

2015

# DIREN NARINCE

(nah-RIN-cheh)



Narince means "delicately" in Turkish, and it is known as the Queen of Anatolia. The "delicately" is in reference to its thin skins, and Narince is known to be a difficult grape to transport. Logistically, Diren is lucky to be right in the heart of the finest Narince vineyards in Turkey. Their estate vineyards are old, with some of the vines dating back to Diren's founding in 1958.



Tokat, Anatolia



ESTATE

Diren



VARIETAL

100% Narince



ALCOHOL

11.5%



ACIDITY

3.4 g/L



WINEMAKER

Jean-Luc Colin,  
Ozgun Erceyes



SERVING TEMP.

45-50°F



RESIDUAL SUGAR

Dry



FOOD PAIRING

Poultry, Lobster,  
Firm cheeses



PRODUCTION

1,000 cases



SOIL

Alkaline, limey soils  
with gravel



VINE

Steep slopes, indigenous



VINIFICATION

Temperature-controlled stain-  
less steel at 65°



AGING

Stainless steel tanks



MATURATION

2 months



CLIMATE

Continental, hot summers,  
cold winters

