

# 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 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.