

Zorah

Armenia - Rind - Yeghegnadzor



ZORAH

Ownership/Founders Zorik Gharibian

Start of Activity 2001

Vitiviniculture Traditional

Hectares 15

Bottles produced 50.000

YERAZ

100% Areni Noir

Production area: Vayotz Dzor - Armenia

Terrain: sabbioso, ricco di scheletro e ricchissimo di calcare

Harvest: manual

Vinification: fermentation takes place in rough unresined concrete tanks, using only natural yeast. Drawing inspiration from ancient local cultural traditions, Yeraz is then aged for long periods in local amphorae of various sizes, some of which are dug deep into the ground and sealed with wax to preserve the wine's intense flavors and authentic varietal purity. In addition to amphorae large unroasted barrels are used to soften tannins

Refinement: after light filtration, further bottle aging is carried out for another 12 months

Color: ruby red

Fragrance: aromas of red and black fruits

Flavor: Juicy and structured, with silky tannins that soften the palate

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.