



Zorah

Explore the soulful elegance of Zorah Karasi Areni Noir 2022, a wine born from ancient Armenian terroirs, revealing a unique interplay of mountain freshness and deep, red-fruited vibrancy.



Karasi Areni Noir 2022

, Armenia

Region and Vineyards

Nestled in the remote, rugged heart of **Vayots Dzor**, Zorah's vineyards occupy a pristine setting between 1,400 and 1,600 metres above sea level in the village of Rind. This is one of Armenia's most celebrated wine regions, known for its breathtaking landscapes and the indigenous Areni Noir grape, cultivated here for millennia. The dramatic temperature swings, with warm days and markedly cool nights, promote an extended ripening season, resulting in grapes of remarkable aromatic complexity and natural acidity.

The **soils are a mosaic of sandy layers atop rocky, limestone-rich subsoils**, fostering deep root systems and enhancing mineral expression in the wines. These ungrafted vines, grown free from phylloxera threats, thrive under dry, sun-drenched summers. The vineyards are meticulously managed with a single guyot trellis system and benefit from drip irrigation, ensuring optimal ripeness and concentration. This interplay of altitude, sunlight, and soil defines the singular identity of Karasi Areni Noir.

Winemaking

The 2022 vintage began with a mild winter, substantial snowfall extending into March, and a cool, wet spring. By summer, warm, dry conditions prevailed, and September's oscillating temperatures (with swings up to 20 °C) further enhanced phenolic development. Grapes were hand-harvested in early to mid-October, strictly selected to ensure only the finest fruit reached the cellar.

Fermentation was conducted with indigenous yeasts in temperature-controlled **concrete tanks**, preserving the grape's authentic character. Following fermentation, the wine was aged for 12 months in traditional Armenian **clay amphorae** — "karas" — made from local clay, partially buried to stabilise temperature and enhance circulation. This ancient Armenian method, practiced for over 3,000 years, imparts a subtle earthiness and elegant texture. After amphora ageing, the wine matured an additional 6 months in bottle before release, allowing it to harmonise and fully reveal its finesse.

Alcohol :13,50 %

Composition: 100% Areni Noir



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

Karasi Areni Noir 2022

Tasting Notes

- **Color:** Deep ruby red with vibrant reflections.
- **Aroma:** Expressive and inviting, offering bright red fruits, juicy cherry, alongside spicy and herbal nuances that evoke wild mountain herbs and fresh earth.
- **Palate:** Medium-bodied with silky, well-integrated tannins, lively acidity, and a polished, long finish showcasing a delicate interplay of red fruits, savory spice, and mineral notes.

Did you know?

Areni Noir, Armenia's flagship red grape, is so resilient that it has adapted perfectly to Vayots Dzor's extreme conditions, developing an exceptionally thick skin. Zorah's ungrafted vines, untouched by phylloxera, grow just two kilometres from Areni-1 cave — the site of the **world's oldest known winery**, dating back over 6,000 years. This remarkable proximity connects each bottle of Karasi to a profound winemaking legacy.

Wine Pairing Ideas

- **Roast lamb with herbs:** The wine's spicy and herbal undertones beautifully mirror the aromatic crust of the dish.
- **Grilled eggplant with tahini:** Its bright acidity and red fruit character balance the creamy, smoky flavors.
- **Duck breast with pomegranate glaze:** The wine's freshness and subtle tannins complement the dish's sweet-sour profile.
- **Mature Manchego cheese:** The wine's lively acidity cuts through the cheese's richness, enhancing its nutty depth.



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