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OSHIN - ARENI RESERVE 2018

Conceived by Armenian-Swiss businessman Vahe Gabrache, Oshin is an homage to Armenia's regal history. During the High Middle Ages, the Armenian Kingdom of Cilicia extended into the southern portion of the Anatolian Peninsula, along the Mediterranean Sea. The kingdom's 14th century ruler was King Oshin, the winery's namesake.

Vahe Gabrache hired Vahe Keushguerian and Arman Manoukian to source and vinify fruit from Vayots Dzor. Working with three families with in the mountainous village of Aghavnadzor, Keushguerian identified Soviet-era vines planted to Areni and Voskehat. Manoukian takes the lead on winemaking for Oshin, fermenting the hand-harvested Areni fruit at low temperatures in stainless steel before aging the wine for 15 months in new Caucasian Oak barriques (220L).

The trees used to make these barrels come from the region of Artsakh and are the same genetic material as French and Hungarian oak (predominately Quercus Petrea, with some quercus robur), but due to Artsakh's high elevation, the trees grow more slowly – resulting in a tighter wood grain and higher level of oak tannin.

This more extracted style of Areni is dominated by ripe black fruit and sweet oak. Densely textured with spicy undertones, this wine's power recalls the majestic history of the Armenian Kingdom.



LIMITED TO 500 CASES / YEAR

WINERY: OSHIN
FOUNDED: 2017
VINTAGE: 2018
PRODUCER: VAHE GABRACHE
REGION: VAYOTS DZOR
VILLAGE: AGHAVNADZOR
SOIL: VOLCANIC MATERIAL
ELEVATION: 1500 METERS

VARIETY: 100% ARENI
AGING: 15 MONTHS
ALCOHOL: 15%
PRUNING: HEAD-TRAINED, TRELLED MIX
FARMING: HAND-HARVESTED, SUSTAINABLE
VINE AGE: 40-60 YEARS, OWN-ROOTED

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