

2014

DIREN ÖKÜZGÖZÜ

(Oh-cooz-goe-zue)


















Since the inception of the winery in 1958, Diren's focus has largely been on the indigenous varietal of Turkey. Okuzgozu is known to be a grape with little tannic structure, and is dominated by red and black fruits and round mouthfeel and body. Made entirely from fruit grown in Elazig, this pure Okuzgozu leaves a taste of cherries on your palate, as well as many other ripe fruits.



Tokat, Anatolia



 ESTATE	• Diren	 PRODUCTION	• 1,500 cases
 VARIETAL	• 100% Öküzgözü	 SOIL	• Hi-pH lime with clay
 ALCOHOL	• 14.0%	 VINE	• Steeply sloped, old vines
 ACIDITY	• 2.9 g/L	 VINIFICATION	• Temperature-controlled stainless steel tanks
 WINEMAKER	• Jean-Luc Colin, Ozgur Erceyes	 AGING	• Stainless steel tanks
 SERVING TEMP.	• 60-65°F	 MATURATION	• 6 months before bottling
 RESIDUAL SUGAR	• Dry	 CLIMATE	• Continental, hot summers, cold winters
 FOOD PAIRING	• Hearty soups, hard cheeses, braised meats, pasta		