



## Trinity Eh Areni Noir Dry red wine 2019

<b>Region</b>	Aghavnadzor, Vayots Dzor, Armenia
<b>Terroir</b>	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.
<b>Technical Information</b>	Varietal: Areni Noir (100%) Alcohol: 14%
<b>Pruning and growing system</b>	Double Guyot
<b>Vinification</b>	After meticulous selection, the grapes are harvested at the highest degree of ripeness in early November. After destemming and crushing, “bleeding off” of about 15% of the juice is performed to achieve higher concentration. The wine undergoes alcoholic fermentation in stainless steel tanks and an extended post-fermentative maceration. Aged for 18 months in Caucasian oak barrels.
<b>Color</b>	Deep Ruby
<b>Flavor profile</b>	This outstanding expression of Areni Noir combines elegance and eloquence. Subtle, yet powerful tannins, expressed acidity and long finish create an exceptional balance and complexity. Elegant fruity bouquet with the typical scents of ripe black fruits is accompanied by the oaky notes of chocolate, caramel and vanilla.
<b>Serving</b>	Pairs well with red meats and spicy food.
<b>Ageing</b>	Could be immediately consumed but will reveal its true potential in 1-2 years. Should be opened and left to breath or decanted an hour at least before being served.