



Origin: Arpa valley, Vayots Dzor Region, Armenia

Climate: Dry continental climate and large diurnal temperature fluctuations with the average annual rainfalls of 400 mm and mountain-valley winds. The average air temperature in January is 5°- 6°C, with a coldest temperature of -22°C and highest of +35°C in July-August.

Vineyards: 3,5 ha of estate vineyards on Arpa valley hillsides of Vayots Dzor Region, Armenia.

Altitude: 1,200-1,250 meters asl,
soil: ideal combination of the sand, silt and clay,
age: 6-10 years,
density: 3000 grapes / ha,
yield: 4000 - 5000 kg / ha.

Harvest date: End of October 2017. Hand harvested in 15 kg boxes.

Vinification: Hand harvested, and selected grapes undergo fermentation in stainless steel tanks at 25°-28°C for 15-20 days, followed by malolactic fermentation. Wine is aged in 350 l Caucasian oak barrels for eighteen months.

Blend information: 100% Areni Noir

Tasting notes: The wine has a range of aromas of various wild flowers and honey captivating smoky, gamy character with pronounced coffee, chocolate and tobacco. Its elegant palate with silky tannins, rich acidity and exceptional balance and harmony leads to captivating long pleasant finish.

Alcohol: 13.5 % vol.

Contains sulfites: Yes.

Ideal serving temperature: 16° to 18° C.

Serving suggestions: Pairs well with all red meats, aged cheese and spicy food.

Chief winemaker: Armen Khalatyan

