

Turasan



















2013 Emir

(*eb-MEER*)



The Emir grape only grows in one place in the world – Cappadocia, Turkey. The Turasan winery is located in the heart of Cappadocia giving it a natural advantage in producing the freshest and finest Emir. It is often compared to Torrontes and has been grown and made into wine since the Hittite era (1700 BC).

Emir thrives in Cappadocia's volcanic soils and benefits from its unique micro-climate: high altitude, hot days and cool nights. The nose has notes of citrus peel and white flowers along with pears and fennel pollen. On the palate it comes across as balanced, bright and lively with refreshing floral and Meyer lemon flavors and ending with a mineral note that is rounded out from the sur-lies aging.

 LOCATION	Mid-Southern Anatolia	 SOIL	Volcanic
 ESTATE	Turasan	 VINE	Indigenous 2 tons/acre yield
 WINEMAKER	Christophe Briotet	 VINIFICATION	Temperature controlled stainless steel tanks
 VARIETALS	100% Emir	 AGING	Stainless steel tanks and sur-lie aging
 RESIDUAL SUGAR	Dry	 MATURATION	Bottled after 6 months
 ACIDITY	4.2 g/L	 VINTAGE PRODUCTION	20, 000 bottles
 ALCOHOL	13.5%	 FOOD PAIRING	Seafood, cheese, grilled chicken salads, appetizers
 SERVING TEMPERATURE	40 – 50°F	 CLIMATE	Continental Climate
 LOCATION ON MAP	Turkey Cappadocia	 UNIQUE FACTORS	Emir grape grows only Cappadocia at high altitude of 4,000-4,600 feet



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