

**KRAGOS**

MAHZENDEN SOFRAYA

PEYNİR • ŞARAP

**WINE SELECION**

# Corvus

VINEYARDS

## BLEND NO:10 2018

### TERROIR: BOZCAADA AEGEAN SEA

GRAPES : 43% CAB SAUVIGNON, 26% SYRAH, 16% PETIT VERDOT,  
12% MERLOT, 3% CAB. FRANC **ALCOHOL: 14.9**

MASERATION FIRST COLD MACERATION 3/6 DAYS,  
POST MACERATION 7/90 DAYS

MALOLACTIC FERMENTATION YES

AGEING: 12 MONTHS FRENCH BARREL,

6 MONTHS IN BOTTE AND 6 MONTHS IN THE BOTTLE

TASTING: 16/18°C, 2 HOURS VENTILATION

SUITABLE FOR BOTTLE AGEING

DRY RED WINE

### TASTING NOTES:

A PRODUCT OF THE PHILOSOPHY OF 'CREATIVE WINEMAKING' AS DEFINED BY JANCIS ROBINSON. A JOURNEY TO THE SAME DESTINATION WITH DIFFERENT GRAPES EACH YEAR. IT IS MADE AS A SINGLE TANK SINGLE BLEND SINGLE BOTTLING AND REPRESENTS THIS WINDY ISLAND USING ALL THE TERRIOR CHARACTERISTICS OF THE YEAR.

IT HAS A DEEP RUBY RED COLOUR WITH PURPLE TONES. THE AROMA IS COMPLEX AND DISTINGUISHED BY ITS SUBTLETY AND PALPABLE ARISTOCRATIC ELEGANCE, WILD STRAWBERRY, VANILLA, CHERRY AND RIPE PLUM FLAVOURS AND MINERALITY. A WINE OF GREAT CHARACTER WITH A LIGHT NOSE OF RASPBERRY, BOYSENBERRY, COCOA AND HINTS OF VANILLA.

### RECOMMENDED TANGALA CHEESES:

**TLOS/** HARD AND DENSE TLOS CHEESE PROVIDES A GOOD BALANCE TO THE STRUCTURE AND FLAVOUR OF THE WINE THANKS TO ITS FAT CONTENT AND DENSITY

**AMBER-MERA FAMILY/**THE HIGH TANNINS AND FULL-BODIED FRUIT FLAVOURS OF THE WINE ARE BALANCED BY THE CREAMY TEXTURE OF THESE CHEESES



# Corvus

VINEYARDS

## CORPUS 2018

### TERROIR: BOZCAADA, AEGEAN SEA

GRAPES: 74% CAB. SAUVIGNON, 12% PETIT VERDOT, 11% MERLOT,  
3% CAB. FRANC. **ALCOHOL: 15%**

MALOLACTIC FERMENTATION YES, WITH POST MACERATION

AGEING: 18 MONTHS IN BARRELS AND BOTTES ACCORDING TO  
GRAPE VARIETIES, 6 MONTHS IN BOTTLE

TASTING: 16/18°C, 2 HOURS VENTILATION

SUITABLE FOR BOTTLE AGEING

DRY RED WINE

### TASTING NOTES:

FROM THE BOTTLE TO THE GLASS, INTENSE RUBY RED TO PURPLE COLOURS ARE EMITTED. THIS SPECIAL WINE OF CORVUS EXHIBITS THE CLEAN FRUIT SCENTS OF ITS NATURE, ITS POWER IN INTENSITY, THE ARCHES IT LEAVES IN THE GLASS AND THE PERFECTION OF ITS COLOUR TRANSITIONS. IT REVEALS ITS PERFECTION WITH ITS BROAD SCENT THAT SPREADS ON THE NOSE. HINTS OF BLACKCURRANT, BLUEBERRY, CRANBERRY, SOUR CHERRY, SWEET SPICES AND AN EXTRAORDINARY BOUQUET OF DRIED HERBS ARE PERCEIVED. ALL THESE EFFECTS ARE HARMONIOUSLY ACCOMPANIED BY ELEGANT AND PERSISTENT NOTES OF VANILLA, CHOCOLATE, COCOA AND COFFEE BEANS. ON THE PALATE IT IS EXCEPTIONAL, BALANCED, ROBUST AND PERSISTENT.

ALL THE FLAVOURS ARE ROUNDED DUE TO THE RIPE PICKED GRAPES, LONG, CLEAN, BRIGHT AND COHERENT, THE COMBINATION ON THE NOSE AND PALATE IS SPECTACULAR, THE DENSE LEGS ARE SPECTACULAR IN THE GLASS. OUTSTANDING!

### RECOMMENDED TANGALA CHEESE:

**PETIT 24 MONTHS OLD /** LONG MATURED WITH CALCIUM AND FAT CRYSTALS FOR A BALANCED AND POWERFUL COMBINATION OF FLAVOURS AND AROMAS THAT STAND OUT.

**BLUE MOULDY CHEESES;** TANGAZOLA, TLOS, KASTABARA, AND CELLAR CHEESE / THE SWEET SPICE AND HIGH ALCOHOL CONTENT OF THE WINE IS IN PERFECT HARMONY WITH THE FATTY AND MOULDY TANGALA CHEESES.



# Corvus

VINEYARDS

## RARUM 2019

### TERROIR BOZCAADA, AEGEAN SEA

GRAPE : KUNTRA AND BLACKCURRANT BLEND

HAND-PICKED GRAPES FROM 30/50 YEARS OLD, 6000

ANAC/HECTARE, LOW YIELDING GOBLET VINEYARDS OF BOZCAADAN

**ALCOHOL: 14,5**

AGING: FERMENTATION IN TEMPERATURE-CONTROLLED STEEL TANKS TO SHOW THE LOCAL FLAVOURS OF THE ISLAND AND MATURATION IN THE BOTTLE FOR A MINIMUM OF 2 YEARS AFTER AGING

TASTING 16/18°C, 1 HOUR VENTILATION

DRY RED WINE

### TASTING NOTES:

THE COMBINED FERMENTATION OF TWO BLACK LOCAL GRAPES OF BOZCAADA, KUNTRA AND BLACKCURRANT, MADE WITH HAND-PICKED GRAPES FROM 30/50 YEAR OLD GOBLET VINES. ONE OF THE MOST DISTINCTIVE EXAMPLES OF BOZCAADA MICROCLIMATE AND VITICULTURAL TRADITION. ITS ELEGANT TANNIN STRUCTURE AND CHERRY SCENTS ARE ITS MOST PROMINENT CHARACTER.

IT OFFERS A BRIGHT RUBY RED COLOUR WITH PURPLE HUES, REMINISCENT OF CHERRIES. THE FRAGRANCE INTOXICATES YOUR NOSE WITH HINTS OF CHERRIES AND BLACKBERRIES, WHILE THE PLEASANT AROMAS OF RIPE FRUITS SUCH AS BLACKBERRIES AND WILD STRAWBERRIES ENVELOP YOU WHEN YOU SHAKE YOUR GLASS.

### RECOMMENDED TANGALA CHEESES:

**PELT /** THE SALTY FLAVOUR AND DENSE TEXTURE OF THIS HARD AND RIPE CHEESE PROVIDES A PERFECT BALANCE WITH THE ACIDITY OF THE WINE.



# Corvus

VINEYARDS

## ZELEIA 2021

### TERROIR BOZCAADA, AEGEAN SEA

GRAPE: 100% VASILAKI BOZCAADA'S LOCAL GRAPE HARVESTED FROM 30/50 YEARS OLD GOBLET VINEYARDS WITH APPROXIMATELY 6000 ROOTSTOCKS PER HECTARE.

**ALCOHOL: 13,1**

AGEING: 6 MONTHS IN STEEL TANK, 6 MONTHS IN BOTTLE.

TASTING: 6/8°C

DRY WHITE WINE

### TASTING NOTES:

LOW-ACID VASILAKI RETAINS ITS FRESHNESS AND FRUITINESS WHEN HARVESTED EARLY. AROMAS OF CITRUS, ORANGE PEEL AND CLOVE. STRAW-YELLOW COLOUR WITH A SUBTLE GOLDEN REFLECTION. THE NOSE OF THE WINE IS A BOUQUET OF INTENSE DELICATE AROMAS OF WHITE BERRIES, DRIED HERBS AND ROASTED ALMONDS WITH MINERALISATION. A WHITE WINE WITH PRONOUNCED CITRUS AND FLORAL FLAVOURS, SLIGHTLY ACIDIC ON THE PALATE, WITH AN OILY STRUCTURE BALANCED BY A SLIGHT SALINITY ON THE FINISH.

### RECOMMENDED TANGALA CHEESE:

**ÇİTEMBİK/** AN INTENSE AND SLIGHTLY SWEET GOAT CHEESE, ÇİTEMBİK PERFECTLY COMPLEMENTS THE SLIGHTLY SALTY FINISH OF THE WINE AND EMPHASISES THE MINERAL NOTES

**MERA CHEESE/** WITH ITS CREAMY TEXTURE AND SLIGHTLY SWEET FLAVOUR BRINGS THE FLORAL AND CITRUS AROMAS OF THE WINE TO THE FORE. THE SOFT TEXTURE OF MERAA BALANCES THE FATTY TEXTURE OF THE WINE



# Corvus

VINEYARDS

## BLEND BIANCO 2020

### TERROIR BOZCAADA AEGEAN SEA

GRAPE ÇAVUŞ, VASILAKI, CHARDONNAY.

**ALCOHOL: 13,2**

AGEING: 18 MONTHS IN OAK BARRELS, 6 MONTHS IN BOTTLES

SUITABLE FOR BOTTLE AGEING  
DRY WHITE WINE

### TASTING NOTES:

THE WINE REVEALS ITSELF IN THE GLASS WITH A LIGHT GOLDEN YELLOW COLOUR. THE TRANSITIONS IN COLOUR TONES ARE STRONG AND CLEAN, WITH STRONG PARKINESS, REFLECTING THE COLOUR OF RIPE WHEAT.

ON THE NOSE, NOTABLE FLORAL AND FRUIT SCENTS ARE INTERMINGLED WITH HINTS OF HONEY, APRICOT, PERSIMMON AND FIGS FROM THE MEDITERRANEAN. IN THE GLASS, ALL THESE FLAVOURS ARE INTEGRATED WITH THE SENSATIONS OF WOOD FROM THE FRUIT. ON THE PALATE IT IS A VERY SPECIAL WHITE WINE WITH A UNIQUE AND PERFECT BALANCE OF FLAVOURS FROM THE FRUIT. FULL-BODIED CORVUS BLEND BIANCO WITH BALANCED OAK NUANCES, CRISP ACIDITY ON THE PALATE AND A LONG FINISH. IT IS AN INTEGRAL PART OF TANGALA CHEESES AND HAS NO SUBSTITUTE.

### RECOMMENDED TANGALA CHEESES:

**PELT /** THE SALTY FLAVOUR AND DENSE TEXTURE OF THIS CHEESE PROVIDES A PERFECT BALANCE WITH THE ACIDITY OF THIS WINE.

**TANGATIN/** A GOAT CHEESE WITH A DELICATE AND CREAMY TEXTURE, TANGATIN IS IN HARMONY WITH THE FATTYNESS OF THIS WINE AND COMPLEMENTS THE FRUIT NOTES



# Corvus

VINEYARDS

## PASSITO 2015

### TERROIR BOZCAADA AEGEAN SEA

NATURAL SWEET WINE

GRAPES : VASILAKI & MOSCATO DI ALESSANDRIA

**ALCOHOL: 13.9**

FERMENTATION : 6 MONTHS

24 MONTHS AGED IN ACACIA BARRELS

### TASTING NOTES:

THIS WINE IS PERFECT FOR AFTER DINNER COFFEE AND DESSERT. PRODUCED IN LIMITED NUMBERS TO ACCOMPANY ITS FLAVOUR TURKEY'S FIRST PASSITO.

GOLDEN YELLOW COLOUR, SOFT COPPER WHEN OBSERVED IN THE GLASS REFLECTIONS AND ORANGE COLOURS ATTRACT ATTENTION. ALL THIS THE TONES ARE EXTRAORDINARY FOR GRAPES RIPENED IN THE OPEN AIR. CARRIES ITS DIFFERENCES. EVEN WHEN YOU SMELL IT WITHOUT SWIRLING IT IN THE GLASS YOU CAN FEEL INTENSE FLORAL AND FRUIT AROMAS HONEY, PERSIMMON, CALENDULA, ACACIA FLOWER COVERING YOUR NOSE LIGHT VANILLA COCOA AND SPICE AMONG THE SCENTS SENSATIONS TAKE PLACE. IT IS A VERY ROUND WINE ON THE PALATE. FLORAL FLAVOUR AND FRESH AND RIPE FRUIT FLAVOURS FROM FRAGRANCES DELIGHTFUL WITH LEMON BETWEEN HONEY AND DATE FLAVOURS WITH PEEL AND CITRUS TOUCHES ON THE PALATE AND THE NOSE HAS THE SAME CHARACTER.

### RECOMMENDED TANGALA CHEESES:

**BLUE MOULDY CHEESES;** TANGAZOLA, TLOS, KASTABARA, MAHZEN CHEESES/TANGALA BLUES WITH THEIR FATTY AND MOULDY CHARACTER PERFECTLY HARMONISE WITH THIS SWEET SPICY AND HIGH ALCOHOL CONTENT WINE



# Corvus

VINEYARDS

## TENEDOS CHARDONNAY 2022

### TERROIR BOZCAADA AEGEAN SEA

GRAPE CHARDONNAY

ALCOHOL: %13

TYPE: WHITE DRY WINE

COLD AND SLOW FERMENTATION

MATURATION: FRENCH BARRELS 8 MONTHS

### TASTING NOTES

IT TOOK MANY YEARS FOR THIS PRESTIGIOUS WHITE TO BECOME PART OF THE "TERROIR CORVUS" PROJECT. IT WAS MATURED IN FRENCH VINES FOR 8 MONTHS USING CLASSICAL METHODS. IT REVEALS ITSELF IN THE GLASS WITH A LIGHT GOLDEN YELLOW COLOUR. THE TRANSITIONS IN THE COLOUR TONES, WITH STRONG PARKINESS AND CLEANNES, REFLECT THE COLOUR OF RIPE WHEAT. ON THE NOSE, THERE ARE NOTABLE FLORAL AND FRUITY AROMAS. ALL THESE FLAVOURS ARE INTEGRATED WITH SENSATIONS OF WOOD COMING FROM THE FRUIT. ON THE PALATE IT IS A VERY SPECIAL WHITE WINE WITH A PERFECT BALANCE OF FLAVOURS FROM THE FRUIT.

### RECOMMENDED TANGALA CHEESE:

**A SWEET AND SHARP FLAVOUR BOMB WITH THE AROMA OF TLOS CHEESE/DEEP CELLAR AND MUSTY TASTE, PLUS THE NUTTY AROMA OF THE CHEESE'S FATTY ACIDS THAT BECOME MORE PRONOUNCED AS THE CHEESE MATURES. COMPLEMENTS THE FRUITY AND FLORAL AROMAS OF THE WINE.**



# Corvus

VINEYARDS

## ROSE DE GRENACHE 2023

### TERROIR BOZCAADA AEGEAN SEA

GRAPE BLEND

ALCOHOL: 12,5

A TERROIR SAMPLE RESULTING FROM 48 HOURS OF COLD MACERATION OF GRAPES COLLECTED AT 21 BRIX FROM 13 OLD VINEYARDS IN BOZCAADA MICROCLIMATE.

TYPE: PINK DRY WINE

### TASTING NOTES

A PINK FROM THE PARCEL-BASED BLENDS OF OLD SMALL TRADITIONAL VINEYARDS.

A SPECIAL SELECTION FROM CORVUS' LIMITED PRODUCTION MICROCLIMATE EXPERIMENTS.

### RECOMMENDED TANGALA CHEESES:

**PELT /** THE SALTY FLAVOUR AND DENSE TEXTURE OF THIS CHEESE PROVIDES A PERFECT BALANCE WITH THE ACIDITY OF THIS WINE.

**TANGATIN/** GOAT CHEESE TANGATINE WITH A DELICATE AND CREAMY TEXTURE COMPLEMENTS THE FRUIT NOTES OF THIS WINE.

**AMBER FAMILY/** THE CREAMY TEXTURE OF AMBER CHEESE BRINGS THE WINE'S AROMAS TO THE FORE. THE SOFT TEXTURE OF THE AMBER FAMILY BALANCES THE WINE'S TEXTURE ON THE PALATE





## ARKEO ACIKARA 2021

### TERROIR ELMALI-ANTALYA

GRAPE ACIKARA ENDEMIC

ALCOHOL: 13,5

1100 METRES ALTITUDE

MASERATION : 3 DAYS

FERMENTATION : 7 DAYS

AGEING: 8 MONTHS OAK BARRELS

TYPE: RED DRY WINE

SUITABLE FOR BOTTLE AGEING  
DRY RED WINE

### TASTING NOTES

BLACK FOREST FRUITS ON THE NOSE AND VIBRANT FRUITY AND SPICY TONES ON THE PALATE. A FULL-BODIED DRY RED WINE. PRONOUNCED BUT SUPPLE TANNINS ARE BALANCED BY A LIVELY ACIDITY.

### RECOMMENDED TANGALA CHEESES:

**PELİT 24 MONTHS OLD** / LONG MATURED PELİT CHEESE PROVIDES A STRONG ASSOCIATION WITH THE FLAVOUR AND AROMA OF PELİT CHEESE, CHARACTERISED BY CALCIUM AND FAT CRYSTALS.

**TANGAZOLA CHEESE** / THE FATTY AND MOULDY CHARACTER OF THIS CHEESE AND ITS CREAMY AND MUSHROOMY TASTE IN THE MOUTH ARE INTEGRATED WITH THE BODY OF ACIKARA.



Corvus  
VINEYARDS

## HOUSE WINE BLUSH 2021

### TERROIR BOZCAADA AEGEAN SEA

GRAPE MERLOT & CAVUS

ALCOHOL: 13,2

TYPE: PINK DRY WINE

A TERROIR SAMPLE PROCESSED BY COLD MACERATION WITH 48 HOURS COLD AND LONG FERMENTATION WITH COLD MACERATION OF GRAPES COLLECTED AT 21 BRIX FROM 13 OLD VINEYARDS IN BOZCAADA MICROCLIMATE.

### TASTING NOTES

RED FRUITS, FLORAL NOTES AND CYTRUS AROMAS ON THE NOSE. ON THE PALATE, IT IS A REFRESHING TERROIR BLEND BLUSH WITH A MILD FLAVOUR.

### RECOMMENDED TANGALA CHEESES:

**AMBER CREME BOUCHE** / THE CREAMY, SMOOTH TEXTURE AND OILY INTENSITY OF THE CREME BOUCHE CHEESE PRODUCED IN LIMITED QUANTITIES FROM THE LONG MATURED AMBER FAMILY BALANCES THE REFRESHING AROMAS OF THIS WINE.







## PODALIA 2022

### TERROIR ELMALI-ANTALYA

GRAPE: 60% KALECİK KARASI & 40% MALBEC. ALCOHOL: %13

MASERATION : 3 DAYS

FERMENTATION : 7 DAYS

IT IS A RED WINE WITH A DELICATE, SOFT, RIPE TANNIC STRUCTURE WITH NATURAL TERROIR REFLECTIONS COMING FROM THE CEDAR TREES OF THE TAURUS MOUNTAINS WITHOUT THE BARREL AGING.

TYPE: RED DRY WINE

### TASTING NOTES

IT IS A GOOD TABLE WINE WITH AROMAS OF POMEGRANATE, DAMSON PLUM, SOUR CHERRY, MAHALEB ON THE NOSE AND RED FRUITS ON THE PALATE WITH CRISP ACIDITY AND A MEDIUM LONG FINISH.

### RECOMMENDED TANGALA CHEESES:

**KASTABARA CHEESE** / THE COMBINATION OF GOAT'S MILK FATTY ACIDS WITH THE MOULDY TEXTURE OF THIS CHEESE MAKES KASTABARA AN INDISPENSABLE ACCOMPANIMENT TO PODALIA

**TANGAZOLA CHEESE** / THE FATTY AND MOULDY CHARACTER OF THIS CHEESE AND ITS CREAMY AND MUSHROOMY AFTERTASTE ARE VERY COMPATIBLE WITH THE STRONG ACIDITY OF PODALIA.



## ARAXA 2022

### TERROIR ELMALI-ANTALYA

GRAPE PINOT MEUNIER

ALCOHOL: 12

MASERATION : 1 DAY

FERMENTATION : 10 DAYS

EARLY HARVEST ACIDITY

TYPE: PINK DRY WINE

### TASTING NOTES

EVOCATIONS OF RASPBERRY, STRAWBERRY, ORANGE BLOSSOM AND RED BERRIES.

A MEDIUM-BODIED ROSÉ WITH A LIVELY AND VIGOROUS ACIDITY, FRUITY ROSÉ, HARMONIOUS ON THE PALATE AND NOSE. MINERAL AND FRUITY FLAVOURS LINGER ON THE PALATE WITH A MEDIUM-LENGTH FINISH.

### RECOMMENDED TANGALA CHEESES:

**ÇİTLEMBİK CHEESE** / THE LIVELY ACIDITY OF THIS WINE HARMONISES NICELY WITH THE SLIGHTLY SALTY ÇİTLEMBİK CHEESE

**TANGATIN OR FRESH MERA CHEESE** / THIS TYPE OF ROSÉ WINE IS A NICE BALANCE WITH FRESH GOAT CHEESE TANGATIN OR COW CHEESE MERA .





## ARYKANDA 2023

### TERROIR ELMALI-ANTALYA

GRAPE SAUVIGNON BLANC

ALCOHOL: %12

TYPE: WHITE DRY WINE

FERMENTATION 2 WEEKS

10 HOURS WITH MACERATION SHELL

### TASTING NOTES

VERY LIVELY/CRISP ACIDITY

LONG FINISH WITH CITRUS ON THE PALATE

A REFRESHING WHITE

A GOOD SUMMER APERITIF

### RECOMMENDED TANGALA CHEESES:

**PELIT** / THE SALTY FLAVOUR AND DENSE TEXTURE OF THIS CHEESE PROVIDES A PERFECT BALANCE WITH THE ACIDITY OF THIS WINE.

**TANGATIN**/ GOAT CHEESE WITH A DELICATE AND CREAMY TEXTURE, TANGATINE BALANCES THE CRISP ACIDITY OF THIS WINE.

**THE CREAMY TEXTURE OF THE AMBER FAMILY**/ AMBER CHEESES HIGHLIGHTS THE WINE'S AROMAS. THE SOFT TEXTURE OF THE AMBER FAMILY BALANCES THE TEXTURE OF THE WINE ON THE PALATE



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# DOLUCA

## SIGNIUM 2021

### TERROIR TRAKYA & DENZLI SPECIAL PREMIUM SELECTION

GRAPES: 53% MERLOT, 34% SHIRAZ, 13% PETIT VERDOT

ALCOHOL: 14,5

20-24 DAYS MACERATION AND FERMENTATION

AGEING: 7 MONTHS FRENCH AND AMERICAN OAK FICCA

BOTTLE MATURATION CONTINUES UP TO 6 YEARS

TYPE: RED DRY WINE

### TASTING NOTES

WHILE YOU FEEL ITS STRONG-BODIED AND FRUITY BALANCED STRUCTURE ON YOUR PALATE, RASPBERRY BLACKBERRY, VANILLA AND SPICE AROMAS ON YOUR NOSE WILL BE BALANCED WITH THE TASTE ON YOUR PALATE.

### RECOMMENDED TANGALA CHEESES:

**PELIT 24 MONTHS OLD** / LONG MATURED CALCIUM AND FAT CRYSTALS PROVIDE A STRONG COMBINATION OF FLAVOURS AND AROMAS.

**BLUE MOLDY CHEESES; TANGAZOLA, TLOS, KASTABARA, MAHZEEN CHEESES**/SWEET SPICES AND HIGH ALCOHOL CONTENT BALANCED WITH FATTY AND MOULDY TANGALA CHEESES





# DOLUCA

## SIGNIUM ROZE 2022

### TERROIR TEKİRDAĞ/ŞARKÖY SPECIAL PREMIUM SELECTION

GRAPE PINOT NOIR

ALCOHOL: %14

MASERATION : 1 DAY

FERMENTATION : CHILL, 27 DAYS

TYPE: ROSÉ DRY WINE

### TASTING NOTES

THE NOSE IS DOMINATED BY AROMAS OF MOUNTAIN STRAWBERRY, RASPBERRY, RASPBERRY, PEACH, MAGNOLIA AND CHERRY, WHILE ITS AROMATIC, LIVELY, REFRESHING AND POWERFUL STRUCTURE IS FELT ON THE PALATE FOR A LONG TIME.

### RECOMMENDED TANGALA CHEESES:

**ÇİTEMBİK CHEESE** / THE LIVELY ACIDITY OF THIS WINE HARMONISES NICELY WITH THE LIGHTLY SALTED CHILLI CHEESE

**TANGATIN AND MERA CHEESE** / THIS TYPE OF ROSÉ WINE IS A NICE BALANCE WITH FRESH GOAT CHEESE TANGATIN AND MERA CHEESE.



## ZINFANDEL 2020

### TERROIR BODRUM-MUĞLA

GRAPE ZINFANDEL (PRIMITIVO).

ALCOHOL: 14,9

TYPE: RED DRY WINE

SUITABLE FOR BOTTLE AGEING

KARNAS ZINFANDEL IS PRODUCED FROM TURKEY'S FIRST ZINFANDEL VINEYARD.

16 MONTHS MATURED IN FRENCH OAK BARRELS AND BOTTLED.

### TASTING NOTES

MEDIUM DARK RUBY IN COLOUR, WITH AROMAS OF BLACK FOREST FRUITS, CINNAMON, VANILLA, WALNUT BARK, CEDAR, IS, THYME, Brioche, Brioche, MOCHA AND DARK CHOCOLATE ON THE NOSE, ON THE PALATE A POWERFUL AND BALANCED WINE WITH A RIPE AND ROUNDED TANNIN STRUCTURE. A FULL-BODIED RED WINE WITH A RIPE AND ROUNDED TANNIN STRUCTURE.

### RECOMMENDED TANGALA CHEESES:

**KASTABARA CHEESE** / THE COMBINATION OF GOAT'S MILK FATTY ACIDS WITH THE MOULDY STRUCTURE OF THIS CHEESE MAKES KASTABARA AN INDISPENSABLE ACCOMPANIMENT TO ZINFANDEL

**PELIT CHEESE** / THE SALTY FLAVOUR AND DENSE TEXTURE OF THIS CHEESE PROVIDES A PERFECT BALANCE WITH THE ACIDITY OF THIS WINE.

**AMBER FAMILY** / THE CREAMY TEXTURE OF AMBER CHEESES HIGHLIGHTS THE WINE'S AROMAS. THE SOFT TEXTURE OF THE AMBER FAMILY BALANCES THE TEXTURE OF THE WINE ON THE PALATE



















