



**KHACHEN**  
FROM MODERNITY TO ANTIQUITY



## KHACHEN ARENI 2022

• **TERROIR:** Grown at 1,400 meters in Aghavnadzor, Vayots Dzor, on south-facing slopes with rocky volcanic soils over solid bedrock. The vines are planted on their own roots in low-vigor, well-draining conditions that naturally limit yields and concentrate flavor. The dry continental climate—marked by hot days, cool nights, and strong diurnal shifts—enhances ripening, preserves acidity, and intensifies aromatics. Grapes are hand-harvested at peak maturity.

• **VARIETAL:** 100% Areni Noir

• **THE WINE:** Harvested in late September and early October, the grapes were gently destemmed and carefully hand-sorted to retain whole, healthy berries and remove impurities. Following a brief cold soak, controlled fermentation was completed by late October, with a short, gentle maceration. Malolactic fermentation finished by the end of November, after which the wine matured in stainless steel tanks for 12 months.

• **TASTING NOTES:** Light-medium bodied with vibrant red and dark berry flavors, this unfiltered wine reveals delicate aromas of rose petals and a subtle hint of black pepper. On the palate, it offers harmonious acidity and a velvety softness.

• **FOOD PAIRING:** Elegant and versatile, this wine pairs beautifully with Armenian Ishkhan trout, fresh salads, and soft cheeses like Brie—offering balance and finesse across a range of subtle flavors.

APPELLATION: Aghavnadzor, Vayots Dzor, Armenia

PRODUCTION: 5,000 bottles

ALCOHOL: 13.0% by volume

WINEMAKER: Alek Harounian