

# Zorah

Armenia - Rind - Yeghegnadzor



## ZORAH

**Ownership/Founders** Zorik Gharibian

**Start of Activity** 2001

**Vitiviniculture** Traditional

**Hectares** 15

**Bottles produced** 50.000

## VOSKÌ

**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. 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.