



JRAGHATSPANYAN WINERY

From Tradition To Mastery





THE JRAGHATSPANYAN HISTORY

In Armenia, the ancient cradle of viticulture and winemaking, 6100-year-old traditions are passed down from generation to generation, reaching our days. Having moved from Western Armenia to the Blur district of the historical capital of Armavir, famous for its ancient winemaking traditions, our ancestors planted vineyards, in 1890s built underground cellar and produced their own wine, passing on traditions to generations. Having winemaking traditions inherited from ancestors, a winemaking facility and an underground cellar, the process of making wine and combining it with food has always been an integral part of the daily life of the Jraghatspanyan family.

JRAGHATSPANYAN WINERY

Jraghatspanyan Winery is a boutique winery located in the Ararat Valley of Armenia, a region renowned for its exceptional terroir and deep roots in the Ancient Wine World.

We specialize in producing high-quality wines from Armenian endemic grape varieties, based on tradition, significant production and scientific knowledge, experience, knowledge and opportunities for various experiments. Our wines have received high scores and medals from the prestigious critics and competitions, including 94 points from JamesSuckling.com, as well as medals from Berliner Wine Trophy, IWSC, Mondial de Bruxelles, and more.

TERROIR

The winery and vineyards are in the Ararat valley, in the village of Bambakashat, Armavir region. Climate is continental with 300 sunny days per year. The vineyards are at an altitude of 860 (\pm 5) m above sea level. There are 3 different soil layers, ranging from clay (60%)-sand (40%) to sand (60%)-clay (40%) composition, with a depth of 4-24 meters of underground artesian waters. Soils with high groundwater levels produce very high-quality grapes with a balanced content of sugars, acids, aromatic and phenolic substances.





GRAPES

The largest viticultural region of Armenia, sunny Armavir has a lot of unique terroirs. Since this region is prone to winter frost, a rare fan-shaped vine training system is used which uses multiple arms pruned close to the ground, which makes the vine easier to bury in the winter to produce prevent frost damage.

The farming is traditional-sustainable, the training of vines is gobelet, traditional multi-arm, vine age 30-70 years.

To produce our wines, we use high-quality grapes of the following Armenian grape varieties: Garan Dmak, Kangun, Tigrani, Karmrahyut, Dolband, Muscat vardabuyr.

The underground cellar and the rich winemaking traditions I inherited from my ancestors became the cornerstone of my journey into the fascinating world of winemaking.

Building on a foundation of higher education and scientific research, I have authored scientific articles, obtained patents for inventions, published a book, and earned a Ph.D. in winemaking.

With over 20 years of experience in Armenian brandy production, as well as in various research and educational activities of winemaking, I have also completed numerous training programs in Armenia and abroad, focusing on standardization, optimization, and the long-term planning of production processes.

The remarkable results of my many experiments strengthened my dream of producing wine and led to the beginning of a new chapter in the history of Jraghatspanyan Family - a journey filled with creativity, passion, and dedication.



“Working with native grape varieties, we combine tradition with innovative techniques to craft high-quality wines that reflect the unique terroir of Armavir and meet the highest international standards.”

Artem Jraghatspanyan
PHD, Founder and Chief winemaker

**JRAGHATSPANYAN
WHITE DRY**



Kangun 60%
Daran Dmak 40%



14,0% vol



Fermentation of Kangun in old Caucasian oak barrel



Floral, fruit delicate aroma with apricot, peach and orange, harmonious, fruit delicate taste with balanced acidity.



White meat and fish meals, soft cheese

**JRAGHATSPANYAN
ROSE DRY**



Tigrani 100%



14,5% vol



Aromatic wine from special selected vineyard and fermentation



Full-bodied, with tones of tropical fruits barberry and strawberries, harmonious taste with tones of grapefruit, barberry and strawberries. Long aftertaste with sweet and harmonious notes.



Recommended to pair with salads of vegetables, grilled dishes, pizza and fruits.



**JRAGHATSPANYAN
AMBER WHITE DRY**



Garan Dmak 100%



13,0% vol



Aged for at least 3 months in old Caucasian oak barrels previously used for aging Armenian brandy spirits



Floral, fruit delicate aroma with apricot, peach and orange, harmonious, fruit delicate taste with balanced acidity.



White meat and fish meals, soft cheese



**JRAGHATSPANYAN
RED DRY**



Tigrani 70%
Karmrahyut 30



13,0% vol



Aromatic blend of wines from the selected vineyards and fermentation



Aged for 6 months in old Caucasian oak barrel



Full-bodied, berries and floral tones with pronounced aromas of black currant, cherry, roses and spices enriched with the full-bodied, fruity, balanced and velvet tannic taste. Delicate, long aftertaste.



Dishes of beef and lamb, solid types of cheese

**JRAGHATSPANYAN
SPECIAL SELECTION
GARAN DMAK WHITE DRY**



Garan Dmak 100%



13,5% vol



Elegant blend of wines from three different fermentations



Floral, fruit delicate aroma with pear, green apple and orange, harmonious, fruit delicate taste with balanced acidity. An open and pretty nose of ripe pear with a fresh palate of peach and apricot notes.



White meat and fish meals, soft cheese



**JRAGHATSPANYAN
SPECIAL SELECTION
TIGRANI RED DRY**



Tigrani 100%



14,0% vol



Complex blend of wines from seven different fermentations



Aged 12 month in Caucasian oak new barrel



Full-bodied, berries tones with pronounced aromas of blackberry, black currant and oak, with the harmonious taste of berries, oak and velvet tannins.



Recommended to pair with beef and lamb dishes, meat snacks, solid cheese types.

**JRAGHATSPANYAN
RESERVE RED DRY**



Tigrani 70%
Karmrahyut 30%



14,5% vol



Blend of wines from the best vintages with high potential for aging



Aged 12 month in Caucasian oak barrel



Full-bodied, berries and floral tones with pronounced aromas of spices, rosemary, cherry, pomegranate and oak intertwine with the harmonious taste of berries, ripe cherries, sweet spice culminate into a rich, lingering chocolate nut and velvet tannins finish.



Recommended to pair with beef and lamb dishes, meat snacks, solid cheese types.

**JRAGHATSPANYAN
GRAND RESERVE RED DRY**



Tigrani 100%



14,0% vol



Complex wine from the exceptional vintage with high potential for aging



Aged 15 month in Caucasian oak barrel



Complex, harmonious aroma and taste with the tones of tropical fruits, barberry and strawberry. Long aftertaste with harmonious sweetness.



Recommended to pair with beef and lamb dishes, meat snacks, solid cheese types.



**BAMBAK WHITE
DRY**



Kangun 80%
Daran Dmak 20%



13,5% vol



Elegant wine from special selected fermentation



Floral, fruit delicate aroma with apricot, peach, orange and tropical fruits, harmonious, fruit delicate taste with balanced acidity.



Recommended to pair with white meat and fish, meat snacks, soft cheese.

BAMBAK ROSE DRY



Tigrani 100%



13,5% vol



Elegant wine from special selected fermentation



Complex, harmonious aroma and taste with the tones of tropical fruits, blueberry and raspberry. Long aftertaste with harmonious sweetness.



Recommended to pair with the vegetable's salads, grilled dishes, pizza and fruits.

BAMBAK AMBER WHITE DRY



Kangun 100 %



13,0% vol



Aged for at least 3 months in old Caucasian oak barrels previously used for aging Armenian brandy spirits



The aroma is rich, fruity with tones of green apple, persimmon, zesty orange peel and dried fruits, harmonious, fruit delicate taste with spices notes, balanced tannins and acidity.



Recommended to pair with white meat and fish, meat snacks, solid types of cheese, dessert.



BAMBAK MUSCAT WHITE DRY



Ayvazyani vardabuyr 100 %



12,0% vol



Elegant wine made by freezing grapes



Rich muscat and floral aroma, muscat delicate taste with balanced acidity.



Recommended to pair with white meat, soft cheese, dessert.

BAMBAK RED DRY



Tigrani 50%
Karmrahyut 50%



14,2% vol



Round blend of wines from the selected vineyards and fermentation



Complex, fruit, and floral aroma, with pronounced tones of berries, cherry, eucalypt and spices. Full-bodied, fruity, balanced and velvet tannic taste. Delicate, long aftertaste.



Dishes of beef and lamb, solid types of cheese.



Continuous experimentation has been at the heart of defining each of our wine technology and will continue to be an important component of improvement, with the aim of creating wines that reflect the character of the terroir as closely as possible.

By processing the harvest from different vineyards separately and using different technologies, we uncover the potential of every vineyard and obtain wines of different styles, which are then carefully blended in different proportions to achieve balance, roundness or complexity.

Annual production 40000 - 50000 bottles

Annual production capacity - 100000 bottles



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