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## OSHIN - VOSKEHAT 2017

Oshin was founded in 2017 by Vahe Keushguerian, Vahe Gabrache, and Arman Manoukian. Oshin is a small production wine; grapes for Oshin are grown by two grape-growers in Vayots Dzor and grapevines are approximately 40-60 year old, yielding grapes that are ripe and deeply concentrated in flavor. Oshin produces approximately 500 cases of wine on an annual basis.

Gold in the glass, this barrel-fermented Oshin Voskehat Reserve has prominent aromas of ripe stone fruits, summer blossom and hints of grapefruit complemented by sweet toast. With bright acidity and creamy texture the palate shows notes of lemon, peach, melon and roasted almonds that linger for a while after the sip.

Voskehat is Armenia's most well-known variety. Capable of high levels of ripeness, Voskehat was widely utilized during the Soviet era to produce sherry-styled fortified wines known as kherez and served as a base for brandy. Now, with the Armenian wine renaissance in full swing, Vahe Keushguerian is harvesting his Voskehat at peak phenolic character in order to accentuate the berries' natural texture. Fermentation is done exclusively in Caucasian Oak barrels for 12 months, the wine is bottled directly from tank. Heady aromas of pear and melon, with a sensation of cream and notes of oak lead into lingering notes of pear, with a hint of sweet oak spice. Enjoy alongside roasted pork and bulghur pilaf.



## LIMITED TO 500 CASES / YEAR

<b>WINERY: OSHIN</b>
<b>FOUNDED: 2017</b>
<b>VINTAGE: 2017</b>
<b>PRODUCER: VAHE KEUSHGUERIAN</b>
<b>REGION: VAYOTS DZOR</b>
<b>VILLAGE: AGHAVNADZOR</b>
<b>SOIL: VOLCANIC MATERIAL</b>
<b>ELEVATION: 1500 METERS</b>

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

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