

## Kayra Öküzgözü 2012



Vineyards: Aydinicik, Elazığ / Eastern Anatolia

Alcohol: 13% Residual Sugar: 1.7 Tartaric acidity: 5.18 g/L pH: 1.7

Grape variety: 100% Öküzgözü

Winemaker: Daniel O'Donnell.

## Winemaker Notes:

This is truly the undiscovered treasure of Turkey, gorgeous acidity and lively bright ripe red fruit aromas are the hallmark of this fantastic wine, just a hint of menthol and exotic spices of the ancient mid orient, supple tannins that integrate seamlessly with the acidity and when decanted for a few minutes. Exciting as it is to taste it is so much more exciting to make. "After years of winemaking i have never been so enchanted by a single grape, I only hope you find it as exciting as myself." Try this with a great steak or a bit of fine aged cheese, definitely something savory and luscious. -- Daniel O'Donnell

**Food pairing :** Seafood casseroles, grilled red meat, pepper steak, roasted lamb loin, pastas with spice, meat and tomato sauce, aged cheeses

