

RESERVE NARINCE 2017



Varietal composition : 100 % Narince

Region : Kalecik -Ankara

Harvest : Mid September

Winemaker : Mr.Marco Monchiero

Alc./Vol : 13.5 %

Res. Sugar : 2.0 g/L

Total Acid :4.4 g/L

pH : 3.67

WINEMAKER'S NOTES

Narince is a grape that is indigenous to Anatolia. Straw yellow with hints of gold. Complex with notes of vanilla and spices combined with floral and fruity notes such as white flowers, orange, grapefruit, lemon, and mineral notes. On the palate, Vinkara Narince Reserve is dry, elegant and balanced, with notes of caramel and spicy wood and a long and lingering finish.

THE VINEYARD - Kalecik / Ankara

Vinkara's Kalecik vineyard is located northeast of Ankara in the Mid-Northern Anatolia province. At an altitude over 2,000 feet the vineyard is surrounded by nearby mountains and the Kızılırmak River. The river creates an extraordinary mesoclimate for producing wines with naturally high acidity that are powerfully complex.

WINEMAKING

Grapes are picked by hand, gently crushed, pressed and fermented in stainless steel tanks. After fermentation, the wine is kept in contact with the lees in mostly neutral French-oak barrels and aged for 14 months. Vinkara Narince Reserve is bottle aged at the winery for a further 6 months before release.

CELLARING

Ready to drink upon release but this wine will continue to improve for 2-4 years.

IDEAL FOOD MATCH

Seafood, first courses with strong aromatic intensity, oily fish, boiled meats and herb-spiced cheeses.