Zorah

Armenia - Rind - Yeghegnadzor



ZQRAH

Ownership/Founders Zorik Gharibian
Start of Activity 2001
Vitiviniculture Traditional
Hectares 15
Bottles produced 50.000

V O S K ì

Voskeat - Garandmak

Production area: Vayotz Dzor - Armenia
Terrain: vecchie viti a 1400 metri di altitudine su terreno sabbioso e calcareo
Harvest: manual
Vinification: Voskèak and Garandmak, ancient indigenous varieties, have been present in Armenia for millennia. Voskèat means "golden seed" and is believed to be the grape of the Queen of Armenia. It is a delicate, golden-colored grape with small, compact and relatively thin berries. Garandmak, in translation "big tail," is one of the most widely planted grapes, greenish-yellow in color, with larger, thicker-skinned berries and compact clusters. Fermentation takes place in large, temperature-controlled concrete tanks, deliberately left rough to promote micro-oxygenation, using only natural yeast
Refinement: aging then continues in concrete vats for 11 months, with an additional 6 months in bottle. Cement is preferred to stainless steel because it allows the wine to breathe during the aging period, enhancing the character of the wine
Color: Straw yellow with golden green hues
Fragrance: Floral and spicy, with notes of yellow fruit
Flavor: smooth and enveloping, enlivened by good flavor and vibrant freshness
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. Zorik, together with his son Oshin, with his Areni Noir vinified in amphorae (karas) and concrete or in amphorae and large barrels such as Yeraz (a wine dedicated to his wife!), is currently the finest interpreter of this ancient eastern land.