

Zorah, `Karasi` Areni Noir 2017

Yeghegnadzor, Vayots Dzor, Armenia



Grape Varieties	100% Areni Noir
Winemaker	Zorik Gharibian
Closure	Synthetic Cork
ABV	13.5%
Acidity	4.31g/L
Wine pH	3.63
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

Zorik Gharibian, an Armenian based in Italy, worked with Attilio Scienza to find precisely the right location for this exciting project. After three years of research and detailed analysis of every aspect of the region, he finally bought the land in Vayotz Dzor. This is historically known as the most prestigious wine region in Armenia. The intention was to create a wine of the highest international quality. Winemaker Alberto Antonini and viticulturalist Stefano Bartolomei brought a great deal of passion and planning to the project, as well as a profound understanding of how to make it a success.

VINEYARDS

Zorah has 15 hectares of vineyards, surrounded by mountains at 1,400 metres above sea level and only a little over a kilometre from a 6,100 year old winery. The vineyards are situated in the small rural village of Rind, in the heart of Vayotz Dzor. Long dry summers with plenty of sunlight and high daytime temperatures that contrast with cool nights encourage a lengthy growing season. The phylloxera-free soils are rocky and rich in limestone, helping maintain moisture for the vines during the intense summer heat. The indigenous vines are grown on ungrafted rootstock as the area is unaffected by Phylloxera. Extremely resistant to disease and with a very thick skin Areni Noir has developed the unique capacity to adapt perfectly to the extreme climate of Vayotz Dzor, its natural habitat.

VINTAGE

2017 was an unusual year with winter temperatures reaching record lows, down to -18°C. Spring was also cold and wet but summer brought hot, sunny days and cooler nights with little rainfall. Healthy grapes were hand picked in mid-October.

VINIFICATION

Fermentation took place in temperature-controlled concrete vats with indigenous yeasts, the micro oxygenation in the concrete being similar to that of the traditional clay amphorae 'karas' in which the wine is then aged for around twelve months. The 'karas' used are of varying sizes and can be seen in many homes in the village. Some are buried in the ground while others are stored above ground, each giving their own unique nuances to the wine. The wine was very lightly filtered before bottling, and spent a further six months ageing in bottle before release.

TASTING NOTES

This wine has aromas of lightly spiced red fruits. The palate reflects the nose with hints of red fruits interwoven with an earthy savouriness and dried herbs. The palate is full bodied and generous with vibrant chalky tannins and a touch of graphite on a long mineral finish.