

ARARAT

ARARAT VALLEY

KARAS WINERY

CLASSIC RED

ARMENIAN HERITAGE, EACH OF OUR BOTTLES REPRESENT OUR ANCIENT TRADITIONS AND CULTURE, OUR RESTAURATION SPIRIT AND WORLD CLASS STANDARDS.

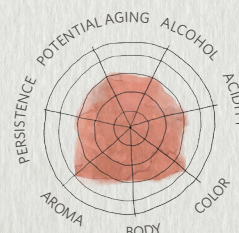
ORIGIN / Ararat Valley, Armenia

SOIL / Volcanic in origin, lightly eroded clay formed by basalt, high levels of carbonate and limestone, volcanic tuff and alluvial stones.

CLIMATE / Continental highlands climate with hot summers and cold dry winters.

HARVEST DATE / Middle of September 2018.
Hand harvest.

VINIFICATION / Hand harvested grapes are selected on the table before cold maceration. Fermentation is carried out at 26-28°C. for 20 days. Malolactic fermentation is done in tanks.



VINTAGE / 2018

CONSULTING WINEMAKER / Michel Rolland (France)

GRAPE VARIETIES / Blend Syrah, Cot, Cabernet Franc, Tannat.

ALCOHOL / 14%



WINE OF ARMENIA

6200 YEARS CRAFTING WINE