

ZORAH

Zorah, `Karasi` Areni Noir 2014

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 Vayots 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 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 Vayots 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 destemming, 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.



VINTAGE INFORMATION

Vintage	2014
Region	Yeghegnadzor, Vayots Dzor
Grape Varieties	100% Areni Noir
Winemaker	Alberto Antonini
Features	Sustainable, Vegan, Vegetarian
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl, 150cl