



KHACHEN
FROM MODERNITY TO ANTIQUITY



KHACHEN ARENI 2023

• **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

• **IL VINO:** Harvested in the first week of October, grapes were gently destemmed and hand-sorted to retain clean, intact berries. After a short cold soak, fermentation progressed under controlled conditions and concluded by late October. A measured maceration followed, extracting purity of fruit and subtle structure. Malolactic fermentation wrapped up by early December, and the wine matured six months in stainless steel tanks, followed by six months in seasoned Burgundy barrels to build depth and finesse.

• **TASTING NOTES:** “Gorgeous red berry perfume with spritely hints of rose petal and black pepper. Full of personality and verve with refreshing red cherry acidity and delicate tannins.”

— *Decanter World Wine Awards 2025* (95 Points)

• **FOOD PAIRING:** Pairs beautifully with grilled lamb and rich pasta dishes like mushroom risotto or beef ragù. Also complements aged cheeses and dishes with a touch of spice, highlighting the wine’s vibrant fruit and peppery notes.

APPELLATION: Aghavnadzor, Vayots Dzor, Armenia

PRODUCTION: 3,000 bottles

ALCOHOL: 13.5% by volume

WINEMAKER: Alek Harounian