



TUFENKIAN HERITAGE

Tufenkian Heritage Red Blend

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.

AMD 12000 | 3000

Tufenkian Heritage Khachik

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.

AMD 15000 | 3500

TUFENKIAN RESILIENCE CHIVA RED 2022

Areni

Wine of impressive concentration with aromas of black fruits like blackberries, prunes, followed by delicate mint and peppery spices. Floral notes as rose and violets open up in the glass. Complex and deep on the palate, balanced acidity, firm structure with ripe present tannins and full body.

Minimal intervention in the winemaking, no fining or filtration, no sulfites added. Resilience is the product of our own old vines farmed organically and biodynamically and is the true star of Tufenkian wines.

AMD 15000 | 3500

The prices do not include 10% service charge

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TUFENKIAN RESILIENCE CHIVA WHITE 2022

Field blend of Voskehat, Khatoun Kharji and Spitak Areni

Wine with character. Expressive nose of apricots, honey, roasted almonds, lemon tart and spring herbal tea. Vanilla and fresh toast aromas are followed by brioche and a bit of oily texture. Powerful acidity, persistent taste on the palate and full body make this wine the perfect food partner able to compliment various dishes.

Fermented with native yeast in Armenian and French oak barrels; aged in those for 14 months. Bottled unfiltered and unfiltered, no sulfites added.

AMD 15000 | 3500

TUFENKIAN WHITE BLEND 2023

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

Provence herbs, melissa and green flower notes on the nose. Apricot stone, peach and melons following the first bouquet. Good balance of acidity, medium body and rich texture. Similar to nose fruit profile on the palate, followed by brioche and bread notes in the aftertaste.

Coming from 100-year-old ungrafted vines from two vineyards in Aghavnadzor, this wine expresses the purity of Aghavnadzor terroir and profile of the indigenous Armenian white grapes. Fermented with natural yeast, bottled unfiltered and unfiltered.

AMD 12000 | 3000