

RESERVE RED BLEND



VINEYARD & PRODUCTION INFO

Soil: volcanic. Lightly eroded clay formed by basalt, high levels of carbonate and limestone, volcanic tuff and alluvial stones.

Climate: continental, cold semi-arid with warm summers and dry cold winters. Annual precipitation level is around 305 mm.

Harvest time: middle of September



WINEMAKING & AGING

Varietal composition: Syrah, Malbec, Cabernet Franc

Vinification: manual harvest in boxes of 20 Kg.

Selection table done twice.

Maceration and fermentation done in stainless steel tanks.

Aged in Armenian and French oak for 14 months.



TECHNICAL DATA

Alcohol: 14.7%



FOOD PAIRINGS

Perfect with grilled and roasted red meats, lamb, slow-cooked beef, hearty stews, braised dishes, barbecue and mature hard cheeses.



TASTING NOTE

Rich and expressive, with aromas of ripe blackberries, black cherries and plums, layered with notes of vanilla, warm spice and subtle earthy nuances.

The palate is full-bodied and well structured, with ripe tannins, balanced acidity and a smooth, velvety texture. Oak aging adds depth and complexity, leading to a long, elegant finish with lingering dark fruit and spice.

PRODUCER PROFILE

Estate owned by: Eurnekian family

Winemaker: Gabriel Rogel & Michel Rolland

Total land under vine: 400 ha

Region: Ararat Valley
(Armavir Region-Armenia)

