



Côte
d'Avanos

Narince | 2023



Narince is a distinctive Anatolian white grape variety known for its strong aromas, structure and aging potential. It gained this strong reputation after being produced as a varietal monocepage wine by Kavaklıdere for the first time.

Côte d'Avanos Narince 2023 is produced from Narince grapes grown in Cappadocia Côte d'Avanos Vineyard. The vineyard is 950 m above the sea level where the soil is composed of calcer and tufa formed by the breakup of volcanic rocks. The high temperature difference between day and night encourages good maturity, good acidity and the aromatic structure. Grown at a low yield (30 hl/ha) and harvested by hand at optimum maturity, Narince grapes are processed with a gravity system (transfer of grapes by gravity, without any pumping equipment, thus causing no bruises).

Being fermented in 500 and 225lt French oak barrels and with 9 months of aging on the lees ("élevage sur lies"), Côte d'Avanos Narince 2023, significantly reflects its terroir. This wine is produced in limited quantity with numerated bottles.

GENERAL INFORMATION

Denomination of Origin
Côte d'Avanos Vineyard / Cappadocia

Grape Varieties
%100 Narince

Altitude
900-950 m

Geology of The Soil
Clay calcerous with conglomerates of volcanic origin

Age of The Vine
28 years old

Pruning Method
Goblet

Vine Density
3(m) x 1(m)

Yield
30 hl/ha

Harvest
At night, hand picking

Climate
Continental climate, significant difference between day and night

Winemaking
Gravity flow system, fermentation in new, 1 and 2 year-old French oak barrels

Maturation
"Élevage sur lies" in new, 1 and 2 year-old French oak barrels for 9 months.

Volume (bottles)
29,534 bottles

ANALYSES

Alcohol % 13.5%

Total Acidity (g/l) 4.2 g/l

pH 3.25

Sugar (g/l) 1.5 g/l

RECOMMENDATIONS

Serving Temperature
Recommended to be served at 6-8°C

Food Pairings
It pairs well with steamed fish, pasta with white sauce, white meats, and yellow hard cheeses.

TASTING NOTES

Color
Bright golden yellow

Nose
Complex with citrus, nectarine aromas, honeysuckle and honey notes on the nose

Palate
Elegant and long, full-bodied and fresh with lingering aromas