





Floral, fruit delicate aroma with shades of almonds and beeswax, harmonious, fruit 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. Temperature controlled cold fermentation, aged in stainless steel tank 5 month, no less than 3 month in the bottle.

Variety: Kangun 100% Residual Sugar: 2 g/L

**Serving suggestion and food pairing:** Serve at 12ºC. Perfect accompaniment for white meat, fish dishes and soft cheese.

