



TAKAR RED DRY 2019

Armavir Region, Aragatsotn

Armenia Wine Factory, Yerevan, Armenia

eCommerce # 314020 | 13.5 % alc./vol. | \$35.30

"Primary, youthful nose of crushed berries and vanilla, with cherry tones on the polished palate along with spice and black pepper."

Score – 90p for 2018 vintage (Decanter WWA, 2020)

The wine has a cherry red colour with purple hint. The nose evokes pleasant spiciness (vanilla, liquorice, overtones of pepper and clove) with cherry and blackberry on the background. The palate is precise with good tannins and nice structure.

Terroir:

Armenia Wine is a family winery that started in 2006 in Armavir, a region in the western part of Armenia, in the heart of the Ararat plain between Mount Ararat and Mount Aragats. Dry continental climate, high elevation, the vineyards are at ~1000 m. altitude.



Vinification:

Hand harvested at early October. 2 weeks of alcoholic fermentation at the controlled temperature ~27°C in stainless steel tanks and 1 month of maceration.

Variety: Areni 100%

Residual sugar: 4 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for lamb dishes, meats in sauce, roast poultry, soft cheeses, berry pies.

Decanter WWA'20 (18vntg)

90p & Silver

