

Zorah

Armenia - Rind - Yeghegnadzor



ZORAH

Ownership/Founders Zorik Gharibian

Start of Activity 2001

Vitiviniculture Traditional

Hectares 15

Bottles produced 50.000

HERITAGE - CHILAR

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Production area: Vayotz Dzor - Armenia

Terrain: vecchie viti a 1400 metri di altitudine, i terreni sono di bassa vigoria, sub-alcalini e ricchi di calcare e grossi sassi con un primo strato di sabbia

Harvest: manual

Vinification: Fermented and aged in old, large traditional Armenian clay amphorae, known as Karasi, with about 60 days of skin contact

Refinement: continued in local clay amphorae for about 9 months with an additional 10 months in bottle. Natural yeast. Very mild filtration before bottling

Color: Straw yellow with golden green hues

Fragrance: Round but fresh flavors of pear and white peach

Flavor: Slightly grainy texture and a long, pure, straightforward citrus finish

Alcoholic Grade: 13.5% vol



Zorik Gharibian, an Armenian raised and educated in Italy between Venice and Milan, has decided to invest his heart and soul in his true passion: wine. This is how Zorah was born, in the land of his fathers, to create unique wines that tell of his modern ethos but with deep traditional roots. In a 'special' place surrounded by spectacular mountains, 1,400 metres above sea level and a stone's throw from the oldest of 'oenological' sites, a 6,100 year old cellar, lies Zorah's vineyard. It is located in the small rural village of Rind, in the heart of Yeghegnadzor, the Armenian region most suited to the production of wines that are both elegant and full-bodied. Zorik, together with his son Oshin who has recently joined him, with his Areni Noir vinified in amphorae (karas) and cement or in a large barrel amphora as the Yeraz (dedicated to his wife!) is to date the best interpreter of this ancient land of the East.