

Zorah,

`Karası` Areni Noir 2022

Yeghegnadzor, Vayots Dzor, Armenia



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, situated at 1400-1600 metres above sea level in the small rural village of Rind, in the heart of Vayots Dzor. Long dry summers with plenty of sunlight and high daytime temperatures that contrast with cool nights encourage a lengthy growing season. The soils consist of a sandy top layer over rocky, low vigour limestone which helps to maintain moisture for the vines during the intense summer heat. The indigenous vines are grown on ungrafted rootstocks as the area is unaffected by Phylloxera and are trellised using the single guyot system with drip irrigation. 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 Vayots Dzor, its natural habitat.

VINTAGE

The winter season was mild, characterised by substantial snowfall that persisted into March. Spring was notably cold and wet, while summer brought warm and dry conditions. September experienced cold nights followed by warm days, with temperature variations of approximately 20°C. The harvest occurred in early to mid-October, with all grapes being meticulously hand harvested, ensuring that only the finest bunches were selected.

VINIFICATION

Grapes were hand picked and selected. Upon arrival at the winery, fermentation took place with indigenous yeasts in temperature controlled concrete tanks. After fermentation the wine was aged for 12 months in traditional Armenian clay amphorae, made from local clay. Following ancient Armenian wine-making techniques dating back 3000 years, the amphorae are three quarters buried to improve the circulation of the wine in the vessel and to have a constant temperature during the ageing process. The bottled wine was then aged for a further 6 months prior to release.

TASTING NOTES

Deep ruby red in colour, this wine has a spicy and herbal character alongside bright red fruits and cherry aromas. The tannins are delicate and well integrated. The acidity carries the wine to a long and lively finish.