



DZORAGET GORGE  
RESTAURANT  
BY TUFENKIAN



Dzoraget Gorge Restaurant by Tufenkian

WINE CARD

## TUFENKIAN HERITAGE

BOTTLE | GLASS

### Tufenkian Resilience Chiva Red

AMD 15000 | 3500

Field Blend of Areni & Tozot

Deep and concentrated, this wine opens with dark berries such as black currant and ripe plum, lifted by gentle notes of mint and cracked pepper. As it breathes, hints of rose and violet unfold. The palate is layered and expressive, with balanced acidity, firm yet polished tannins, and a generous, structured finish.

Crafted from our own old vines, farmed organically and biodynamically. Made with minimal intervention, unfinned and unfiltered – a true expression of resilience and the heart of Tufenkian.

### Tufenkian Resilience Chiva White

AMD 15000 | 3500

Field Blend of Voskehat, Khatoun Kharji and Spitak Areni

A wine of character and depth. Aromas of apricot, honey, and roasted almond mingle with lemon tart, ginger and fresh herbal tea. Subtle notes of vanilla, toast, and brioche add warmth and complexity. Full-bodied with vibrant acidity and a lingering finish, it is both powerful and beautifully balanced at the table.

From organically grown old vines in our vineyards, fermented with native yeast and bottled unfinned and unfiltered.

### Tufenkian Heritage White Blend

AMD 12000 | 3000

Field Blend of Voskehat, Khatoun Kharji, Spitak Areni and Chilar

Delicate aromas of wild herbs, lemon balm, and spring blossoms lead into notes of apricot stone, peach, and ripe melon. The palate mirrors the nose, textured and fresh, with balanced acidity and a gentle brioche note on the finish.

Sourced from over 100-year-old ungrafted vines in Aghavnadzor, this wine reflects the purity of its terroir and Armenia's indigenous white varieties. Fermented with natural yeast, unfinned and unfiltered.



Wine aged in oak barrels

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

# TUFENKIAN HERITAGE

BOTTLE | GLASS

## Tufenkian Heritage Red Blend

AMD 12000 | 3000

Field Blend of Areni & Tozot

Mulberry and black cherry meet subtle hints of beetroot and forest floor, offering a savory first impression. Fine herbs and peppery spice follow. Elegant and harmonious, with balanced acidity and supple tannins, partially whole-bunch fermented for added structure and lift.

A union of the terroirs of Aghavnadzor and Areni, celebrating the character of these two native grapes. Fermented with natural yeast and bottled unfiltered and unfiltered.

## Tufenkian Heritage Khachik

AMD 15000 | 3500

Areni

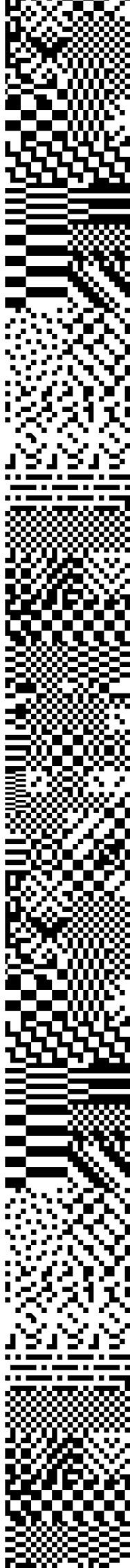
Earthy and lightly leathery at first, the wine gradually reveals violet, red berries, and delicate spice. Bright acidity reflects its high-altitude origin, while the tannins, initially firm, soften beautifully in the glass. Medium-bodied, refined, and expressive.

From century-old vines in Khachik, planted at nearly 1,600 meters above sea level. 100% whole bunch, foot crushed, made with minimal intervention and bottled unfiltered and unfiltered.



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## WHITE

BOTTLE

### Van Ardi

AMD 11000

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.

### Tushpa

AMD 11000

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.

### Tushpa

AMD 11000

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.

### Koor

AMD 13000

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".

### Karas

AMD 14000

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.

### Hin Areni

AMD 13500

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.



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## WHITE

BOTTLE

### 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 12000

### 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 14000



### 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

### Alexandrea

Riesling

First 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

### 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



### 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 30000



Wine aged in oak barrels

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## ROSE

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 11000

### 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 10000



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## RED

BOTTLE

### Kataro

AMD 12500

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 12500

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 13000

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 14000

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 13500

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.



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## RED

BOTTLE

### Zulal

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.

AMD 16000



### 6100 Trinity

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.

AMD 17000



### 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 19000



### 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 19000

### 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 29000



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RED

BOTTLE



### Voskevaz Karasi Collection

AMD 31000

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 39000

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 99000

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.



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## SPARKLING

BOTTLE

### Karas Extra Brut

AMD 14000

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 14000

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 17000

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 22000

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.



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