

# NORTHERN TERROIR

*quality wines since 2017*



## TUS

<b>Wine</b>	TUS Reserve Dry White Wine
<b>Variety</b>	Lalvari grape (indigenous Armenian variety)
<b>Vintage</b>	2022
<b>Region</b>	Tavoush region, located in the North of Armenia
<b>Country</b>	Armenia
<b>Production</b>	15,000 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 20-22%
- Lalvari grape variety is processed for wine production
- Grape juice sulphites to 50 ml/l and sent to fermentation
- Fermentation is done in the Armenian Oak Barrels under +16 to +20 degrees celsius
- The maturing and sulphitation of 25-30 mg/l takes place in the barrels
- The wine is ages in the oak barrels from 12 to 16 months

### Tasting Notes

A clean, light and bright yellow colored wine with notes of caramel and a beautiful bouquet of vanilla.

### Technical Data

Alc./Vol.	12.5%
Total Acidity	5.09
PH	3.44

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