

# ÇANKAYA

2015

## GENERAL INFORMATION

<b>Denomination of Origin</b>	Central Anatolia -Tokat & Cappadocia Aegean- Denizli
<b>Grape Varieties</b>	35%Narince -35%Emir - 30%Sultaniye
<b>Viticulture</b>	old vineyard
<b>Winemaking</b>	Fermented in stainless steel tanks
<b>Maturation</b>	Matured in stainless steel tanks
<b>Production</b>	1.130.000 bottles

## ANALYSES

<b>Alcohol</b>	12,5% (V/V)
<b>T. Acidity</b>	3,2 g/l (Sulphuric acid)
<b>pH</b>	3,35
<b>V. Acidity</b>	0,22 g/l (Sulphuric acid)
<b>SO2(T)</b>	104 mg/l
<b>R. Sugar</b>	2,5 g/l

## TASTING NOTES

<b>Color</b>	Bright light yellow
<b>Nose</b>	Pronounced, citrus and white fruits
<b>Palate</b>	Delicious with persistent fruit flavors very well balanced with its moderate acidity; concentrated

## IDEAL FOOD MATCH

Grilled fish, sea food salads, tomato sauced pastas, grilled chicken and fresh cheeses.

