

2014

# DIREN KARMENA RED BLEND


















2014 Karmena Red is a blend of 5 grapes (indigenous and international). with Okuzgozu laying a framework of ripe, red fruits in the wine, and the Bogazkere providing tannin and backbone.

To these, Cabernet Sauvignon is added for its body, Syrah for its spiciness, and then it is rounded out with Merlot for its supple character. This wine is balanced, multi-dimensional and simply delicious.



Tokat, Anatolia



 ESTATE	Diren	 PRODUCTION	2,055 cases
 VARIETAL	30% Öküzgözü 30% Syrah, 15% Merlot, 15% Cabernet Sauvignon 10% Boğazkere	 SOIL	Clay
 ALCOHOL	13.0%	 VINE	Dry-farmed, 1.2 tons/acre
 ACIDITY	3.2 g/L	 VINIFICATION	Temperature controlled stainless steel tanks
 WINEMAKER	Jean Luc Colin, Ozgun Erceyes	 AGING	Stainless steel tanks
 SERVING TEMP.	57-60°F	 MATURATION	8 months
 RESIDUAL SUGAR	Dry	 CLIMATE	Continental
 FOOD PAIRING	Burgers, pizza, kebabs		