



KHACHEN ROSÉ WINE 2024

- **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 natural acidity and aromatic purity.
- **VARIETAL:** 100% Areni Noir
- **THE WINE:** The grapes were carefully harvested early to retain vibrant acidity and crispness. They were gently pressed to extract pure juice, which underwent a cool, controlled fermentation to highlight aromatic expression and maintain brightness. The wine was then aged briefly in stainless steel tanks to preserve its lively character. Exhibiting a beautiful salmon hue, this rosé is filtered for clarity and finesse.
- **TASTING NOTES:** A refreshing rosé with notes of wild strawberry and subtle minerality. Bright acidity brings energy and elegance to this dry rosé crafted from Armenia's iconic Areni grape.
- **FOOD PAIRING:** Surprisingly versatile, this rosé pairs beautifully with beef burgers, balancing their richness with bright acidity. It is also excellent alongside grilled salmon, summer salads, goat cheese, and Mediterranean mezze.

APPELLATION: Aghavnadzor, Vayots Dzor, Armenia

PRODUCTION: 850 bottles

ALCOHOL: 12.5% by volume

WINEMAKER: Alek Harounian