

Zorah,
`Chilar` 2021
Yeghegnadzor, Vayots Dzor, Armenia

ZQRAH



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| Grape Varieties | 100% Chilar |
| Winemaker | Zorik Gharibian |
| Closure | Natural Cork |
| ABV | 13.5% |
| Residual Sugar | 0.19g/L |
| Acidity | 3.9g/L |
| Wine pH | 3.8 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Practising Organic, 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 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. With no vineyards dedicated solely to Chilar, the grapes are sourced from 30 to 40-year-old vines that are planted among the other varieties on the estate.

VINTAGE

The 2021 vintage began with a cold winter with temperatures as low as -15°C and lots of snow. The snow continued well into March, which was unseasonably cold. Spring brought rain but temperatures began to rise. By May, it was warm and dry, and as the summer months came the temperature raised further for a hot and dry summer. By late summer, the region saw excellent temperature variations between day and night (+/- 20°C) which aided in creating extremely aromatic grapes with favourable levels of acidity. All grapes were hand picked in early September.

VINIFICATION

Once at the winery, the hand-picked grapes underwent fermentation, with around 60 days skin contact, in old, large traditional Armenian clay amphorae, known as Karasi. Only natural yeasts were used during the fermentation process. The wine then aged in amphorae for around 9 months before being gently filtered and bottled, where it continued to age for a further 10 months prior to release.

TASTING NOTES

Pale lemon in colour, despite the skin contact, this wine is beautifully balanced and textural. The nose boasts fresh pear and stone fruit aromas, particularly peach and apricot. There is a harmonious depth to the palate, with nutty and creamy notes. There is a bright and pleasant acidity which leads to a long finish.

LIBERTY WINES