

MAHZEN BOĞAZKERE 2014



Varietal composition : 100 % Boğazkere

Region : Kalecik -Ankara

Harvest : Mid October

Winemaker : Mr.Marco Monchiero

Alc./Vol : 14 %

Res. Sugar : 0,26 g/L

pH : 4.90

WINEMAKER'S NOTES

Our wine was aged for 30 months in chateau-style 225 liter French Burgundy barrels and then further aged at our wine caves after bottling. It has intense ruby colour with garnet reflections, rich tannins with balanced & soft sensations. Besides smoked, toasted almond and red fruits aromas, the wine is rich in licorice and leather aromas, has an excellent long finish of chocolate and black cherry flavors, elegant pairing with rich flavored foods.

VINTAGE

Seasonal pattern characterized by spring and summer temperatures slightly above average. Also the rainfall was higher than normal with a month of September characterized by a high temperature range between night and day.

THE VINEYARD - Kalecik / Ankara

Vinkara's Kalecik vineyard is located northeast of Ankara in the Mid-Northern Anatolia province. At an altitude of 2,000 feet the vineyard is surrounded by nearby mountains and the Kızılırmak River. The river creates an extraordinary mesoclimate for producing wines with naturally high acidity that are powerfully complex.

Due to these unique weather conditions, the most prominent grape cultivated in Kalecik carries the name of the region. Kalecik Karası is one of the three most important red grape varieties in Turkey.

WINEMAKING

Grapes are picked by hand. Cold pre-fermentation maceration and controlled temperature fermentation on the skins in stainless steel tanks. Boğazkere Reserve spends 30 months of aging in French-oak barrels and an additional six months in bottle.

CELLARING

Ready to drink upon release, this wine will continue to improve for 4-6 years.

IDEAL FOOD MATCH

T-bone steak, spicy, hot and sauced red meat, succulent meat food, grilled meat, kebabs.