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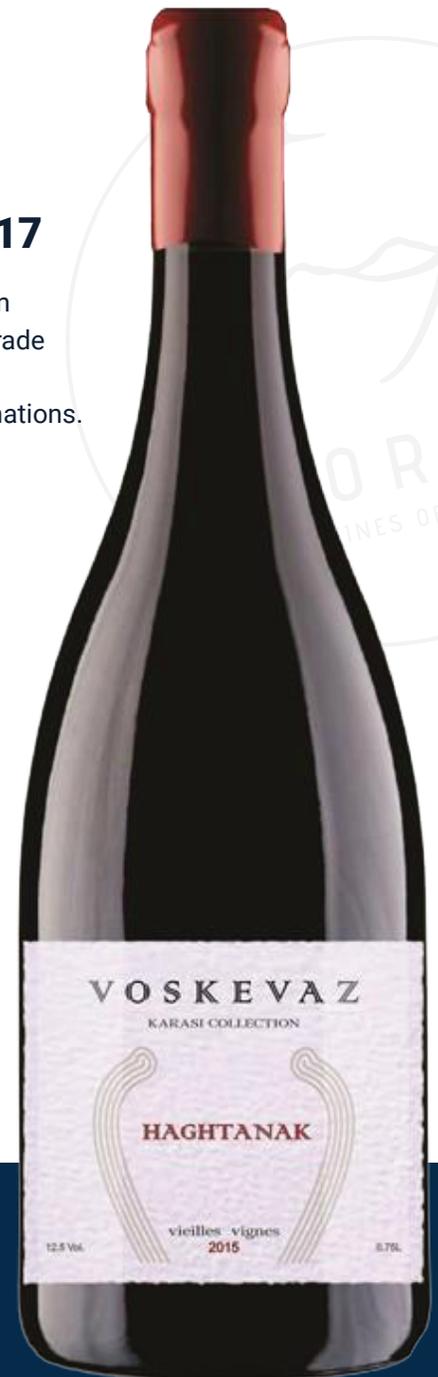
VOSKEVAZ - KARASI COLLECTION HAGHTANAK 2017

While Voskevaz Winery was founded in 1932, its new incarnation started in 1997, when David Hovhannisyan purchased the winery and started a multi-year investment to upgrade and modernize the winemaking facilities. Concurrently, construction of new buildings on the estate have turned the winery into one of Armenia's leading wine tourism destinations.

The Karasi Collection wines focus on the historic winemaking tradition of the region, fermenting wines in traditional, large format Karas (clay amphorae). The winery has long term contracts with grape growers and sources wines from various wine regions. Due to the traditional methods used, these wines are made in limited quantities.

The Haghtanak Karasi is made with grapes from the Ararat valley, one of Armenia's oldest wine regions. The region has rocky, stony soils. With an altitude of 800 to 1,000 meters above sea level, this region has some of the lowest elevations in Armenia for grape growing. The grapes see a lot of sunlight and heat, yielding grapes of robust character and weight.

The Karasi Collection is made with grapes grown on vine that are approximately 130 years old, which are hand harvested and then fermented in traditional 800-1200L Karas. Malolactic conversion is avoided, and the wine ages for about 15 months in 225 liter oak barrels of local origin. This wine is bottled unfiltered, only racked through natural sedimentation.



LIMITED TO 300 CASES / YEAR

WINERY: VOSKEVAZ
FOUNDED: 1932
VINTAGE: 2017
PRODUCER: DAVID HOVHANNISYAN
REGION: ARARAT
COLLECTION: KARASI
SOIL: CLAY AND ROCKY SOILS
ELEVATION: 800-1000 METERS

VARIETY: 100% HAGHTANAK, UNFILTERED	
FERMENTATION: KARAS (CLAY AMPHORA)	
ALCOHOL: 13.5%	AGING: 15 MOS LOCAL OAK
PRUNING: OWN ROOTED, NON-GRAFTED	
FARMING: HAND-HARVESTED, SUSTAINABLE	
VINE AGE: 60-80 YEARS	

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