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# VOSKEVAZ KARASI COLLECTION HAGHTANAK 2021

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 Haghtanak Karasi is made with grapes from the Ararat valley, one of Armenia's oldest wine regions. The region has rocky, stony soils. With an altitude of 800 to 1,000 meters above sea level, this region has some of the lowest elevations in Armenia for grape growing. The grapes see a lot of sunlight and heat, yielding grapes of robust character and weight.

The Karasi Collection 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 18 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: 2021**

**PRODUCER: DAVID HOVHANNISYAN**

**REGION: ARARAT**

**COLLECTION: KARASI**

**SOIL: CLAY AND ROCKY SOILS**

**ELEVATION: 800-1000 METERS**

**VARIETY: 100% HAGHTANAK, UNFILTERED**

**FERMENTATION: KARAS (CLAY AMPHORA)**

**ALCOHOL: 13.5%**

**AGING: 18 MOS LOCAL OAK**

**PRUNING: MULTI-BRANCH/FAN-SHAPED**

**FARMING: HAND-HARVESTED, SUSTAINABLE**

**VINE AGE: 60 -80 YEARS**