


















Diren

2011 Karmena Red Blend



Founded in 1958, Diren's focus has been on the indigenous Turkish varietals. 2011 Karmena Red is a blend of 5 grapes (indigenous and international). Okuzgozu grape lays a framework of luscious red fruits in the wine, with Bogazkere providing tannin and backbone.

To these we add Cabernet Sauvignon for its body, Syrah for its spiciness, and round it out with Merlot for its supple character. This wine is balanced and simply delicious.

 LOCATION	Western-Northern Anatolia	 SOIL	Sandy soil
 ESTATE	Diren	 VINE	Indigenous/ late ripening 3.3 tons/acre yield
 WINEMAKER	Jean Luc Colin, Ozgur Erceyes	 VINIFICATION	Temperature controlled stainless steel tanks
 VARIETALS	35% Öküzgözü 30% Syrah, 15% Merlot, 10% Cabernet Sauvignon 10% Bogazkere	 AGING	French oak barrels for 12 months
 RESIDUAL SUGAR	Dry	 MATURATION	1.5 years in stainless steel tanks before bottling
 ACIDITY	3.03 g/L	 VINTAGE PRODUCTION	2, 500 cases
 ALCOHOL	13.5%	 FOOD PAIRING	Grilled meat and vegetables, red meat and cheese
 SERVING TEMPERATURE	55 – 60°F	 CLIMATE	Continental Climate
 LOCATION ON MAP	Turkey Tokat		



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