

Zorah

Armenia - Rind - Yeghegnadzor



ZORAH

Ownership/Founders Zorik Gharibian

Start of Activity 2001

Vitiviniculture Traditional

Hectares 15

Bottles produced 50.000

HERITAGE - SIRENS

Sirens

Production area: Vayotz Dzor - Armenia

Terrain: vecchie vigne a 1400 metri di altitudine. Suoli sedimentari argillosi

Harvest: manual

Vinification: both grape varieties are fermented separately in traditional Armenian karasse that are three-quarters buried in the ground. Ararati is in contact with the skin

Refinement: the grapes are blended together and aged for about two years in a mixture of clay amphorae (karasses) and raw concrete vats without epoxy coating. Another 12 months in bottle

Color: Straw yellow with golden green hues

Fragrance: aromas of red and black fruits

Flavor: A full-bodied wine with tight tannins and notes of black fruits, pomegranate and licorice

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.