

NARINCE 2015

Varietal composition : 100 % Narince
Region : Erbaa -Tokat
Harvest : Mid September
Winemaker : Mr.Marco Monchiero
Alc./Vol : 13 %
Res. Sugar : 0.6 g/L
Total Acid : 4.3 g/L
pH : 3.66

WINEMAKER'S NOTES

Narince is a grape that is indigenous to Anatolia. Vinkara Narince is straw yellow with hints of green. Notes of peach, orange-blossoms and lemon leaves are prominent on the bouquet. Fresh, bright fruit and zippy acidity on the palate combine with a long and persistent finish.

THE VINEYARD - Erbaa / Tokat

Narince is an autochthonous white grape variety originating from Tokat, Mid-Eastern Anatolia. Narince is one of the two main white grape varieties cultivated for winemaking in Turkey. Tokat's climate transitions between the climates of the Central Black Sea and Inner Anatolia being somewhat harsher at higher altitudes which vary from 1,000 to 2,250 feet above sea level. The soil composition is generally sandy-clay and gravel.

WINEMAKING

Grapes are picked by hand, gently crushed, pressed, and fermented for 6 months in stainless steel tanks. After fermentation, the wine rests on the lees for three months.

CELLARING

Ready to drink upon release, this wine will continue to improve for 1-3 years.

IDEAL FOOD MATCH

Pairs well with grilled fish and vegetables, crustaceans and white meat. Excellent as an aperitif accompanied by fresh cheeses and canapés.

