



ARMENIA ROSE DRY 2024

Vayots Dzor, Aragatsotn

Armenia Wine Factory, Yerevan, Armenia

Vintages # 43735 | 12.5 % alc./vol. | \$21.95 | Release: 24-May-2025

Crafted from hand harvested indigenous Areni red grapes. This pale pink wine with a powerful combination of strawberry, cherry and flower aroma. The wine is opulent, aromatic and very well-rounded. It is open and long on the palate with the exceptional berry aftertaste.

Terroir:

Armenia Wine Factory family winery planted its first vineyards in 2006 in Aragatsotn.

The indigenous Areni grapes are hand harvested in the select vineyards of the historical winemaking region of Vayots Dzor at the southeastern end of Armenia. Continental climate. Vineyards are at an altitude of ~1,300 m.

The world's oldest wine cellar dating back 6,200 years was found by archaeologists in Vayots Dzor, inside the Areni Cave.



Vinification:

Free-run juice is left to rest in contact with skin for about 10 hours before pressing. Two weeks of alcoholic fermentation at the temperature between ~15°C in stainless steel tanks.

Variety: Areni 100%

Residual sugar: 4 g/L

Serving suggestion and food pairing: Serve at 10°C. Festive and versatile for all occasions and meals. Shines with soft cheeses, seafood, white meats and delicate deserts.