

Gregorian
Wine and Spirits

Wines

ALC

NO
ALC

Gregorian – Red Wine

Crafted from Haghtanak grapes and aged for 2–6 months, this balanced Armenian red wine combines freshness and structure. It offers notes of ripe red fruits and gentle spice with a smooth, medium-bodied palate and harmonious finish.

Gregorian – White Wine

Crafted from a blend of Kangun and Muscat grapes, this aromatic white wine reveals notes of apple, citrus, and ripe peach with delicate floral nuances. Medium acidity provides freshness and harmony on the palate.

Gregorian – Rosé Wine

Crafted in the traditional Areni style, this rosé wine is fresh, vibrant, and fruit-forward. It reveals delicate aromas of red berries and fresh summer fruits, supported by lively freshness and a smooth, elegant palate. Well-balanced and refreshing, the wine reflects the authentic character and finesse of Armenian rosé winemaking.



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Gregorian – Blackberry Fruit Wine

Produced from 100% natural blackberries sourced from the Tavush region, this semi-sweet fruit wine presents a smooth and fruity profile reminiscent of freshly picked berries. Matured in stainless steel tanks for approximately one year, it delivers freshness, softness, and a naturally expressive character.

Gregorian – Pomegranate Fruit Wine

A traditional semi-sweet fruit wine made from 100% natural pomegranates grown in the Meghri region of Armenia. Displaying a distinctive reddish-brown color, this wine offers pronounced tannins and lively acidity with an authentic pomegranate taste and texture. Matured in stainless steel tanks for around one year, it reflects natural character and regional identity.

Gregorian – Black Currant Fruit Wine

Made from 100% natural black currants grown in Tavush, Lori, and Syunik regions, this semi-sweet fruit wine is aged in oak barrels for approximately eight months. Rich and intense, it presents deep fruity aromas and a fuller structure resembling a port-style wine, combining tradition with complexity.

Gregorian – Cherry Fruit Wine

Crafted from natural cherries of the Ararat Valley, this semi-sweet fruit wine offers a soft and harmonious profile with fresh cherry aromas and a smooth, fruit-forward palate similar in style to blackberry wine. Matured in stainless steel tanks for around one year, it highlights a traditional and natural expression.



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Nectar Armenia – White Wine

Made from Kangun grapes, this light and refreshing white wine displays flavors of apple, citrus fruits, and peach. Its medium acidity creates a fresh, easy-drinking and elegant finish.

Nectar Armenia – Red / Semidry / Semisweet Wine

Made from Haghtanak grapes and aged for 2–4 months, this light and approachable red wine highlights freshness and elegance. Delicate red berry aromas and soft texture create an easy-drinking wine with a smooth finish.



ALC

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Blackberry Fruit Wine

Produced from 100% natural blackberries sourced from the Tavush region, this semi-sweet fruit wine presents a smooth and fruity profile reminiscent of freshly picked berries.

Quince Wine

Made from 100% natural quince grown in Ararat and Syunik regions, this semi-sweet fruit wine is aged in stainless steel barrels for approximately eight months. Rich and intense, it presents deep fruity aromas and a fuller structure resembling a silky structure combining tradition with complexity.

Pomegranate Fruit Wine

A traditional semi-sweet fruit wine made from 100% natural pomegranates grown in the Meghri region of Armenia. Displaying a distinctive reddish-brown color, this wine offers pronounced tannins and lively acidity with an authentic pomegranate taste and texture.





YEV

“Yev” — Wine Concept

The story behind our wine design and name begins with a simple idea: to create something minimalistic and modern — distinct from traditional Armenian wine names and label styles, which often reference history, grape varieties, or vineyards.

We chose the name Yev..

In Armenian, the symbol “Վ” (yev) means “and.”

A small word with a powerful meaning — connecting words, thoughts, and ideas.

Just as the symbol connects language, our wine connects people — friends and lovers, families and conversations — bringing moments and emotions together in a shared experience.

“Yev” is more than a name. It represents *connection*.

ALC

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ALC

Yev – Red Wine

Crafted from 100% Haghtanak grapes grown in the volcanic soils of the Ararat Valley. This wine undergoes wild fermentation and is aged in Armenian oak for 6 to 12 months. It is medium-to-fullbodied with a smooth, tannic structure.

Aroma: Intense notes of black wild berries, vanilla, and toasted oak.

Palate: A balanced profile of wild berries, herbs, and a touch of vanilla.

Yev – White Wine

100% Kangun grapes, harvested from the volcanic soils of the Ararat Valley. We utilize only the bleeding method to extract the finest juice, ensuring a pure and concentrated expression of the varietal.

Aroma: Intense notes of green apple and zesty, bitter citrus.

Palate: A smooth, medium-bodied wine with gentle acidity and a refined finish.



Yev Areni Port

Classification: Fortified Sweet Red Wine (Port- Style). **Grape Variety:** 100% Areni. **Appellation/Region:** Areni region, Armenia. **Maturation:** Aged for 5 years in native Caucasian (Armenian) oak barrels. **Aroma:** Mesmerizing, concentrated aromas of sun-dried dark cherries, sweet figs, and dates, enveloped in roasted walnuts, dark caramel, and toasted vanilla.

Palate: Voluptuous, warming, and velvety, delivering rich layers of dark fruit compote, sweet baking spices, and dark chocolate with an endlessly long, luxurious finish.



Yev Reserve Dry Red

Classification: Dry Red Wine. **Grape Variety:** 100% Haghtanak. **Appellation/Region:** Ararat Valley, Armenia. **Maturation:** Aged for 12 months in native Caucasian (Armenian) oak barrels. **Aroma:** Intense and captivating bouquet of ripe blackberries, black cherries, and wild plums, interwoven with warm whispers of clove and dark chocolate.

Palate: Refined and well-structured with rich, velvety tannins, unfolding with elegant notes of toasted cedar, vanilla, and a long, spicy finish.

Yev Wine - Dry Red Wine

Wine Characteristics

Made from 100% Haghtanak grapes grown in the gardens of the Ararat Valley. After fermentation in natural conditions, the wine is aged for 3 years in Caucasian oak barrels, which is the continuation of the Armenian millennial wine-making tradition.

Special Design

Inspired by the taste and flavour of our wines, famous Armenian artist **Arman Nur** has made special and authentic design for our wines.

