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TUSHPA LAB PET NAT LALVARI 2024

Tushpa LAB is a new line of wines overseen by Karlen Manaseryan, whose father is the winemaker for Tushpa wines. The winery sources grapes for these wines from Armenia's northeastern region of Tavush- crisp Lalvari grapes, and produces light, zesty pet-nats.

Although Karlen grew up in a wine-making family, his background is originally in tech. In 2019, while visiting wine bars in different cities across the EU, he discovered Pet Nats for the first time and realized there was an opportunity to put Armenia's stamp on the category.

TUSHPA LAB became an opportunity for him to put his own stamp on the family's winery; a project that sources grapes from Armenia's far north-eastern region (on the border with Georgia), to make a méthode ancestrale sparkling wine. Karlen is energized by the opportunity to showcase a whole different style of wine Armenia is capable of producing; light, crisp, energetic, and from a marketing standpoint, fun and playful.

A lively, refreshing wine made with the ancient Méthode Ancestrale using Lalvari grapes sourced from the Tavush region.

VERY LIMITED PRODUCTION

WINERY: TUSHPA LAB

FOUNDED: 2022

VINTAGE: 2023

PRODUCER: KARLEN MANASERYAN

REGION: TAVUSH, DEBEDAVAN

SOIL: SEMI-VOLCANIC, LOAM

ELEVATION: 450 METERS ABOVE SEA LEVEL

VARIETY: 100% LALVARI

ALCOHOL: 12%

FERMENTATION: IN TANK, CONTINUES IN BOTTLE

TRAINING: GOBELET, CORDON

AGING: 6 MONTHS ON THE LEES

FARMING: SUSTAINABLE

VINE AGE: 20-30