



BAGRATUNI

Varieties: indigenous, ungrafted Sev Areni (Areni Noir)

Origin and terroir: Selected vineyards of Aghavnadzor village, Vayots Dzor region. The harvest is done in late October, when the grapes reach their full phenolic maturity. Altitudes of 1300-1400 m a.s.l. Average age of vines – 60 years. Soil – lime and volcanic, with average rock content, shallow humus horizons.

Yield: limited to 40-50 cwt/ha

Vinification: traditional in stainless steel

Barrel ageing: Around 6-12 months. During the first 4-6 months it is being aged in new, later in 1-3 year old, 225 l capacity barrels made of Armenian (Artsakh) oak wood.

Current vintage: 2017

Alcohol content: 14,5% by vol.