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JRAGHATSPANYAN - TIGRANI SPECIAL SELECTION

Jraghatspanyan Winery released its first wines in 2017. Based in the region of Armavir, they specialize in grape varieties that are traditional to the region.

Winemaker Artem Jraghatspanyan brings technical proficiency and meticulous attention to detail to the family's winemaking style. He has built a new winery facility atop the family's underground cellar built originally in the 1890s, and is today producing some of Armenia's leading examples of wines made with varieties native to this region such as Tigrani and Garan Dmak.

Made with hand-harvested Tigrani grapes, this wine is fermented in individual lots which are later blended together, and matured for 12 months in barrels of local origin. The result is a full-bodied red with notes of blackberry, blackcurrant, nuances of oak spice, and integrated tannins. This is a rare grape variety, and this Special Selection bottling is Armenia's leading example of pure 100% Tigrani. On average, only 2,000 bottles are produced per year.

Since this region is prone to winter frost, a rare fan-shaped vine training system is used which uses multiple arms pruned close to the ground, which makes the vine easier to bury in the winter in order to prevent frost damage.

VERY LIMITED PRODUCTION

WINERY: JRAGHATSPANYAN
FOUNDED: 2017
VINTAGE: 2022
PRODUCER: ARTEM JRAGHATSPANYAN
REGION: ARMAVIR
COLLECTION: SPECIAL SELECTION
SOIL: CLAY, SANDY LOAM
ELEVATION: 865 METERS ABOVE SEA LEVEL

VARIETY: 100% TIGRANI	
FERMENTATION: STAINLESS STEEL, 25-27C	
ALCOHOL: 14%	FARMING: SUSTAINABLE
AGING: 12 MONTHS IN CAUCASIAN BARRELS	
TRAINING: GOBELET, TRADITIONAL MULTI-ARM	
VINE AGE: 30-50	

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