

ANCYRA

Sauvignon Blanc | 2023

Ancyra owes its name to the terroir where our history has began, to capital city of Anatolia, "Ankara". Meaning anchor in latin, Ancyra has been symbolizing the city Ankara, established by Phrygian King Midas in history.

Ancyra Sauvignon Blanc, produced from the grapes grown in Denizli-Güney vineyards, is a lively well balanced wine with a pronounced minerality and persistent with intense green peper and grass aromas.



GENERAL INFORMATION

Denomination of Origin
Aegean-Güney

Grape Varieties
%100 Sauvignon Blanc

Altitude
Güney: 750m

Geology of The Soil
Güney: Clay calcareous with gravels

Age of The Vine
15-20 year-old vines

Climate
Transitional climates

Winemaking
Gravity flow system, fermentation in temperature controlled stainless steel tanks

Maturation
Matured stainless steel tank on its lees

Volume (bottles)
141,000 bottles

ANALYSES

Alcohol %	13.5%
Total Acidity (g/l)	3.8 g/l
pH	3.2
Sugar (g/l)	1.4 g/l

RECOMMENDATIONS

Serving Temperature
Recommended to be served at 7-8 °C.

Food Pairings
It perfectly matches with seashells, lightly sauced fish, green salad and fresh cheeses.

TASTING NOTES

Color
Bright greenish yellow

Nose
Intense with green apple, lime and green pear aromas

Palate
Juicy and well balanced with its crisp acidity and minerality, persistent with varietal aromas