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Trinity 6100 Areni Noir Organic dry red wine 2018

Region

Aghavnadzor, Vayots Dzor, Armenia.

Terroir

Volcanic soil with high content of sand and gravel. Continental climate with around 250 days of sunshine per year. Vineyard elevation - 1300 m above sea level.

Technical Information

Varietal: 100% Areni Noir.
 Alcohol: 14.5%.

Pruning and growing system

Double Guyot.

Vinification

The grapes are harvested during the second half of October , at the right degree of ripeness. Bunches are destemmed and crushed. After a short process of cold maceration, the wine undergoes alcoholic fermentation in stainless steel tanks, followed by an extended post-fermentative maceration. The wine is aged for 6 months in Caucasian oak barrels.

Colour

Deep Ruby.

Flavour profile

Elegant fruity bouquet with the typical scents of ripe red fruits accompanied by notes of caramel and vanilla.
 At the palate, the wine appears with soft ripe tannins, refreshing acidity and long aftertaste.

Serving

Pairs well with red meats, especially lamb, soft cheeses and spicy pastas.

Ageing

Can be immediately consumed but will reveal its potential in 1-2 years. Can be stored up to 10 years in a good cellar.