

# TUS



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

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