



Trinity 6100 Areni Noir 2015

Region:	Vayots Dzor, Armenia
Terroir:	Volcanic soil with high content of sand and gravel Continental climate with around 250 sun days/year Vineyard elevation – 1300 m above the sea level
Technical Analysis:	Varietal: 100% Areni Noir Alcohol: 13% pH: 3.4 TA: 5.6 g/L
Growing system:	Double Guyot pruning system
Vinification:	The grapes are harvested at the right degree of ripeness in the second half of October. 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 with notes of caramel and vanilla. At the palate the wine appears with soft ripe tannins, refreshing acidity and long aftertaste. Pairs well with red meats, especially lamb, soft cheeses and spicy pastas.