TRINITY CANYON VINEYARDS



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Voskehat Ancestors' Dry natural amber wine 2018

Region

Aghavnadzor, Vayots Dzor, Armenia.

Terroir

Volcanic soil with high content of sand and gravel. Continental climate with around 250 days of sunshine per year. Vineyard elevation – 1450 m above sea level.

Technical Information

Varietal: 100% Voskehat.

Alcohol: 12%.

Pruning and growing system

Basket, bush vine.

Vinification

This natural amber wine is made from Voskehat grapes harvested from centuries-old own-rooted vineyards. It was naturally fermented for over a month and macerated for 5 months in karas, the Armenian terracotta vessels, buried in the ground. The wine is unfined, unfiltered. No added sulfites and eggs.

Colour

Amber with brick reflection.

Flavour profile

This extraordinary expression of Voskehat is based on an ancestral method of white winemaking with a skin maceration technology. Expressed acidity and a hint of silky tannins and dry fruits create an exceptional balance and complexity. Elegant fruity bouquet with the typical scents of dry apricots, ripe yellow fruits and essence accompanied by the notes of cinnamon and fresh grass.

Serving

Best consumed on its own or paired with aged cheeses.

Ageing

This wine can be immediately consumed but will reveal its true potential in 2 years. It can be kept for 6 years in a good cellar.