

Yazgan

2013 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) & Elazig (Öküzgözü), and delivers the perfect harmony with dried fruits & black fruits on the nose. Redcurrant, Cornelian cherries, black pepper, prune, blackberry, and black mulberry deliver a luscious jolt to the palate that pleasantly lingers.



LOCATION

Aegean



SOIL

Diyarbakir (SE Anatolia): Decomposed sandstone to red clay
Elazig (Mid East Anatolia): Red clay and decomposed granites varying to light chalky clay



ESTATE

Yazgan



VINE

Indigenous / late ripening
2.95 tons/acre yield



WINEMAKER

Antoine Bastide D'Izard



VINIFICATION

Temperature controlled
stainless steel tanks



VARIETALS

65% Boğazkere
35% Öküzgözü



AGING

Stainless steel tanks



RESIDUAL SUGAR

Dry



MATURATION

Bottled after 6 months



ACIDITY

5.8 g/L



VINTAGE PRODUCTION

12,000 bottles



ALCOHOL

13%



FOOD PAIRING

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



SERVING TEMPERATURE

60 – 65°F



CLIMATE

Diyarbakir & Elazig (SE & Mid East Anatolia): borderline Mediterranean & mostly Continental with hot & dry diurnal summers, and cold & wet winters



UNIQUE FACTORS

Boğazkere means “throat burner” due to its dense tannins & is usually blended with Öküzgözü



AWARDS

IWC 2012 – Bronze
Decanter 2012 – Bronze
Wine Lovers Assoc. 2013 - Gold
IWC 2014 – Bronze



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