

EST. 2017

NORTHERN TERROIR

TAVUSH, ARMENIA



OUR LOCATION



FROM VISION TO WINE

CRAFTING TAVUSH'S ESSENCE SINCE 2017

Northern Terroir was founded in 2017 with a vision to encapsulate the distinctive essence of Armenia's Tavush province in its wines. Embracing the unique northern terroir of Tavush, our vineyards in Koghb village are meticulously tended to harness the region's natural blessings. Situated at an average altitude of 450 meters, our vineyards benefit from a continental climate, characterized by warm summers and gentle winters.

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OUR VINEYARDS

The vineyards benefit from the land's own natural water table, the rivers in the province belong to the basin of Caspian Sea and are fed with melted water, groundwater and rainwater. Pesticides and herbicides are not used, so the grapes are grown almost organically. Our clay-limestone terroir with a dense structure, gives our wines minerality, freshness and good acidity. Our terroir is perfectly associated with our grape varieties. Lalvari brings aromatic citrus notes with an accent of green grass and green apple, while Banants offers summer fruit aromas of green apple and citrus, lime, orange and grapefruit juice.

24 HECTARES OF
VINEYARDS



A photograph of a vineyard with a mountain range in the background. The foreground is filled with green grapevines, some in sharp focus and others blurred. A dark metal post is visible on the left side. The background shows a range of mountains under a bright, hazy sky. The text "OVER 4000 VINES ON A HECTARE" is overlaid on the right side of the image.

OVER 4000 VINES
ON A HECTARE

OUR MISSION

Ever since the winery was founded, Northern Terroir has embodied the core values of Tradition, Nobility, and Modernity.

We have made it our mission to not only continue Armenia's centuries-old practice of winemaking, but to also implement the newest and most innovative processes to set standards in winemaking for generations to come.

The power of Northern Terroir is its own people, where the professionalism, the method, the willingness and the powerful feeling of belonging to a team, contribute to the success and the enthusiastic recognition of Northern Terroir. We believe in simplicity and honesty of our work, close to our roots and close to our nature. Pairing skill and craftsmanship with strong historical, geographical and cultural connections we add new depths to the whole experience of making and drinking wine.



OUR GRAPES

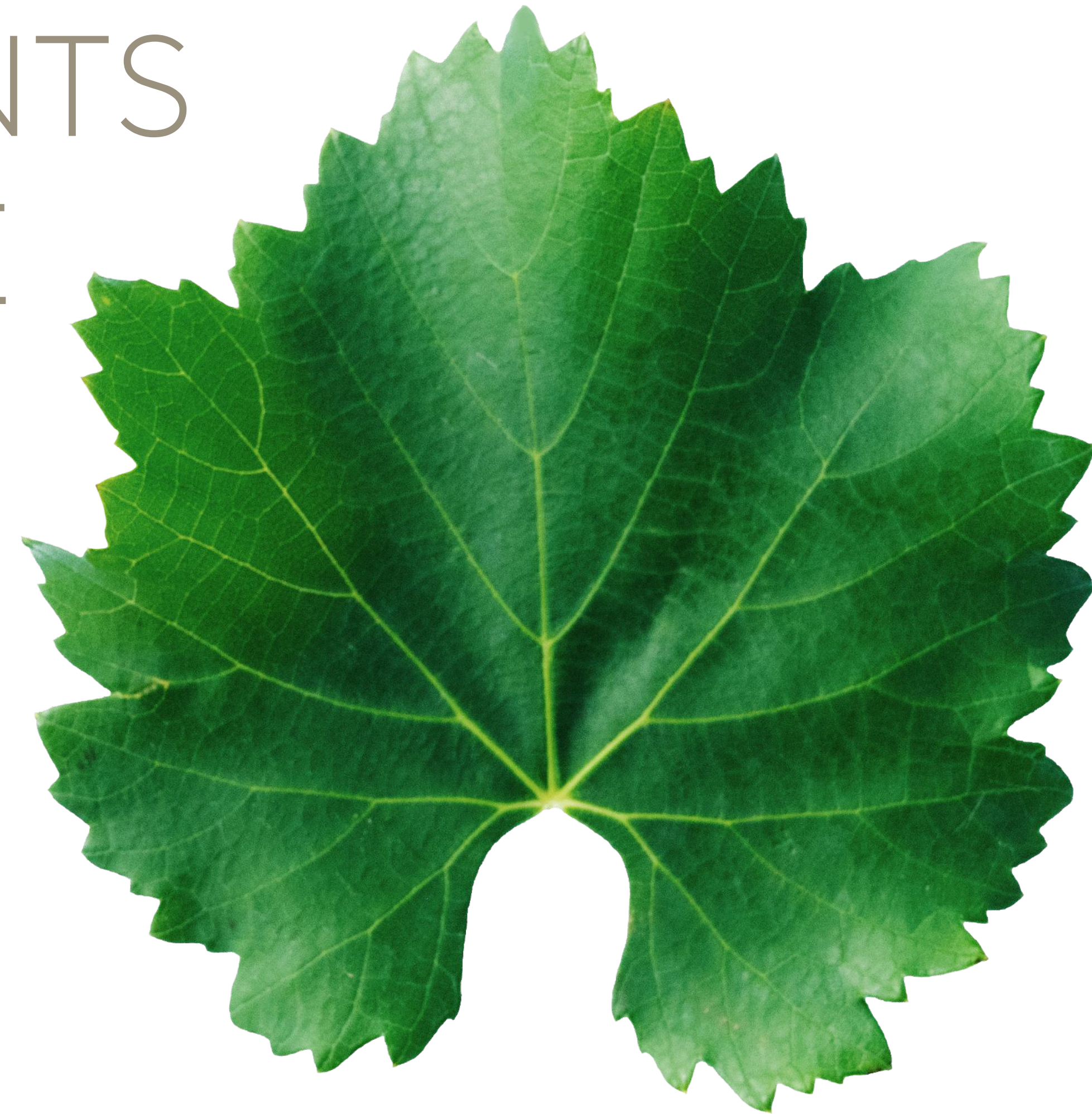
LALVARI GRAPE



Our grape Lalvari is an indigenous Armenian grape variety common to the north-eastern horticultural zone, mainly to Noyemberian district of Tavush Province. The name of the variety is derived from Lalvar Mountain. Lalvari is characterized by large, dense and conical bunches, sometimes, with wings from both sides, and big, ovate berries. The clusters that grow in the shade have greenish berries, but those under the sun are light amber in color. The skin is of medium thickness with small dark spots, covered by bloom, and the flesh is colorless, soft and juicy, with a unique taste. Fully ripe berries have subtle sweetness and high acidity.

BANANTS GRAPE

Banants is an indigenous Armenian variety typical to the northeast of Armenia and partially to the Ararat Valley (Ararat, Armavir and Aragatsothn provinces). Banants is characterized by large, more often cylindrical and sometimes conical, quite dense bunches with large, round, yellow-green berries. The skin is thick, covered with a dense layer of bloom: the flesh is juicy and slightly tart. Banants is late ripening and highly productive. Its first harvest is usually in the third to fourth year after planting and reaches its highest fertility in its seventh to eighth year. Fully ripe berries have low sweetness and acidity. Banants is perfect for Armenian brandy, sparkling wines, table wines and juices. The variety makes well balanced wines with a harmonious bouquet and palate.



ZOÉ SPARKLING WINE

Method	Charmat
Harvest	Hand picked
Variety	Lalvari, Banants (Indigenous Armenian varieties)
Region	Tavoush region, located in the North of Armenia
Country	Armenia

Organoleptique description

Best fraction of juice has been selected from Lalvari and Banantz white grapes. The nectar matures into white wine, then the Bubbles are born to present you Zoé Sparkling Wine.

Tasting Notes

The magic bubbles of Zoé grant you summer fruit aromas of green apple and citrus, lime, orange and a happy ending of grapefruit juice. The freshness of the nose and the softness of the palate are bringing a perfect balance to offer an easy drinking sparkling wine.

Technical Data

Alco Volume 10.5%
Sugar 6.87 g/l - Brut
Recommended to serve at 7 °c



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TUS CLASSIC DRY WHITE WINE

Variety Lalvari grape (indigenous Armenian variety)
Region Tavoush region, located in the North of Armenia
Country Armenia

*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 kind flowers, with a beautiful melange of quince and pineapple.

Technical Data

Alc./Vol.: 11.2%
Total Acidity: 5.01
PH: 3.30



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TUS RESERVE DRY WHITE WINE

Variety Lalvari grape (indigenous Armenian variety)
Region Tavush region, located in the North of Armenia
Country Armenia

*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 aged 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.

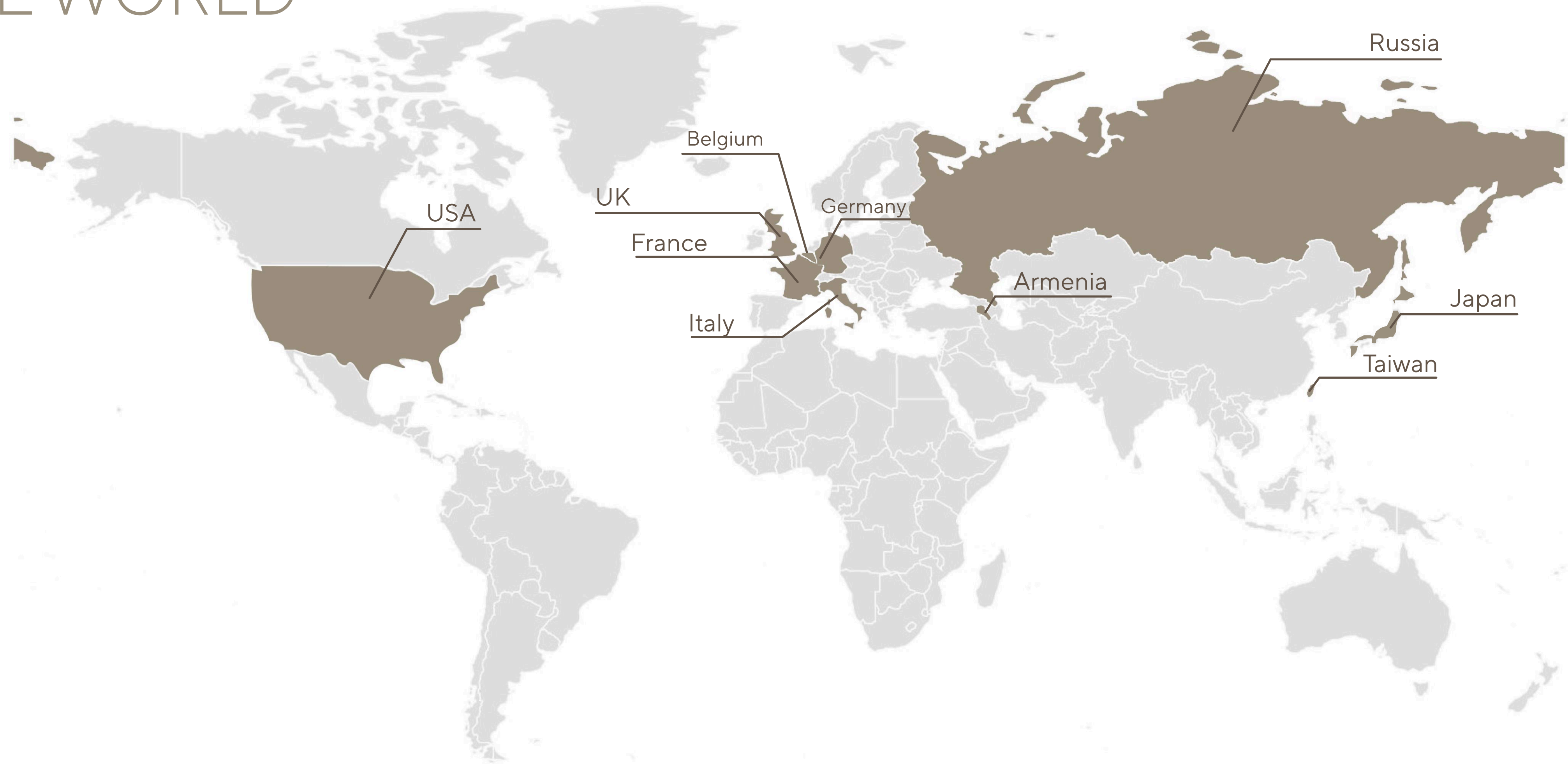
Technical Data

Alc./Vol.: 12.5%
Total Acidity: 4.80
PH: 3.44



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OUR WINES AROUND THE WORLD



THANK YOU

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