

The logo for TUFENKIAN HERITAGE HOTELS features a thin red line above the text that resembles a mountain range. The text "TUFENKIAN" is in a large, serif font, and "HERITAGE HOTELS" is in a smaller, sans-serif font below it.

TUFENKIAN  
HERITAGE HOTELS



Avan Dzoraget Restaurant

WINE CARD

## WHITE

BOTTLE

### Stork

Kangun

Fresh aromas of citrus, apple blossom and melon, with a delicate, mineral-driven palate and refreshing acidity. The grapes are grown in the shadow of Mount Ararat, in the Ararat province.

AMD 9000

### Van Ardi

Kangun

An elegant, well-balanced wine, with aromas of lychee and pineapple, and notes of pear, banana, and peach on the palate. Offers crisp minerality and a mild nuttiness, with a tart finish. In 2008, Van Ardi was one of the first wineries to open in Armenia as part of its wine renaissance.

AMD 9000

### Tushpa

Muscat

A surprising freshness and floral bouquet open this pleasant, semi-dry wine, continuing onwards with notes of tropical fruits on the palate. This long-standing, family-owned winery is named for the historic area of Tushpa, now known as Van.

AMD 9000

### Tushpa

Kangun

Floral aromas with noticeable citrus and tropical notes, juicy lemon flavors. Smooth delicate beeswax on the palate, with a refreshing tartness. The Ararat province, where these grapes are grown, has clay soil punctuated with sedimentary rocks.

AMD 11000

### Koor

Voskehat

Expressively tropical, with pineapple and mango flavors combined with local sun-soaked yet crisp yellow peach underscored by subtle mineral notes and freshly infused mountain melissa. Juicy tartness and assertive flavors create a medium body and finish. Voskehat is often referred to as the "Queen of Armenian Grapes".

AMD 11000

### Karas

Chardonnay, Kangun, Viognier

This unique blend of international and Armenian native grapes showcases balanced and bright hints of grapefruit, white flowers like orange blossom and minerality, with delicate acidity and a smooth, long finish.

AMD 11000

### Karas (187.5 ml)

Chardonnay, Kangun, Viognier

This unique blend of international and Armenian native grapes showcases balanced and bright hints of grapefruit, white flowers like orange blossom and minerality, with delicate acidity and a smooth, long finish.

AMD 3000



Wine aged in oak barrels

All prices listed in Armenian Dram (AMD) | Menu prices do not include 10% service charge

## WHITE

BOTTLE

### Hin Areni

Voskehat

Supple and elegant, with floral, honey, and apricot aromas that reappear on the palate. Pleasantly tart and crisp in the finish. "Hin" means "old" in Armenian, reflective of Armenia's long tradition of winemaking. These grapes were harvested in the historic village of Areni, Vayots Dzor province.

AMD 11000

### Kataro

Voskehat

Fresh fruit aromas are reminiscent of grapefruit, melon, almost ripe apricot and white peach. Well-rounded and balanced, the tropical fruit carries through in the finish. In Armenian, "Voskehat" means "golden berry" which attracts nowadays a generation of winemakers to discover its phenomenal potential like a new Eldorado.

AMD 11000

### Tus

Lalvari

A unique interpretation of indigenous Lalvari grape variety and its terroir in the cool north-eastern Tavush province. It reveals aromas of citrus zest and freshly cut grass in the nose, and continues to surprise the palate by green apple, quince and basil enhanced by its characteristic vibrant acidity.

AMD 11000



### Alexandrea

Chardonnay

A well-balanced and food friendly Chardonnay from producer's own high-altitude vineyards in Aragatsotn province. Peaches, ripe lemons and tropical fruits are accompanied by toasty vanilla and caramel aromas. Fermented and aged in French oak barrels.

AMD 11000

### Krya

Voskehat, Dolband, Garandmak

Bright aromas of yellow fruits and citrus. On the palate, notes of fresh pear and white flowers, with a balanced, round finish. This family-owned boutique winery created this special field blend from grapes grown on their own estate in Vernashen, Vayots Dzor province.

AMD 14000

### 6100 Trinity

Khatoun Kharji

This distinctive wine is crafted from the indigenous Armenian grape variety, Khatun Kharji growing in Vayots Dzor province. Refreshing and crisp, the wine seamlessly combines precisely measured notes of citrus, freshly cut lemongrass, and juicy pear, with a subtle hint of exotic aromas.

AMD 14000



Wine aged in oak barrels

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## WHITE

BOTTLE

### Alexandrea

Riesling

Fisrt Armenian interpretation of a famous German grape, Riesling. It exhibits notes of green apple, citrus zest and stone fruit, with subtle floral notes of jasmine. A young and pure wine that embodies brightness and freshness, vibrant acidity with a palate-cleansing finish.

AMD 14000



### Voskevaz Karasi Collection

Voskehat

Fermented in big clay amphoras - karases and then aged in barrels, this wine has harmonious variety of floral and fruity notes with hints of pear, white cherry and expressed notes of acacia; followed but not shadowed by toasty and spicy oak aging notes. Full and round in the mouth, creamy, well-structured, nice minerality due to the volcanic soil and a medium-long finish.

AMD 26000

### Zorah Voski

Voskehat, Garandmak

Vibrant, juicy and layered with elegant acidity. The floral and spicy notes give way to a full, well-balanced body, with stone fruit featuring prominently on the palate. The grapes come from 30–40-year-old vines grown on sub-alkaline and sandy soil, a rocky landscape rich in limestone. Fermented in large concrete vats with no lining and, continues aging in concrete for 11 months before bottling.

AMD 26000



Wine aged in oak barrels

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## ROSÉ

BOTTLE

### Van Ardi

Areni, Milar

Aromas of pear, peach, and strawberry compote on the nose, with flavors of grapefruit and blood orange on the palate. It boasts a delicate mouthfeel and pleasant minerality due to the volcanic soil of the vineyard. Van Ardi name is a tribute to the producer's family originating from Van in Western Armenia.

AMD 8000

### 6100 Trinity

Areni

Strawberry and herbal aromas beckon from this medium-bodied offering, with flavors of red wild berries emerging before closing with a crisp and dry finish. These grapes are grown on volcanic soil with high sand and gravel content. The wine is named for Armenia's 6,100 years of winemaking history.

AMD 9000

### ArmAs

Karmrahyut

A fresh and soft expression of strawberry and red cherry, with fragrant rose and honey. Karmrahyut is a rare "teinturier" grape, meaning that not only is the grape skin red in color but so is its juice. This totally distinctive grape variety expresses by its singular rosé style whose shade is darker than your usual Provence rose but makes a good alternative to a fine red wine for not spicy meet dish pairing during summer period.

AMD 11000

### ArmAs (0.375 L)

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AMD 5000

## ORANGE

BOTTLE

### KHME

Rkatsiteli, Kangun

Uncover notes of tangerine, apple cider and candy with the Georgian Rkatsiteli varietal. Expressive and pleasant tartness carry through into a long, refreshing finish. A truly one-of-a-kind wine from Artsakh.

AMD 12000



Wine aged in oak barrels

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## RED

BOTTLE

### Tufenkian Heritage

AMD 12000

Areni

Bright, floral, and juicy with fresh red and black fruit aromas, perfectly balanced with a long finish. Bottled unfiltered and unfiltered, this is the Tufenkian Heritage Hotels' flagship wine. A quintessence of gastronomic wine, this is a must try for our guests who appreciate a fine dining experience.

### Kataro

AMD 10000

Areni

Aromas of cherry and plum transform into flavors of berry on the palate, with well balanced and light tannins, and a long aftertaste. Originally based in Togh village in Artsakh, this winery, named after an ancient temple overlooking mountains and stone gorges, was revived thank to its strong and determined founders.

### Van Ardi

AMD 11000

Areni, Hakhtanak, Milar

Bright and juicy berry aromas are followed by expressive flavors of dark fruit and chocolate. The finesse of iconic Areni was completed by aromatic richness of Haghtanak and tannic character of Milar to create this full-bodied yet balanced wine. This wine hails from the foothills of Mount Aragats, where the history of winemaking dates back thousands of years.

### Koor

AMD 11000

Areni, Sireni

Elegant yet wild berry flavors are bolstered by structured tannins. It is well-balanced, with subtle mineral notes, which come from the contrasting biodiversity of two provinces: Areni is from Vayots Dzor with its volcanic sedimentary and limestone soil whereas Sireni is from Artsakh alluvial soil mainly composed of sandy clay and gravel.

### Karas

AMD 11000

Syrah, Malbec, Cabernet Franc

This fruit-driven blend of varietals introduces aromas of fresh, red and black berries. Balanced and soft tannins, with medium body and a juicy, spiced finish. For those who like to explore the expression of the international grape varieties growing on new terroirs.

### Karas (187.5 ml)

AMD 3000

Syrah, Malbec, Cabernet Franc

This fruit-driven blend of varietals introduces aromas of fresh, red and black berries. Balanced and soft tannins, with medium body and a juicy, spiced finish. For those who like to explore the expression of the international grape varieties growing on new terroirs.

### Hin Areni

AMD 11000

Areni

Complex yet delicate, and slightly peppery to the nose, this wine boasts rich aromas of red berries and is pleasantly tart to the finish. The vineyards are situated in Areni and the surrounding villages in Vayots Dzor.



Wine aged in oak barrels

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## RED

BOTTLE

### Zulal

AMD 12000

Milar

Aromas of red forest fruits and cranberry on the nose, with pleasant acidity. Expressive flavors of spices and plum linger on the palate, accompanied by velvety tannins. In accordance with its name – Zulal, meaning “pure” in Armenian – this wine was crafted to express the purest characteristics of the indigenous Milar varietal.

### Arag

AMD 12000

Areni

Dark fruit aromas layer with pronounced herbal notes. On the palate, floral elements emerge, as do cherry and the famed Armenian pomegranate. This wine is aged for eight months in traditional Armenian clay amphorae – “karas” – and bottled unfiltered and unfiltered. A modern interpretation of traditional winemaking.

### Odz

AMD 13000

Areni

A blend of Areni grapes from three distinctive parcels all placed in the village of Aghavnadzor, one of the most prominent terroirs of its native Vayots Dzor province. It gives an unparalleled versatility to this translucent wine, with charming cherry, violet and spicy aromas, structured by vivid acidity and substantial body.

### Ubuntu

AMD 14000

Tozot

Aromas of red currant, amarena cherry, red plum and peppercorn gracefully morph into a palate of juicy cranberry and cinnamon. A translucent, bright, light-bodied expression of this hard-to-find, indigenous Armenian varietal from Vayots Dzor province.



### Zulal Reserve

AMD 13000

Areni

Cherry and wild rose aromas please the senses with a pleasant acidity and balanced palate, this wine has a silky texture and flavors of spices, red pepper, and hints of smoke. The grapes are sourced from approximately 40 grape growers in the villages of Aghavnadzor and Rind, as well as the Arpa Valley. Aged in Armenian oak for 12 months.



### 6100 Trinity

AMD 13000

Areni

Subtle notes of black ripe berries with hints of vanilla, caramel, violet, and cinnamon. Aged in Caucasian oak barrels for 6 months, it expresses lively fruit on the palate, mellow tannins, refreshing acidity and long aftertaste.



Wine aged in oak barrels

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## RED

BOTTLE



### Old Bridge

Areni

A full-bodied, expressive wine with aromas ranging from wildflower and honey to smoky, gamey character with pronounced coffee, chocolate, and tobacco. An expressive palate with silky tannins and rich acidity. Aged for 24 months in Armenian oak.

AMD 13000



### Tushpa Reserve

Haghtanak

An expressive dry wine, with oaky notes and an intense bouquet of violet, black mulberry and blackthorn. A persistent flavor continues to evolve while you enjoy it. Aged for 14 months in Caucasian oak barrels.

AMD 16000



### Jraghatspanyan Special Selection

Tigrani

Full bodied with pronounced aromas of blackberry, black currant and oak, giving way to harmonious berry flavors and velvety tannins. This uncommon varietal was aged in Armenian oak for 6 months.

AMD 16000

### Alluria

Haghtanak, Karmrahyut

Warm, bright aromas of cherry and blackberry syrup greet the senses, with a full palate of wild berries, dark chocolate and cherry marmalade powerful attack. Fresh acidity carries through the long finish. This wine is made using centuries-old wine-making techniques including natural wild yeast (from Alyur village, near present-day Van).

AMD 18000



### Karas Reserve

Syrah, Montepulciano, Tannat, Malbec, Petit Verdot

Vibrant red fruit aromas are followed by subtle vanilla and chocolate notes. Very elegant and velvety with great acidity and sweet tannins. This blend is aged for 14 months in Armenian oak, lending it exciting complexity.

AMD 21000



### Koor Reserve

Areni, Sireni

A concentrated and complex expression of fully ripened dark red fruits and wild berries, with oak notes balanced with fresh acidity. Areni is from Aghavnadzor, Vayots Dzor province and Sireni is from Artsakh. Aged in French oak barrels for over 20 months this full-bodied and intense wine is a good companion for spicy red meat dishes of Armenian cuisine.

AMD 22000

### Zorah Karasi

Areni

The wine exudes notes of smoky mulberry and cassis on the nose. Bright cassis, cherry and salted caramel aromas carry through to the palate, with hints of pomegranate and a soft velvety finish. Crafted and aged in traditional Armenian clay amphorae — “karases”.

AMD 25000



Wine aged in oak barrels

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RED

BOTTLE



### Voskevaz Karasi Collection

AMD 28000

Haghtanak

This beautiful amphora wine crafted from the grapes coming from 60 years old vines is a true masterpiece that celebrates the tradition and craftsmanship of winemaking. On the nose is filled with aromas of juicy blackberries, ripe red cherries, and lush plums. The subtle hint of pomegranate adds a surprising element to the aroma. On the palate, it reveals its complex and deep character: medium-bodied with balanced tannins and hints of juicy berries, wild blackberries and succulent cherries.



### Yacoubian-Hobbs Sarpina

AMD 36000

Areni

Complex and intense aromas of sour morello cherry, black plum, dried flowers, rose pepper and chocolate. On the palate, the elegant flavors marry the velvety tannins and deep acidity to create a full, round mouthfeel that lingers. Initially aged in French oak for 17 months and additionally aged in the bottle for minimum 12 months, produced in small quantity, the name "Sarpina" pays homage to the traditional name for the posts used to train grape vines.

### Zorah Yeraz

AMD 90000

Areni

Enjoy aromas of plum and strawberry. The floral and earthy palate brings red currant, sun-dried rosehip, walnut, violet, and rose. The grapes come from small century-old vineyard parcels and reunite to create a vibrant mosaic of different strains of the ancient Areni grape varietal in its most authentic way. Fermented in concrete vats, then aged for 24 months in traditional centennial amphorae called "karas" with short passages in large untoasted cask to refine the rough tannins.



Wine aged in oak barrels

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## SPARKLING

BOTTLE

### Karas Extra Brut

AMD 12000

Rkatsiteli

An elegant, dry sparkling wine with delicate bubbles, refreshing green apple, citrus zest and fresh acidity. Produced and bottled using the Charmat method in the Arevadasht village, which means "sunny field" in Armenian.

### Karas Dyutich Sweet

AMD 12000

Muscat

This pleasant wine charms the senses with its sweet, creamy bubbles, fresh jasmine and lychee aromas, and a harmonious brightness. Karas is one of the most widely recognized brands of Armenian wine, and grows both European and Armenian varietals in their vineyards.

### PétNat Gevorkian Rosé

AMD 13000

Areni

PétNat is a playful abbreviation for 'pétillant naturel'. It means 'naturally effervescent'. This wine has a cloudy pink color, a fresh aroma of wildflowers, a rich raspberry and strawberry flavor, an exquisite taste of berries with a light acidity of grapefruit and a lingering raspberry aftertaste.

### Zoé by TUS

AMD 14000

Lalvari, Banantz

Made with Charmat method, this wine is a remarkably fresh and bubbly expression of indigenous Lalvari and Banantz grapes from Tavush region. It has notes of green apple and citrus fruits like lime and bergamote, it cleanses your palate and asks for another sip with its zesty flavors and pleasant acidity.

### Keush Brut

AMD 18000

Voskehat, Khatun Kharji

Dry and refreshing, with complex mineral aromas. Fermented in the same bottles as sold, it has a minimum of 22 months of aging on the lees that lend notes of toasted bread, brioche and almond. The traditional method practiced in Champagne, France was adopted by the winery to ensure complexity, fine bubbles and finesse of aromas showcased by high altitude grapes.



Wine aged in oak barrels

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