

# 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.