



Special Selection Garan Dmak White 2022

Armavir region

Jraghatspanyan Winery, Armenia

eCommerce # 748813 | 13.5% alc./vol. | \$31.95 *subject to change

Floral, fruit delicate aroma with pear, green apple and orange, harmonious, fruit delicate taste with balanced acidity.

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. Controlled cold fermentation. Special blend of the 6 wines fermented by the different yeasts, aged in stainless steel tank 5 month, no less than 3 month in the bottle.

Variety: Garan Dmak 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect accompaniment for white meat, fish products and soft cheese.