



MIJNABERD HAGHTANAK RED DRY 2023

Mijnaberd Alco, Yerevan, Armenia

eCommerce # 50634 | 12.5 % alc./vol. | \$23.95



The aroma of the wine is rich, multi-layered, with notes of red and dark fruits and berries, especially cherries, blackberries and raspberries. The wine has a rich, harmonious, juicy taste with tones of dark berries and plum, light notes of green bell pepper and earthy nuances. The soft tannin structure gives the taste elegance and forms a long aftertaste.

*"Vibrantly floral with smooth flavours of candied cherry, ripe plum, raspberries and crisp red currants." **Score – Bronze (IWSC, 2025)***

History & Terroir:

Mijnaberd winery was founded in 2017. The name Mijnaberd is associated with the medieval fortress "Qagheneh", 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 grapes are hand-picked and gently pressed. The must undergoes maceration and thermo-controlled fermentation on the pulp. After stabilization, the wine is bottled and aged for at least 15 days.

Variety: Haghtanak 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Pairs well with herb-crusted pork tenderloin, roasted vegetables, lamb ribs.

IWSC'25

Bronze

