



# Zorah

Crafted from ancient Armenian grapes, Zorah Voski 2023 unveils a luminous expression of mountain terroir, weaving vibrant freshness and subtle minerality into each glass. Crafted from ancient Armenian grapes, Zorah Voski 2023 unveils a luminous expression of mountain terroir, weaving vibrant freshness and subtle minerality into each glass.



Alcohol :12,50 %

Composition: 50% Garandmak,  
50% Voskeat

## Voski 2023

, Armenia

### Region and Vineyards

Zorah's vineyards lie in the heart of **Vayots Dzor**, Armenia's most celebrated wine region, at an elevation of 1,400 to 1,600 metres above sea level. Encircled by dramatic mountains, these remote plots benefit from intense sunlight and stark temperature variations between day and night, fostering an extended growing season and optimal phenolic development. Summers are long, dry, and sun-drenched, balanced by cool nights that preserve the grapes' natural acidity and aromatic vibrancy.

The **soils consist of a sandy top layer above rocky limestone subsoil**, encouraging deep root systems and providing critical moisture retention during the intense summer heat. Vines are ungrafted, as phylloxera has never reached this isolated region, and are managed under a single guyot system with precision drip irrigation. The native varieties Voskéat and Garandmak, cultivated here for millennia, find their fullest expression in this unique terroir, offering wines with remarkable structure, freshness, and mineral depth.

### Winemaking

The 2023 vintage began with a mild winter, followed by an unusually heavy snowfall in March. Spring started snowy and rainy, but from May onward, the weather stabilised into a warm, sun-filled summer that extended into early autumn. Grapes were hand-picked at optimal maturity, ensuring balance and vibrancy.

In the winery, grapes were **destemmed and gently crushed** before fermentation in large, temperature-controlled concrete tanks, free of epoxy resin, allowing the purity of the fruit and terroir to shine through. Only indigenous yeasts were used, underscoring Zorah's commitment to minimal intervention. After fermentation, the wine matured for 11 months in rough concrete tanks, enhancing its texture and mouthfeel, followed by an additional 6 months of bottle ageing to integrate and refine the final expression.



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The logo for ZORAH, featuring the word "ZORAH" in a serif font with small gold dots above the 'O' and 'A'.

## Voski 2023

### Tasting Notes

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- **Color:** Bright golden yellow.
- **Aroma:** Expressive aromas of lemon, pear, peach, and pomelo, reflecting the mountain freshness and complexity of the native grapes.
- **Palate:** Lively acidity and a graceful, layered texture; the long finish is marked by a soft yet persistent minerality, offering both elegance and depth.

### Did you know?

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Voskéat and Garandmak, the two indigenous grape varieties used in this wine, are among Armenia's most ancient cultivars. Their names translate to "golden seed" and "fatty," respectively, reflecting their traditional importance and physical characteristics. Zorah's vineyard lies only two kilometres from Areni-1 cave, where the world's oldest known winery — dating back over 6,000 years — was discovered. This deep historical connection infuses each bottle with a tangible sense of heritage.

### Wine Pairing Ideas

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- **Grilled sea bass with citrus and herbs:** The wine's vibrant acidity and citrus notes enhance the delicate, aromatic fish.
- **Roast chicken with lemon and thyme:** Its freshness and mineral backbone uplift the savory, herbal flavors of the dish.
- **Fresh goat cheese salad:** The crisp acidity and subtle minerality cut through the richness and add brightness.
- **Risotto with asparagus and parmesan:** The wine's lively acidity and stone fruit character complement the creamy texture and vegetal notes.



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