

TRINITY CANYON VINEYARDS



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Areni Ancestors' Dry red natural 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 - 1450 m above the sea level.

Technical Information

Varietal: 100% Areni Noir.

Alcohol: 14.5%.

Pruning and growing system

Gobelet on mounds, supported by stakes.

Vinification

This inimitable wine is made from Areni Noir grapes harvested from centuries-old own-rooted vineyards. It was naturally fermented for over a month and macerated for 5 months in karas, the Armenian terracotta vessels, buried in the ground. The wine is unfinned and unfiltered. No added sulfites and egg albumin.

Colour

Deep Ruby.

Flavour profile

This outstanding expression of Areni Noir grapes combines elegance of air with roughness of earth. Subtle, yet powerful tannins, expressed acidity and long finish create an exceptional balance and complexity. Similarly made wine was used by the villagers of Aghavnadzor as a substitute for water in early 20th century (about 2 liters per day). Elegant fruity bouquet with the typical scents of ripe black fruits, accompanied by the notes of spice and leather.

Serving

Pairs well with red meats, spicy dishes and hard cheeses.

Ageing

Can be immediately consumed but will reveal its true potential in 2 years. Can be stored up to 6 years in a good cellar.