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JRAGHATSPANYAN - BAMBAK AMBER WINE

Jraghatspanyan Winery released its first wines in 2017. Based in the region of Armavir, they specialize in grape varieties that are traditional to the region.

Winemaker Artem Jraghatspanyan brings technical proficiency and meticulous attention to detail to the family's winemaking style. He has built a new winery facility atop the family's underground cellar built originally in the 1890s, and is today producing some of Armenia's leading examples of wines made with varieties native to this region such as Tigrani and Garan Dmak.

This amber wine is made with hand-harvested Kangun grapes. The wine stays on the skins for 40 days, resulting in a white that's bronze-colored, textural, aromatic, food-friendly. The additional three months in barrels show through the complexity and roundness of the wine. On average, only 2,000 bottles are produced per year.

Since this region is prone to winter frost, a rare fan-shaped vine training system is used which uses multiple arms pruned close to the ground, which makes the vine easier to bury in the winter in order to prevent frost damage.



VERY LIMITED PRODUCTION

WINERY: JRAGHATSPANYAN
FOUNDED: 2017
VINTAGE: 2023
PRODUCER: ARTEM JRAGHATSPANYAN
REGION: ARMAVIR, BAMBAKASHAT
COLLECTION: SPECIAL SELECTION
SOIL: CLAY, SANDY LOAM
ELEVATION: 865 METERS ABOVE SEA LEVEL

VARIETY: 100% KANGUN	
FERMENTATION: STAINLESS STEEL, 20C	
ALCOHOL: 12.5%	FARMING: SUSTAINABLE
AGING: 3 MONTHS IN EX-BRANDY BARRELS ON LEES	
TRAINING: GOBELET, TRADITIONAL MULTI-ARM	
VINE AGE: 60	

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