

ÖKÜZGÖZÜ BOĞAZKERE 2020



Varietal composition : 60 % Öküzgözü, 40% Boğazkere

Region : Harmantepe/Elazığ - Çermik/Diyarbakır

Harvest : October 9 / October 7

Winemaker : Mr.Marco Monchiero

Alc./Vol : 13 %

Res. Sugar : 0,57 g/L

pH : 3,37

WINEMAKER'S NOTES

A dry red blend wine made from "Öküzgözü" and "Boğazkere" grapes indigenous to Anatolia, with cherry and damson flavor, long taste full body and mild tannins.

THE VINEYARD

Harmantepe / Elazığ

The region is located nearer to the south-east of Turkey. The dominant climate is the terrestrial one. The winter is cold, summer is hot & dry. Soil type is red clay and decomposed granites varying to light chalky clay soils.

Çermik Diyarbakır

The region is located 880 m above sea level. As it is surrounded by mountains, during the maturation stage, the changes in the hotness of the temperature between night and day, ensures that the essential aromas accumulate and tannins reach the desired level. Boğazkere is the only grape that is harvested, requiring no water, in the region.

CELLARING

Ready to drink upon release, this wine will continue to improve for 2-4 years.

IDEAL FOOD MATCH

Pairs well with grilled meat, spaghetti, pizza, hard&aged chees, salads with meat.