

SELENDİ

ÖNGÖR FAMILY VINEYARDS

ESTATE SHIRAZ
2019

BOLD AND SPICY, THE 2019 ESTATE SHIRAZ OFFERS NOTES OF BLUEBERRIES, CACAO AND DARK CHERRIES WITH SOFT TANNINS AND A LONG FINISH.

ESTATE-BOTTLED BY ÖNGÖR FAMILY FROM GRAPES IN THE ANCIENT SARNIÇ VALLEY AT 2600 FT ALTITUDE.

ENJOY WITH BARBECUED BRISKET, SPICY DISHES AND DARK CHOCOLATE.

EcoCert Certified Organic

Grape Variety 100% Shiraz

Featured Clones (174)

Yield 2.4 Tons Per Acre

Maceration 3 Days

Fermentation 29 Days

Malolactic Fermentation 28 Days

Maturation 18 Months in 225 lt French Oak Barrels

Medium Toast, 33% New Oak

Acid 5,78 g/L

pH 3.56

Alcohol % 15,0

Planted in 2007

Altitude 800 Meters

Soil Type Rocky, Limestone, Clay, Loam

Topography Rolling Hills

Robert Parker
WINE ADVOCATE

88+
- POINTS -

