

KARMA : Cabernet Sauv - Öküzgözü 2013

DOLUCA



Producer : Doluca

Origin : Turkey

Region : Thrace - Eastern Anatolia

Soil : Gravelly loam - decomposed sand stone, red clay

Grape varietal : Öküzgözü / Cabernet Sauvignon

Alcohol : 14,5%.Vol

Storing Temp : 15-20°C - 7/8 years

Serving Temp : 16-18 °C

Cabernet Sauvignon, is cultivated in Doluca's vineyards near Mürefte (northwest of Turkey), expresses its tannic, full-bodied and fruity characteristics. Öküzgözü (literally "ox's eye"), named after the remarkable size of its grapes and harvested from select villages of Elazığ (Eastern Anatolia), contributes its unique aroma and crisp, fruity character. These two grapes of strong character complement one another and lend bouquets that strengthen by aging, and thus yield a balanced combination. Karma Cabernet Sauvignon-Öküzgözü is aged for 12 months in 225 lt. French oak barrels. With its full body, long finish and powerful, tannic structure it invokes the aromas of red fruits, vanilla, cinnamon and caramel.



* Öküzgözü : It has a lot of acidity and fruitiness which makes him a good candidate for barrel aging. Often blended with Boğazkere. It has fruit and floral flavours, making soft and easy to drink wines.