



Vodka, that contains the aroma,
flavor and spirit of the Ararat valley

Teegarden Spirits:

Crafted Excellence from Armenia

Welcome to the world of Teegarden Spirits, where the timeless traditions of Armenian craftsmanship converge with nature's bounty to create spirits of unparalleled refinement. We invite you to explore the essence of Teegarden, where each sip embodies the spirit of Armenia through the artful distillation of sun-kissed fruits and the pristine waters of our mountain springs.

Our Heritage, Your Pleasure: Crafting Premium Spirits

Established in 2022 upon the legacy of a venerable enterprise from the previous century, our commitment to crafting exceptional spirits is rooted in time-honored recipes handed down through generations. We seamlessly blend the best of both worlds, harmonizing modern equipment with cherished traditional approaches.

Artistry in Every Drop: Natural Elegance

At the heart of our spirits lies a commitment to naturalness. Meticulously selected and cleaned raw materials form the foundation of our spirits. Chemical additives find no place in our recipes, ensuring a pure and authentic spirits experience.

Unwavering Quality at Every Step

Rigorous control measures are meticulously implemented throughout the production process, ensuring that each bottle meets the highest standards of taste, purity, and consistency.

Crafting Excellence: A Meticulous Journey

The making of our spirits is an art, a meticulous process where high-quality raw materials are transformed into a premium distilled spirit. This journey results in a product characterized by its smoothness, cleanliness, and distinctive character—a testament to our commitment to excellence.

APRICOT VODKA

A Symphony of Orchard Elegance

Journey to the enchanting orchards where apricot trees thrive under the Armenian sun, for Armenia is the motherland of apricots, known scientifically as "Prunus Armeniaca". Crafting our Apricot Vodka, solely from the essence of apricot fruits without the addition of distilled spirits or neutral vodka, is an intricate and specialized process.

Gathering Nature's Essence: Fruitful Orchards:

From the sun-kissed orchards of the Ararat valley, we select fresh, ripe, and aromatic apricots. Washed, pitted, and crushed, these apricots yield their juice, pulp, and unique components to form the heart of our vodka.

Nature's Alchemy: Fermentation Magic:

The extracted apricot juice undergoes a natural transformation through fermentation. Natural yeasts on the fruit work their magic, converting sugars into alcohol, akin to the artistry found in fruit wines or ciders.

Distillation: Elevating Nature's Bounty:

The fermented apricot elixir ascends through distillation. Heating the beverage produces alcohol vapor, which is then cooled and condensed, concentrating the alcohol and intensifying the apricot flavors.

Refinement and Clarity: Aesthetic Purity:

The distilled apricot spirit undergoes meticulous refining processes, removing impurities and enhancing clarity and flavor. Filtered to perfection, the vodka achieves the desired purity and smoothness, meeting the lofty standards of a premium spirit.

Quality Impeccable: Rigorous Control:

Throughout production, rigorous quality control measures are implemented. Our Apricot Vodka undergoes scrutiny at every stage to ensure it aligns with our unwavering standards for taste, purity, and consistency.

Bottling Beauty: Presentation Perfection:

Once approved through our stringent quality control, our Apricot Vodka is ready for bottling and packaging. It is presented in a manner that is not only attractive but also befitting the beauty and elegance of this exceptional spirit.

Crafted Harmony: Tradition Meets Technology:

Creating Apricot Vodka demands specialized equipment, expertise, and a fusion of traditional and modern approaches in fermentation and distillation. This harmonious blend produces a perfection that embodies the essence of our craft.



GRAPE VODKA

Essence of the Vineyard

Crafting our Grape Vodka is a journey of several key steps, each contributing to the distinct flavor and character of the final masterpiece.

Selection of Ararat Valley's Finest Grapes:

High-quality grapes from the sun-kissed Ararat valley in Armenia are meticulously chosen for their rich sugar content and unique flavor characteristics. Diverse grape varieties are harmoniously blended, each imparting its own nuances to the vodka.

From Crush to Elevation: Grape Transformation:

The selected grapes undergo a transformation from crush to elevation. Extracting the juice, the elixir of the grape, it is then carefully fermented. The magic of fermentation converts the sugars into alcohol, laying the foundation for the exquisite grape vodka.

Pure Elevation: Distillation Excellence:

The fermented grape mash ascends to its purest form through distillation. Heating the mash to vaporize the alcohol, the process is repeated multiple times to achieve the pinnacle of purity and alcohol content.

Refinement in Every Drop:

Post-distillation, our Grape Vodka undergoes meticulous filtration to refine and clarify the spirit. Special filtering techniques remove impurities, enhancing its inherent smoothness.

Harmony in Rest: Stainless Steel Symphony:

The Grape Vodka rests in stainless steel tanks, a symphony of flavors harmonizing and mellowing over time. This patient maturation adds depth and richness to the final product.

Guardians of Quality Control:

At every stage, rigorous quality control measures are employed. Experienced distillers and our quality assurance team conduct regular tastings and analyses, ensuring the vodka consistently meets the highest standards of taste, purity, and consistency.

Capturing Excellence: Bottling and Beyond:

Once approved through our stringent quality control, our Grape Vodka is ready for bottling and packaging. It encapsulates the desired flavor, quality, and character that our customers expect from a premium product.



PLUM VODKA

The Heart of the Orchard

Creating our Plum Vodka is a journey of careful craftsmanship, where each step enhances the rich fruit character and smooth finish of the final spirit.

Harvesting Armenia's Finest Plums

Our process begins with the selection of premium plums from the sun-drenched orchards of Armenia. Known for their natural sweetness and aromatic depth, these plums are chosen at peak ripeness to ensure an exceptional flavor foundation.

From Orchard to Essence: Plum Transformation

Once harvested, the plums are washed, pitted, and gently crushed to extract their luscious juice. This fruit elixir then undergoes fermentation, where natural yeasts convert the sugars into alcohol, unlocking the deep, velvety richness that defines Plum Vodka.

Precision in Distillation: Crafting Purity

The fermented plum mash is carefully distilled to preserve the fruit's natural aromas while refining the alcohol content.

Using a meticulous distillation process, we elevate the spirit to its purest form, capturing the true essence of the plums.

Refinement in Every Detail

Following distillation, our Plum Vodka is filtered and polished to achieve pristine clarity and a silky texture. Specialized filtration techniques enhance its purity while preserving its authentic fruit character.

Harmonization & Maturation: A Balance of Flavors

The spirit is allowed to rest in stainless steel tanks, where its flavors gradually integrate and mellow to perfection. This patient process ensures a refined, well-rounded taste experience in every sip.

Bottling the Spirit of Armenia

Once perfected, our Plum Vodka is bottled with precision, ensuring that every drop delivers the fruit's rich essence and the craftsmanship of our distillers. The result is a vodka of exceptional smoothness and natural fruit complexity.



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