

PEMBE KÖPÜK 2016



GENERAL INFORMATION

Denomination of Origin	Aegean Region
Grape Varieties	Calcarasi
Viticulture	old vineyard
Winemaking	Fermented in stainless steel tanks
Maturation	Matured in stainless steel tanks
Production	300.000 bottles

ANALYSES

Alcohol	13,5% (V/V)
T. Acidity	3,55g/l (Sulphuric acid)
pH	3,15
V. Acidity	0,21 g/l (Sulphuric acid)
SO₂(T)	90 mg/l
R. Sugar	7,2 g/l
Pressure	3,0 bar

TASTING NOTES

Color	Bright light pink salmon
Nose	Intense fresh red aromas; strawberry, candied cherry
Palate	Crispy, delicious with persistent aromas of red forest fruits
Bubbles	Medium and persistent

IDEAL FOOD MATCH

It can be enjoyed as an aperitif and has a good match with appetizers, fresh strawberries and fruit desserts. It is recommended to be served at 6-7°C.