dishes, and appetizers.
Serving temperature: 16°C – 18°C

Yerevan Red Semi-Sweet

Armenia

750ml – 6 / Case

Varietal: Areni 65%, Karmrahyut 35%

Region: Vayots Dzor & Armavir

Production: Manual harvesting. Two-week fermentation and maceration in stainless steel tanks.

Description:

A bright ruby red wine with gentle aromas of cherries and spices. The taste is full of sweet red berries, offering a smooth and fruity character.

Food pairing: Pairs well with fruit salads and desserts.

Serving temperature: 8°C – 10°C

Yerevan White Dry

Armenia

750ml – 6 / Case

Varietal: Kangun 65%, Rkatsiteli 35%
Region: Armavir
Production: Manual harvesting, pressing under nitrogen in a membrane press, followed by two-week fermentation in stainless steel tanks.

Description:
Light straw color with a greenish hue. Aromas of pears and white flowers complement the mineral, crisp palate and refreshing finish.

Food pairing: Excellent with seafood, vegetables, salads, and chicken.
Serving temperature: 8°C – 12°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

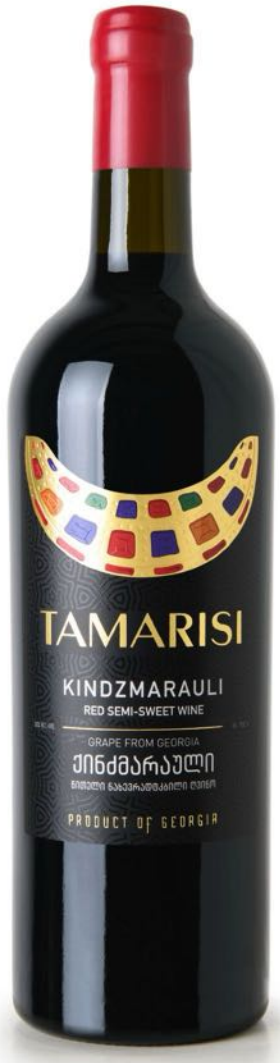
Production: Appellation of Origin – Khvanchkara, Racha

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

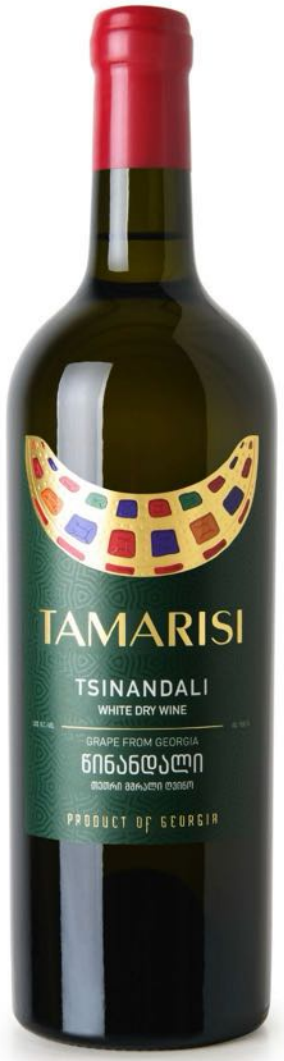
Production: Kakheti Region

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

SPARKLING WINE

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.

B E E R

Aleksandrapol Premium Beer

Product of Armenia

450ml – 20 / Case

Style: Lager

ABV: 4.5%

Production: Brewed with natural spring water, selected malt, and aromatic hops for a smooth and refreshing taste

Description:

Aleksandrapol Premium Beer is a classic Armenian lager with a brilliant golden hue and a delicate white head. The aroma is clean and malty, with subtle notes of fresh grain and a hint of floral hops. On the palate, it offers a crisp and refreshing character, balancing mild bitterness with smooth malt sweetness. Light-bodied yet satisfying, it finishes clean, making it a perfect choice for any occasion.

Dargett Apricot Ale – Craft Beer

Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)

Style: Fruit Ale

ABV: 6%

Production: Brewed with premium malts and fresh apricots for a natural fruit aroma and flavor

Description:

Dargett Apricot Ale is a vibrant, fruit-forward craft beer that celebrates Armenia's iconic apricots. It pours a hazy golden-orange color with a fragrant bouquet of ripe apricots, stone fruit, and subtle floral hops. The palate is juicy and refreshing, with balanced malt sweetness, gentle hop bitterness, and a burst of apricot flavor that lingers through the crisp finish.

Dargett Belgian Tripel – Craft Beer

Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)

500ml – 16 / Case (16.9 fl.oz. Individual Bottles)

Style: Belgian Tripel Ale

ABV: 8%

Production: Brewed in the traditional Belgian style with specialty malts, aromatic hops, and bottle conditioning for complexity

Description:

Dargett Belgian Tripel is a strong golden ale with a radiant amber hue and a creamy white head. The nose reveals layered aromas of spice, honey, citrus, and ripe orchard fruits. On the palate, it delivers rich malt sweetness, notes of clove and coriander, and a gentle warmth from its higher ABV, all balanced by lively carbonation. Complex yet smooth, it finishes long and elegant.

Dargett Pilsner – Craft Beer

Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)

500ml – 16 / Case (16.9 fl.oz. Individual Bottles)

Style: Pilsner Lager

ABV: 5%

Production: Brewed with select hops and malted barley for a clean, crisp taste

Description:

Dargett Pilsner pours a pale straw-gold with a bright, foamy head. The aroma is light and floral, accented by fresh bread and subtle spice from noble hops. The flavor profile is clean and balanced, offering gentle hop bitterness over a backbone of soft malt sweetness. Crisp, refreshing, and highly drinkable, it's a classic representation of the pilsner style.

Dargett Stout – Craft Beer

Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)

Style: Stout

ABV: 4.8%

Production: Crafted with roasted malts for a rich, dark color and deep flavor

Description:

Dargett Stout pours an opaque black with a tan, creamy head. The aroma offers notes of espresso, cocoa, and roasted grain. On the palate, it's velvety and full-bodied, with layers of dark chocolate, coffee, and a hint of caramel sweetness balanced by gentle bitterness. The smooth mouthfeel and lingering roast finish make it a perfect sipping beer.

Dargett Vienna Lager – Craft Beer

Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)

500ml – 16 / Case (16.9 fl.oz. Individual Bottles)

Style: Vienna Lager

ABV: 5%

Production: Brewed with Vienna malt for a rich amber color and toasty flavor

Description:

Dargett Vienna Lager presents a warm amber hue with a persistent off-white head. The nose is inviting, with aromas of toasted bread, caramel, and gentle floral hops. The flavor is malty yet balanced, offering a smooth, nutty sweetness alongside a mild hop presence. Its clean, crisp finish makes it as drinkable as it is flavorful.

Dargett Weizen – Craft Beer

Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)

Style: Wheat Beer (Hefeweizen)

ABV: 5%

Production: Brewed with a high proportion of wheat malt and traditional yeast for a classic Bavarian profile

Description:

Dargett Weizen is a hazy golden wheat beer topped with a thick, frothy head. The aroma bursts with banana, clove, and hints of citrus zest. The palate is soft and refreshing, delivering wheat sweetness, fruity esters, and gentle spice, supported by lively carbonation. It's an exceptionally smooth and refreshing take on the classic hefeweizen style.

Gyumri Gold Beer

Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)

Style: Lager
ABV: 5%
Production: Brewed using high-quality malt, noble hops, and pure spring water for a crisp, balanced profile

Description:
Gyumri Gold Beer is a smooth Armenian lager with a bright golden color and a fine, frothy head. The aroma is clean and grainy, with hints of honey and floral hops. On the palate, it offers refreshing malt sweetness balanced by a gentle hop bitterness, finishing clean and crisp.

Gyumri Extra Armenian Beer

Armenia

500ml – 20 / Case

Style: Strong Lager

ABV: 7%

Production: Crafted with select malts and a longer fermentation for a richer body and higher strength

Description:

Gyumri Extra is a full-bodied strong lager with a deep golden hue and bold character. The aroma reveals toasted malt, light caramel, and a touch of spice. Rich and smooth on the palate, it balances malt sweetness with warming alcohol notes, finishing long and satisfying.

Gyumri Gold Original

Armenia

500ml – 20 / Case

Style: Lager
ABV: 5%
Production: Brewed to traditional Armenian methods with malted barley and aromatic hops

Description:
Gyumri Gold Original offers a brilliant straw-gold color and a mild malt aroma with delicate hop overtones. The flavor is crisp and refreshing, with a smooth malt backbone and light hop bitterness, making it a versatile and easy-drinking lager.

Kilikia Dark Beer

Product of Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)

500ml – 20 / Case

Style: Dark Lager

Alcohol: 4.8% ABV

Description: Kilikia Dark is a rich and smooth Armenian dark lager brewed with light barley malt, hops, and pure drinking water. With a deep amber-brown color and moderate bitterness, it offers notes of roasted malt and subtle caramel, balanced by a clean, refreshing finish. Its nutritional value of 4.2g/100g and 45 kcal/100g makes it both satisfying and light-bodied.

Awards:

- **Gold Star for Quality** (Geneva, Switzerland, 1999)
- **Best Quality Award** (Frankfurt, Germany, 2001)
- **RA Government Quality Award** (1998, 2003)
- **Best Beer of the Year** – *National Trust Award Ceremony, 2012*

These honors underscore its commitment to European quality standards and Armenian brewing traditions.

Kilikia Dark Beer

Product of Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)
500ml – 20 / Case

Style: Dark Lager
Alcohol: 4.8% ABV

Description: Kilikia Dark is a rich and smooth Armenian dark lager brewed with light barley malt, hops, and pure drinking water. With a deep amber-brown color and moderate bitterness, it offers notes of roasted malt and subtle caramel, balanced by a clean, refreshing finish. Its nutritional value of 4.2g/100g and 45 kcal/100g makes it both satisfying and light-bodied.

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- **RA Government Quality Award** (1998, 2003)
- **Best Beer of the Year** – *National Trust Award Ceremony, 2012*

These honors underscore its commitment to European quality standards and Armenian brewing traditions.

Kilikia Premium Lager

Product of Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)
500ml – 20 / Case

Style: Lager
Alcohol: 4.6% ABV

Description: Kilikia Premium Lager is a crisp and refreshing Armenian beer brewed with light barley malt, aromatic hops, and pure drinking water. It pours a clear golden color and delivers a balanced flavor profile with mild bitterness and a clean finish. With a nutritional value of 4.0g/100g and 41.2 kcal/100g, it's a smooth, easy-drinking lager ideal for any occasion.

Awards:

- **Gold Star for Quality** – Geneva, Switzerland (1999)
- **Best Quality Award** – Frankfurt, Germany (2001)
- **RA Government Product Quality Awards** – 1998, 2003
- **Best Beer of the Year** – *National Trust Award Ceremony, 2012*

Kilikia Premium Lager

Product of Armenia

330ml – 24 / Case (11.2 fl.oz., 6-pack, 4/case)
500ml – 20 / Case

Style: Lager
Alcohol: 4.6% ABV

Description: Kilikia Premium Lager is a crisp and refreshing Armenian beer brewed with light barley malt, aromatic hops, and pure drinking water. It pours a clear golden color and delivers a balanced flavor profile with mild bitterness and a clean finish. With a nutritional value of 4.0g/100g and 41.2 kcal/100g, it's a smooth, easy-drinking lager ideal for any occasion.

Awards:

- **Gold Star for Quality** – Geneva, Switzerland (1999)
- **Best Quality Award** – Frankfurt, Germany (2001)
- **RA Government Product Quality Awards** – 1998, 2003
- **Best Beer of the Year** – *National Trust Award Ceremony, 2012*

Yerevan Premium Lager Beer

Armenia

500ml – 12 / Case

Style: Premium Lager

ABV: 5%

Production: Brewed with pure artesian water and selected malts for a refined, clean taste

Description:

Yerevan Premium Lager is a bright, golden beer with a light, fresh aroma of grain and subtle hops. The palate is smooth and balanced, offering gentle malt sweetness and a delicate, dry finish. Refreshing and versatile, it pairs well with a variety of foods.

Old Prague Bohemian Dark Premium Beer

Czech Republic

500ml – 24 / Case

Style: Bohemian Dark Lager

ABV: 4.8%

Production: Brewed with dark malts for a smooth, malty flavor with traditional Czech character

Description:

Old Prague Bohemian Dark presents a deep brown color with ruby tones and a creamy head. Aromas of caramel, toasted bread, and light cocoa lead to a smooth, malty palate with mild sweetness and a clean finish.

Old Prague Bohemian Lager Premium

Czech Republic

500ml – 24 / Case

Style: Bohemian Lager

ABV: 4.8%

Production: Brewed with Saaz hops and pale malts for authentic Czech lager character

Description:

Old Prague Bohemian Lager is a golden, full-flavored beer with a floral hop bouquet and a crisp malt profile. The palate is well-balanced, with gentle bitterness and a clean, refreshing finish.

Old Prague Wheat Weizen Beer

Czech Republic

500ml – 24 / Case

Style: Wheat Beer (Weizen)

ABV: 5%

Production: Brewed with wheat malt and traditional yeast for a classic Bavarian-style flavor

Description:

Old Prague Wheat Weizen pours a hazy golden color with a thick white head. The aroma is rich in banana, clove, and light citrus. The palate is smooth and refreshing, with wheat sweetness, fruity esters, and subtle spice.

Old Prague Dark Premium Beer

Czech Republic

500ml – 20 / Case

Style: Bohemian Dark Lager

ABV: 4.8%

Production: Crafted with roasted malts for rich color and flavor

Description:

Old Prague Dark in glass bottle showcases deep malt aromas with notes of caramel, cocoa, and toasted bread. The palate is smooth, lightly sweet, and balanced with mild bitterness for a clean finish.

Old Prague Lager Premium Beer

Czech Republic

500ml – 20 / Case

Style: Bohemian Lager

ABV: 4.8%

Production: Brewed using Saaz hops for floral aroma and crisp flavor

Description:

Old Prague Lager is a golden, refreshing beer with a floral hop scent, smooth malt base, and balanced bitterness. It finishes clean and dry, true to the Czech pilsner tradition.

Old Prague Bohemian Lager Premium

Czech Republic

5L Keg – 2 / Case

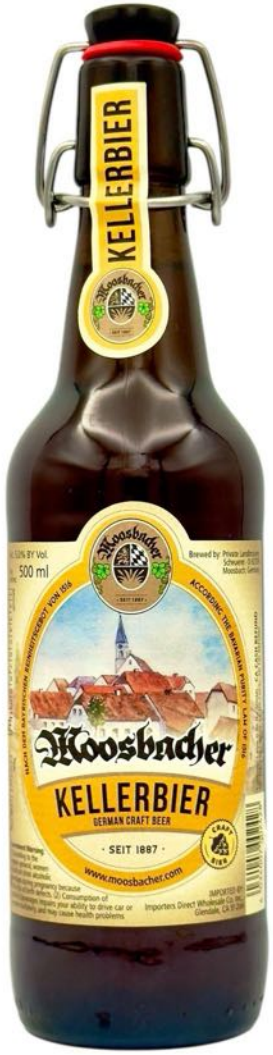
Style: Bohemian Lager

ABV: 4.8%

Production: Traditional Czech lager brewed with Saaz hops and pale malt

Description:

Old Prague Keg Bohemian Lager offers the same crisp, balanced flavor of the bottled version in a convenient keg format. Golden in color with a floral hop aroma and smooth malt sweetness, it's perfect for gatherings and events.



Moosbacher Kellerbier

Germany

500ml – 20 / Case

Style: Kellerbier (Unfiltered Lager)

ABV: 5%

Production: Traditional unfiltered Bavarian lager brewed with locally sourced malt and hops, naturally matured in cellars

Description:

Moosbacher Kellerbier is a naturally cloudy lager with a golden-amber hue and a fresh, bready aroma. The flavor is smooth and malty with notes of biscuit, light caramel, and a gentle herbal hop finish, offering an authentic Bavarian beer experience.

Moosbacher Lager

Germany

500ml – 20 / Case

Style: Helles Lager

ABV: 5%

Production: Brewed with soft water and fine Bavarian malt for a crisp, refreshing taste

Description:

Moosbacher Lager is a bright golden beer with a delicate malt sweetness and mild hop bitterness. The palate is clean and smooth, making it a refreshing choice for everyday drinking.

Moosbacher Pilsener

Germany

500ml – 20 / Case

Style: German Pilsner

ABV: 5%

Production: Brewed using traditional German methods with premium hops for a crisp and aromatic finish

Description:

Moosbacher Pilsener pours pale gold with a fine, lasting head. It offers floral and grassy hop aromas, a clean malt backbone, and a refreshingly dry, slightly bitter finish.

Moosbacher Schwarze Weisse

Germany

500ml – 20 / Case

Style: Dunkelweizen (Dark Wheat Beer)
ABV: 5%
Production: Crafted with a blend of wheat and dark roasted malts for depth and complexity

Description:
Moosbacher Schwarze Weisse is a deep brown wheat beer with aromas of banana, caramel, and cocoa. On the palate, it combines the fruity and spicy notes of a classic weissbier with rich malt flavors and a smooth, slightly sweet finish.

Moosbacher Weissbier

Germany

500ml – 20 / Case

Style: Hefeweizen (Wheat Beer)

ABV: 5%

Production: Brewed with a high proportion of wheat malt and top-fermenting yeast for classic Bavarian flavor

Description:

Moosbacher Weissbier is a hazy golden wheat beer with aromas of banana, clove, and soft bread. The palate is smooth and slightly creamy, with balanced sweetness and a lively carbonation.