

NORTHERN TERROIR

quality wines since 2017



T U S

Wine	TUS Dry White Wine
Variety	Lalvari grape (indigenous Armenian variety)
Vintage	2023
Region	Tavush region, located in the North of Armenia
Country	Armenia
Production	57,000 bottles (750ml)

Store bottles on their sides in a cool place (8°C to 10°C) away from direct light.

The Wine Making

- Harvest takes place when the sugar level of the grape is 19-20%
- Lalvari grape variety is processed for wine production
- Grape juice sulphites to 50 ml/l and sent to fermentation
- Containers are filled with 90% of their capacity for yeast fermentation
- Fermentation process is done between +16 to +20 degrees
- After the fermentation, the wine is separated from the sediments of the yeast and sulphitation takes place around 25-30 mg/l
- After 1 to 1,5 months wine is relocated to other containers for the second time to dispose of the sediments
- No ageing

Tasting Notes

A clean, light and bright yellow colored wine with notes of freshness, a citrus flowers, with a beautiful melange of quince and pineapple.

Technical Data

Alc./Vol.	11.3%
Total Acidity	5.1 g/l
PH	3.09
Sugar	0.77 g/l

Oenologist: *Levon Gharaghyozyan*

www.northernterroir.am
info@northernterroir.am
+374 10 300 600