

2014

TURASAN EMIR

(Eh-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.

















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.

Emir is often compared to Pinot Grigio and Albarinio.



Ürgüp, Cappadocia, Central Anatolia



 ESTATE	••••• Turasan	 PRODUCTION	••••• 1700 cases
 VARIETAL	••••• 100% Emir	 SOIL	••••• Volcanic tuff
 ALCOHOL	••••• 13.5%	 VINE	••••• Indigenous 2 tons/acre yield
 ACIDITY	••••• 4.6 g/L	 VINIFICATION	••••• Temperature controlled stainless steel tanks/concrete
 WINEMAKER	••••• Edouard Guérin	 AGING	••••• Sur-lie aging
 SERVING TEMP.	••••• 60-65°F	 MATURATION	••••• Bottled after 6 months
 RESIDUAL SUGAR	••••• Dry	 CLIMATE	••••• Continental Climate
 FOOD PAIRING	••••• Seafood, cheese, grilled chicken, salads, appetizers	 UNIQUENESS	••••• Emir grape grows only Cappadocia at high altitude of 4,000-4,600 feet and the vines are up to 200+ years old