



VINUM SACRAE ROSAE

CATALOGUE

Wines & Grapes of Armenia · MMXXVI

THE WINERY

Vinum Sacrae Rosae

HISTORY

Vinum Sacrae Rosae is a boutique Armenian winery dedicated to producing high-quality wines that combine traditional winemaking practices with modern technology. Working with carefully selected, hand-harvested grapes, the winery places strong emphasis on preserving fruit quality and authentic varietal expression.

Following harvest, grapes are transported in crates and undergo rigorous sorting. Red wines are fermented on skins in temperature-controlled stainless steel tanks to achieve structure, depth, and balanced tannins. White wines are gently pressed, clarified, and fermented under controlled conditions to preserve freshness, purity, and aromatic complexity.

After fermentation, the wines are matured in Armenian oak barrels, where they develop greater complexity, balance, and refined texture. This approach reflects the winery's philosophy of minimal intervention and maximum respect for the raw material, allowing both grape character and terroir to remain central.

Vinum Sacrae Rosae focuses on crafting elegant, balanced, and expressive wines that unite fruit purity with the nuanced influence of oak maturation.

Representing a contemporary Armenian winery identity, Vinum Sacrae Rosae combines craftsmanship, tradition, and international-quality standards, contributing to the growing recognition of Armenian wine through a refined and quality-driven approach.

PART ONE

The Wines

FOUR WINES · ONE SEAL · GOLD AT BRUXELLES 2026



RED DRY WINE · GOLD MEDAL CMB 2026

Reserve Red 2023

★★★★★ 4.99 / 5 · 122 votes

COUNTRY	Armenia
GRAPE VARIETY	Haghtanak 50%, Areni 25%, Tozot 25%
ALCOHOL	13% vol
AGEING	13 months in oak barrels
BOTTLE	750 ml

VINIFICATION

Hand-harvested grapes, fermented on skins in stainless steel tanks under controlled temperature, followed by oak aging and bottling.

TASTING NOTES

Ruby red in color, with aromas of cherry, plum and blackberry. Full-bodied on the palate, with soft tannins and a long finish.

The Flame of Revelation

This refined ruby-colored wine is crafted from Haghtanak, Areni and Tozot, grapes grown on sacred Armenian soil. Like the Vitruvian Man in our emblem — symbol of harmony and inner truth — this wine balances strength and elegance. Aged in oak, it speaks of centuries of resilience preserved in every drop.

FOOD PAIRING

Perfect with roasted lamb, grilled steak, mushroom risotto, or aged hard cheeses. A noble companion for festive and sacred moments alike.



Gold Medal
CONCOURS MONDIAL DE BRUXELLES 2026 ·
YEREVAN



CONCOURS MONDIAL DE BRUXELLES 2026

Gold Medal

Sacrae Rosae Reserve Red Dry Wine 2023 · 13.1° vol

22 May 2026

Yerevan, Armenia

5 Judges

Poland

Italy

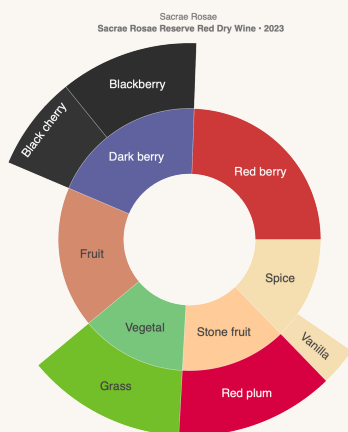
Hong Kong

Georgia

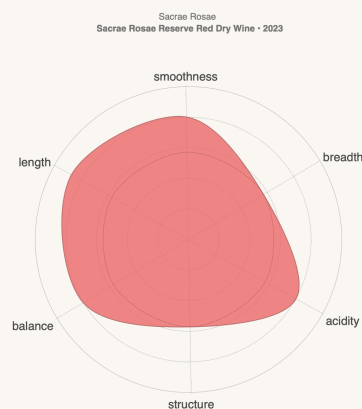
Armenia

“Fresh red fruit, blackberry and black cherry on the nose. Juicy crisp texture, soft tannins, elegant and harmonious on the palate.”

OFFICIAL JURY PROFILES — CONCOURS MONDIAL DE BRUXELLES



AROMATIC PROFILE



TASTE PROFILE

CMB | CONCOURS
MONDIAL *de*
BRUXELLES

awards the
Gold Medal
2026

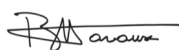


for

Sacrae Rosae Reserve Red Dry Wine 2023

Produced by

Sacrae Rosae



BAUDOÏN HAVAUX
Competition Chairman

CMB
CONCOURS MONDIAL
de BRUXELLES

WWW.CONCOURSMONDIAL.COM



QUENTIN HAVAUX
Competition Director



WHITE DRY WINE · CMB MERIT 2026

Reserve White 2023

★★★★★ 4.98 / 5 · 106 votes

COUNTRY	Armenia
GRAPE VARIETY	Voskehat 100%
ALCOHOL	13% vol
AGEING	12 months in oak barrels
BOTTLE	750 ml

VINIFICATION

Gentle pressing and controlled fermentation followed by oak barrel aging for complexity and structure.

TASTING NOTES

Amber in color, with quince, white fruits and berry aromas. Full-bodied and balanced, with layered depth.

The Divine Balance

Crafted solely from the ancient Armenian grape Voskehat, this white reserve reflects purity, wisdom and renewal. It embodies the symbolism of the Holy Grail Chalice in our emblem — sacred truth and the mysteries of faith. Aged in oak, it offers a transcendent experience for those who seek harmony in the natural and spiritual world.

FOOD PAIRING

Excellent with grilled fish, creamy pasta, soft cheeses, or roasted poultry. Ideal for moments of contemplation and refined gatherings.

CMB

MERIT
2026

CMB Merit
CONCOURS MONDIAL DE BRUXELLES
2026 · YEREVAN

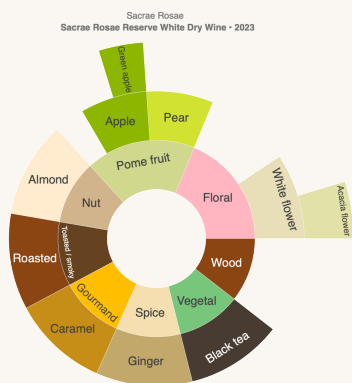
May 2026

Yerevan, Armenia

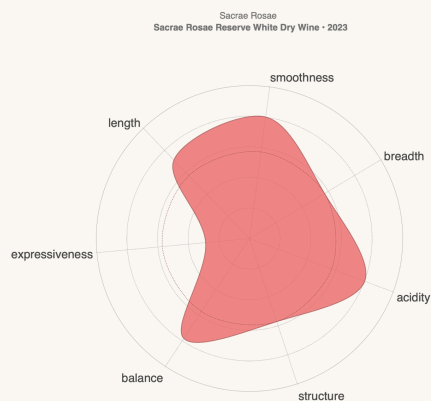
Concours Mondial de Bruxelles

“Candied pear, green apple and white flowers on the nose. Fresh, with well-integrated acidity.”

OFFICIAL JURY PROFILES — CONCOURS MONDIAL DE BRUXELLES



AROMATIC PROFILE



TASTE PROFILE



RED DRY WINE

Aged Red 2023

★★★★★ 4.97 / 5 · 104 votes

COUNTRY	Armenia
GRAPE VARIETY	Haghtanak 50%, Areni 25%, Milagh 25%
ALCOHOL	13% vol
AGEING	12 months in oak barrels
BOTTLE	750 ml

VINIFICATION

Fermented on skins in stainless steel tanks, then aged in Armenian oak barrels for structure and oak complexity.

TASTING NOTES

Ruby red in color, with red fruits, cherry and plum aromas. Smooth on the palate, with light tannins and subtle oak notes.

The Flame of Revelation

This wine embodies the spiritual depth of Vinum Sacrae Rosae. Made from Haghtanak, Areni and Milagh, it reflects the sacred harmony of the seal — the strength of the Vitruvian Man, the elegance of the Fleur-de-Lis and the mystery of the Chalice. Its deep ruby color recalls ancient offerings, while oak aging adds sacred complexity once known only to monastic winemakers.

FOOD PAIRING

Ideal with grilled lamb, beef stew, duck confit and hard cheeses. Serve during intimate dinners or moments of reflection.



WHITE DRY WINE

Aged White 2023

★★★★★ 4.90 / 5 · 107 votes

COUNTRY	Armenia
GRAPE VARIETY	Voskehat 100%
ALCOHOL	13% vol
AGEING	8 months in oak barrels
BOTTLE	750 ml

VINIFICATION

Controlled fermentation and oak aging to develop acidity balance and aromatic complexity.

TASTING NOTES

Amber in color, with quince and white fruit aromas. Balanced on the palate, with lively acidity and a long finish.

The Whisper of Light

This wine carries the purity and grace of Armenia’s ancient soul. Made from the indigenous Voskehat grape and aged in oak, it reflects the divine clarity symbolized by the Fleur-de-Lis. Just as the sacred rose bloomed above the chalice in our legend, this wine reveals itself softly but profoundly, illuminating the senses.

FOOD PAIRING

Pairs beautifully with roasted chicken, creamy seafood pasta, grilled vegetables and soft cheeses. Ideal for serene gatherings or contemplative evenings.

PART TWO

The Grapes

NATIVE ARMENIAN VARIETIES



RED · NATIVE VARIETY

Haghtanak

“Victory” · Ararat plateau

DETAILED DESCRIPTION

Haghtanak is a local grape with a late maturation period. The name “Haghtanak” means “victory” in Armenian. Since its juice and pulp have an intense red color, Haghtanak is an important part of many blends, but is also suitable for making high-quality varietal wines with good aging potential. Haghtanak is primarily spread in the Ararat plateau.

BERRY COLOUR	Black (noir)	VARIETY TYPE	Bred Armenian (20th c.)
ORIGIN	Ararat plateau	RIPENING	Late-ripening
CLUSTERS & BERRIES	Intensely red juice & pulp (teinturier)	VIGOUR & YIELD	Good aging potential; valued in blends
MUST POTENTIAL	Deep colour and firm structure		

WINE STYLE

Richly complex wines are crafted from Haghtanak, that transfer the rapture of triumph. Rich in tannin structure, Haghtanak wines are granted a subtle purple hue and fruity aromas of blackberry, blackcurrant, plum and cherry, as well as vanilla and cloves. Occasionally the bouquet presents pepper and hints of coffee and chocolate.

FOOD PAIRING

Haghtanak wines go perfectly with gentle veal dishes and salads dressed with balsamic vinaigrette, creamy blue cheese and tasteful tahini.

Featured in · Reserve Red 2023 · Aged Red 2023



RED · ANCIENT AUTOCHTHON

Areni

Areni Noir · Vayots Dzor, Arpa valley

DETAILED DESCRIPTION

Areni, or Areni Noir as they call it abroad, is one of the most treasured Armenian indigenous varieties. Some of its grapevines as old as 120 years can still be found in Armenia. It is mainly spread in the western part of Vayots Dzor, along the Arpa river bank. This old variety originates from the same gorge where the oldest winery in the world (4100 BC) has been excavated, and archeogenetic studies speak to its uninterrupted cultivation spanning millennia.

BERRY COLOUR	Black (noir)	VARIETY TYPE	Ancient autochthon
ORIGIN	Vayots Dzor, Areni village	SYNONYMS	Areni, Areni Noir
RIPENING	Mid to late ripening	CLUSTERS & BERRIES	Medium bunches; thick-skinned black berries
VIGOUR & YIELD	Vigorous; vines up to 120 years fruitful	MUST POTENTIAL	Elegant, balanced, age-worthy wines

WINE STYLE

Young Areni wines are notable for intense color, expressed acidity and freshness, with delicate aromas of cherry, blackcurrant and black pepper. With exposure to Armenian oak, reserve Areni grows noble and velvety, enriched with blackberry, plum, black olive and pomegranate — a unique reflection of Vayots Dzor's terroir.

FOOD PAIRING

Areni Noir is perfectly matched with veal and lamb dishes, roasted poultry, meat gravy casseroles, hard cheeses and grilled forest mushroom — at its best with traditional Armenian barbecue.

Featured in · Reserve Red 2023 · Aged Red 2023



RED · RARE AUTOCHTHON

Tozot

“Dusty” · Vayots Dzor old vineyards

DETAILED DESCRIPTION

Tozot mainly grows in old vineyards of Vayots Dzor and belongs to the oriental eco-geographical group of grapes. It has dense, conical bunches and black, slightly elongated medium-sized berries. The skin is of medium thickness, covered with heavy bloom, for which it derives its name (meaning dusty). Because of its scarcity, Tozot is mainly used in blends with other exclusive Armenian varieties, especially Areni.

BERRY COLOUR	Black (noir)	VARIETY TYPE	Oriental eco-geographical group
ORIGIN	Vayots Dzor (old vineyards)	SYNONYMS	Name means ‘dusty’ (heavy bloom)
CLUSTERS & BERRIES	Dense conical bunches; heavy bloom	VIGOUR & YIELD	Scarce; mainly used in blends
MUST POTENTIAL	Unique flavour, pleasant crispness		

WINE STYLE

Tozot produces deeply pigmented, full-bodied reds with an inky core and a dusty, almost smoky character. Expect ripe black fruit (blackberry, black cherry, dried plum) layered with cocoa, tobacco leaf, dried herbs and a stony mineral edge typical of Vayots Dzor’s volcanic soils. Tannins are firm but fine-grained; the finish is long and pleasantly crisp.

FOOD PAIRING

Tozot’s structure calls for slow-cooked dishes: khorovats, kchuch, harissa, ghapama and tolma; also braised short ribs, lamb shoulder, venison and aged hard cheeses. Serve at 16–18 °C; decant younger vintages.

Featured in · Reserve Red 2023



RED · AUTOCHTHON

Milagh

“Hung grape” · Ararat region

DETAILED DESCRIPTION

Originally from the ancient Armenian land of Urmia, Milagh is translated as a “hung grape”, deriving its name from times when grapes were hung from nets to dry over winter. Nowadays this autochthonous, late-ripening variety is widely spread in the region of Ararat. Milagh is used for varietal wines as well as in blends together with Areni, Haghtanak and other prominent red varieties.

BERRY COLOUR	Black (noir)	VARIETY TYPE	Indigenous autochthon
ORIGIN	Ararat region (from Urmia)	SYNONYMS	Milahi, Malagi
RIPENING	Late-ripening	VIGOUR & YIELD	Widely spread in the Ararat region
MUST POTENTIAL	Varietal wines and red blends		

WINE STYLE

Armenia’s rich terroir allows crafting Milagh wines of varying styles. Milagh’s terroir-driven, light aromas of blackberry and blackcurrant, fig and plum are enhanced by black pepper, spices and smoky notes.

FOOD PAIRING

The expressive yet delicate character of Milagh is enjoyed with pork, veal, lamb or venison dressed with mushroom sauce and herbs. Soft and rich in flavor with balanced tannin, it complements a range of savory dishes.

Featured in · Aged Red 2023



WHITE · ANCIENT AUTOCHTHON

Voskehat

“Golden Berry” · the Queen of Armenian grapes

DETAILED DESCRIPTION

Voskehat is an ancient Armenian autochthonous variety and “the queen” of Armenian grapes. Some of its vines have endured over 150 years and are still fruitful. Its cultivation began about 3,500 years ago, as shown by archeological excavations of Teishebaini. Translating to golden berry, Voskehat is late-ripening and widespread in Ashtarak, Ejmiatsin and Armavir; its berry has a yellow-white or amber hue with small brown spots.

BERRY COLOUR	White / golden	VARIETY TYPE	Ancient autochthon — ‘queen’
ORIGIN	Aragatsohn & Armavir	SYNONYMS	Voskehat (‘golden berry’)
RIPENING	Late-ripening	CLUSTERS & BERRIES	Golden-yellow berries at full ripeness
VIGOUR & YIELD	Hardy; vines over 150 years fruitful	MUST POTENTIAL	High-quality whites, balanced acidity

WINE STYLE

Voskehat wines amaze with straw color and golden shades, sometimes a pale golden-green reflection. Depending on the method, Voskehat turns into pungent and crisp wines. Prevailing aromas of fresh white fruits, hints of citrus like lime peel, freshly cut grass and gentle alpine flowers; the aftertaste reveals pleasant acidity and notes of bee wax.

FOOD PAIRING

Voskehat is harmonious with sweet shellfish, chicken, turkey, pork and veal, as well as risotto, pasta and creamy butter sauces. By itself it is an alluring aperitif year-round.

Featured in · Reserve White 2023 · Aged White 2023



VINUM SACRAE ROSAE

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SCAN TO OPEN THE DIGITAL CATALOGUE