



## Armenia Pomegranate Semi-Sweet

Armenia Wine Factory, Yerevan, Armenia

eCommerce # 738657 | 12.0 % alc./vol. | \$25.0

*"A pure and authentic pomegranate wine blended with local Armenian grape Areni, fully dry, fresh, and balanced, with just a touch of volatile which lifts the ensemble. It smells indeed like pomegranate juice, complete with typical earth and twig notes - this is savoury and fruity at once, an appealing combination."*

**Score – 90p (John Szabo, Wine Align, 2018)**

*This is an elegant wine based beverage with a deep purple colour and unique bouquet of rich pomegranate and berry aromas, as well as sweet tannins. Complex, full bodied and with impressively refreshing aftertaste framed with chewy tannic structure.*

### History:

Armenia Wine Factory, a family winery planted its first vineyards in 2006 in Amavir, the winery was founded in 2008 in Aragatsotn.



### Vinification:

The fermentation is stopped to retain the natural sweetness, then blended with red wine for a perfect balance of acidity and sweetness.

**Variety:** Pomegranate 70%, Areni 30%

**Residual sugar:** 65 g/L

**Serving suggestion and food pairing:** Serve at 10°C. Excellent aperitif. Ideal for Roquefort cheese and is also a perfect accompaniment to desserts. Great with spicy Asian and fusion cuisine.

**WineAlign'18**

**90p**

**Prodexpo'18**

**GOLD**

**Guide on Armenian Wines by Arthur Sarkisian**

**GOLD**

