

### WINE WEEK IN ARMENIA SUMMER SCHOOL **PROGRAM**

The Wine Week in Armenia is an annual summer school program. This is your opportunity to immerse into the Historic World of Wine and learn wine tasting essentials.

# Where: EVN Wine Academy

Duration: 1 week

#### What to learn:

The history of wine. New World vs Old World Wines.

- · From grapes to wine. Sparkling, white, red, rosé, sweet and fortified winemaking.
- · Introduction to Armenian wine. Armenian indigenous grape varieties.
- · The art of wine tasting.
- · Food and wine pairing.

#### What to experience:

3 day trips along the main wine routes of Armenia. Visit wineries around Armenia for unique wine tasting and dining experience!

#### **Upon Completion**

A certificate of attendance from the EVN Wine Academy will be awarded upon successful completion of the Wine Week in Armenia summer school program. This is a non-credited course.



**O** +374 55 033 000

## Sona Khojoyan Program Manager sona.khojoyan@icare.am

#### **DID YOU KNOW?**

- Areni Cave. Wine production began in this cave hidden in Arpa Canyon, near Areni village, about 6,100 years ago.
- ▶ There are more than 350 local grape varieties in Armenia.
- ▶ The most popular indigenous Armenian red grape variety is Areni, the "King of Red Grapes."
- ▶ The most well-known Armenian white grape variety is Voskehat. It is the "Queen of White Grapes."
- ▶ Khndoghni (or Sireni) is the best known indigenous red grape variety in Artsakh (Nagorno-Karabakh). Rich in tannins and color, wine from Sireni perfectly pairs with Armenian khorovats (seasoned grilled meat).
- ▶ The best value-for-money Armenian wines are available at 4,500 AMD (about €7 or \$8) per bottle.
- ▶ In order to revive ancient traditions, some winemakers ferment and age their wines in a karas, the Ar-

ANDACO SPIRITS

79A BAGHRAMYAN ST.

YAN TAPAN WINE SHOP

MARAN WINERY SHOP

menian word for an oblong-shaped

- ▶ On the Sunday closest to August 15, the Feast of the Assumption of St. Mary takes place in Armenian churches, a centuries-old tradition known as the Blessing of the Grapes. During this event not only are the representative grape bunches blessed, but the entire annual yield as well.
- ▶ Due to Armenia's unique terroir, a variety of wines are produced: tannic and full-bodied, light and easy to drink, white, rosé, red, and sparkling. Every wine lover is bound to find their favorite.
- ▶ There are more than 100 operating wineries in Armenia and Artsakh today. The majority of wineries offer tours and tastings, and some offer accommodation. Also, many wineries have a restaurant. Just contact them in advance to spend your day at the winery!

IN VINO WINE BAR 6 SARYAN ST.

VOSKEVAZ WINE TIME

PROSHYAN BRANDY SHOP
18 MASHTOTS AVE.

WINE TIME BAR 8 ZAKYAN ST

12 AMIRYAN ST.

### **WINE FESTIVALS IN ARMENIA**

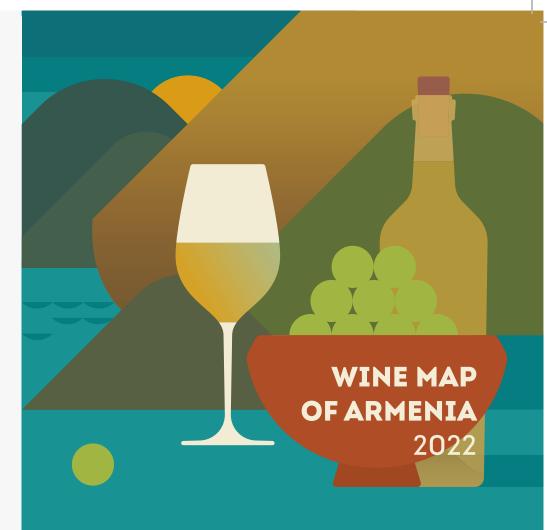
Yerevan Wine Days is a very popular event in the capital. Among Armenian and international festivals dedicated to wine, Yerevan Wine Days has its special place. This year, it will be held on June 3, 4, and 5 on Moskovyan, Tumanyan, and Saryan streets. During the event, both local and visiting wine-lovers have a rich selection of wines made from local grapes. Taste a wide range of white, rosé, and red wines and combine them with favorite Armenian delicacies

The much loved and famous Areni Wine Festival takes place in Areni village of Vayots Dzor region. This year it will take place on October 1. Throughout the festival, the local producers come together to present their wines, national dishes, fresh and preserved village foods. In a specially designed area wine producers present visitors with a

THE HOUSE



plethora of choices to sample and buy, while restaurants offer Armenian and international cuisine and a wide assortment of local and national cheeses.



### **ENOLOGY & WINE BUSINESS PROGRAM**

The Enology and Wine Business certificate program is offered jointly by EVN Wine Academy and Geisenheim University (Germany) to provide professional education in winemaking and wine business through intensive classroom sessions and hands-on training. This 18-month, world-class curriculum is taught in English, and involves interaction between the students, professional instructors, and wine experts. The program includes thir-

**ARENI RED** 

**ARENI ROSE** 

**VOSKEHAT WHITE** 

week internship to prepare for a professional career in the wine industry. Upon graduation, students receive a joint certificate from EVN Wine Academy and Geisenheim University. Classes are conducted in the evenings. Format: simultaneously online and in-person.

mary@icare.am | +374 98 334 565

teen academic modules and a four-

Wines of EVN Wine Academy are created from vine to wine by professional winemakers and our students.

WWW.EVN.WINE



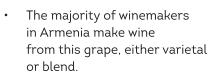
Mary Mkrtchyan,



PROGRAM

Academic Programs Coordinator

DETAILS



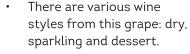
VOSKEHAT

• It is a hardy grape with a thick skin perfect for the hot summers and cold winters.





HIN ARENI

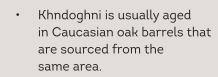


TOR-TORI

Aromas: apple, melon, apricot, chamomile, jasmine, citrus.



- · Khndoghni or Sireni is the best known indigenous grape variety of Artsakh (Nagorno Karabakh).
- The name Khndoghni is derived from the Armenian word "khind", which means joy.



Aromas: blueberry, plum, violet, black pepper, dried fruits.











ArmAs ESTATE

Golden Grape ArmAs, was founded by Armen Aslanian who repatriated to his motherland. The estate holds 180 hectares of land, where Armenian indigenous grape varieties are grown, each of them creating harmonically balanced unique wines, full of culture, history, and traditions. The ArmAs Estate is revitalizing Armenia's winemaking legacy in one of the oldest known areas for viticulture. Welcome to ArmAs! Witness the new era of Armenian winemaking!

Large-scale production armas.am | +374 96 009 267 Nor Yedesia village ARAGATSOTN



Experience unique Armenian wines at Voskevaz and its elegant, castle-style architecture. "Voskevaz" means "golden berry" in Armenian. Today, Voskevaz produces wines using both modern winemaking technologies and traditional old karases. The wines are produced from local grape varieties only. For aging, the winery uses high quality Armenian oak barrels. Touring through the site will make you fall in love with wine and the winemaking process.

Medium-scale family production voskevaz.am | +374 10 202 006 Voskevaz village ARAGATSOTN

## 3 ARMENIA WINE

This winery is constructed in accordance with the best traditions of Armenian architecture and resembles a medieval fortress. The winery offers tailor-made, unique tourist experiences that include tours around wine production facilities, wine tastings, picnics in the heart of organic vineyards, and even helicopter tours. Here you will enjoy a mesmerizing view of Mount Ararat. Armenia Wine produces still, sparkling, and fortified wines from local grape varieties such as Kangun, Voskehat, Areni, and Haghtanak, as well as wellknown international varieties.

Large-scale production armeniawine.am | +374 60 467 707 Sasunik village ARAGATSOTN

# 4 VAN ARDI

Van Ardi is one of the first boutique wineries in Armenia. This family-run winery is located in the ancient winemaking area with its unique terroir of Aragatsotn region. The vineyards of Van Ardi were established in 2008 by winemaker Varuzhan Mouradian, whose vision is to help Armenia's wine culture flourish. Mr. Mouradian and his family moved from California to Armenia. Van Ardi's mission is to put Armenia on the global wine map with its unique, elegant, and award-winning wines of quality and character.

Medium-scale family production vanardi.com | +374 94 535 050 Sasunik village, ARAGATSOTN

## 5 TUS WINES

TUS wines are born from Lalvari grape, the homeland for which has historically been Tavush province located in the North of Armenia. Tavush has always stood out with its rich traditions and uniqueness. We have made it our mission to not only continue Armenia's centuries-old practice of winemaking, but to also implement the newest and most innovative processes to set standards in winemaking for generations to come.

Small-scale production fb.com/TUSwines +374 41 300 600

73, 1rst St. Haghtanak village, TAVUSH

# 6 IJEVAN WINE-BRANDY FACTORY

The winery was founded in the Soviet times and is located right on the highway just before entering Ijevan from Yerevan. Today, the winery produces high quality brandies; grape, fruit, and berry wines, as well as fruit vodka. In the winery, quests can learn interesting facts about the differences between the distillation of brandy and vodka. There is a large selection of vintage wines, some from as far back as 1974 and a well-stocked cellar.

Large-scale production ijevangroup.am | +374 11 999 191 9 Yerevanian St., Ijevan town **TAVUSH** 

## **7** VOSKENI WINERY

Voskeni is a young and ambitious winemaking project based on family traditions. The family-owned winery produces fine wines from heirloom grape varieties. Voskeni winery, located in Ararat Valley, offers wine tour packages: spend your leisure time in vineyards and savor stunning scenery from an open roof terrace. Voskeni boasts a global distribution and multilingual staff. Next to the winery visitors will find the Sardarapat museum for insights into Armenian traditions and life.

Small-scale family production voskeniwines.com +374 93 123 640 8 Soghomon Teleryan St. Araqs village ARMAVIR

## 8 KARAS WINES

Sustainability, family traditions and expertise come together. Karas, also the wine name, means "amphora" in Armenian, a sacred wine-making clay vessel used for the past 6,000 years. Eurnekian family from the Armenian diaspora of Argentina established Karas Wines, seeking to renew their roots. The winery tour starts by driving through the vineyards of 400 hectares and 30 varieties of grapes. Guests learn about the history of the estate and enjoy the wine tasting with a great selection of wines.

Large-scale production karaswines.com | +374 94 199 478 Arevadasht village, ARMAVIR

### 9 ALLURIA

The history of Alluria winery started in the small village of Aylur near Van in what is today Turkey, where the Machanyan family owned vineyards centuries ago. Inspired by the family's winemaking traditions through several centuries, today's wines are reds from Haghtanak, Karmrahyut, and Kndhoghni grape varieties; as well as Alluria the Beauty from Voskehat. The wines are made by traditional methods, with spontaneous fermentation, meaning that no commercial yeasts and sulfites are added.

Small-scale family production alluria.wine | +374 93 956 699

10, 13th St. Bambakashat 45 A. Manukyan St. ARMAVIR Vagharshapat town ARMAVIR

12 APARTENY

The founders of Aparteny com-

pany inherited the wisdom of viti-

culture from their ancestors who

had been growing grapes since

1924. Back in 1970s they crossbred

Muscat and Nerkeni cultivars, es-

tablished a vineyard of this unique

variety called Karmrashat, and be-

came the first and only producers

of the wine made from this grape

variety. The company makes small

quantities of high-quality wines with

distinctive flavor and taste.

Small-scale family production

facebook.com/aparteny

+374 91 201 261

10 MARAN WINERY

Imagine mountains, the blazing sun of ancient Vayots Dzor. Imagine roots spanning back 200 years. This is Maran. A family. A history. Winemaking finesse. The origins of Maran date back to 1828-30, when our ancestors repatriated from Persia to the Armenian province of Vayots Dzor, planted a vineyard and later named it after the family matriarch Maran. After almost 200 years, the traditions of Maran winemaking still live, encapsulated in our beloved wines "Noravank," "Bagratuni," "Zarm," "Parajanov," "Malahi" and many others.

ARAGATSOTN PROVINCE

12 11 ARMAVIR PROVINCE

Medium-scale family production maran.am | +374 91 061 342 11 Ginevet St. Musaler village, ARMAVIR

## **M** JRAGHASPANYAN WINERY

Our ancestors moved from Western Armenia to the Blur district of the ancient Armenian capital Armavir, famous for its winemaking traditions. They planted vineyards, built a cellar and produced their own wine since the 1890s. These traditions passed down through the generations. We challenged ourselves to develop the region's viticulture and produce exceptionally high-quality wines, using the best techniques of growing and processing grapes in this terroir.

Small-scale family production jraghatspanyan.am +374 77 519 004 | 2, 20th St. Bambakashat village, ARMAVIR

ge of high-quality products made from indigenous Armenian grape varieties, as well as from fruits and berries. In Gevorkian winery advanced technologies are used to create distinctive wines: the Ariats collection was created in order to continue the traditions developed by generations of Armenian winemakers. In this collection dried grapes are used to create noble wines. The ancient Armenian method - Kakhani is revived. Vahagn, the owner and chief winemaker loves experimenting with new wines! Every wine lover should taste the latest wines released from Gevorkian: enjoy unique experience of tasting Pét-Nat (Pétillant Naturel), and the first Armenian ice wine Anais, named after ancient Armenian pagan goddess of love and fertility. This wine is produced from the Voskehat variety, harves-

gevorkianwinery.com +374 93 702 080 40a Acharyan Ave., YEREVAN

Vayots Dzor.

19 VAYOTS DZOR PROVINCE

20 18

21

13 AZARIA WINERY

15

13

and Marine Yeghiazarians, with the blessing of the family patriarch Henrik Yeghiazarian. Although the first products were introduced to the market in 2020, the production itself is based on the old family traditions of winemaking. This is reflected on the company logo: an old grapevine with deep roots, representing the family history of the founders. The upper part of the vine - the strong stem, leaves and grapes symbolize the future and our efforts to pass on our values to the future generations. The name Azaria is part of our last name. The winery is located near the banks of Araks river where the conditions are great for viticulture and winemaking. Currently, the company makes three types of dry wines: Azaria Areni, Azaria Haghtanak -Areni (a blend of two Armenian varieties) and Azaria Kangun. Kangun grapes are grown at the Azaria family vineyards in the Ararat Valley.

Azaria was founded by Hrant

Small-scale family production facebook.com/Azaria-Winery-LLC-111744337322114 +374 93 206 032 1, Charents St. Dimitrov village, ARARAT

# 14 GEVORKIAN WINERY

This company offers a wide ranted at -11°C in the mountains of

Medium-scale production

ACCOMMODATION

15 TUSHPA Tushpa brings together Armenia's native grapes and passionate winemaking in one of the world's most ancient terroirs, the Ararat Valley. All members of Manasserian family are highly involved in the family business: The father makes the reds, one son makes the whites. the other son is responsible for the business development, the daughter makes the arrangements and along with the mother is in charge of the tours and the tasty meals. Tushpa means zero-intervention. Tushpa Haghtanak is the original, natural wine as no extra yeast or sulfites are added. Tuspha Kangun white has the least amount of sulphites possible in order to keep the flavors of Kangun fresh and perfect

Medium-scale family production tushpawines.com | +374 93 055 777 Paruyr Sevak St.

Taperakan village, ARARAT

in every bottle.

# 16 PROSHYAN BRANDY FACTORY

Decades of dedicated work resulted in the winery's widest range of alcoholic beverages in Armenia. It is easy to reach as it is located on the edge of Yerevan. Frunzik is the most recent wine series presented by Proshyan that includes red dry and red semi-sweet wines. The company also offers a variety products: brandy, wine, vodka, and sparkling wine. Armenian brandy, the main product is obtained from selected grapes grown in the Ara-

Large-scale production proshyan.am | +374 11 777 799 2a Ashtarak highway, YEREVAN

## NORQI KEGHAR WINERY

A restaurant with wine cellar has opened at our family winery, which was established in the 19th century in Nork district of the Armenian capital Yerevan. In addition to tasting locally made wine and vodka, visitors may take a tour, learn the history of the scenic area and local winemaking traditions. Our restaurant offers local and European cuisine and exquisite Norgi Keghar

Medium-scale production fb.com/norgikeghar | +374 98 100 193 94 Sero Khanzadyan St., YEREVAN

Owned by Armen and Ashkhen

Khalatyans, Old Bridge is a boutique

winery that specializes in creating

red dry Areni Reserve and white

Voskehat wines. The red wines have

won several gold and silver medals

at well-known contests such as

Mundus Vini and Mondial. In the

Old Bridge restaurant, try Arme-

nian olives. Enjoy your stay at the

B&B Old Bridge located on the top

of Yehegnadzor which offers nice

views of the mountains and the

oldbridgewinery.com | +374 91 800 240

Small-scale family production

1 Yerevanyan highway

Yeghegnadzor town

VAYOTS DZOR

Areni vallev!

### trinitycv.com +374 55 227 337

Armenian winemakers.

Medium-scale production

19 HIN ARENI

herel

Located on the highway to the

famous Areni Cave and the Nora-

vank Monastery, this winery is de-

veloping into a modern winemaking

facility. Founded by Karapetyan fam-

ily in 2013, the winery combines his-

toric traditions of winemaking with

state-of-the-art modern equip-

ment. At Hin Areni, both Areni and

Voskehat varieties are given the

chance to show their beauty and

competitiveness in international

wine markets. Don't miss the chance

to taste various Armenian dishes

paired with nice wines at the ex-

quisite Armenian-style restaurant

Medium-scale production

Areni village, VAYOTS DZOR

hinareniwine.am | +374 41 234 111

20 TRINITY CANYON VINEYARDS

This winery is the first in Arme-

nia to release a certified organic

wine. Trinity focuses on quality over

quantity. The story started when

three (Trinity) enthusiasts decided

to step into the mysterious world of

wine crafting. Assisted by an equal-

ly passionate group of winegrowers

and winemakers, they established a unique vinevard in the Vavots Dzor

Highlands. For Trinity, the focus has

been on producing organic wine

with minimal yield and without the

use of modern mass production

practices. The award-winning Trinity

wines are filled with faith, traditions, and legends that will always serve

as a beacon for all undertakings of

115 - 1st Str. Aghavnadzor village **VAYOTS DZOR** 

# 21 MOMIK WINES - WINECUBE

Momik's vineyard and Wine Cube is about 10 minutes from the M2 highway. In 2011 during the "Areni Wine Festival" they were awarded the title - "Best Homemade Wine". Everything else is history. They became popular in the country and opened their winery to guests. Their sons are involved and contribute to the family business. The wine brand "Momik" is named after the 14th century architect who built their village's church and the Noravank Monastery. A key feature of Momik is the innovative WineCube-a tasting-room in the vineyard. Tour the vineyard, taste wines, enjoy local food. While at Momik, do not miss the opportunity to watch Narine make a cross stone (khachkar). She can teach you how to make one! Take your souvenir back home!

Small-scale family production facebook.com/MomikWines +374 95 480 450 Areni village VAYOTS DZOR

Takri was started by a group of Diaspora Armenians who own vineyards in Artsakh. This winery is located in the capital city of Artsakh-Stepanakert. The company's philosophy is to produce high-quality wines from local grape varieties. The brand name Takri means roots in the local Armenian dialect of Artsakh. The product line includes Takri White Classic, Takri Red Classic, and Takri Red Reserve. The Takri Rose wine made from Khndoghni grapes is also available.

## Small-scale family production

www.takriwine.com +374 97 227 278 33 Arakelyan St. Stepanakert ARTSAKH (NAGORNO-KARABAKH)

## 23 NOUART AZNUNI

The winery is named after a matron of one of noble families of Khachen Princedom. The wine is made from Khndoghni and Rkatsiteli grape varieties while preserving the rich traditions of Artsakh winemaking. Artsakh wines are unique due to terroir and the high percentage of sugar in the grapes. The company is located in Stepanakert, the capital city of Artsakh Republic. Using the best grapes from Mets Tagher village of Southern Artsakh, Nouart Aznuni produces elegant natural wine carefully aged in oak barrels. This year, Nouart Aznuni presents its very special pomegranate wine which is made from Artsakh pomegranates rich in flavor. The wines are organic as no fertilizers are used in the vineyard.

### Small-scale production

facebook.com/Nouart.Aznuni +374 99 433 119

9 Melikavan St., Stepanakert ARTSAKH (NAGORNO-KARABAKH)

QIRS is one of the most popular

24 QIRS wines produced in Artsakh. It is the name of the second highest mountain in Artsakh, which looks like a fist. It symbolizes the unity and courage of our people. QIRS is also our brand name for local unique wines that are made by combining our expertise and enthusiasm. The company was established in 2016 near the Khramort village. The unique label with the vivid colors represents the indescribable beauty of our land. The company's philosophy is to produce wine using exclusively Armenian grape varieties that are suited perfectly to our soil: Banants, Khndoghni, and Kangun. During the most important time of the year - harvest, 30 people from the local community pick the best grapes.

## Medium-scale family production

facebook.com/QIRS-113239084336547/ +374 97 380 850 Ivanyan village, Askeran region,

ARTSAKH (NAGORNO-KARABAKH)

Design by Sargis Antonian

Developed by Marina Mirzabekian