



Jraghatspanyan Reserve red dry 2017

Armavir region

Jraghatspanyan Winery, Armenia

eCommerce # 909571 | 12.8% alc./vol. | \$49.70

Full-bodied, berries, and floral tones with pronounced aromas of spices, cherry, pomegranate 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, aged in stainless steel tank for 6 month, then in Caucasian oak barrel - 12 month, >6 month in the bottle.

Variety: Karmrahyut 50%, Tigrani 40%

Residual Sugar: 2 g/L

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

