

Representing Star Producers Globally,



Servicing Star Markets Locally

Special Selection Tigrani Red 2024

Armavir region

Jraghatspanyan Winery, Armenia

eCommerce # 52532 | 14.0% alc./vol. | \$46.95 *subject to change



Full-bodied, berries tones with pronounced aromas of blackberry, black currant and oak, with the harmonious taste of berries, oak and velvet tannins.

Terroir:

Our ancestors moved from Western Armenia to the Blur district of the historical capital of Armavir, here they planted vineyards and built underground cellars that date back to 1890s.

Jraghatspanyan Winery founded in 2018. Vineyards planted in village Bambakashat, Armavir region, Ararat valley, on clay soils at ~900 elevation where difference between day and night temperatures is dramatic during grape ripening period.



Vinification:

Handpicked, small batch. Fermentation with skin at controlled temperature ~27°C, special blend of the 6 small batch wines fermented by the different yeasts, aged in stainless steel tank 2 month, then 6 month in Caucasian oak, no less than 6 month in the bottle.

Variety: Tigrani 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for dishes of beef and lamb, solid types of cheese.

Gilbert & Gaillard'25 (22vntg)

DOUBLE GOLD