

# ARMENIAN POMEGRANATE WINE

This excellent Armenian pomegranate wine, a perfect addition to our Greek restaurant's selection, boasts a dark red color with an attractive ruby reflection. Its thick texture and fresh taste carry a hint of spicy astringency, which balances beautifully with the hearty flavors of our cuisine. The pronounced aroma and the fine fruit tones make this a captivating wine, ideal for enhancing the flavors of our dishes in all seasons.



- **Origin:** Nagorno-Karabakh and Syunik marz, Armenia
- **Harvest Year:** 2020
- **Alcohol Content:** 12.0% vol.
- **Volume:** 750 ml

## Gastronomy Recommendations:

This pomegranate wine is traditionally served at the end of a meal but is versatile enough to accompany any course. With its bright fruitiness and subtle spiciness, it pairs exceptionally well with our wide range of beef, lamb, and chicken dishes. Try it with our renowned Moussaka, succulent Souvlaki, or flavor-packed Gyros for a unique dining experience.

## Tasting Notes:

- **Taste:** Begins with a juicy sensation, is pleasant in the middle, and maintains fine fruit tones throughout. A captivating wine for all seasons.
- **Aroma:** Pronounced aromas of red cherries and raspberries, with subtle notes of violet, mirroring the vibrant and diverse aromas of our Greek kitchen.

## Serving Suggestions:

Best served chilled, this wine is an excellent choice for any meal or occasion. Whether it's a casual dinner or a special celebration, this Armenian pomegranate wine is sure to delight and satisfy, harmoniously complementing the flavorful richness of Greek cuisine.

## Storage Recommendations:

Store in a cool, dry place away from sunlight. This wine can be enjoyed now or can be cellared for several years to allow further maturation.