

Zorah

Armenia - Rind - Yeghegnadzor



ZQRAH

Ownership/Founders Zorik Gharibian

Start of Activity 2001

Vitiviniculture Traditional

Hectares 15

Bottles produced 50.000

KARASI

100% Areni Noir

Production area: Vayotz Dzor - Armenia

Terrain: viti a piede franco a 1400 metri di altitudine su terreno sabbioso e roccioso ricco di calcare

Harvest: manual

Vinification: Spontaneous fermentation with indigenous yeasts in steel and rough unresined concrete containers

Refinement: steel and concrete

Color: ruby red

Fragrance: aromas of red and black fruits

Flavor: Full, warm, spicy, savory and rich in fruit, with good freshness

Alcoholic Grade: 14% 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.