

2012

# DIREN BOĞAZKERE

(Bow-aahz-keh-reh)



Since the winery was founded in 1958, Diren has focused on the indigenous grapes of Turkey. The Bogazkere is made from old-vine grapes grown outside the city of Diyarbakir. It is a medium to full-bodied wine with flavors of blackberry and ripe Bing cherry. Bogazkere means "throat-scratcher" in Turkish, and it is known for its ample tannins.



Tokat, Anatolia



Diren

ESTATE



1,000 cases

PRODUCTION



100% Boğazkere

VARIETAL



Clay soils, with broken rock and gravels

SOIL



12%

ALCOHOL



Old-vine, dry farmed, extremely low yield

VINE



3.3 g/L

ACIDITY



Temperature-controlled stainless steel tanks, extended maceration

VINIFICATION



Jean-Luc Colin, Ozgur Erceyes

WINEMAKER



Stainless steel tanks

AGING



60-65°F  
Can be served chilled

SERVING TEMP.



35 months

MATURATION



Dry

RESIDUAL SUGAR



Continental, hot summers, cold winters

CLIMATE



Grilled or roasted meats, goat cheese, roast turkey

FOOD PAIRING