

Zorah, `Voski` 2018

Yeghegnadzor, Vayots Dzor, Armenia



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. These conditions enable the ancient native varieties, Voskèak and Garandmak, to reach their full potential.

VINTAGE

2018 began with an unusually mild winter, which meant that the season began early at the beginning of March. Spring was exemplary with average rainfall, and was followed by a warm summer with significant temperature variations between day and night, which helped the grapes maintain good levels of acidity. The harvest took place at the end of September and only the very best bunches were selected.

VINIFICATION

Upon arrival at the winery, the hand-picked grapes were destemmed and crushed before fermentation took place in large temperature-controlled concrete tanks with no epoxy resin lining and using only natural yeast. The wine was then aged in rough concrete tanks for 11 months and a further six months in bottle prior to release.

TASTING NOTES

This wine has generous aromas of lemon, pear, peach and pomelo. It has a rich texture and a beautiful freshness on the palate, supported by a soft and subtle minerality.

Grape Varieties	50% Garandmak 50% Voskéat
Winemaker	Zorik Gharibian
Closure	Natural Cork
ABV	13.5%
Acidity	4.73g/L
Wine pH	3.31
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan