



**MERIDIES
NARINCE - SAUVIGNON
BLANC 2016**

REGION

TURKEY

Aegean Region
Denizli
Guney Plateau

GRAPES

Narince 60%
Sauvignon Blanc 40%

ALCOHOL LEVEL

13 % VOL

BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

Grapes from selected parkla are harvested early in the morning and cooled for 20 hours to reach 3 degrees before process. After a skin contact of 2 hours grapes are pressed. The must get decanted after 15 hours. 40% of the blend is fermented in new french oak barrels it ages on lees for 4 months plus 8 months. 60 % of the blend ages in stainless steel tank.

COLOUR

Pale straw

BOUQUET

Citrus, box tree, apple, quince

FLAVOUR

Elegant, fresh, fruity, mineral and long

SERVING TEMPERATURE

10 - 12 °C

FOOD MATCHES

Fishes, seafood, sushi,
mozzarella