




















Diren

2010 Öküzgözü

(Oh-cooz-goe-zue)

Founded in 1958, Diren's focus has largely been on indigenous varietals. The 2010 Öküzgözü is blended with Cabernet Sauvignon, but mostly highlights the native mid-eastern Anatolian grape - Öküzgözü. This grape typically produces medium-bodied wines with ripe fruit and spice flavors with plenty of acidity. This wine is lively and structured and due to its forward character can be enjoyed year round. 2010 was warmer than average, leading to early phenolic ripeness, rich fruit flavors and deeply colored wines.

 LOCATION	Mid- Eastern Anatolia	 SOIL	Sandy soils
 ESTATE	Diren	 VINE	Indigenous/ late ripening 3.3 tons/acre yield
 WINEMAKER	Jean Luc Colin, Ozgur Erceyes	 VINIFICATION	Temperature controlled stain- less steel tanks
 VARIETALS	85% Öküzgözü 15% Cabernet Sauvignon	 AGING	Stainless steel tanks
 RESIDUAL SUGAR	Dry	 MATURATION	1.5 years in stainless steel tanks before bottling
 ACIDITY	3.03 g/L	 VINTAGE PRODUCTION	1,000 cases
 ALCOHOL	13.3%	 FOOD PAIRING	Lamb, rabbit, poultry and cheese
 SERVING TEMPERATURE	60 – 65 °F Can be served chilled	 CLIMATE	Continental climate
		 LOCATION ON MAP	Turkey Tokat



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