



Taste and aroma of Armenia

5 days /4 nights

The program is valid in any season and weather!



Natural wonders and sights are not the only advantages of Armenia.

Armenia is also famous for its cuisine and, of course, wine. Both cuisine and wine have their own, unique history, which has evolved over the centuries.

Wine and gastronomic tour to Armenia will give you a lot of bright and unforgettable impressions. It is no coincidence that Armenia, known as the birthplace of the vine, is also a place of ruins of the oldest wineries with their 6100-year history.

During our tour you will not only discover the peculiarities of Armenian cuisine and winemaking with their traditions, but fully taste the incomparable food and wine. Armenia is rich in organic fruits and vegetables; clean fresh water, a variety of meat and fish dishes.

After our tour full of tastes and aromas, you will keep these impressions in your soul for many years.

And of course, you will see the sights of our sunny region!

Pleasant impressions are guaranteed!

Day 1: Yerevan

You will be met at the airport "Zvartnots" and transferred to the hotel. After accommodation and a short rest you will have a pleasant walk around the city. The tour starts from Republic Square, the heart of Yerevan. The guide will tell you about all the buildings that make our square amazing.

Then you will go along the Northern Avenue, which is built up with modern luxury buildings, and come to the building of the Opera and ballet Theatre. You also see one of the favorite places of tourists and residents of Yerevan, the Cascade with its unique architecture.

After the tour you will taste one of the most famous and delicious dishes of Armenian cuisine - **shish kebab or khorovats**, as Armenians call it. Shish kebab is prepared from different types of meat (pork, lamb). Meat is also served with potatoes and grilled vegetables, greens with cheese and lavash; and wine must be chosen.

Have a nice evening in one of numerous clubs or pubs.

Return to the hotel.

Day 2: <<ArmAs>> Estate-Echmiadzin-Zvartnots-Yerevan

Breakfast at the hotel. After breakfast we are going to a trip in Aragatsotn region where vineyards of famous << ArmAs>> winery stretch for many miles.

<<ArmAs>> revives the traditions of Armenian winemaking and creates wine with a delicate taste born thanks to one of the best natural resources of our country – abundant sunshine, volcanic soil, undulating terrain and magnanimous earth.

At the Estate we will have a tour through the vineyards. You will see what stages the grapes pass from plant to wine. And the highlight of the tour will be a tasting of some of the best wines on the beautiful terrace. It offers its tourists an incredibly beautiful view of the plantations and mount Ararat.

We are leaving Aragatsotn region for Echmiadzin, the spiritual and administrative center of the Armenian Apostolic Church, where we visit the Cathedral (4th century), the Museum of relics at the Cathedral, and the Church of St. Ripsime (7th century).

To be in Echmiadzin and not try Echmiadzin Kufta, the pride of Armenian cuisine? It isn't possible. And so we will offer our guests Kufta, it is high-qualified veal, which is long beaten on a flat large stone (salakar) with special wooden hammers to turn it into tender chops, which are boiled in salt water and served with porridge and lemon.

On the way back we will also visit the ruins of Zvartnots Cathedral, a historical complex from the UNESCO cultural heritage list.

Return to Yerevan. Free evening for new discoveries.

Day 3: Voskevaz Winery - Garni-Geghard

Breakfast at the hotel. Today again we start for Aragatsotn but in the village of Voskevaz where the Voskevaz winery is located. The name of the winery and the village is translated from Armenian as "Golden bunch" and it is no coincidence, as there are fine wines made from ancient varieties of local grapes. During the tour to the Voskevaz winery we will get acquainted with the history of the winery, learn a lot about the technology of winemaking and its features. And of course, the tour will end with wine tasting.

The next destination of our tour is the village of Garni where we will try the dish of the day - dolma, the famous Armenian dolma made of grape leaves with matzoni and garlic. Here you will also try delicious salads, pickles, cheese and greens, lavash that you can prepare yourselves during the master class of baking Armenian national bread. For dessert you will be served delicious Gata (Armenian national pastry) and aroma tea made from the fine collection of local herbs (thyme, mint).

After a delicious lunch we go to admire beautiful mountains and the temple of Garni, which is located above the picturesque gorge.

The sightseeing day ends with a visit to the cave monastery of Geghard.

At the entrance of the monastery there is an opportunity to buy delicious sweets and national pastries and listen to the fascinating sounds of our national instrument Duduk.

Return to Yerevan.

Day 4: Dilijan-Sevan-Yerevan

Breakfast at the hotel. On this day we will put other smells and tastes of Armenia, the taste of cognac, into our program. You will have a tour and wine and cognac tasting in <<Noah>> brandy factory.

You will learn a lot about the history of the factory, feel the era of the birth of the brandy factory when we go down into the catacombs, which still keep the smell and spirit of that time. After tasting and excursion we go to so-called "Armenian Switzerland", the mountain resort of Dilijan, which is located among picturesque mountains, lakes and forests. Visit Haghartsin monastery complex of (11-13th centuries), masterfully located among the stunning forests. On the way back visit Lake Sevan, the blue pearl of Armenia (1900 m above sealevel). The dish of the day is Sevan fish, it can be either boiled or grilled fish. The taste is so wonderful.

For dessert you will be served Sevan pakhlava, delicious, sweet, full of nuts and honey.

Return to Yerevan.

Day 5:

Depending on the time of your flight, we offer you to visit the Central market where you will feel all the flavor and taste of Armenia: a variety of dried fruits, all kinds of nuts, pickles, jam, spicy basturma and sudzhukh.

Transfer to the "Zvartnots" airport and the flight home.

The cost of the program includes:

- All transfers and excursions according to the program
- Accommodation in hotels 3* /4*/5*
- Guide service
- All dishes, wine and brandy tasting
- Entrance tickets to Garni, Zvartnots, Museum of relics in Echmiadzin.