

2015

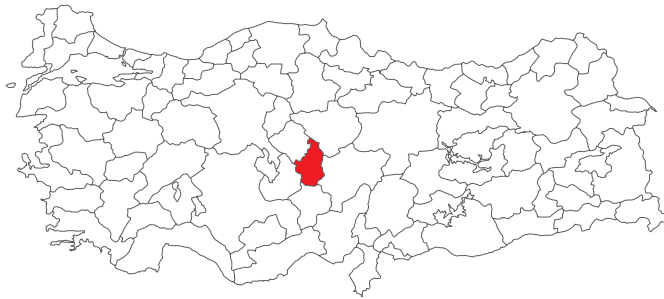
TURASAN ÖKÜZGÖZÜ

(Oh-cooz-goe-zue)



















One of Turkey's most favored red varietals, Öküzgözü gets its name from its large red 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. Consider perhaps a mineral-laden Gamay and you have something close to the flavor of Öküzgözü. A fine, mint-like note is sometimes highlighted in the aromatics, along with dark cherries and June strawberries.

Capable of aging for a few years, Öküzgözü is often blended with Bogazkere, and it 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	••••• 1,800 cases
 VARIETAL	••••• 100% Öküzgözü	 SOIL	••••• Volcanic
 ALCOHOL	••••• 12.8%	 VINE	••••• Indigenous vines, 3.2 tons/acre yield
 ACIDITY	••••• 2.8 g/L	 VINIFICATION	••••• Temperature controlled stainless steel tanks/concrete
 WINEMAKER	••••• Edouard Guérin	 AGING	••••• Stainless steel, concrete
 SERVING TEMP.	••••• 55-60°F	 MATURATION	••••• 6 months before bottling
 RESIDUAL SUGAR	••••• Dry	 CLIMATE	••••• Continental, hot summers, cold winters
 FOOD PAIRING	••••• Pork roast, pasta/lasagne/ pizza, roast turkey	 UNIQUENESS	••••• Öküzgözü has less tannin than most red wines