

SELENDİ

ÖNGÖR FAMILY VINEYARDS

SELENDİ ESTATE
CHARDONNAY - VIOGNIER - NARINCE
2020

BRIGHT AND COMPLEX, THE 2020 ESTATE BLEND OF CHARDONNAY, VIOGNIER AND NARINCE OFFERS NOTES OF CITRUS BLOSSOMS AND STONE FRUITS WITH HIGH ACIDITY AND A LONG FINISH.

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

ENJOY WITH GRILLED LOBSTER, ROAST CHICKEN OR VEGETABLES.

EcoCert Certified Organic

Grape Variety 44% Chardonnay, 32% Viognier
24% Narince

Featured Clones (96), (652), (151)

Yield 3.2 Tons Per Acre

Fermentation 35 Days

Acid 5,39g/L

pH 3.34

Alcohol % 13.5

Planted in 2009 - 2012

Altitude 800 Meters

Soil Type Rocky, Limestone, Clay, Loam

Topography Rolling Hills

Robert Parker
WINE ADVOCATE

86
- POINTS -

