

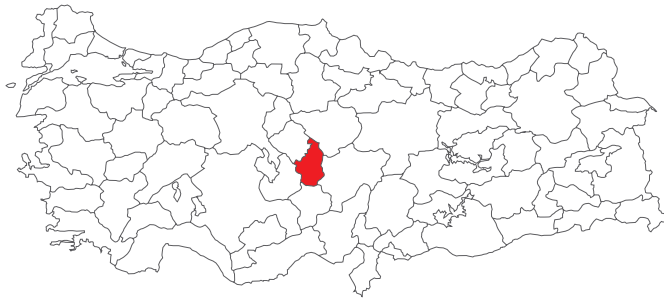
2013

TURASAN BOĞAZKERE/ÖKÜZGÖZÜ



















(Bow-aahz-keh-reh) / (Oh-cooz-goe-zue)

The traditional Turkish blend of Bogazkere and Okuzgozu really does provide the best of both worlds. The Bogazkere gives the wine structure, power and backbone, while the Okuzgozu provides fruit, lift and aroma. In Turkey wine is meant to go with food, and the Bog/Ok blend compliments the wide array of foods that is Turkish cuisine.



Ürgüp, Cappadocia, Central Anatolia



	••• Turasan		••• 2,100 cases
ESTATE	•••	PRODUCTION	•••
	••• 60% Öküzgözü ••• 40% Boğazkere		••• Mixed sand, gravels ••• and loam
VARIETAL	•••	SOIL	•••
	••• 13.5%		••• Indigenous, average yield 2.7 ••• tons/acre
ALCOHOL	•••	VINE	•••
	••• 3.5 g/L		••• Temperature controlled ••• stainless steel tanks/concrete
ACIDITY	•••	VINIFICATION	•••
	••• Christophe Briotet		••• 90% Stainless steel, 10% ••• used oak
WINEMAKER	•••	AGING	•••
	••• 60-65°F		••• Bottled after 18 months
SERVING TEMP.	•••	MATURATION	•••
	••• Dry		••• Continental Climate
RESIDUAL SUGAR	•••	CLIMATE	•••
	••• Lasagna, lamb, ••• hard cheeses		••• The classic blend of Turkey
FOOD PAIRING	•••	UNIQUENESS	•••