

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 raised and educated in Italy between Venice and Milan, has decided to invest his heart and soul in his true passion: wine. This is how Zorah was born, in the land of his fathers, to create unique wines that tell of his modern ethos but with deep traditional roots. In a 'special' place surrounded by spectacular mountains, 1,400 metres above sea level and a stone's throw from the oldest of 'oenological' sites, a 6,100 year old cellar, lies Zorah's vineyard. It is located in the small rural village of Rind, in the heart of Yeghegnadzor, the Armenian region most suited to the production of wines that are both elegant and full-bodied. Zorik, together with his son Oshin who has recently joined him, with his Areni Noir vinified in amphorae (karas) and cement or in a large barrel amphora as the Yeraz (dedicated to his wife!) is to date the best interpreter of this ancient land of the East.