


















# Diren

## 2012 Karmena Selection White Blend



Founded in 1958, Diren's focus has been on the indigenous Turkish varietals. 2012 Karmena Selection White is a blend of Narince with Chardonnay. Narince grape is native to Tokat region, and is translated as 'delicate' due to its flavor and need to be handled with extra care to preserve the subtle flavors of this grape.

Tokat, where Diren winery is located, has a natural advantage as Narince grape is grown mainly in this part of Turkey. Narince adds nerve and freshness to this blend, while the Chardonnay adds body and roundness. Aged for 12 months in French oak to add complexity, our 2012 Karmen Selection White retains crispness and is deliciously refreshing.

 LOCATION	Western-Northern Anatolia	 SOIL	Sandy soil
 ESTATE	Diren	 VINE	Indigenous/ late ripening 3.3 tons/acre yield
 WINEMAKER	Jean Luc Colin, Ozgur Erceyes	 VINIFICATION	Temperature controlled stainless steel tanks
 VARIETALS	50% Narince 50% Chardonnay	 AGING	French oak barrels for 12 months
 RESIDUAL SUGAR	2 g/L	 MATURATION	1.5 years in stainless steel tanks before bottling
 ACIDITY	3.1 g/L	 VINTAGE PRODUCTION	2, 000 cases
 ALCOHOL	13.5%	 FOOD PAIRING	Seafood and poultry
 SERVING TEMPERATURE	50 – 53°F	 CLIMATE	Continental Climate
 LOCATION ON MAP	Turkey Tokat		



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