DOLUCA

PRODUCT: DOLUCA SARAFIN CABERNET SAUVIGNON 2022
PRODUCER: DOLUCA ŞARAPÇILIK A.Ş. (TURKEY)
REGION: SAROS PENINSULA, THRACE, TURKEY
GRAPE VARIETY: CABERNET SAUVIGNON
VINTAGE: 2022
ALCOHOL: 14.5 % VOL.
RESIDUAL SUGAR: ~0.41 G/L
ACIDITY: ~5.18 G/L
VINIFICATION/AGING: 14 MONTHS IN FRENCH OAK BARRELS (225 L)
COLOR: DEEP RUBY RED
TASTE PROFILE: DRY, FULL-BODIED, RICH DARK FRUIT, BALANCED TANNINS AND OAK
SERVING TEMP: 16–18 °C
DECANTING: RECOMMENDED 30 MIN
AGING POTENTIAL: 7–8 YEARS FROM VINTAGE
FOOD PAIRINGS
GRILLED OR ROASTED RED MEATS (RIBEYE, LAMB CHOPS)
BEEF STEW OR OSSO BUCO
BARBECUE RIBS WITH SMOKY SAUCES MATURE HARD CHEESES (AGED CHEDDAR, MANCHEGO)
HEARTY MUSHROOM DISHES (PORCINI RISOTTO, WILD MUSHROOM RAGOUT)

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