Storica Wines USA
www.storicawines.com | @storica_wines

ZULAL ARENI 2022

Zulal is the Armenian word for pure, and this sense of authenticity permeates the winery. Zulal was founded in 2017 by Aimee Keushguerian, who learned enology while working for her father at Keush. Fascinated with the viticultural diversity in Armenia, Aimee created Zulal with the goal of showcasing her country's indigenous varieties through monovarietal bottlings unadorned by excessive winemaking.

When Armenia was absorbed into the Soviet Union in 1921, the identity of many Armenian varieties was obscured and eventually forgotten. Due to the Soviet demand for brandy, fermented fruit juice gained anonymity, and many vineyards were replanted to maximize yields. For Zulal's flagship red, Aimee sources hand-harvested Areni fruit from two villages in Vayots Dzor – Aghavnadzor and Khachik. Long-term contracts with villagers ensures the survival of these pre-phylloxera (and in some cases, pre-Soviet) plantings. Aimee and her father are now working to genetically identify the myriad of varieties indigenous to Armenia.

Likely due to the mountainous climate and exposure to UV light, Areni is a thick-skinned variety that grows in tight bunches. Aimee and winemaker Arman Manoukian ferment in stainless steel to accentuate Areni's bright red fruit character and floral aromas. Moderate tannins, elevated acidity, and flavors of pomegranate and ground sumac make this versatile red a perfect pairing for charcuterie, tomato-based sauces, roasted lamb, or grilled eggplant.

LIMITED TO 4000 CASES / YEAR

WINERY: ZULAL

FOUNDED: 2017

VINTAGE: 2022

PRODUCER: AIMEE KEUSHGUERIAN

REGION: VAYOTS DZOR

VILLAGE: AGHAVNADZOR

SOIL: LIMESTONE, VOLCANIC MATERIAL

ELEVATION: 1400-1750 METERS

RATINGS: WE: 90

VARIETY: 100% ARENI

AGING: STAINLESS STEEL

ALCOHOL: 13%

PRUNING: HEAD-TRAINED, TRELLISED MIX

FARMING: HAND-HARVESTED, SUSTAINABLE

VINE AGE: 50-100 YEARS, OWN-ROOTED