



ARMENIA RED DRY 2023

Vayots Dzor, Aragatsotn

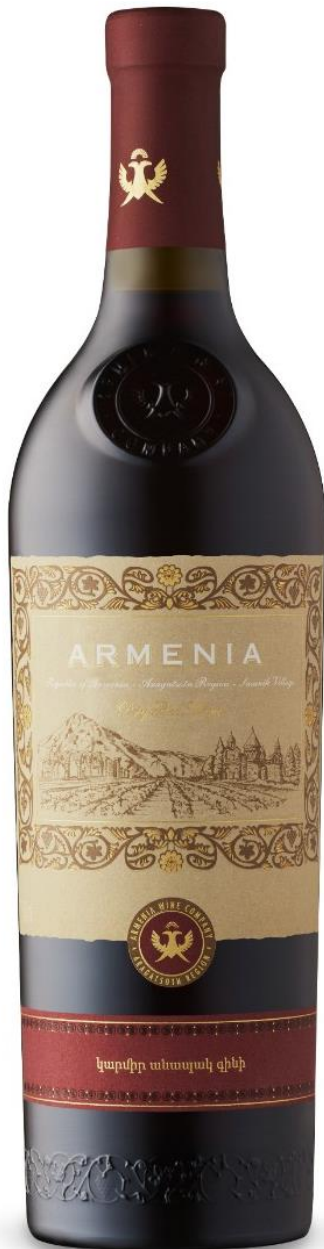
Armenia Wine Factory, Yerevan, Armenia

eCommerce # 917970 | 13.5 % alc./vol. | \$21.95 *subject to change

Crafted from a blend of two indigenous red grapes. Harmoniously floral and fruity aroma. Round and well-balanced this wine has a bright, unforgettable taste with notes of red berries and plum. Good structured and a smooth with elegant finish.

Terroir:

Armenia Wine Factory, a family winery planted its first vineyards in 2006 & the winery was founded in 2008 in Aragatsotn. The grapes for “Armenia Red” are handpicked in the selected vineyards of the historical winemaking region of Vayots Dzor at the southeastern end of Armenia. The world’s oldest wine cellar dating back 6200 years was found by archaeologists in Vayots Dzor, inside the Areni Cave. Continental climate. Vineyards are at an altitude of ~1500 m.



Vinification:

~14 days alcoholic fermentation and maceration at ~27°C. Natural malolactic fermentation in stainless steel tanks.

Varieties: Areni 85%, Haghtanak 15%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 18°C. Ideal for meats, chicken and cheese.



Mundus vini (20vntg)

Silver