

Zorah,

‘Voski’ 2023

Yeghegnadzor, Vayots Dzor, Armenia

ZQRÄH



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. Both ancient native grape varieties, Voskéak and Garandmak, have been present in Armenia for millennia. Both Varieties are present throughout Armenia's territory but, the exceptional terroir of Vayots Dzor, with its high altitudes and elevated daytime temperatures but cool nights, yield distinctively balanced fruit in this region and highlight the full potential of these grapes.

VINTAGE

The winter season was predominantly mild, with an unusual heavy snowfall occurring in March. The spring season commenced with snow, accompanied by rain during the early part of the season. From May onwards, the rain ceased, and the climate returned to normal, with a warm summer season extending well into September and October.

VINIFICATION

Upon arrival at the winery, the hand picked grapes were destemmed and crushed before fermentation took place in large temperature-controlled concrete tanks with no epoxy resin lining and using only natural yeast. The wine was then aged in rough concrete tanks for 11 months with a further 6 months in bottle prior to release.

TASTING NOTES

Golden yellow in colour, this wine has a remarkable acidity due to the high elevation of the vineyards. The nose boasts aromas of lemon, pear, peach and pomelo. On the palate, the finish is long and complex with a soft and subtle minerality.

LIBERTY WINES