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Pressentes

«Wine Compliments»

Historical Background

The astonishing fact about food preservation is that it permeated every culture at nearly every moment in time. To survive ancient man had to harness nature. In frozen climates he froze seal meat on the ice. In tropical climates he dried foods in the sun.

Evidence shows that Middle East and oriental cultures actively dried foods as early as 12,000 B.C. in the hot sun.

Leaving fruits out to dry in the sun and air is one of the oldest methods of preserving food-whether it's turning grapes into raisins, or fresh figs, dates, apricots, and plums into their dried counterparts.

People have enjoyed dry fruit and raisins since the earliest days of civilization. The early Phoenicians and Egyptians were responsible for expanding the popularity of raisins and dry fruit throughout the western world.

35,000,000 BC – *Vitis sezonnensis*! It's not a sneeze but rather the botanical name of the earliest known grape vine, which flourishes in the southern part of the French region. The vine later evolves into *Vitis vinifera*, today's most commonly grown variety.

6000 BC – Around this time, it's believed that grape cultivation begins in Transcaucasia (present-day countries of Armenia, Georgia and Azerbaijan) and winemaking in Areni region of Armenia. It's the flowering of plum and prune production as well. People seem to be discovering that dried fruits have a more intense flavor and sweetness than their fresh counterparts.

4000 BC – Grape cultivation expands to the Tigris-Euphrates region (present-day Iraq) about this time. Grapes join other fruits grown in the neighborhood that are suitable for drying, such as the fig and date palm. (The palm is native to the region but flourishes in Africa and Arabia as well.)

2500 BC – Adam and Eve wearing the infamous fig leaves and Noah cultivating a vineyard. Early biblical events reference fruits used for drying.

1700 BC – “The Epic of Gilgamesh,” a juicy poem referencing grapes and vineyards in ancient Sumeria and also commemorating the adventures of the historical King of Uruk, appears at this time. Today it is regarded as the oldest known written story on earth.

1500 BC – What are people eating and drinking on those Arabian Nights? Dried fruit and wine, of course. Throughout India, Persia, and Arabia, people expand their knowledge of dried fruits and wine, which make their appearance in both kitchens and folklore, including the famous story collection.

500 BC – Dried grapes are known as “currants” (a corruption of “Corinth”) as vineyard cultivation moves from Thrace to Corinth in Greece. There, the god Dionysius (later known as Bacchus in Rome) becomes the patron deity of vines and wine. Figs gain popularity as a delicacy at this time-in fact, they reach Olympic stature, coveted as prizes in the ancient Olympic games, their leaves adorning wreaths used to crown competition winners.

400 BC – The villages of Armenia are replete with raisins, according to Xenophon’s Anabasis, the narrative of the Greeks’ joyful military escape from their enemies. During this time, figs become a staple of Greek cuisine, and Athenians regard themselves as “friends of the fig.”

Fruit and Wine Companionship

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Wine and Dry Fruit Pairing

Dried Fruit

Apples

Peaches

Plums

Apricots

Figs

Wine

Asti Spumante, Cabernet

Champagne, Chardonnay, Pinot Noir

Beaujolais, Bourgueil, Tempranillo

Chenin Blanc, Chianti, Port

Chianti Réserve, Chinon, Sauvignon Blanc, Syrah

Recommended by www.gourmetsleuth.com

Wine and Dry Fruit Pairing

Fruit	White Wines	Red Wines
Pears	Chardonnay, White Zinfandel, Asti Spumante, Pinot Grigio	Bordeaux, Cabernet Sauvignon
Melons	Muscat, Champagne	Port
Peaches	Asti Spumante, Chardonnay, Pinot Grigio	Beaujolais, Cabernet
Strawberries	Champagne, Prosecco, White Zinfandel, Chardonnay	Pinot Noir, Zinfandel

Benefits of Dry Fruits

Dried fruits are a good source of vitamins, fiber and roughage which can help maintain health intestines and can help prevent or relieve constipation.

Dried fruits have a long shelf life (up to 12 months) and take up little shelf space in your cabinets.

Dried fruit is a convenient and healthy snack food when eaten in small quantities, due to their high calorie content.

Wine Compliments

dried fruit bar and wine paring

Red Wine Lover's Friend

Wild Plum & Fig Fruit Bar paired with «Zora» red wine and "Trinity" rose dry wines

Impressive combination of naturally dried wild plume and fig, spiced with ginger root and sesame seed make this natural fruit stick delicious and promote wellness.

Fruity note complemented with dry red Areni wine of Zorah made this combination remarkable and exotic.

Our fruit candy underlines the dryness of this specific red wine with its strong black pepper notes and powerful tannins for typical Areni variety.

Its also interesting with rose of Trinity armenian wine.

Nutrition Information		
Servings per package:	25.00	
Serving size:	25.00 g	
	Average Quantity per Serving	Average Quantity per 100 g
Energy	344 kJ	1380 kJ
Protein	2.1 g	8.4 g
Fat, total	3.0 g	12.0 g
- saturated	0.4 g	1.4 g
Carbohydrate	10.0 g	39.9 g
- sugars	6.8 g	27.4 g
Sodium	7 mg	29 mg

Net weight: 25 gr
Shelf Life: 12 month
Storekeeping Condition:
Keep in a dry cool and place, far from heat and direct sun light



White Wine Lover's Friend

Apple-Peach fruit bar paired with "Takar" Kangun and "Karas" White Dry wine

Accompaniment of sun dried apple, peach and roasted flax seed is nutritious delight rich with natural vitamins and affordable microelements is tasty and healthy product with high in fiber and nutrients that needs sport enthusiasts.

Nutrition Information			
Servings per package:	25.00		
Serving size:	25.00 g		
	Average Quantity per Serving	Average Quantity per 100 g	
Energy	306 kJ	1220 kJ	
Protein	1.0 g	4.0 g	
Fat, total	0.9 g	3.8 g	
- saturated	0.1 g	0.4 g	
Carbohydrate	12.8 g	51.2 g	
- sugars	12.4 g	49.7 g	
Sodium	15 mg	61 mg	

The refreshing acidity and silky roundness of white kangun grape variety made by Takar wine as well as with white wine made by Karas - creates a beautiful balance with Apple-Peach fruit candy that made this companionship affordable.

This fruit candy underlines the intense and elegant fruits and spices aromas of this wine and emphasize creamy texture this wine shows.

Net weight: 25 gr
Shelf Life: 12 month
Storekeeping Condition:
Keep in a dry cool and place, far from heat and direct sun light



Fine Dining Pleasure

Dried Fruit Cinnamon Coctail paired with “VanArdi” Sirah Red Areni

These sundry fruit stick bar from wild plum, fig, apple, sesame seeds and natural oats is perfect fruit delight with high nutrient and low calorie that provide a sustained energy boots.

Nutrition Information		
Servings per package:	25.00	
Serving size:	25.00 g	
	Average Quantity per Serving	Average Quantity per 100 g
Energy	290 kJ	1160 kJ
Protein	1.2 g	5.0 g
Fat, total	1.5 g	5.8 g
- saturated	0.2 g	0.8 g
Carbohydrate	11.0 g	43.8 g
- sugars	8.8 g	35.4 g
Sodium	8 mg	32 mg

Cinnamon note of Fruit Cocktail complemented with Sirah red dry wine of VanArdi makes it testable and pleasant from the first bite.

Our Fruit Cocktail is bringing forward the intense evoking red fruits and rose petals aroma on the palate and backup the full-bodied acidic balance of the wine.

Net weight: 25 gr
Shelf Life: 12 month
Storekeeping Condition:
Keep in a dry cool and place, far from heat and direct sun light



Red Parade of Luxuries

Dry Fruit Joy paired with red dry “ArmAs” wine

Wild crafted dry fig, apricot, peach, plume and apple, spiced with cinnamon and combined with oats, roasted flax and sesame seeds made this nutritious delight especial for semi-sweet wine pairing.

Nutrition Information			
Servings per package:		25.00	
Serving size:		25.00 g	
	Average Quantity per Serving	Average Quantity per 100 g	
Energy	344 kJ	1380 kJ	
Protein	2.1 g	8.4 g	
Fat, total	3.0 g	12.0 g	
- saturated	0.4 g	1.4 g	
Carbohydrate	10.0 g	39.9 g	
- sugars	6.8 g	27.4 g	
Sodium	7 mg	29 mg	

Dry fruit Joy pairing with ArmAs red dry wine made out from Karmrahyut varieties is really an explosion of luxury taste. Luxury undertone with aroma of ripe apricot matched with a fresh prunes and hazelnut test. This companionship hint extraordinary taste of delicious wine with unique balanced of light tannins on the palate.

Net weight: 25 gr
Shelf Life: 12 month
Storekeeping Condition:
Keep in a dry cool and place, far from heat and direct sun light



*Thank you and
Enjoy your Wine Compliments !!!*