



KHACHEN
FROM MODERNITY TO ANTIQUITY



KHACHEN ARENI RESERVE 2021

- **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 the last week of September, our inaugural limited vintage underwent meticulous hand destemming and sorting to preserve only whole, healthy berries free of impurities. After a brief cold soak, fermentation proceeded under controlled conditions, completing just after mid-October, followed by a short maceration. Malolactic fermentation, initiated by cultured bacteria, was completed by late November. The wine then aged 12 months in new French oak barrels before continuing maturation for 6 months in stainless steel tanks.
- **TASTING NOTES:** Reveals nuanced notes of black plum, morello cherry, black pepper, and licorice, supported by a velvety body and refined balance. The wine is unfiltered.
- **FOOD PAIRING:** A versatile companion to grilled meats, lasagna or spaghetti Bolognese, mushroom-based dishes, and aged cheeses.

APPELLATION: Aghavnadzor, Vayots Dzor, Armenia

PRODUCTION: 1,080 bottles

ALCOHOL: 13.5% by volume

WINEMAKER: Alek Harounian