



## **KHACHEN WHITE 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 lift.
- VARIETAL: 60% Khatun Kharji, 40% Voskehat
- THE WINE: Marking our inaugural white release, the grapes were hand-harvested in mid-September to capture natural vibrancy and crisp acidity. They were gently pressed to extract pristine juice, which underwent a cool, controlled fermentation to preserve brightness and highlight aromatic clarity. The wine rested briefly in stainless steel tanks to maintain its lively character, and was filtered just before bottling for clarity and finesse.
- TASTING NOTES: A delicate and vibrant white blend with aromas of tropical fruit and floral undertones. Light-bodied with crisp acidity and a refreshing finish. A pure and elegant expression of Armenia's high-altitude vineyards.
- FOOD PAIRING: A perfect companion to seafood, citrusmarinated dishes, fresh cheeses, sushi, grilled vegetables, and light pasta. Ideal for warm days and fresh, seasonal fare.



APPELLATION: Aghavnadzor, Vayots Dzor, Armenia

PRODUCTION: 1,250 bottles

ALCOHOL: 11.5% by volume

WINEMAKER: Alek Harounian