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VOSKEVAZ KARASI COLLECTION VOSKEHAT 2020

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 Voskehat Karasi is made with grapes from the Aragatsotn region, where the winery is based. The region has basalt, tuff, and limestone soils. The climate here is hot, dry and windy during the day. However, the altitude of around 1,100 meters above sea level provides the necessary balance with cooling nights. The region is the original home of the Voskehat grape variety.

The Karasi Voskehat is made with grapes grown on vine that are approximately 100 years old, which are hand harvested and then fermented in traditional 800-1200L Karas. Malolactic conversion is avoided, and the wine ages for about 6 months in 500 liter oak barrels of local origin. This wine is bottled unfiltered, only racked through natural sedimentation.

LIMITED TO 300 CASES / YEAR

WINERY: VOSKEVAZ

FOUNDED: 1932

VINTAGE: 2020

PRODUCER: DAVID HOVHANNISYAN

REGION: ARAGTSOTN

COLLECTION: KARASI

SOIL: BASALT, LIMESTONE

ELEVATION: 1100 METERS

VARIETY: 100% VOSKEHAT, UNFILTERED

FERMENTATION: KARAS (CLAY AMPHORA)

ALCOHOL: 13.5%

AGING: 6 MOS LOCAL OAK

PRUNING: HEAD TRAINED BUSH VINES

FARMING: HAND-HARVESTED, SUSTAINABLE

VINE AGE: 100 YEARS