PIRT

“Cradle of Wine” Black Sea WineTour

PROMOTING INNOVATIVE RURAL TOURISM IN THE BLACK SEA BASIN REGION
2014
Tavush Province

Tavush province has a long history of wine making. Tares with wine leftover and grape nucleuses were found in the cellars of historical fortress in Berdavan village, in ancient village called Tvaraeghtsi near Koghb village, in Paravakar and in the village of Aygehovit, which prove that people of Tavush have been engaged in wine production and viticulture since immemorial times. The region's vineyards are located at an altitude of 700-1200 meters. The center of wine production of the Tavush province is Ijevan town where is located the Ijevan Wine Brandy factory. The other area with substantial potential for wine tourism spreads north of Noyemberyan, especially along the Debed River banks.
<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Description</th>
<th>Address</th>
<th>Contact</th>
<th>Email</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>Ijevan Wine-Brandy Factory</td>
<td>The factory was founded in 1951 and produces 40 different types of wine, as well as brandy and vodka. It features a wine cellar, an aging cellar for brandy, a small museum and a newly refurbished tasting room with rustic décor. The Ijevan Wine Factory offers tours and tastings with advance notice, and has cellar-door sales with possibility to obtain your personalized stamp. There are 6 different packages which range from 3500-6700 AMD and include the factory excursion, 3-5 different types of wine, vodka or brandy and appetizers (cheese, fruits, lavash). The winery also puts on lunches overlooking the river. Languages: Russian, English (basic).</td>
<td>9, Yerevanyan Str., Ijevan, Tavush Province, Armenia</td>
<td>Atom Yegoryan, director Gohar Tamamyan, excursion manager</td>
<td><a href="mailto:ijevanwine@mail.ru">ijevanwine@mail.ru</a></td>
<td><a href="http://www.ijevanwine.am">www.ijevanwine.am</a></td>
</tr>
<tr>
<td>02</td>
<td>Hovsep Amirjanyan, wine producer</td>
<td>A private wine cellar located in Aygehovit village with the possibilities of wine tasting and purchasing.</td>
<td>Aygehovit village, Ijevan Region, Tavush Province, Armenia</td>
<td>(374) 98 17 47 67</td>
<td></td>
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</tr>
<tr>
<td>03</td>
<td>Rafik Dalakyan, wine producer</td>
<td>A private wine cellar located in Aygehovit village with the possibilities of wine tasting and purchasing.</td>
<td>Aygehovit village, Ijevan Region, Tavush Province, Armenia</td>
<td>(374) 93 67 53 47</td>
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<tr>
<td>04</td>
<td>Levon Achinyan, wine producer</td>
<td>A private wine cellar located in Aygehovit village with the possibilities of wine tasting and purchasing.</td>
<td>Aygehovit village, Ijevan Region, Tavush Province, Armenia</td>
<td>(374) 94 06 24 06</td>
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<td>05</td>
<td>Yerevan Brandy Company branch</td>
<td>Yerevan Brandy Company (YBC) is the leading enterprise of Armenia for the production of alcoholic beverages. Its main brand name is Ararat. Yerevan Brandy Company was founded in 1887 by a wealthy 1st guild merchant Nerses Tairyants with the help of his cousin Vasily Tayrov. From 1953 until 1991 YBC was the only plant that produced Armenian brandy. Since 1998 YBC has been owned and operated by the French giant Pernod Ricard. Currently YBC brandy is supplied to 25 countries.</td>
<td>12b, Tavushetsi Street, Berd, Tavush Province, Armenia</td>
<td>Garik Vardanyan, branch manager</td>
<td><a href="http://www.araratbrandy.com">www.araratbrandy.com</a></td>
<td><a href="http://www.ybc.am">www.ybc.am</a> <a href="http://www.ararat.ru">www.ararat.ru</a></td>
</tr>
<tr>
<td>06</td>
<td>Berdavan Wine Factory</td>
<td>Berdavan Wine Factory in the village of Berdavan organizes wine tastings and factory tours.</td>
<td>Berdavan village, Noyemberyan region, Tavush Province, Armenia</td>
<td>Arshak Avagyam</td>
<td></td>
<td></td>
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<tr>
<td>07</td>
<td>Vardan Zurabyan, wine producer</td>
<td>A private home with a wine cellar with the possibilities of wine and vodka tasting and purchasing. Products: vodka (grape, peach, plum), wines (Rkatsiteli, Izabella, Saperavi).</td>
<td>5, 2nd alley, 2nd Str., Berdavan village</td>
<td>(374) 77 28 07 28</td>
<td><a href="mailto:zurabyanvardan@mail.ru">zurabyanvardan@mail.ru</a></td>
<td></td>
</tr>
</tbody>
</table>
"Yerevan Factory of Sparkling Wines" was founded in 1939. At the beginning the factory made only sweet and dry wines. Later, since 1954, production of sparkling wines has been established. In 1995 "Yerevan Factory of Sparkling Wines" was privatized and reorganized into an open joint-stock company. Currently, the factory is one of the leaders in Armenia for production of wines and spirits. It produces a full range of sparkling wines, including classic and collection wines according to French technology, as well as brandies with aging from 3 to 10 years. Only the best quality grapes from different regions of Armenia are used in wine production. The factory's products have repeatedly been honored with gold, silver and bronze medals at international exhibitions.

Debedavan village, Noyemberyan region, Tavush Province, Armenia
Yerevan office: 20, Tbilisyan Highway, Yerevan, 0052, Armenia (Kanaker-Zeytun adm. district of Yerevan)
Fiameta F. Hakobyan, managing director
(+374) 10 28 54 76
(+374) 10 28 66 71
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Fax: (+374) 10 28 54 68
ysgg.ojsc@mail.ru
info@bestarmalco.com
www.armchampagne.am
| **9. “Shahnazaryan” Wine and Brandy Factory** | The “Shahnazaryan” Wine and Brandy Factory was established in Armenia in 2005 as a family enterprise. In 2009 a new modern complex for wine and brandy production was built in Yeghvard, Kotayk province. The village is situated at the foot of the mountain Ara, on the vast territory among fruit gardens, vineyards and fields, only 15 km away from Yerevan. This is a very beautiful place with a rich history. Magnificent two-storied old church Zoravar built in the middle of the 7th century decorates the vineyard at the west side. This church was built by an Armenian duke Grigor Mamikonyan. The eastern side of “Shahnazaryan”’s vineyard is decorated with a burial vault Astvatsatsin, which was built in 1301. Near the Wine and Brandy Factory there is a new vineyard with the area of 50 ha. Brandy produced by the “Shahnazaryan” Wine and Brandy Factory is made with such white grape sorts as Garandmak, Rkatsiteli, Mshali and Kangun. Special horizontal pneumatic presses which do not crush the seeds are used for pressing process. Before destilation the fermentation of the must occurs in special vessels on a thin yeast deposit and lasts approximately for three weeks. Maturation is fulfilled in casks of Caucasian oak. Brandy is blended with crystal pure and soft spring water. Chemical preservatives and genetically modeled compounds are absent in the final product. The company is the member of Armenian Brandy-Makers Union, and it is considered to be in the top five leaders, possessing major old brandy spirits stocks. Brandy produced by the company specialists is exported to Russia, Ukraine, Belorussia and Germany. | 7, Yerevanyan Highway, Yeghvard, 2401, Nairi region, Kotayk Province, Armenia | Armen Shahnazaryan Vardan Vardanyan, director Marina Arakelyan (+374) 99 00 20 65 (+374) 96 00 20 65 info@shahnazaryan.com www.shahnazaryan.com https://www.facebook.com/pages/Shahnazaryan-Wine-Brandy-House/265424670334402?ref=stream |

| **10. “Glanzh Alco”** | “Glanzh Alco” is premium wine, brandy and vodka company located at the foot of Mt. Hatis in Aramus village, Kotayk Province, which is famous for its pure spring water, fruit and fine vegetables. It has been the dream of Glanzh founder Mr. G. Hambardzumyan to make highest quality products. In order to maintain the quality, Mr. Hambardzumyan himself oversees every aspect of the production. From the blending of the finest grapes to the maturing of the champagne, the coupling of old world traditions with the best progressive technology demonstrates the Glanzh commitment to produce the very finest wine and brandy. Their products are natural, locally grown, and made of Armenia sourced fruits and grains. Wine brands include white semidry “Muskat”, red dry “Areni”, red sweet “Kagor”, red semisweet “Saperavi”, sweet and semi-sweet “Pomegranate” and other fruit wines. “Glanzh Alco” produces several types of Armenian brandy as well. Today Glanzh products are sold in many regions across Armenia and the USA. | 62, Kentronakan Str., Aramus village, Abovyan region, Kotayk Province, Armenia | Gagik Zh. Hambardzumyan, director (+374) 22 26 00 41 (+374) 94 14 99 24 (+374) 99 70 57 74 glanzh@mail.ru www.glanzhwine.am |
| 11.  | “Ginevan” Wine Factory | The “Ginevan” winery was founded in 2005. The factory introduced its range of “Ginevan” wines to the Armenian consumer in 2011, and the next year made its quality wines and strong alcoholic beverages available for the foreign buyers under brand name “Georgeo Varlamess”. The factory was the first in the whole Transcaucasus region to produce strawberry wine and received gold medal at the “Logos Expo” held in Armenia in 2012. Currently “Ginevan” winery is considered among the five largest Armenian wineries. Due to its high technology and advanced equipment, the company produces more than 40 types of wines and spirits in both standard and souvenir bottles. In addition to wines, the factory also produces hard drinks, which are exported abroad as well. | 2nd Industrial Zone, N3/5, Abovyan City 2207, Kotayk Region, Republic of Armenia | (+374) 10 43 65 43  
(+374) 96 00 69 00  
(+374) 99 00 65 00  
Fax: (+374) 10 49 90 12 | info@goldvar.am  
goldvar@gmail.com  
ginevan@goldvar.am  
www.goldvar.am |
| 12.  | “Proshyan Brandy Factory” | The ”Proshyan Brandy Factory” LLC was founded in 1887. Two years before, the famous Armenian philanthropist and entrepreneur Proshyan Abgar, who comes from a noble family of the Prosh princes, arrived in Russia to represent the interests of European manufacturers of equipment for distilleries. Later he returned to Armenia and founded his own distillery “Proshyan” in a picturesque corner of the Ararat valley. He started cultivating varieties of native grapes and manufacturing the cognac which subsequently received worldwide recognition. Today the factory occupies the territory of 35000m² and has a large assortment of alcoholic beverages including cognac, wine, vodka, liquor and champagne. The main products of the factory are the Armenian brandies of 3-30 years maturity known all over the world, which are made of selected sorts of grape grown in the Ararat valley. Brandies in souvenir hand-made glass bottles enjoy spatial popularity. The plant is also famous for its original fruit wines, such as pomegranate, quince, blackberry and cherry. As a result of cooperation with foreign partners, the factory exports to Russia, Ukraine, Belarus, Georgia, Germany, USA, Greece, Poland, Israel, South Korea, Kazakhstan, Tajikistan, the Baltic countries etc. | 2, Yerevan, Ashtarak highway, Ajapnyak district, 0088, Yerevan, Armenia | Hasmik Aleksanyan  
(+374) 10 39 56 41  
(+374) 10 31 91 44  
(+374) 10 35 06 12  
(+374) 10 35 06 10 | info@proshyan.am  
proshyan@arminco.com  
proshyan@mail.ru  
www.proshyan.am  
www.proshyan.ru  
https://www.facebook.com/armeniaproshyan/info?tab=page_info  
Yerevan Brandy Company “ArArAt” has preserved the traditions of the legendary brandy manufacturing since 1887 when a merchant named Nerses Tairyan built the first wine and brandy factory in Yerevan. In 1899 the company was acquired by a Russian industrial company “Shustov and Sons”. At the beginning of the 20th century the company acquired the status of Armenian brandy supplier to the court of His Imperial Majesty Nicholas II. The products of the company were awarded numerous medals at various international exhibitions. In 1902, Mkrtich Musinyants crafted the first Armenian vintage brandy Fine-Champagne Select (Otborny) and presented it in France - motherland of the cognac. Armenian brandy won the recognition of French masters which was evidence of the highest quality. During the nationalization of all wine and brandy factories in 1920, the Yerevan Factory was the first to be nationalized by the state. In 1953 it was renamed to Yerevan Brandy Company and transferred into a new monumental building. This plant, outfitted with the latest state-of-the-art equipment, produces the legendary Armenian “ArArAt” brandies to this day. In 1998, Yerevan Brandy Company became part of Pernod Ricard Group, the world’s leader in premium wines and spirits.

The special endemic grape varieties with flavor properties that are no longer available anywhere in the world are used in production of “ArArAt”. In all, there are about 13 such varieties, with the main ones including grapes such as Voskehat, Garan Dmak, Kangun and others. The method of double steam distillation preserves the flavor and aroma of grapes, and transfers them into the brandy spirits. The ageing of the brandies is done exclusively in oak barrels, and in 2002 the factory rebuilt its own cooperage industry in accordance with classic technology and using only Armenian varieties of oak. During the ageing process the spirit is enriched with natural flavors of dried fruits, spices, chocolate and vanilla. Each of the 7 brandies included in the ArArAt line: 3 stars, 5 stars, Ani, Otborny, Akhtamar, Vaspurakan, and Nairi, has its own unique taste. In 2011, Yerevan Brandy Company launched the ArArAt Exclusive collection uniting the most exquisite brandies in the ArArAt range: Armenia and Dvin. An undocumented anecdote claims that during the Yalta Conference, Winston Churchill was so impressed with the Armenian brandy Dvin given to him by Joseph Stalin that he asked for several cases of it to be sent to him each year. Reportedly 400 bottles of Dvin were shipped to Churchill annually. This brandy was named in honour of the ancient capital Dvin, and was first produced in 1943.
14. **“NOY” Yerevan Ararat Brandy-Wine-Vodka Factory**

Yerevan Ararat Brandy-Wine-Vodka Factory was built by the first guild merchant Nerses Tairyan in 1877 on the former sight of Erivan fortress. In 1899 the company was acquired by a Russian industrial company “Shustov and Sons”. In 1920 the factory was nationalized and renamed Yerevan Ararat Brandy-Wine-Vodka Factory. In 2002 the company was purchased by a multigroup concern, and after two years of reconstruction started production of brandy and vodka. Yerevan Ararat Brandy-Wine-Vodka Factory’s products include ordinary and vintage brandies under the trademark “NOY”. The “NOY” brandies are based on the ancient traditions of Armenian brandy production. The company produces 5, 7, 10, 15 and 25-year aged brandies. The company’s scientific center has an accredited laboratory meeting international standards. In 2012 an “Armenian Standard” joint venture between Yerevan Ararat Brandy-Wine-Vodka Factory and the Republic of Belarus was opened in Minsk. In the joint venture company 3 and 5-year aged brandies are bottled. Taking part in many international exhibitions and closed degustation, the “NOY” brand has been awarded with various Grand-Prix awards, gold medals and diplomas. The company has been the official supplier of the Kremlin since 2006. The company’s main export markets are Russia, CIS and EU countries.

Located on the territory of Yerevan Ararat Brandy-Wine-Vodka Factory the magnificent building built by Nikolay Shustov was reconstructed and turned into a museum as a gift of honour to all who contributed to the development of wine and brandy-making in Armenia. Every day many tourists from different parts of the world admire walls made of egg white, preserved from the 16th century, as well as the catacombs that are at the depth of 30 meters.

Company “Nikolay Shustov and sons” was one of the leading Russian producers of alcoholic beverages of 19th century. The company was founded in 1863, and in 1870 took over 80% of the alcohol market of tsarist Russia. “Nikolay Shustov and sons” company carried out major investments in the factory’s operations and represented its products in international exhibitions. In 1902 only Shustov, the only one in the world, was granted with the right to use the name “cognac” for the brandies produced in Armenia. In the history of brandy production it was an exceptional advantage, as only the French had the right to use the word “cognac”. In 1912 “Nikolay Shustov and sons” company, for the highest quality of their products, became the Supplier of the Imperial Court.
Ashtarak Region, geographically being a part of Ararat Valley, has long tradition of viticulture and wine-making. With about 2,700 hours of sunshine per year, long summers that give grapes the opportunity to ripen fully, its suitable position on the southern slopes of Mt. Aragats and finally the fertile volcanic soil, this region has almost ideal conditions for vine growing. If we add abundance of historical and architectural monuments and its proximity to Yerevan, Ashtarak, together with its satellite villages, has all the predispositions to become top wine tourism destination. However, most of this potential goes untapped due to the lack of information, adequate infrastructure and established wine routes which would conveniently link attractions with wine makers. Fortunately, the prospects for wine tourism development in Ashtarak region are brightening. Recently, several new wineries were established, while old Soviet-style production is in the process of modernization. In total, there are six wineries, located in the villages of Sasunik, Oshakan, Voskevaz and Kosh. At the moment, wine tasting is possible only in two wineries, but starting from 2015 many new facilities will hopefully become operational, including several tasting rooms with restaurants and a hotel built among 180 ha of newly planted vineyards. Besides different types of grape wines, tasting packages include cognac, pomegranate and other exotic fruit wines. Wine makers have lot of projects and plans regarding wine tourism development, from establishment of a wine museum, clay pottery workshops, to different types of activities including grape harvesting and making your personal wine blend.
### Armenia Wine

“Armenia Wine”, one of the leading Armenian companies for wine, brandy and vodka production, has production facilities in Sasunik village, Aragatsotn province. The company, which was established in 2008, produces a wide range of grape and fruit wines and vodka. The whole complex is built with orange tuff stones in classic Armenian architectural style and covers territory of 50,000 square meters. This modern and beautiful wine making factory has all necessary premises and equipment for preparing high-class wine that meets all the international standards. The entire process starting from grape storage, wine preparation till bottling is performed in situ. The portfolio of wines is supported by vineyards in the best winemaking regions of Armenia. The company’s manufactured grape wine assortment includes dry and semisweet types of red, rose and white, and special editions of white and red wines. The company also produces pomegranate dry and semisweet varieties. Armenia Wine’s distribution network covers all of Armenia, and its products are exported to Russia and CIS countries. It has the biggest export share in the Armenian wine category. The visitors can see the production process and taste wines made of aboriginal Armenian sorts of grapes. Excursion with guide is free of charge. Special wine-tasting packages will be developed starting from 2015. Guiding services are available in Armenian, Russian and English. One of the future goals of the company is to build a tourist complex near the factory and introduce visitors to Armenian wine and brandy-producing traditions.

<table>
<thead>
<tr>
<th>Sasunik village, 0223, Ashtarak region, Aragatsotn Province, Armenia</th>
<th>Artur Harutyunyan, director</th>
<th>Vahagn Mkrtchyan, shareholder</th>
<th>Armine Margarova</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(+374) 60 46 77 17</td>
<td>(+374) 10 48 25 98</td>
<td><a href="mailto:marketing@armeniawine.am">marketing@armeniawine.am</a></td>
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<td><a href="mailto:info@armeniawine.am">info@armeniawine.am</a></td>
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<td><a href="http://www.armeniawine.am">www.armeniawine.am</a></td>
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<td>Facebook: Armenia Wine Company</td>
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### Van Ardi Winery

“Van Ardi” is a newly established boutique winery with vineyard and lots of interesting plans for the future growth. The winery is owned by Varuzhan Mouradian, who has returned to Armenia after twenty years of living in the U.S. Back in the States, Varuzhan immersed himself in viticulture. He travelled to the wine centers of the U.S., France and Italy and took courses in wine making at U.C. Davis. Varuzhan purchased sixty hectares of land near Sasunik village and so far 6.5 hectares has been planted with wine grape varieties. At the moment, the winery has only two types of wine, but this number will double next year. Varuzhan plans to build a multifunctional site with a wine tasting hall and a wine cellar, so that visitors can see how the entire process from grape to wine unfolds. There’ll be a parking lot, fountains and even horses. It will also serve as a club where jazz concerts and harvest festivals will be organized. Daily visits with wine and cheese tasting will start in summer 2015.

<table>
<thead>
<tr>
<th>Sasunik village, 0223, Ashtarak region, Aragatsotn Province, Georgia</th>
<th>Varuzhan Mouradian</th>
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<tr>
<td></td>
<td>(+374) 94 53 50 50</td>
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<td></td>
<td><a href="mailto:vmouradian@yahoo.com">vmouradian@yahoo.com</a></td>
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<td></td>
<td><a href="mailto:vanardi@gmail.com">vanardi@gmail.com</a></td>
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<td><a href="http://vanardi.com/">http://vanardi.com/</a></td>
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<td>No.</td>
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<tr>
<td>17</td>
<td>“Ashtarak’s Wines”</td>
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<td>18</td>
<td>“Hayasy Group”</td>
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<tr>
<td>19</td>
<td>“Voskevaz” Wine Cellar</td>
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<tr>
<td>20</td>
<td>“Golden Grape Armas” LLC- Vineyards, Winery, Hotel &amp; Tasting Room</td>
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</tbody>
</table>
Located in Ararat Valley, between Mount Aragats and Mount Ararat, Armavir is the smallest and the most densely populated region in western Armenia. The convenient location and the favourable climate have allowed this thriving region to become the epicentre of agricultural development. Aside from its highly agricultural background, Armavir also holds a rich historical and cultural legacy, thus attracting thousands of natives and tourists each year to well-known sites, such as the Sardarapat Battle Memorial and the religious and spiritual centre of the Armenian Apostolic Church: the Holy City of Echmiadzin.
<table>
<thead>
<tr>
<th>No.</th>
<th>Company Name</th>
<th>Location</th>
<th>History and Details</th>
<th>Contact Information</th>
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</thead>
<tbody>
<tr>
<td>21.</td>
<td>“Alvan Alco” Winery and Brandy Barrel Workshop</td>
<td>The factory is located in the village of Lukashin, Armavir Province. The winery was founded in 1957 as a branch of the Yerevan Brandy factory. In 1998 the plant was privatized by “Alvan” company. In 2002, the plant was equipped with French and Italian equipment for distillation of cognac and wine storage. Since 2003 the company began the process of creating their own vineyards, which now account for about 110 acres. Most of the vineyards are located on the lands of the Lukashin village with the best conditions for growing quality grapes. The company also makes hand-crafted barrels for brandy distillers and organizes wine tours for groups upon request.</td>
<td>“Alvan Alco” LLC 1st app., Aleksandr Tamanyan Str., Lukashin village, Armavir Region (0902), Republic of Armenia</td>
<td>(+374) 98 06 06 02 Fax: (+374) 23 72 25 30</td>
</tr>
<tr>
<td>22.</td>
<td>“MAP” Winery</td>
<td>The Wine Brandy Factory of Hoktemberian was founded in 1944 in the village of Lenughi. After privatization in 1995 it was renamed to “MAP” CJSC. Today the factory is well equipped with modern winemaking machinery, various high capacities, French, Cyprian and Bulgarian tuns, German butts and highly qualified specialists. Due to all this, “MAP” has become one of the leading companies in Armenia that can produce up to 14 million litres of first-class alcohol drink annually. The entire cycle of wine and brandy production (receiving grapes, processing, ethyl alcohol distillation, ageing in oak casks in wine-cellar, brandy blending and bottling) is carried out by a classic technology. Vineyards of “MAP” Company are located in the Ararat valley, which is considered one of the most favorable places in the country for grape growing. The total vineyard area is about 114 ha. Initially, the aim of the company was to use local wine base (Kharji, Voskehat, Garan Dmak, Rkatsiteli grape varieties), but later other grape sorts like Mskhali, Kakhet, Areni were brought from the remote regions of Armenia and Georgia. Such new sorts as Nerkeni, Tigrani, Muscadine Yerevanian and many others were produced as the result of interbreeding. A few months after the privatization of the company, canning foundation was laid in the factory. Due to the new workstation and installation of new machinery, MAP started producing tomato paste and marinades that are famous for their high quality and excellent taste. Within the same year the factory began producing goods with the brand mark “Arame” (the first King of Urartu – one of the vineyards of viniculture). Nowadays, MAP products can be found not only in all corners of Armenia, but also abroad mainly in Russian Federation, several countries of Europe, in the USA and elsewhere. The collection of “MAP” CJSC includes konyaks ARMAVIR, GYUMRI, ARAME and wines SAPERAVI, ARAME, TIGRAN and HASMIK.</td>
<td>Factory: Lenughi village, 0926, Armavir Province, Armenia</td>
<td>(+374) 23 76 97 99 (+374) 10 26 82 29 (+374) 10 27 06 30</td>
</tr>
</tbody>
</table>
### Armavir Vineyards (Karas Wines)

“Armavir Vineyards” is a newly established winery in Arevadasht village in the West of Amavir Region. “Armavir Vineyards” has more than 400 hectares of vineyards located at an average altitude of 1100 metres above sea level. The soil characteristics are mainly volcanic and ideally suited for the production of highly concentrated wines rich in color, aromas and flavours. Both international and indigenous varietals are planted in the vineyards, including Chardonnay, Viognier, Kangun, Sauvignon Blanc, Voskehat for white wines and Malbec, Tannat, Syrah, Merlot, Cabernet Franc, Cabernet Sauvignon for the red ones. The vineyards are part of “Tierras de Armenia” CJSC, a company that owns 2300 hectares of land in the west of the Armavir region which was founded by Argentinean-Armenian Eduardo Eurnekian in 2003. The vineyards are cultivated with modern techniques together with an individual approach for each varietal, aiming to develop the potential of each. The winery has 300 permanent employees and 500 employees during the spring, summer and autumn seasons. The amazing collaborative work of wine consultant Michel Rolland and Argentinian winemaker Mariano Vignoni turned a vision conceived in 2003 into a reality in 2010, when the first commercial vintage was produced. The company also owns a greenhouse in the same area, providing vegetables to the guesthouse on the property.

**Contact Information:**
- Armavir village, Armavir Province, Armenia
- (+374) 10 49 32 00 (7730)
- info@armavirvineyards.am
- http://www.karaswines.com/
- https://www.facebook.com/armavir.vineyards

### Proshyan Brandy Factory branch

This “Proshyan” Brandy Factory is one of the largest in Armenia. Proshyan Brandy Factory has branches in Armavir and Artashat, with an area of 25,000 square meters, where grape procurement and primary processing is performed before transport to the main factory. The facilities in Armavir village are equipped with modern wine and brandy distilling equipment. The resulting brandy is some of the best in Armenia. They are also beginning to receive visitors in their new restaurant and tasting facilities. The pleasant grounds have beautiful gardens to enjoy dried fruits, nuts, and of course brandy and wine.

**Contact Information:**
- Armavir village, Armavir Province, Armenia
- (+374) 10 39 56 41
- (+374) 10 31 91 44
- (+374) 10 35 06 12
- (+374) 10 35 06 10
- info@proshyan.am
- proshyan@arminco.com
- www.proshyan.am
- https://www.facebook.com/media/set/?set=a.536656123028210.142047.301877643172727&type=3
“Artashat VinCon” Factory

“Artashat VinCon” CJSC, located in Ararat Province, produces wine, cognac and other alcoholic beverages.

Mkhchyan village, Ararat Province, Armenia

J. Abrahamyan
Henrik Papikyan
(+374) 23 56 38 38
artashat-vinkon@mail.ru
https://www.youtube.com/watch?v=8ZVK5Y22k5g
<table>
<thead>
<tr>
<th>No.</th>
<th>Company Name</th>
<th>Location</th>
<th>Contact Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>26.</td>
<td>“Mrganush” Wine and Brandy Factory</td>
<td>24, Andraniki Str., Mrganush village, 0726, Artashat region Ararat Province, Armenia</td>
<td>(+374) 93 41 29 42 <a href="mailto:mrganush@mail.ru">mrganush@mail.ru</a> <a href="http://www.mrganush.am">www.mrganush.am</a></td>
</tr>
<tr>
<td>27.</td>
<td>“Van 777” Winery</td>
<td>1, Paruyr Sevaki Str., Taperakan village, Ararat Province, 0628, Armenia</td>
<td>(+374) 09 42 13 07 (+374) 09 42 42 19 (+374) 93 87 77 66 (+374) 93 54 37 77 <a href="mailto:van777m@mail.ru">van777m@mail.ru</a> <a href="http://www.van777.am">www.van777.am</a></td>
</tr>
</tbody>
</table>
### 29. “Avshar” Wine Factory

“Avshar” Wine Factory is one of the leading producers of alcoholic drinks in Armenia, located in the village of Avshar in Ararat Province. Founded in 1968, the factory operated as a state enterprise but was privatized in 1995 in the aftermath of Armenia’s independence from the USSR and the ensuing transition to a market economy. The factory is located in the Avshar village of the Ararat region, one of Armenia’s leading agricultural areas. Armenian traditions and folklore suggest that wine production in the region dates back to Noah planting grapes upon his descent from Mount Ararat in the Book of Genesis.

The Avshar company was founded by Temur Grigoryan, who transferred ownership and operations of the factory to his son Arayik Grigoryan in 1994. The factory underwent a thorough renovation and modernization after it was privatized. Since 1999, the company has exported products to Germany, Belgium, Israel, CIS countries, and USA. The factory’s main products are brandy (Armenian cognac), wine and vodka.

- **Location:** Avshar, Ararat Province, 0605, Armenia
- **President:** Arayik T. Grigoryan
- **Contact:** (+374) 23 84 17 82
- **Fax:** (+374) 10 57 78 52
- **Email:** avshar@arminco.com
- **Website:** [www.avshar-wine.am](http://www.avshar-wine.am)
- **Working days:** Mon-Fri 10:00-18:00

### 30. “Ararat wine factory” LLC

“Ararat wine factory” LLC

1/1, Raffu Str., Ararat village, Ararat Province, Armenia

- **President:** Razmik Tevanyan
- **Contact:** (+374) 94 43 06 65
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- **Email:** eraskh.69@bk.ru
- **Website:** [www.eraskhwine.com](https://www.eraskhwine.com)

### 31. “Eraskh” Wine and Brandy Factory

“Eraskh” Wine and Brandy Factory is located in Yeraskh village, Ararat province, 80 km south of Yerevan. The winery was built in 1967 and put into operation in 1970. Construction of the “Eraskh” winery was the impetus for the development of vine-growing in the southern part of the Ararat Valley. “Eraskh” Wine and Brandy Factory has developed a unique technology for aging, processing and bottling cognac. The factory has a special cellar where ageing of the brandies occurs in the oak barrels. The factory produces the famous “Three Graces” dessert wine, “Vernatoun” wines and “Tigran Mets” brandy. The company is also engaged in the production of berry, fruit liqueurs and vodkas. “Eraskh”’s high quality wheat vodka “Marani” is exported and sold in the US.

- **Location:** 3, Rafik Oghikyan Str., Yeraskh village, 0609, Ararat Province, Armenia
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- **Website:** [www.eraskhwine.com](https://www.eraskhwine.com)
Vayots Dzor Province

The south-eastern region of Armenia, Vayots Dzor, is the most prolific wine making region of Armenia and has been throughout history. Here, at 1800m above sea level grows one of the world’s oldest sorts of grape – Areni, which is particularly well known for producing excellent wine. It is a black grape with singular taste, from which astounding and colorful sweet, semi-sweet and dry wines are made. Areni grapes grown in Vayots Dzor have an amazing quality. This grape grows in the other parts of Armenia as well, but lacks the special taste and aroma that one can find in Vayots Dzor. The resulting wine has made Vayots Dzor the wine capital of Armenia. There are nine wineries in the region. Most wine villages have sampling rooms where the tourists can taste many different varieties of wine. Thousands of years of refining viticulture and wine production have culminated in the exceptional and famous wine produced in the village of Areni. As a result, Vayots Dzor province has been becomes the center of wine tourism in Armenia and an essential stop for any wine fan traveling through the region. Tourists can participate in the entire process of wine making which includes the harvesting of grapes, squeezing the grapes by foot to traditional music, pouring the wine into jugs and finally, enjoying the taste of immortal Areni wine. Each year in Areni and surrounding villages villages (Yelpin, Rind, Malishka) takes place already a traditional “Wine Festival”, which includes professional and homemade wine-makers’ exhibition-fair, cheese producers’ exhibition-fair, “Armenia in your eyes” best wine label contest (graphic-design), excursion programs, carpet exhibition, and national Armenian music and dance performances. More information at http://visitvayotsdzor.weebly.com/.
A wonderful journey into the world of wine began many years ago when “Zorah”’s founder Zorik Gharibian visited Armenia for the very first time. He returned powerfully impressed by the beauty and spirit of his ancient homeland. As he began to spend more time there, travel among its people and uncover its secrets and traditions, he came to realize that Armenia had a deep rooted wine culture which seemed to have all but disappeared after years of Soviet rule. He decided to restore traditional viticultural values with a modern approach and create truly profound wines which would speak of this magical place. Gharibian founded “Zorah” Wines in 1998. Surrounded by dramatic snow-capped mountains, 1400 meters above sea level and only steps away from a 6100 year old winery, the vineyards of Zorah are situated in the small rural village of Rind in the heart of Yeghegnadzor, Armenia’s quintessential grape growing region. The land belonging to Zorah winery is 40 hectares in size, of which 9 have been set aside for researching wines indigenous to Armenia. “Zorah”’s carefully selected indigenous vines, which derive from the abandoned vineyards of a nearby 13th century monastic complex and have remained pure and unchanged for hundreds of years. The wines are aged not only in French oak, but also in much denser Armenian oak barrels. “Zorah” embraces the ancient local tradition of aging its wines in distinctive clay amphorae known as “karas”, which are sealed with wax and dug deep into the earth to preserve the intense flavors and authentic varietal purity of the wine. Today the Karasi Areni Noir is the winery’s only wine that is available for purchase. It is exported to the UK, Germany, the Netherlands, Italy, France, the US, the Baltic states, and Russia, and will soon be sold also in Australia and Greece. The Karasi Areni Noir caught the attention of a Bloomberg author, who included it in the list of top 10 wines of 2012. In the coming 1–2 years, two new Zorah wines, one red and one white, will be available for sale.
**33. “Areni” Wine Factory**

“Areni” Wine Factory is located at the entrance of Areni village, Vayots Dzor Province. The winery was founded in 1994 by Rafik Simonyan with the aim of continuing and enriching ancestral winemaking traditions. Although a young company, the “Areni” Winery is already a local landmark, known for its famous wine grapes and traditional process of Armenian wine production. The winery specializes in the production of premium dry red Vayots Dzor wines from the Areni grape. The grapes have been bought formerly, but nowadays the winery has 10 hectares of its own, recently planted vineyards. The factory has only 8 employees. Another 10-12 people treat the vineyards. The winery produces 250,000 bottles of wine a year and ages its wines in oak barrels for one to fifteen years. The half of its products is exported to Russia. “Areni” Wine Factory with a newly build degustation hall is the best place to taste Areni wine. Tours of the wine making process are available as well as meals of local Armenian foods. The tour of the factory is followed by a short movie (available in 4 languages) about Vayot Dzor’s and factory’s history, wine and grapes. Tasting of variety of 14 grape and fruit wines with dried fruits, “lavash” and local cheese is available in the large dining room.

**Location:**
1st building, 15th Str., Areni village, (Yeghegnadzor region), Vayots Dzor Province, 3604, Armenia

**Working days:**
Mon -Fri

**Working hours:**
09:00-21:00

**Contact:**
Rafik Simonyan (Founder, Director)
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**Fax:**
(+374) 281 60 410

**Email:**
areniwines@gmail.com

**Website:**
http://www.areniwines.am

**Video:**
https://www.youtube.com/watch?v=8rGdTjTQA0

**34. “Areni Wine Vault” Restaurant and Wine Cellar**

“Areni Wine Vault” tavern is located in Areni village of Vayots Dzor province. It is positioned on the right side of Yerevan-Meghri highway. The services of the tavern include providing dishes and homemade Areni wine. In “Areni Wine Vault” guests can try Areni red wine with tasty fish of Arpa river. Generally tavern provides food from the local producers (green, cheese, yogurt and variety types of dried fruits). The wine vault is cooperating with tourist agencies and is trying to create the high quality of services. The tavern can host up to 50 people. Visitors can make orders in advance.

The building of “Areni Wine Vault” is made of yellow-red stone from Areni village which is called “Travertin”. There is a fossilized feather in one of the stones. Inside the tavern there are beautiful works made of wood. The authors of design are the founder of tavern Vardan Simonyan, Mushegh Mkhitaryan and Hovik Vardanyan. From the the “Areni Wine Vault” one can see the stunning nature of Areni village and the St. Mariam Astvatsatsin church, which was built in 14th century by architect Momic. One kilometer away from the “Areni Wine Vault” is located “Trjni” cave, where was found the oldest shoe in the world.

**Location:**
98 km, Main North-South Highway, Vayots Dzor Province, Armenia

**Contact:**
Vardan Simonyan
(+374) 94 58 17 60 (+374) 93 63 05 10 (+374) 93 50 89 00

**Email:**
simonyankaren@yahoo.com

**Website:**
https://microsoft.facebook.com/pages/Areni-wine-vault/885157008178837?pnref=about.overview

**Video:**
https://microsoft.facebook.com/vardan_simonyan.71
<table>
<thead>
<tr>
<th>35. <strong>“Mets Syunik” Winery</strong></th>
<th>“Mets Syunik” company was established in 1995. Having founded the wine factory in 2001 in Aghavnadzor village, Vayots Dzor province, the company started producing wine. The province is the largest grape growing and processing center in the country and is famous for its black Areni variety. The company owns 60,000 square meters of vineyards that are located in Aghavnadzor village, 1700 meters above the sea level. “Mets Syunik” grows Areni grape and uses this variety for production of dry, semi-dry and semi-sweet elite red wines which won a number of awards. The company uses modern facilities and traditional methods in the wine production. Matevosyan Wines uses specific technology that prevents wines from deterioration, even if bottles are not kept in special storage facilities. “Mets Syunik” exports its products to Russia, Ukraine, Europe and the USA. The company is planning to expand its current market and enter new markets the other countries in the near future.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Aghavnadzor village, Vayots Dzor Province, Armenia</strong></td>
<td><strong>Office in Yerevan:</strong> J3/113, Komitas Str., Yerevan, 0009, Armenia</td>
</tr>
</tbody>
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| | | +374 28 12 48 09  
| | | +374 77 20 20 26  
| | | +374 10 20 72 08  
| | | +374 60 52 20 26  
| | | info@matevosyan.am  
| | | metssyunik@mail.ru  
| | | www.matevosyan.net  
<p>| | | <a href="https://www.facebook.com/Matevosyan.net?ref=browse_search">https://www.facebook.com/Matevosyan.net?ref=browse_search</a> |</p>
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<tr>
<th>36. <strong>“Vedi Alco” Winery Branch</strong></th>
<th>“Vedi Alco” Winery branch is located in the eye-catching and gorgeous village of Getap, Vayots Dzor Province. Getap is especially famous for its rich vineyards, which produce the best quality Areni grapes. Getap Winery was established in the village in 1938. In 1998 “Vedi Alco”, the biggest wine producing company in Armenia, privatized the winery and currently it is one of the three winemaking enterprises operated by Vedi Alco LLC. The company has 150 hectare fields of native grape sorts in Vayots Dzor and Ararat valley, which are located between 800-1300m above sea level, on hilly lands. A great portion of “Vedi Alco” winemaking activities is accomplished in Getap. The wines made from Areni grape, among them Areni, Vernashen, Getap, and Yeghegis, are processed and aged in Getap Winery. To assure the future prosperity of winemaking in Getap Winery, “Vedi Alco” started to cultivate Areni grape vineyards. The excellent quality of Getap wines is the derivative of the superior quality of Areni grapes and expertise of winemakers. The company &quot;Vedi Alco &quot;produces alcohol, vodka, high-quality wines and champagne. The products manufactured by the company at international exhibitions and tastings won 40 gold, silver and bronze medals and honorary diplomas.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Getap village, Vayots Dzor Province, Armenia</strong></td>
<td><strong>Yerevan office:</strong> J3/3 building, 4th room, Pushkin Str., Yerevan, Armenia</td>
</tr>
</tbody>
</table>
| | | +374 10 54 74 01  
| | | +374 10 54 74 02  
| | | +374 10 54 74 03  
| | | info@vedi-alco.am  
| | | http://vedi-alco.am/  
| | | http://www.virtualarmenia.am/vayots_dzor/getap/wineries/vedi_alco/vedi_alco1.htm  
| | | Video: https://www.youtube.com/watch?v=mdunNyrceM4#t=16 |
### Maran Winery

“Maran”, a winery that produced the first wine in the Republic of Armenia after the country gained independence, is located in Yeghegnadzor town. The origins of “Maran” date back to 1829–1830, when Grandma Maran emigrated with her family from Persia to Armenia’s Vayots Dzor Province. In 1860, Maran’s son Harutyun planted a vineyard in the village of Artabuynk, calling it Maran’s Vineyard after his mother. Three years later, a semi-production winery was founded. “Maran” itself was founded in 1991 by Artur and Avag Harutyunyan, whose grandfather Avag and father Frunzik were also vintners, and it will pass on to Avag’s two sons Frunzik and Tigran. Also participating in the “birth” of wine is Avag’s wife Armine. Apart from the Harutyunyan family, the winery has 5 employees. The company's 20-hectare vineyard planted in 2000–2001 is found in the village of Aghavnadzor in Vayots Dzor. In 2013, the company received a gold medal in an international wine contest held in Moscow. The award-winning wine is produced in a small room using new technologies — a modern touch to the winery's centuries-old history. “Maran” has 20 types of wine and also produces fruit vodkas. Dry and semi-sweet wines are aged for 1.5 years in oak barrels. The company also produces pomegranate and apricot wines with raw material collected from Armenia. “Maran” exports 40,000 bottles of wine annually — to France, Belgium, China, Poland, and Russia. The winery organizes wine and fruit-vodka tasting for tourists.

<table>
<thead>
<tr>
<th>Address</th>
<th>Contact Information</th>
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<tbody>
<tr>
<td>22, Atarbekyan Str., Yeghegnadzor town, Vayots Dzor Province, Armenia</td>
<td>Avag Harutyunyan, director Frunz Harutyunyan Nelly Mkrtchyan (+374) 10 27 25 30 (+374) 10 34 94 71 (+374) 91 06 13 42</td>
</tr>
<tr>
<td>Yerevan office: 18/18 Vagharsyan Str., Yerevan, 0012, Armenia</td>
<td><a href="mailto:info@maran.am">info@maran.am</a> <a href="mailto:maran@maran.am">maran@maran.am</a></td>
</tr>
<tr>
<td>Yerevan office: 18/18 Vagharsyan Str., Yerevan, 0012, Armenia</td>
<td><a href="http://maran.am/">http://maran.am/</a></td>
</tr>
<tr>
<td>Yerevan office: 18/18 Vagharsyan Str., Yerevan, 0012, Armenia</td>
<td><a href="https://www.facebook.com/MaranWinery">https://www.facebook.com/MaranWinery</a></td>
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### Getnatoun Cellar

“Getnatoun” winery is situated in the Valley of Arpa River, in Vayots Dzor region. The winery was founded in 1999 by entrepreneur Aghasi Baghdasaryan on the basis of his family business. The region has an ancient history of winemaking traditions and is famous for unique indigenous grape varieties Areni and Voskehat. The microclimate of the 1450-1500 m above sea level mountainous valley, abundant with sun rays grants an exceptional flavor and taste to the grapes and hence the wine made from them.

The winery uses the high quality yield of its own vineyard and modern wine making technologies. This combined with meticulous control throughout the production process has led to the production of superior “Getnatoun” wines, now famous and demanded among the consumers. To ensure the high quality of the wine, the fermentation occurs naturally. Presently Getnatoun winery produces more than 7 types of wines among them red and white, ordinary, dry, semidry and semisweet natural wines as well as 11, Yerevanyan Road, Yeghegnadzor, Vayots Dzor Province, Armenia

<table>
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<tr>
<th>Address</th>
<th>Contact Information</th>
</tr>
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<tbody>
<tr>
<td>11, Yerevanyan Road, Yeghegnadzor, Vayots Dzor Province, Armenia</td>
<td>(+374) 28 12 55 65 (+374) 93 41 75 44 (+374) 93 41 75 44 (+374) 93 42 17 96</td>
</tr>
<tr>
<td>Yerevan office: 18/18 Vagharsyan Str., Yerevan, 0012, Armenia</td>
<td><a href="mailto:info@getnatoun.am">info@getnatoun.am</a> <a href="mailto:getnatoun@mail.ru">getnatoun@mail.ru</a></td>
</tr>
<tr>
<td>Yerevan office: 18/18 Vagharsyan Str., Yerevan, 0012, Armenia</td>
<td><a href="http://www.getnatoun.am">www.getnatoun.am</a></td>
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</table>
vintage wines through the method of natural fermentation. The wines do not contain any admixtures and preservatives. Before bottling, the wines age in 225-228 l oak barrels.

“Getnatoun” winery is actively involved in Agritourism development effort. A newly constructed tasting hall as well as the drip irrigation installed in one of the vineyards, have contributed to the increase of the number of the tourists.

39. Arman’s Wine House

In a quiet residential neighborhood of Yeghegnadzor, Arman Hakhverdyan has turned the front of his house into a wine tasting room and dining room. With a long family history of making his own wines and spirits, Arman decided to renovate his home to show off his production facilities as well as open the doors to visitors who want to sample the family’s wine and home cooking. If you want a truly unique experience of local wines and local foods, Armen’s house is well worth the visit.

Language: Russian

3, Tumanyan Str., Yeghegnadzor, Vayots Dzor Province, Armenia
Arman Hakhverdyan (+374) 98 05 06 35
armanhakhverdyan@yahoo.com

40. “Old Bridge” Winery with B&B

The “Old Bridge” Winery and Bed and Breakfast is located in Yeghegnadzor, just off the Goris-Meghri road. Owned by Armen and Ashkhen Khalatyan the “Old Bridge” winery was established in 1998. It is a very small boutique winery that specialises in producing wine using Armenian grapes, made mainly from Areni, Kakheti and Voskehat varietals. Their vineyards are located in five different geographical locations near the right bank of the Arpa River in the village of Arpi, 1250-1300m above sea level. The winery combines traditional Armenian (especially Vayots Dzor) and modern winemaking technologies and equipment to make 3 dry reds, as well as a slightly off dry white and a Grappa. All the wine is aged in 350 liter Karabakh oak barrels for at least 1.5-2 years. The Grappa, which weighs in at an impressive 63% alc, comes in a wood matured, as well as a non wooded version. Although not generally open to the public, they are happy to welcome visitors and organize the tour in “Old Bridg” winery on request. The guests can participate in grape harvesting, winemaking, grappa distillation, bottaling and labeling wine for themselves.
Armen and Ashkhen also operate a Bed and Breakfast and can serve a lunch or dinner with traditional armenian dishes for extra charge on request. They have 2 double bedrooms and one bedroom with 4

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Ashkhen (+374) 93 21 97 56
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http://oldbridgewinery.am/am/
www.oldbridgebedandbreakfast.com
beds on the first floor. On the ground floor there is a nice sitting room with fireplace and kitchen available for the guests. There are bathrooms in each floor. There is also a lovely garden with fruits, grapes and a small swimming pool.

The region also has a lot of other attractions. Yeghegnadzor is only 15 minutes from Vayk. The Darb River Canyon is just the other side of Vayk which is a stunning visual experience. There are many historical sites in the area. Armen is a native of the area and knows all the areas and organises tours. He can organize sightseeing tours to historical monuments which may include: Noravank, Tanahat monastery, Proshaberd, Smbataberd, Tsakhats Qar monastery, old Jewish cemetery in Yeghegis, Zorac monastery, Areni “Birds” cave (Armenian antique winery) e.t.c.

41. “Vayk Group” CJSC Winery and Dry Fruits Production

“Vayk Group” CJSC winery and dry fruits production is located in Vayk town, Vayots Dzor Province. The company was stablished in 2001 by Ashot Zakaryan. “Vayk Group” is specialized in production and exporting of 4 types of wine (white semisweet, white dry, red semisweet, red dry), fruit spirits, dried fruits (apricot, plum, cherry, apple, peach) and fresh fruits. Since 1998, the company made an effort of planting about 70 ha of apricot, apple, plum, peach, almond, Greek nut and cherry orchards and 30 ha of vineyards. “Vayk Group” has its own wine factory with 450m² large wine cellar and storehouses. The wines, made from the local grape sorts Areni and Voskehat, are produced using a local traditional way, then aged in oak barrels and bottled with Italian state of the art system. Each year these wines get hight scores from jury in Areni Winemakers Association annual tasting festival. Much of the fruit is preserved in the company s drying operations. “Vayk Group” exports up to 10,000,000 bottles of wine, 500 tonnes fresh apricot, 50 tonnes of dry fruits and about 10,000 bottles of apricot brandy per year.

Moz-1 District, Vayk, Vayots Dzor Province, Armenia

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David Zakaryan, manager
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http://www.armproduct.am/en/vaykgroup-wines-
%D5%8E%D4%B1%D5
%85%D5%94-
%D4%B3%D5%90%D5
%88%D5%92%D5%8A-
%D5%93%D4%B2%D4
%B8/

Gegharkunik Province
“Samelon” Vardenis Sea-Buckthorn Processing Plant is located in Vardenis town, Gegharkunik province. The company processes ecologically clean sea buckthorn (Hippophae) and produces juices, wine, vodka and sauces. The company organizes factory tours with tasting upon arrangement.

14, Hrant Madoyan Str., Vardenis, Gegharkunik Province, Armenia

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