

SELECTION

ÖKÜZGÖZÜ – BOĞAZKERE

2013



GENERAL INFORMATION

Denomination of Origin	Elazığ & Diyarbakır / Eastern Anatolia
Grape Varieties	50% Öküzgözü - 50% Boğazkere
Altitude	800 - 850 m
Geology of the Soil	Clay loam with limestone
Viticulture	Old vineyard, goblet, low yield
Harvest	Hand picking, mid and late October
Climate	Continental climate
Winemaking	Ökz: 2 dayS of cold maceration, totaly 7 days of maceration, Boğ: 3 days of cold macertaion, totaly 6 days of maceration
Maturation	Maturation in used French oak barrels for 8 months
Production	215.000 bottles

ANALYSES

Alcohol	14,0% (V/V)
T. Acidity	3,5 g/l (Sulphuric acid)
pH	3,48
V. Acidity	0,33 g/l (Sulphuric acid)
SO₂(T)	80 mg/l
R. Sugar	1,9 g/l

WINEMAKER'S NOTES

A harmonious blend of two precious native grapes, feel the deepness of the East

TASTING NOTES

Color	Bordeaux with ruby tints
Nose	Complex with dried red fruit aromas such as plum and sweet spice aromas
Palate	Full-bodied and long with persistent flavors and strong ripe tannins