

2015

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 Albarinjo.



Ürgüp, Cappadocia, Central Anatolia



 ESTATE	••• Turasan	 PRODUCTION	••• 1500 cases
 VARIETAL	••• 100% Emir	 SOIL	••• Volcanic tuff
 ALCOHOL	••• 13.5%	 VINE	••• Indigenous, 2.4 tons/acre
 ACIDITY	••• 3.9 g/L	 VINIFICATION	••• Temperature controlled stainless steel tanks/concrete
 WINEMAKER	••• Edouard Guérin	 AGING	••• Stainless Steel
 SERVING TEMP.	••• 40-50°F	 MATURATION	••• Bottled after 4 months
 RESIDUAL SUGAR	••• Dry	 CLIMATE	••• Continental Climate
 FOOD PAIRING	••• Seafoods, cold chicken salad, appetizers	 UNIQUENESS	••• Selda is the lady of the winery