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TUSHPA PET NAT TOZOT 2025

Tushpa LAB is a new line of wines overseen by Karlen Manaseryan, whose father is the winemaker for Tushpa wines. The winery sources little known grape varieties for these wines from various regions of Armenia.

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 yet complex wine made with the ancient Méthode Ancestrale using Tozot grapes sourced from the high-elevation Vayots Dzor region.

250 CASES PRODUCED ANNUALLY

WINERY: TUSHPA LAB

FOUNDED: 2022

VINTAGE: 2025

PRODUCER: KARLEN MANASERYAN

REGION: VAYOTS DZOR, AGHAVNADZOR

SOIL: ROCKY VOLCANIC

ELEVATION: 1,600 M.A.S.L.

VARIETY: 100% TOZOT

ALCOHOL: 11%

WINEMAKING: METHODE ANCESTRALE, DISGORGEMENT AFTER 10 DAYS OF BOTTLE INVERSION