



K KOCABAĞ EMİR 2015

GENERAL INFORMATION

Denomination of Origin

Central Anatolia
Cappadocia

Grape Varieties

90% Emir, 10% Narince

Viticulture

10-15 year old vines

Production

6.600 bottles

ANALYSES

Alcohol: 12,5% (V/V)

T. Acidity: 3,35 g/l
(Sulphuric acid)

Ph: 3,25

V. Acidity: 0,26 g/l
(Sulphuric acid)

SO₂(F): 25 mg/l

SO₂(T): 90 mg/l

R. Sugar: 2,5 g/l

WINE MAKING

Gravity flow system, slow fermentation at low temperatures in stainless steel tanks.

MATURATION

Matured in stainless steel and on its lees.

TASTING NOTES

Color

Nose

Palate

