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Trinity 6100 Khatun Kharji Dry white 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% Khatun Kharji.
 Alcohol: 12%.

Pruning and growing system

Basket, bush vine.

Vinification

The grapes are harvested during September, at the right degree of ripeness and expressed level of acidity. Bunches are directly pressed without additional maceration. The fermentation is consistently performed at 13°C. After the fermentation, the wine is aged on the lees for two weeks. Being one of the oldest cultivated endemic grape varieties of Vayots Dzor, Khatun Kharji displays a unique resistance to multiple diseases and extreme weather conditions of the region.

Colour

Pale golden with green hues.

Flavour profile

Crisp, refreshing, with a good body, this wine combines flavours of citrus, freshly cut grass, pear with a slight touch of tropical aromas.

Serving

This wine can be served as an aperitif or paired with delicate fish and shellfish.

Ageing

Best to be enjoyed during the first year but can be stored for up to 3 years in a good cellar.