



AKOOM KANGUN WHITE DRY 2023

Mijnaberd Alco, Yerevan, Armenia

eCommerce # 50635 | 12.5 % alc./vol. | \$24.95

This wine captivates with aromas of ripe peach, fragrant jasmine, and subtle citrus that entice the senses. Expresses flavours of crisp green apple and juicy pear balanced by refreshing acidity and minerality, culminating in a truly unique expression.

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 harvest is hand-picked and delicately pressed. Cold fermentation in stainless steel tanks. The minimal intervention approach aimed to preserve the essence of the grape, showcasing its purest expression.

Variety: Kangun 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 12°C. Pairs well with grilled trout, fresh herbs, grape leaf tolma (dolma – stuffed wine leaves) and roasted chicken.

