



Jraghatspanyan red dry 2022

Armavir region

Jraghatspanyan Winery, Armenia

eCommerce # 748805 | 13.0% alc./vol. | \$26.95 *subject to change



Full-bodied, fruit and floral tones with pronounced aromas of black currant, roses and spices enriched with 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, aged in stainless steel tank 12 month, no less than 3 month in the bottle.

Varieties: Tigrani 60%, Karmrahyut 40%

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.