



DLC ÖKÜZGÖZÜ 2022

The distinctive aroma and vibrant, fruity character of the Öküzgözü grape, named after its large grains, is strongly noticeable in DLC Öküzgözü. Aged for 4 months in oak barrels, DLC Öküzgözü becomes extremely easy-drinking, round, balanced and full-bodied without losing any of its varietal authenticity. A wine that can be enjoyed in any setting, DLC Öküzgözü evokes aromas of ripe cherry, blueberry, molasses and caramel.

Grape: Öküzgözü

Region: Eastern Anatolia

Aging Period: Aged in French oak barrels for 4 months.

Storing: 4-5 years following the vintage date under ideal storage conditions

Recommended with: Plain/smoked/spicy cheese, pizza, pastas with meat and mushroom, sauced / roasted red meats, game, grilled red meats, hot vegetable dishes

Serving Temperature: 16-18°C

Decanting 30 minutes prior to consumption is recommended.