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OSHIN - VOSKEHAT RESERVE 2017

Conceived by Armenian-Swiss businessman Vahe Gabrache, Oshin is an homage to Armenia's regal history. During the High Middle Ages, the Armenian Kingdom of Cilicia extended into the southern portion of the Anatolian Peninsula, along the Mediterranean Sea. King Oshin, the winery's namesake, ruled the Kingdom in the early 14th century.

Vahe Gabrache hired Vahe Keushguerian and Arman Manoukian to source and vinify fruit from Vayots Dzor. Working with three different families in the village of Aghavnadzor, Keushguerian identified Soviet-era vineyards planted to Areni and Voskehat. Voskehat naturally reaches high levels of phenolic ripeness, and the grapes are harvested only once full physiological maturity is reached.

Manoukian handles the winemaking for Oshin and takes a Burgundian approach: stainless steel for fermentation, followed by a 12-month *élevage* in first-use, 220-liter barrels. The oak comes from forests in the region of Artsakh and imparts more texture and aroma than its French or Hungarian counterparts. The result is a generously oaked white wine with aromas of ripe stone fruit and a supple texture. Pair this full-bodied wine with firmer fish, poultry, or creamy dishes.



LIMITED TO 3000 CASES / YEAR

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| WINERY: OSHIN |
| FOUNDED: 2017 |
| VINTAGE: 2017 |
| PRODUCER: VAHE GABRACHE |
| REGION: VAYOTS DZOR |
| VILLAGE: AGHAVNADZOR |
| SOIL: VOLCANIC MATERIAL |
| ELEVATION: 1500 METERS |

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| VARIETY: 100% VOSKEHAT |
| AGING: 12 MONTHS |
| ALCOHOL: 13% |
| PRUNING: HEAD-TRAINED, TRELLED MIX |
| FARMING: HAND-HARVESTED, SUSTAINABLE |
| VINE AGE: 40-60 YEARS, OWN-ROOTED |

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