

2014

TURASAN BOĞAZKERE

(Bow-ahz-keh-reh)



















As with Cabernet, Boğazkere is a thick-skinned varietal that ripens late and produces rich, full-bodied wines. Its tannins can be quite robust in its youth, and oak aging suits it well. Traditionally grown in Anatolia, it has brambly, black fruit aromas along with licorice and clove.

With a few years on it, Boğazkere develops tobacco and earthy scents with lots of complexity. As one might expect from such a deeply colored wine, dark flavors dominate the palate of this Boğazkere, with mulberry, black raspberry and cocoa nib flavors present. Boğazkere is sometime blended with other indigenous varietals such as Okuzgozu, to produce a wine that is softer, and a bit softer when young



Ürgüp, Cappadocia, Central Anatolia



 ESTATE	Turasan	 PRODUCTION	585 cases
 VARIETAL	100% Boğazkere	 SOIL	Gravels and loam
 ALCOHOL	13.5%	 VINE	Indigenous, 2.0 tons/acre
 ACIDITY	3.4 g/L	 VINIFICATION	Temperature controlled stainless steel tanks/concrete
 WINEMAKER	Edouard Guérin	 AGING	Stainless steel
 SERVING TEMP.	60-65°F	 MATURATION	Bottled after 12 months
 RESIDUAL SUGAR	Dry	 CLIMATE	Continental Climate
 FOOD PAIRING	BBQ, roasted meats	 UNIQUENESS	Boğazkere means "throat scratcher" in Turkish