

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 who grew up and was educated in Italy between Venice and Milan, decided to invest heart and soul in his true passion: wine. This is how Zorah was created, in the land of its fathers, to produce unique wines that talk about his modern ethics and his deep traditional roots. The Zorah vineyards are planted in a very special place, surrounded by spectacular mountains, where snow often falls, at an altitude of 1400 metres a.s.l. just a short distance from the oldest wine area. The winery is 6,100 years old and is located in the small rural village of Rind, in the heart of Yeghegnadzor, the Armenian region that is most suitable for producing elegant and full-bodied wines. Karasi, which is made with only Areni Noir, a native Armenian grape, is vinified in Karas (Armenian urns) resulting a delicate, elegant wine, a reflection of its land.