

2014

# MAHRA BOĞAZKERE/ÖKÜZGÖZÜ

(Bow-aahz-keh-reh ,Oh-cooz-goe-zue)



Founded in 1943, Yazgan is one of the oldest & largest producers in Turkey and has been run by four generations in Izmir located in the Aegean region. The Boğazkere produces wines with dense tannins & medium acidity and is often blended with Öküzgözü that yields medium bodied & fruity wines.

This blend has grapes sourced from their respective origins in Eastern Anatolia, Diyarbakir (Boğazkere ) & Elazığ (Öküzgözü), and delivers the perfect harmony with dried fruits & black fruits on the nose. Red currants, Bing cherries, black pepper, prune, blackberry, and black mulberry deliver a luscious jolt to the palate that pleasantly lingers.



Boğazkere : Diyarbakir, Southeast Anatolia  
Öküzgözü: Elazığ , Mid-Eastern Anatolia



ESTATE

Yazgan



VARIETAL

65% Boğazkere  
35% Öküzgözü



ALCOHOL

13.0%



ACIDITY

5.8 g/L



WINEMAKER

Antoine Bastide D'Izard



SERVING TEMP.

60-65°F



RESIDUAL SUGAR

Dry



FOOD PAIRING

- Cheese (Feta, Cheddar, Gorgonzola, Gouda)
- Chicken with Sesame, Curry Prawns



PRODUCTION

1,000 cases



SOIL

- Diyarbakir (SE Anatolia): Decomposed sandstone to red clay
- Elazığ (Mid-Eastern Anatolia): Red clay and decomposed granites varying to light chalky clay



VINE

Indigenous/late ripening  
1 to 1.6 tons/acre yield



VINIFICATION

Temperature controlled  
stainless steel tanks



AGING

Stainless steel tanks



MATURATION

Bottled after 6 months



CLIMATE

• Borderline Mediterranean & mostly Continental with hot & dry diurnal summers, and cold & wet winters



UNIQUENESS

• Boğazkere means "throat burner" due to its dense tannins & is usually blended with Öküzgözü  
• This is a classic Turkish Blend