

DIAMOND ROSE 2016

REGION

TURKEY

Aegean Region
Denizli
Güney Plateau

GRAPES

Kalecik Karası 40%

Öküzgözü 40%

Syrah 20%

ALCOHOL LEVEL

13,0 % VOL

BOTTLE SIZE

750 ml



VINIFICATION AND AGEING

Grapes from selected parcels are harvested early in the morning. Grapes are pressed and the first juices get decanted after 15 hours. Fermented in cooled stainless steel tank it is bottled after 8 months. The blend takes place 3 months before bottling.

COLOUR

Medium bright pink

BOUQUET

Strawberry, banana, cherry

FLAVOUR

Fresh, fruity, crispy

SERVING TEMPERATURE

8 - 10 °C

FOOD MATCHES

Salads, pizza, grilled meat, pasta