

Representing Star Producers Globally,



Servicing Star Markets Locally



MIJNABERD RKATSITELI WHITE DRY 2023

Mijnaberd Alco, Yerevan, Armenia

eCommerce # 50631 | 13.0 % alc./vol. | \$23.95

The aroma of the wine is subtle and fresh, filled with notes of tropical and citrus fruits, which create the atmosphere of a sunny tropical garden. The wine has a light but bright taste with refreshing notes of passion fruit, mango and orange, fresh acidity and an expressive fruity aftertaste.

*"Vibrant grapefruit aromas lead to a refreshing palate of lime, bergamot, and juicy white peach." **Score – Bronze (IWSC, 2025)***

History & Terroir:

Mijnaberd winery was founded in 2017. The name Mijnaberd is associated with the medieval fortress "Qagheni", built during the Bagratuni era in the X century. It is located at an elevation of 1450 meters above sea level in Dashtadem village, Talin city in the sun-kissed valleys of the Aragatsotn region, amidst Armenia's rugged landscapes, where the art of winemaking has been perfected over 6200 years. The vineyards carefully nurtured in the nutrient-rich soils, and caressed by the gentle breeze of the Armenian highlands.



Vinification:

The harvest is hand-picked and delicately pressed. After clarification, the must undergoes temperature-controlled fermentation. After stabilization, the wine is bottled and aged for at least 15 days.

Variety: Rkatsiteli 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 12°C. Pairs well with grilled seafood, salads with sweet citrus fruits and chicken.

IWSC'25 Bronze



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