

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 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.