

Vodka distillation master class

 B&B Odzun

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We offer distillation masterclass and tasting of traditional Armenian fruit alcoholic drink - vodka.

During the master classes, tourists are given the opportunity to participate in all the processes of making, to be fully informed about the details and nuances, extra time is allocated to satisfy all questions, interests, filming is allowed as well.

Wild pears, apples, rye, plums and apricots are used for fruit vodkas making. The acidification process is done in a natural - barrel way. Coal, thermometer and perforator are used during the masterclass.

The masterclass is organized in the yard of **Odzun B&B**, 50 meters away from which there is a deer forest, Odzun monastery, a monument dedicated to the victims of the First World War.


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