



MALAH WHITE

Varieties: Sev Areni (Areni Noir) *blanc de noire* 50%, Voskehat 50%, Aligote 25%

Origin and terroir: This new wine is a blend of several terroirs. Indigenous Areni and Voskehat from Aghavnadzor vineyards, Vayots Dzor region: soil- volcanic and limestone, altitude 1300-1400 m a.s.l. Aligote from Ararat valley, soil- volcanic and clay, altitude 1000-1100 m a.s.l..

Yield: limited to 60-80 cwt/ha

Vinification: Varieties were fermented separately in barrels and in stainless steel tanks. Whole bunch subtle press was used for Areni Noire.

Barrel ageing: little or no ageing

Current vintage: 2019

Alcohol content: 14,0 % by vol.



MALAHİ RED

Varieties: Sev Areni (Areni Noir) 50%, Khndoghni 25%, Cot Malbec 25%

Origin and terroir: This new wine is a blend of selected vineyards of several terroirs. Indigenous Areni from Aghavnadzor village, soil- volcanic and limestone, altitude 1300- 1400 m a.s.l. Khndoghni from lower Artsakh, altitude 400-500 m a.s.l. Cot Malbec from Ararat valley, soil- volcanic and clay, altitude 1000-1100 m a.s.l.

Yield: limited to 50-60 cwt/ha for Areni and Khndoghni, 80-90 cwt/ha for Cot Malbec.

Vinification: Varieties were fermented and aged separately. Prolonged maceration (18-21 days) was ensured. Whole blend was completed after barrel ageing.

Barrel ageing: up to 6 months in 1-3 year old barrels under white wine medium/low toasted.

Current vintage: 2019 **Alcohol content:** 14,0 % by vol.

Forbes magazine

Maran Winery. Malahi (red). 2018. \$10.50 Local Price [Excellent Value 🎵🎵]

The Areni grape was also called 'Black Malahi' until the name was changed in 1947. This 50/25/25 blend of Areni, Khndoghni and Malbec is made predominantly from old vines (only the Malbec vines are new) and includes aromas of truffles and black fruit while the taste is of gritty black licorice and dark plums. This has power and heft and is ready to pair with grilled steak. Think more Cahors than Bordeaux.