

NODUS SHIRAZ 2015

REGION

TURKEY

Aegean Region
Denizli
Güney Plateau

GRAPES

Shiraz

ALCOHOL LEVEL

14.08 % 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

Deep dark red

BOUQUET

Dark fruits, spicy, hint of violet, toasted notes

FLAVOUR

Strong, rich and structured. Fruity and spicy.

SERVING TEMPERATURE

18-20 °C

FOOD MATCHES

Beef, spicy and mushroom sauce beef, kidney with mushrooms