

ZORAH

ZORAH “YERAZ” 2012

GRAPE VARIETY – ARENI NOIR

Possibly one of the oldest grape varieties in the world Areni has been present in Armenia for millennia. Never grafted and on its own roots, it is 100% indigenous to this land, with a unique DNA profile that does not match any other. Extremely resistant to disease Areni Noir has a unique capacity to adapt perfectly to continental climates. Through time it has developed a very thick skin which, while helping maintain the elegance and freshness of the grape, also protects it from the drastic day/night temperature variations (average 20°C /68°F) present during the summer months at the high altitudes of Vayotz Dzor.

TERRITORY

Extreme, high altitude viticulture, from ancient vineyards ‘older than time’, YERAZ is made solely from Areni Noir grapes coming from small batch, ultra-centennial bush vineyards at 1600mtr/5250ft above sea level. A Phylloxera free terroir with low vigour, sandy limestone soils and no irrigation.

2012 VINTAGE INFORMATION

A great vintage, characterised by a long warm summer. Dry until mid-September allowing harvest to be pushed back to very end of October. Dry harvest conditions resulted in grapes with good acidity and well-structured wines.

VINIFICATION AND AGING

Fermentation takes place in rough, temperature controlled, concrete tanks using only natural yeast, while the aging is in traditional amphorae of varying sizes for almost 24 months with a passage in large untoasted casks to soften tannins. Further aging for 12 months in bottles.

TASTING NOTES

A lovely ethereal nose and fine, elegant, pure lingering flavour this wine has a distinct character of its own. Hints of spice and crushed raspberry, succulent and textured with silky tannins that soften the palate



