

TATLI SERT

NARINCE 2001



GENERAL INFORMATION

Denomination of Origin	Tokat / Central Anatolia
Grape Varieties	Narince
Altitude	650 m
Geology of the Soil	Volcanic soil, clay
Viticulture	Old vineyard, goblet
Harvest	Hand picking, mid September
Climate	Continental and transitional climates
Winemaking	Port wine method
Maturation	Maturation in old French oak barrels for 12 years
Production	2.000 bottles

ANALYSES

Alcohol	%19,5
T. Acidity	3,2 g/l (Sulphuric acid)
pH	3,52
R. Sugar	86 g/l

AWARDS

Decanter 2011, Regional Trophy
International Wine and Spirits Competition 2012, Silver
Vinalies Internationales 2012, Silver
International Wine Challenge 2012, Bronze

TASTING NOTES

Color	Amber
Nose	Complex and intense with honey, resin, raisin, dried fig and citrus aromas
Palate	Rich flavored, intense, complex and long