

ZORAH

ZORAH “Karasi” 2016

GRAPE VARIETY – ARENI NOIR

Possibly one of the oldest grape varieties in the world Areni has been present in Armenia for millennia. Never grafted and on its own roots it is 100% indigenous to this land & with a unique DNA profile that does not match any other. Extremely resistant to disease and with a very thick skin Areni Noir has developed the unique capacity to adapt perfectly to the extreme climate of Vayotz Dzor, its natural habitat.

TERRITORY

The pinnacle of high altitude viticulture ZORAH’s vineyards are at 1400mtrs / 4500ft asl. A Phylloxera free terroir with low vigour, sub-alkaline, sandy, soil rich in limestone and large stones.

2016 VINTAGE INFORMATION

A year characterized with initial frost and a rainy spring followed by hot summer with high day-time temperatures and strong sunlight balanced with fresh cool nights, with day/night temperature differences averaging 20°C during ripening season. Dry until end of September. Harvest mid / end of October.

VINIFICATION AND AGING

Fermentation takes place in rough, temperature controlled, concrete tanks using only natural yeast, while the aging is in local amphorae of varying sizes (some buried in the ground and others above ground) for around 12 months. Further 6 months of aging in bottles.

TASTING NOTES

Mid bluish crimson. Lovely small-wild-berry aroma. Spicy and savoury with expressive dark fruit with wildness and energy. Vibrant tannins with a long evolved mineral on the finish.



