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## JA2Z Areni Chardonnay 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

Varietals: Areni Noir and Syrah.

Alcohol: 13.5%.

### Pruning and growing system

Guyot.

### Vinification

This is our first experiment of making white wine from the iconic red variety of Vayots Dzor - Areni noir. The grapes are harvested at the right degree of ripeness. Chardonnay is picked at the end of August, while Areni - in the beginning of October. Bunches are directly pressed to avoid the colour extraction from Areni. The wine undergoes alcoholic fermentation in stainless steel tanks and is aged on lees for 3 months.

### Colour

Golden.

### Flavour profile

Gentle aromas of wild red berries and pronounced acidity from Areni noir are accompanied with the fruity notes of green apples and ripe yellow fruits from Chardonnay.

### Serving

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

### Ageing

It can be kept for 2 to 3 years in a good cellar, but it is preferable to drink it in the same year.

