



GENERAL INFORMATION

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| Denomination of Origin | Aegean - Çeşme & Eastern Anatolia - Elazığ |
| Grape Varieties | 35% Cabernet Sauvignon 35% Öküzgözü %30 Merlot |
| Viticulture | Old vineyards |
| Winemaking | maceration and fermentation in stainless steel tanks |
| Maturation | maturation in stainless steel tanks |
| Production | 10.000 bottles |

ANALYSES

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|--------------------------|---------------------------|
| Alcohol | 13,0% (V/V) |
| T. Acidity | 2,75 g/l (Sulphuric acid) |
| pH | 3,75 |
| V. Acidity | 0,26 g/l (Sulphuric acid) |
| SO₂(F) | 24 mg/l |
| SO₂(T) | 68 mg/l |
| R. Sugar | 2,6 g/l |

TASTING NOTES

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| Color | Bright fuschia |
| Nose | Red fruit and sweet spice aromas; pronounced |
| Palate | Well-balanced and have soft tannins with persistent fruit flavors |

IDEAL FOOD MATCH

It is recommended to be served at 16 -18° C and matches well with grilled red meats, lightly sauced pastas, deli meat and pizzas.