

2011

GALI EVRESHE



















In 2005 Hakan Kavur planted 58,000 vines on 104 acres, mainly to Merlot (78%), with the remainder Cabernet Franc and Cabernet Sauvignon. Located on the Gallipoli Peninsula, in the European part of Turkey, all Gali wines are made with minimal manipulation, both in the vineyard and at the winery.

The 2011 Evreshe has an intensely aromatic profile, with concentrated blackberry and plum flavors throughout. The acidity and tannin structure are complex, especially for an unoaked wine such as this. Rich and deep on the finish, ending with a savory note.



Gallipoli Peninsula, Thrace (European)



 ESTATE	• Gali Vineyards	 PRODUCTION	• 2,500 cases
 VARIETAL	• 34% Merlot • 33% Cabernet Sauvignon • 33% Cabernet Franc	 SOIL	• Limestone-clay
 ALCOHOL	• 14.5%	 VINE	• 3.5 tons/acre • Cordon Royat trellising • Dry farmed
 ACIDITY	• 4.72 g/L	 VINIFICATION	• 21 day cold maceration/free run • juice only, unfiltered
 WINEMAKER	• Hakan Kavur	 AGING	• Stainless steel tanks
 SERVING TEMP.	• 60-65°F • Decanting Recommended	 MATURATION	• 12-month bottle aging
 RESIDUAL SUGAR	• Dry	 CLIMATE	• Mild climate/ sea breeze influence/ • mist/frequent fog during summer • High temperature fluctuation between • day and night during summer
 FOOD PAIRING	• Hard cheeses, BBQ, • glazed ham, braised beef • short ribs	 UNIQUENESS	• Natural and pure, <50 ppm • sulfites. Features Lysimachus • coin on the label symbolic of the • location