



### 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.



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#### 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-

menian word for an oblong-shaped clay pot.

- 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!

#### 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



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 thirteen academic modules and a four-

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**.

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#### PROGRAM DETAILS

←...

#### ARENI RED ARENI ROSE VOSKEHAT WHITE

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

WWW.EVN.WINE



#### VOSKEHAT

- The majority of winemakers in Armenia make wine from this grape, either varietal or blend.
- It is a hardy grape with a thick skin perfect for the hot summers and cold winters.



- There are various wine styles from this grape: dry, sparkling and dessert.
- Aromas: apple, melon, apricot, chamomile, jasmine, citrus.

#### KHNDOGHNI

- Khndoghni or Sireni is the best known indigenous grape variety of Artsakh (Nagorno Karabakh).
- Khndoghni is usually aged in Caucasian oak barrels that are sourced from the same area.
- The name Khndoghni is derived from the Armenian word "khind", which means joy.
- Aromas: blueberry, plum, violet, black pepper, dried fruits.





**1 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

**2 VOSKEVAZ WINERY**

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 well-known 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, 1st 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, guests 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 Sardapat 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  
45 A. Manukyan St.  
Vagharshapat town  
ARMAVIR

**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. Wine-making 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 patriarch 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.

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

**11 JRAGHASPANYAN WINERY**

Our ancestors moved from Western Armenia to the Blur district of the ancient Armenian capital Armarvir, 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

**12 APARTENY**

The founders of Aparteny company inherited the wisdom of viticulture from their ancestors who had been growing grapes since 1924. Back in 1970s they crossbred Muscat and Nerkeni cultivars, established a vineyard of this unique variety called Karmrashat, and became 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, 13th St. Bambakashat  
ARMAVIR

**13 AZARIA WINERY**

Azaria was founded by Hrant 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 wine-making. 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.

**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 range 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, harvested at -11°C in the mountains of Vayots Dzor.

**Medium-scale production**  
gevorkianwinery.com  
+374 93 702 080  
40a Acharyan Ave.,  
YEREVAN

**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 Manasseri-an 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 in every bottle.

**Medium-scale family production**  
tushpawines.com | +374 93 055 777  
Paruyr Sevak St.  
Taperakan village, ARARAT

**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 of products: brandy, wine, vodka, and sparkling wine. Armenian brandy, the main product is obtained from selected grapes grown in the Ararat Valley.

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

**17 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 Norqi Keghar wines.

**Medium-scale production**  
fb.com/norqikeghar | +374 98 100 193  
94 Sero Khanzadanyan St., YEREVAN

**18 OLD BRIDGE**

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 Armenian olives. Enjoy your stay at the B&B Old Bridge located on the top of Yehnegnador which offers nice views of the mountains and the Areni valley!

**Small-scale family production**  
oldbridgewinery.com | +374 91 800 240  
1 Yerevanyan highway  
Yehnegnador town  
VAYOTS DZOR

**19 HIN ARENI**

Located on the highway to the famous Areni Cave and the Noravank Monastery, this winery is developing into a modern winemaking facility. Founded by Karapetyan family in 2013, the winery combines historic traditions of winemaking with state-of-the-art modern equipment. 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 exquisite Armenian-style restaurant here!

**Medium-scale production**  
hinareniwine.am | +374 41 234 111  
Areni village, VAYOTS DZOR

**20 TRINITY CANYON VINEYARDS**

This winery is the first in Armenia 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 equally passionate group of winegrowers and winemakers, they established a unique vineyard in the Vayots 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 Armenian winemakers.

**Medium-scale production**  
trinitycv.com  
+374 55 227 337  
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

**22 TAKRI**

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 Principedom. 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)

**24 QIRS**

QIRS is one of the most popular 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)