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# VOSKEVAZ KARASI COLLECTION ARENI NOIR 2019

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 Areni Karasi is made with grapes from the Vayots Dzor region, Armenia's leading wine region in terms of quality. The region has rocky, stony soils. With an
altitude of 1,600 meters above sea level, this region's grapes display the best qualities of high elevation viticulture; vivid pigment, focused aromas, and depth of flavor.

The Karasi Areni 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. The wine matures for about 15 months in 225 liter oak barrels of local origin. It is bottled unfiltered, only racked through natural sedimentation.

## LIMITED TO 300 CASES / YEAR

**WINERY: VOSKEVAZ**

**FOUNDED: 1932**

**VINTAGE: 2019**

**PRODUCER: DAVID HOVHANNISYAN**

**REGION: VAYOTS DZOR**

**COLLECTION: KARASI**

**SOIL: VOLCANIC ROCK**

**ELEVATION: 1600 METERS**

**VARIETY: 100% ARENI NOIR, UNFILTERED**

**FERMENTATION: KARAS (CLAY AMPHORA)**

**ALCOHOL: 13.5%**

**AGING: 15 MOS LOCAL OAK**

**PRUNING: HEAD TRAINED BUSH VINES**

**FARMING: HAND-HARVESTED, SUSTAINABLE**

**VINE AGE: 130 YEARS**