

Yazgan

2013 Boğazkere



(Bow-aahz-keh-reh)

Founded in 1943, Yazgan is one of the oldest & largest producers in Turkey and has been run by four generations in Izmir situated in the Aegean region. The Boğazkere is known to produce full-bodied wines with dense tannins & medium acidity. Sourced from Diyarbakir, its native province in SE Anatolia, this 2013 Boğazkere exudes sweet & sour aromas of Morello cherries, blueberries & plums. True to form, juicy & intense fruits prevail on the palate with well-managed velvety tannins and bursts of sour cherries on the finish.



LOCATION

Aegean



SOIL

Diyarbakir (SE Anatolia):
Decomposed sandstone to
red clay



ESTATE

Yazgan



VINE

Indigenous / late ripening
2.9 tons/acre yield



WINEMAKER

Antoine Bastide D'Izard



VINIFICATION

Temperature controlled
stainless steel tanks



VARIETALS

100% Boğazkere



AGING

Stainless steel tanks



RESIDUAL SUGAR

Dry



MATURATION

Bottled after 6 months



ACIDITY

5.5 g/L



VINTAGE PRODUCTION

10,000 bottles



ALCOHOL

13%



FOOD PAIRING

Roasted lamb, BBQ beef,
Spicy goat dishes



SERVING
TEMPERATURE

60 – 65°F



CLIMATE

Diyarbakir (SE Anatolia): borderline
Mediterranean climate with hot &
dry diurnal Continental summers
(65-100°F) and cold & wet winters
(30-45°F)



UNIQUE FACTORS

Boğazkere means “throat
burner” due to its dense
tannins



AWARDS

IWC 2013 – Silver
Decanter 2014 – Silver



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