



## NARINCE-CHARDONNAY 2015



### GENERAL INFORMATION

<b>Denomination of Origin</b>	Cotes d'Avanos Vineyard / Cappadocia
<b>Grape Varieties</b>	50% Narince, 50% Chardonnay
<b>Vineyard Area</b>	4,5 ha
<b>Altitude</b>	900-950 m
<b>Geology of the Soil</b>	Chardonnay: Clay calcerous with conglomerates of volcanic origin Narince: Clay calcerous, limestone clay and loam
<b>Age of the Vine</b>	Chardonnay: 11 years old, Narince: 19 years old
<b>Pruning Method</b>	Chardonnay: Goblet, Narince: Double guyot
<b>Vine Density</b>	Chardonnay: 2(m) x 1(m), Narince: 3(m) x 1(m)
<b>Yield</b>	30 hl/ha
<b>Harvest</b>	At night, hand picking, Chardonnay: 08/14 Narince: 09/14
<b>Climate</b>	Continental climate, significant difference between day and night
<b>Winemaking</b>	Gravity flow system, fermentation in new and 1 year old French oak barrels
<b>Maturation</b>	"Élevage sur lies" with batonnage in new and 1 year old French oak barrels for 9 months, with batonnage for chardonnay
<b>Production</b>	13.000 bottles

### ANALYSES

<b>Alcohol</b>	13,5% (V/V)
<b>T. Acidity</b>	3,4 g/l (Sulphuric acid)
<b>pH</b>	3,5
<b>V. Acidity</b>	0,23g/l (Sulphuric acid)
<b>SO<sub>2</sub>(F)</b>	23 mg/l
<b>SO<sub>2</sub>(T)</b>	110 mg/l
<b>R. Sugar</b>	2,0 g/l

### TASTING NOTES

<b>Color</b>	Bright yellow
<b>Nose</b>	Complex with citrus fruit aromas, and floral notes.
<b>Palate</b>	Rich, full-bodied, creamy and long

### IDEAL FOOD MATCH

Saused or steamed fish, shellfish, pasta with white sauce and chicken.

### AWARDS