

2014

# TURASAN ÖKÜZGÖZÜ

(Oh-cooz-goe-zue)



















One of Turkey's most revered red varietals, Öküzgözü gets its name from its large berries – in Turkish Öküzgözü means “eye of the bull”. It produces medium-bodied wines, loaded with ripe fruit and spicy flavors with plenty of acidity. Think of an earthy Gamay and you have something close to the flavor of Öküzgözü. A minty edge is sometimes highlighted in the aromatics, along with dark cherry and summer strawberries.

Capable of aging for 2-3 years, Öküzgözü is often blended with Bogazkere, and takes well to oak aging. Generally as a stand-alone varietal, Öküzgözü makes a soft wine, easy to drink, with low to moderate tannin levels.



Ürgüp, Cappadocia, Central Anatolia



 ESTATE	Turasan	 PRODUCTION	1670 cases
 VARIETAL	100% Öküzgözü	 SOIL	Sandy loam
 ALCOHOL	13.8%	 VINE	Indigenous, 3.1 tons/acre
 ACIDITY	3.7 g/L	 VINIFICATION	Temperature controlled stainless steel tanks/concrete
 WINEMAKER	Edouard Guérin	 AGING	Stainless steel, concrete
 SERVING TEMP.	60-65°F	 MATURATION	Bottled after 12 months
 RESIDUAL SUGAR	Dry	 CLIMATE	Continental Climate
 FOOD PAIRING	Grilled meats, roast turkey	 UNIQUENESS	Öküzgözü has less tannin than most red wines