

Zorah,
`Yeraz` 2019
Yeghegnadzor, Vayots Dzor, Armenia

ZORAH



Grape Varieties	100% Areni Noir
Winemaker	Zorah
Closure	Natural Cork
ABV	13%
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

The vineyards are situated at 1,600 meters elevation and comprise centennial bush vines, with 85% planted to Areni and 10-15% to unidentified indigenous varieties established approximately a century ago. Due to the advanced age of these vines, yields are naturally constrained, with irregular fruit production across individual plants, though grape quality remains exceptional. These pre-phylloxera vines are ungrafted and thrive in limestone-rich sedimentary soils without irrigation. Harvest takes place from mid to late October, with meticulous hand selection of only the finest bunches to ensure optimal quality standards.

VINTAGE

The 2019 vintage began with a mild winter characterised by substantial snowfall, followed by an early season start in March. Spring brought unusually cool temperatures and considerable rainfall that slowed vine development. July delivered warm conditions, though August and September proved exceptionally cool, particularly during the evenings, extending the ripening period. Harvest commenced in mid-October, yielding grapes that benefited from the extended hang time and significant diurnal temperature variation during the final ripening phase.

VINIFICATION

Fermentation took place in temperature-controlled concrete tanks using indigenous yeasts. The wine aged in large traditional amphorae buried three-quarters underground, following local tradition, for nearly 24 months, with brief passages in large untoasted casks to soften tannins. The wine underwent an additional 12 months of bottle ageing before release.

TASTING NOTES

The wine displays a medium ruby colour with initial aromas of black fruits that evolve into intriguing spiced red fruit and earthy notes. The palate reveals beautifully silky tannins and a medium body, delivering intense waves of flavour with remarkable finesse. The finish is very long and distinctly mineral, showcasing the wine's complexity and elegance.