

WHITE 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: beginning of September



WINEMAKING & AGING

Varietal composition: Kangun, Chardonnay, Viognier

Vinification: manual harvest followed by selection table. Pressed and after a cool 24 - hour decantation process, the juice is fermented for 20 days at 57-61 °F in stainless steel tanks.



TECHNICAL DATA

Alcohol: 13.5%



FOOD PAIRINGS

A versatile match for grilled fish, shellfish, seafood pasta, roast chicken, seasonal vegetables and fresh or soft cheeses.



TASTING NOTE

Fresh and expressive, with aromas of white peach, pear, citrus and delicate floral notes.

The palate is bright and balanced, combining crisp acidity with a soft, rounded texture and subtle mineral nuances.

A clean, refreshing finish brings together the wine's fruit and floral character.

PRODUCER PROFILE

Estate owned by: Eurnekian family

Winemaker: Gabriel Rogel & Michel Rolland

Total land under vine: 400 ha

Region: Ararat Valley
(Armavir Region-Armenia)

