



NODUS NARINCE 2015

REGION

TURKEY

Aegean Region
Denizli
Güney Plateau

GRAPES

Narince

ALCOHOL LEVEL

12 % VOL

BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

Grapes from selected parcels 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. Fermented in new french oak barrels it ages on lees for 4 months plus 8 months.

COLOUR

Medium yellow

BOUQUET

Apple, citrus, quince and toasted notes

FLAVOUR

Very mineral, tasty, good finish, touch of limestone.

SERVING TEMPERATURE

12 - 14 °C

FOOD MATCHES

Seafood, fishes, quail, capon