

TUS



Wine	TUS Reserve Dry White Wine
Variety	Lalvari grape (indigenous Armenian variety)
Vintage	2022
Region	Tavush region, located in the North of Armenia
Country	Armenia
Production	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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