

`Karasi` Areni Noir 2014

Yeghegnadzor, Vayots Dzor, Armenia



Grape Varieties	100% Areni Noir
Winemaker	Alberto Antonini
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl, 150cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Zorik Gharibian was born in Iran, into a family who had fled Armenia in 1915. When the Iranian revolution began, his parents sent him to the Armenian school in Venice, Italy. After completing his studies, Zorik remained in Italy and built a successful fashion business which enabled him to pursue his winemaking passion and invest in the Zorah project back in Armenia. In 2006, Zorik planted a six-hectare vineyard in Armenia's Yeghegnadzor Valley, at an elevation of 1,370 metres, close to Mount Ararat and just two kilometres from one of the world's oldest wineries, dating back 6,100 years. His vineyards are ungrafted, as phylloxera has never reached this remote area of Armenia. It was from these vines that the Zorah project was born.

VINEYARDS

Zorah have 15 hectares of vineyards, surrounded by mountains at 1,400 metres above sea level and only steps away from a 6,100 year old winery. The vineyards are situated in the small rural village of Rind in the heart of Vayotz Dzor, Armenia's quintessential grape growing region for quality wines. Long dry summers, with good sunlight and high daytime temperatures contrast with cool nights, encouraging a lengthy growing season. The 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.

VINTAGE

After one of the coldest winters on record, with temperatures hitting lows of -20°C, 2014 was an exemplary year. Not as hot as 2013, 2014 was warm with a dry growing season characterised by strong sunlight and balanced by fresh night-time temperatures. Cooler and slightly humid conditions during harvest resulted in wines with good acidity and structure. Harvest took place between middle to end of October.

VINIFICATION

The grapes were harvested by hand into small 15 kilo crates. After de-stemming, the grapes were gently crushed. Fermentation and maceration on the skins took place in concrete tanks with no epoxy lining. Malolactic fermentation occurred naturally. The wine is aged partially in concrete tanks, partially in large untoasted wooden casks in order to soften tannins, but mainly in traditional Armenian amphorae (karas) of varying sizes which were sealed with wax and buried partially below ground to maintain a constant temperature. The wine was very lightly filtered before bottling, and spent a further six months ageing in bottle before release.

TASTING NOTES

Bright ruby red in colour, this wine has complex aromas of red fruits, lightly spiced with an elegant toasted note. The palate reflects the exotic nose with hints of soft red fruits, dried mountain herbs and wild earth. Generous and soft with balanced, full-bodied structure and mature tannins before a long, evolved mineral finish.