

2014



TURASAN SELDA RED

















Blended primarily from indigenous Turkish varietals, this wine also has a dollop of Syrah to add some spice.

This wine was named after Selda Turasan, as a birthday surprise from her husband Hasan. Easy to drink, and quite a value in today's wine world.



Ürgüp, Cappadocia, Central Anatolia



 ESTATE	• Turasan	 PRODUCTION	• 3750 cases
 VARIETAL	• 50% Kalecik Karası, • 10% Okuzgozu, • 20% Bogazkere, • 20% Syrah	 SOIL	• Mixed
 ALCOHOL	• 14.0%	 VINE	• Average yield 2.6 tons/acre
 ACIDITY	• 3.2 g/L	 VINIFICATION	• Temperature controlled stainless steel tanks/concrete
 WINEMAKER	• Edouard Guérin	 AGING	• Stainless steel, concrete
 SERVING TEMP.	• 40-50°F	 MATURATION	• Bottled after 16 months
 RESIDUAL SUGAR	• Dry	 CLIMATE	• Continental Climate
 FOOD PAIRING	• Pizza, burgers	 UNIQUENESS	• Selda is the lady of the winery