

2015

DIREN KARMENA SELECTION WHITE BLEND



Made entirely from younger-vine Narince, the Karmena White brings freshness and a citrus character into the glass. Acidity is brisk, with fine aromas of white flowers, fresh peach and lime zest. Mouthwatering and pure, Karmena White has light to medium body, and a delicious, refreshing palate.



Tokat, Anatolia



Diren

ESTATE



1,000 cases

PRODUCTION



100% Narince

VARIETAL



Alkaline soils, with lime and chalk

SOIL



11.5%

ALCOHOL



Steeply sloped

VINE



3.4 g/L

ACIDITY



Temperature-controlled stainless steel tanks

VINIFICATION



Jean-Luc Colin, Ozgur Erceyes

WINEMAKER



Stainless steel tanks

AGING



45-50°F

SERVING TEMP.



2 months

MATURATION



3.4 g/L

RESIDUAL SUGAR



Continental Climate

CLIMATE



Seafood, grilled fish, poultry

FOOD PAIRING