



ZULAL ARENI RESERVE 2018

Meaning pure in Armenian, Zujal was founded to craft wines that express the purest characteristics of Armenian indigenous grape varieties. With its Reserve collection, Zujal focuses on Armenia's signature Areni and Voskehat grapes aging them in the local Caucasian oak barrels.

GRAPE HISTORY

100% Areni. Armenia's signature grape, Areni is a thick skinned, late ripening variety with medium tannin, medium to high acidity, and cherry and spice bouquet. Coming from a village of the same name in Vayots Dzor region and a cave, where the oldest winery of the world is discovered, Areni has been making wine in this region for several millennia.

VINEYARDS

South facing single plot with volcanic soil situated at 1200 masl in Arpa Valley, Vayots Dzor.

VINIFICATION

Hand sorted, fermented in stainless steel, aged in used Caucasian and French oak barrels for 12 months.

WINEMAKER'S NOTES

This wine has an intense nose showing ripe red cherries and red currants on the nose with nuanced caramel and vanilla notes. The palate is pleasant with silky tannins, with a round mouthfeel and long finish.

WINE ANALYSIS

ABV: 14 %

AT: 4.9 g/l

CONTAINS SULFITES

WINEMAKER

Arman Manoukian

FOUNDER

Aimee Keushguerian