

RESERVE BOĞAZKERE 2011



Varietal composition : 100 % Boğazkere
Region : Kalecik -Ankara
Harvest : September 15
Winemaker : Mr.Marco Monchiero
Alc./Vol : 13.5 %
Res. Sugar : 2 g/L
pH : 3.6

WINEMAKER'S NOTES

Boğazkere 2011 Reserve was aged for 30 months in chateau-style 225 liter French Burgundy barrels and then further aged in our wine caves after bottling. It has an intense ruby color with garnet reflections as well as rich tannins with balanced & soft sensations. Besides smoked, toasted almond and red fruit aromas, the wine is rich in licorice and leather aromas, has an excellent long finish of chocolate and black cherry flavors, and elegantly pairs with rich, flavorful foods.

VINTAGE

Seasonal pattern characterized by spring and summer temperatures slightly above average. Also the rainfall was higher than normal with the 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.

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 the bottle.

CELLARING

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

IDEAL FOOD MATCH

Grilled red meats (best with Porterhouse and Rib Eye steaks, Filet Mignon, Lamb and Beef Shish Kebabs), Spicy meat dishes, Sauced meat dishes (such as Short Ribs, Stews); Aged Cheeses