

Emir

Pronunciation: Eh-mere



ORIGIN (Sub Region)

Mid-Southern Anatolia
(Nevşehir / Cappadocia)

OTHER REGIONS (Sub Regions)

Not Available

GENERAL INFORMATION

- Emir is a native white grape of Cappadocia and most of the grape is planted in the Nevşehir province. It acquired its name (Emir = Ruler / Lord), from the fact that it was a quite popular wine at the local lords' tables. It was used since the Roman times to make crisp, refreshing wines.
- Emir makes straw yellow coloured wines with green reflections; famously with green apple and minerals on the nose. On the palate it makes lively, crisp wines. Wines are; light-medium bodied, light yellow colour, high acidity and delicate.
- Emir is used in sparkling and still wine making. Does not match with oak and generally should be consumed in 1-2 years, no malolactic.

DETAILED INFORMATION

Climate: Cappadocia has a steppe climate, there is a great temperature difference between day and night. It is cooler and drier than in the popular tourist areas of the Mediterranean and the Aegean coasts.

Soil: Sand, sandstone, decomposed volcanic, tuffa. Emir flourishes on the volcanic soils of Cappadocia, rich in minerals.

Berry: Emir has slightly oval, green-yellow, middle sized berries, on middle sized conical clusters.

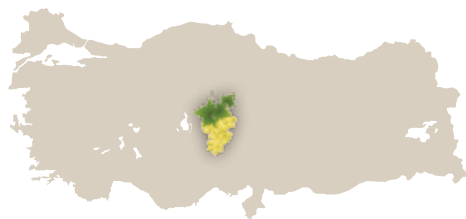
Ripening: Mid season.

AROMA PROFILE

Apple (green/yellow), Pineapple, Kiwi, Lemon, Blood Orange, White Rose.

FOOD & WINE MATCH

Salmon and other Oily Fish, Shellfish, Asparagus, Chicken with Tomato Sauces, Pasta with White Creamy Sauce, Salads without Vinegar, Sushi.



Narince

Pronunciation: Nah-rin-djeh



ORIGIN (Sub Region)

Mid-Southern Anatolia
(Tokat)

OTHER REGIONS (Sub Regions)

Mid-Southern Anatolia
(Nevşehir / Cappadocia)

GENERAL INFORMATION

- Narince means "delicately" in Turkish.
- Mainly grown in Tokat and along the Yeşilirmak (river).
- Wines produced from Narince are usually dry. It has yellow-green colour and sophisticated fruit flavour.
- Since the acidity level is high, wine gains a complex bouquet with aging.
- Narince makes straw yellow coloured wines with floral notes, yellow fruit and citrus aromas on the nose. On the palate, it produces round, medium to full bodied wines, balanced with good acidity. It is usually treated with oak.

DETAILED INFORMATION

Climate: The climate in Tokat, where the grape originates from, represents a transition between the Central Black Sea and the Inner Anatolian climates. The climate is somewhat harsher at high altitude levels and in the southern sections of the province.

Soil: River bed and glaciated aluvial fan.

Berry: Narince has large, oval, yellowish-green berries with bronze discolourisation, with large conical clusters with one or two shoulders.

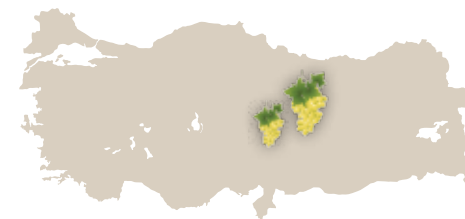
Ripening: Narince is harvested in the second half of September.

AROMA PROFILE

Orange, Grapefruit, Lime, White Pineapple, Quince, Floral, Plumeria, Acaccia, Fruit Blossom, Basil, Ripe Green Apple, Walnut.

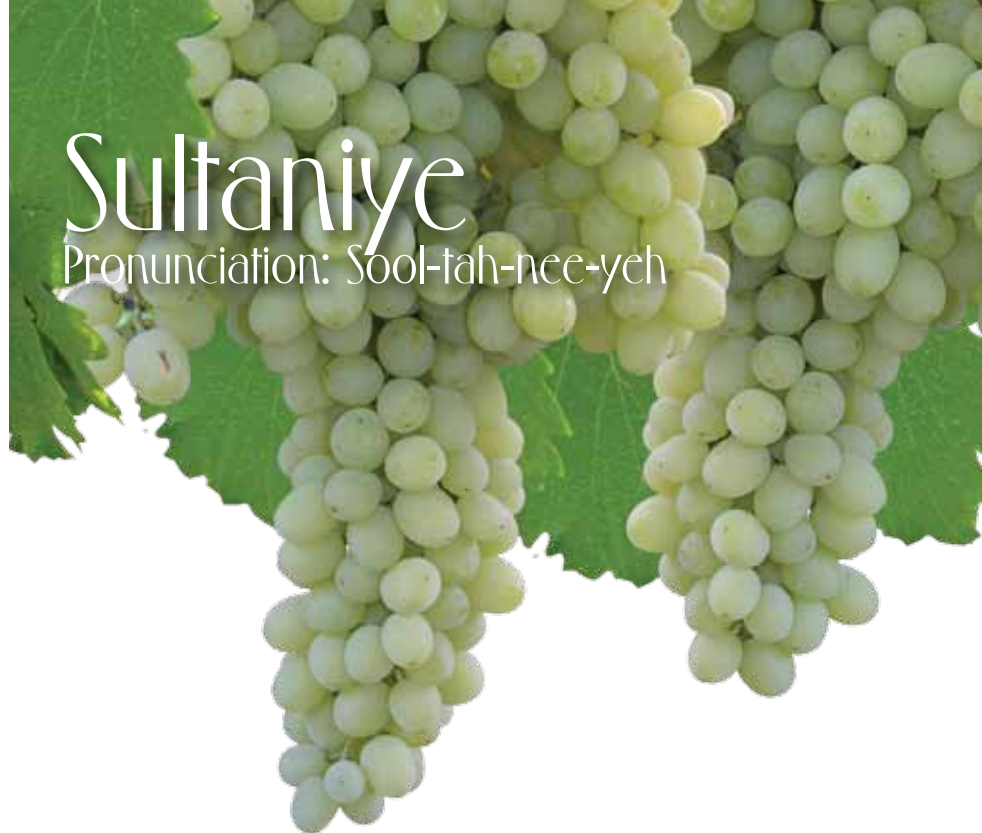
FOOD & WINE MATCH

Oily Grilled Fish, Spicy Chicken, Eggplant Salad, Dishes with Onion, Hors d'oeuvres.



Sultaniye

Pronunciation: Sool-tah-nee-yeh



ORIGIN (Sub Region)

Aegean (Denizli)

OTHER REGIONS (Sub Regions)

Aegean (Manisa)

GENERAL INFORMATION

- Mainly grown in Denizli and Manisa.
- Mostly consumed as table grape and raisins however it is also used in wine making.
- Gives light, easy to drink fruit flavoured and fresh wines.
- Dry and semi-dry wines can be produced with this type of grape.

DETAILED INFORMATION

Climate: In general the Aegean region has a mild climate. However, it becomes harsher at altitude. Temperatures can rise to 40°C during summer and fall to -10 °C in winter. There are about 80 days with precipitation, mainly during winter.

Soil: Differs from clay loam in the lower elevations to calcareous chalks at 1100 m.

Berry: Medium sized round.

Ripening: Mid-season.

AROMA PROFILE

Asparagus, Pear, Pineapple, Floral, Mango, Lemon, Golden and Green Apples, Hay.

FOOD & WINE MATCH

Grilled or Steamed Fish, Shellfish, Chicken, Pasta with White Creamy Sauces.



Bornova Misketi

Pronunciation: Born-ova Mis-ket-ee



ORIGIN (Sub Region)

Aegean (İzmir)

OTHER REGIONS (Sub Regions)

Aegean (Manisa)

GENERAL INFORMATION

- This grape is grown in and around the Aegean city of İzmir. Bornova Misketi (Muscat) displays the characteristics flavour and aromas of Muscat.
- Bornova Misketi (Muscat) produces quite aromatic, lively, light, easy drinking and dry to lusciously sweet wines.
- The aroma of Bornova Misketi (Muscat) is reminiscent of honeysuckle, basil, roses, mint, honey, bergamot, lemon balm, orange flowers, daisies, grapefruit and melon.

DETAILED INFORMATION

Climate: The vineyards are at an altitude of 150 metres, with a climate closer to say Bari or Athens, while on the Anatolian plateau, the vineyards are at a height of 900 metres and the climate is closer to the Rhône Valley, though with less rainfall.

Soil: Clay and gravel.

Berry: The grapes are medium in size, with ripe grapes being pinkish in colour.

Ripening: Mid season.

AROMA PROFILE

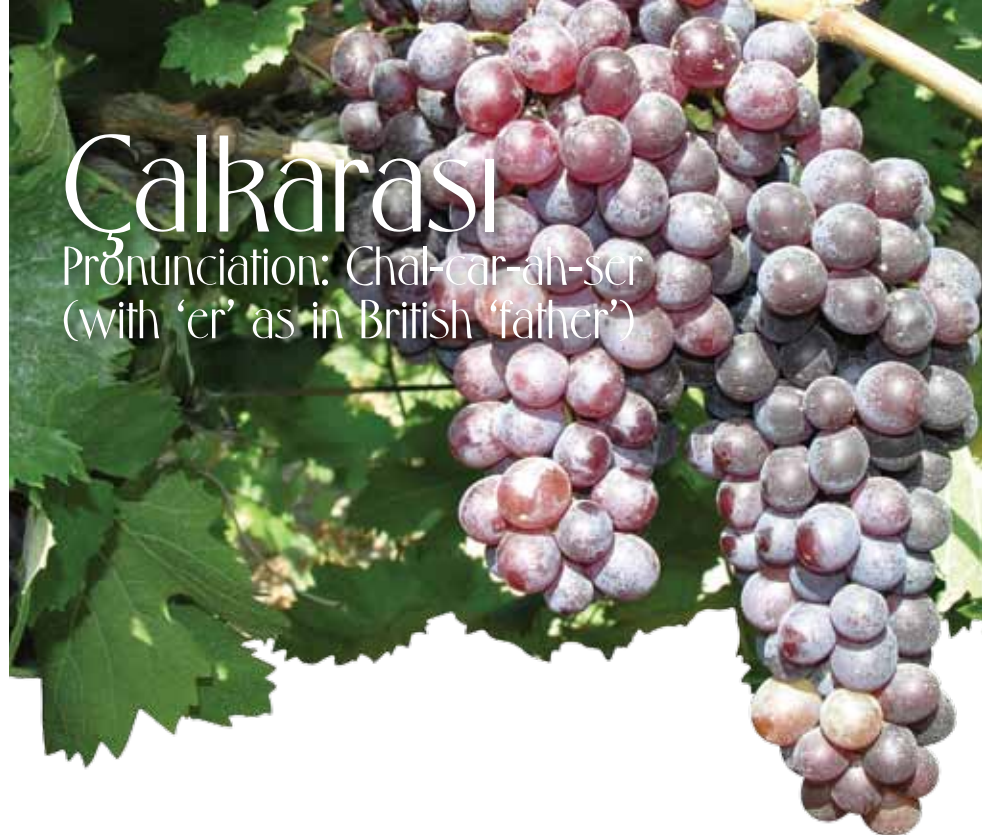
Tropical Fruits, Flowers, Citrus, Thyme, Bergamot and Bay Leaves.

FOOD & WINE MATCH

Dry Muscat is an excellent aperitif. Besides it is an excellent accompaniment to cheese that doesn't overpower its flavour, snacks and seafood appetizers and salads.

Sweet Muscat goes well with caramelized and cheese-based desserts, stewed quince and cheeses such as cheddar, soft old cheeses and blue cheeses.





Çalkarasi

Pronunciation: Chal-car-ah-ser
(with 'er' as in British 'father')

ORIGIN (Sub Region)
Aegean (Denizli/Çal)

OTHER REGIONS (Sub Regions)
N/A

GENERAL INFORMATION

- Another Aegean grape is the Çalkarasi, which is native to Denizli and makes lively rosé wines as well as light, fruity reds.
- One of the most significant characteristics of Çalkarasi is the high acidity it gives to the wine. It helps to make lively and balanced, especially, rose wines.
- The wines made from Çalkarasi generally have medium to high alcohol levels.

DETAILED INFORMATION

Climate: In general the Aegean region has a mild climate. However, it becomes harsher at altitude. Temperatures can rise to 40°C during summer and fall to -10 °C in winter. There are about 80 days with precipitation, mainly during winter.

Soil: Differs from clay loam in the lower elevations to calcareous chalks at 1100 m.

Berry: The colour is purplish black. It has an ellipsoidal form. Berry size is small to medium.

Ripening: Mid-season.

AROMA PROFILE

Peaches, Strawberry, Fresh red fruits, Ripe white fruits.

FOOD & WINE MATCH

Rose wines made from Çalkarasi will match with Amuse Bouches, Oriental Dishes, Sea Food, Lightly Spicy Pastas.



Kalecik Karasi

Pronunciation: Kah-le-djic-car-ah-ser
(with 'er' as in British 'father')

ORIGIN (Sub Region)
Mid-Northern Anatolia (Ankara /Kalecik)

OTHER REGIONS (Sub Regions)
Aegean (Denizli, Manisa, Uşak, Elmalı)
Mid-Southern Anatolia
(Nevşehir / Cappadocia)
Marmara (Tekirdağ)

GENERAL INFORMATION

- Kalecik Karasi means the "black from the small castle". Kalecik is a small village (65 km north-east of Ankara) in Central Anatolia with a castle. Kalecik Karasi is grown mainly near the Kızılırmak river valley.
- Kalecik Karasi yields a wine with "dried red rose" colour; with a sugar candy / boiled candy aroma on the nose, quite typical of the variety. Better examples have a vibrant, fruity nose, with red fruits.
- On the palate, wine is medium bodied, low on tannins; fresh and lively, with a crisp acidity.
- In the hotter climates, alcohol can reach high levels, rendering the wine heavy.

DETAILED INFORMATION

Climate: Although Ankara has hot, dry summers and cold, snowy winters; the river Kızılırmak creates a special microclimate in the Kalecik area, making it milder in the winter.

Soil: Pebbly clay loam.

Berry: Kalecik Karasi has blue-black coloured, medium sized, round berries with thick skins. It has medium size, conical, compact clusters.

Ripening: It ripens around second half of September.

AROMA PROFILE

Red Berries, Cherry, Strawberry, Raspberry, Cotton Candy, Pyrezine, Game or Stable.

FOOD & WINE MATCH

Pizza, Meat with Tomato Sauce, Grilled Cutlet, Pasta with Tomato Sauce.





Öküzgözü

Pronunciation: Oh-cooz-goe-zue

ORIGIN (Sub Region)

Mid-Eastern Anatolia (Elazığ)

OTHER REGIONS (Sub Regions)

Mid-Southern Anatolia

(Nevşehir / Cappadocia)

Mid-Northern Anatolia (Ankara, Uşak)



GENERAL INFORMATION

- Native to Eastern Anatolia, Öküzgözü derives its name from the fact that it has large, black berries that resemble a bull's eye.
- On the palate, it is medium bodied, producing round, fruity wines, with some tannins and rather lively acidity. Alcohol level is usually between 12.5% and 13.5 %.
- Öküzgözü is high in acidity, medium to low in alcohol content and its medium body offers a delicate bouquet.
- It has fruit and floral flavours, making soft and easy to drink wines.
- Due to its acidity, it can age well.
- Öküzgözü is usually blended with Boğazkere.

DETAILED INFORMATION

Climate: The grape prefers cold winters and hot, dry summer seasons. In Elazığ and Malatya, the vineyards are 850-1100 metres high. Euphrates and its two dams (Keban and Karakaya) have changed the climate in the region, rendering harsh winters and dry hot summers somewhat mellow.

Soil: Red clay and decomposed granites varying to light chalky clay soils may vary to sandy-clay, with underlying limestone.

Berry: Öküzgözü has large, round, black and fleshy berries, with multiple kernels.

Ripening: The grape has a long vegetation period and ripens in the second half of September.

AROMA PROFILE

Raspberry, Dark cherry, Mint, Chocolate, Eucalyptus, Sour Cherry, Pomegranate, Ripe Plum, Cherry Marmalade, Clove and Cardamom.

FOOD & WINE MATCH

Casseroles, Kebabs, Smoked foods, Eggplants, Hünkar Begendi (means "sultan loved it"-ask for recipe), Grilled Red Meats.



Boğazkere

Pronunciation: Bow-aahz-keh-reh

ORIGIN (Sub Region)

Sout East Anatolia (Diyarbakır)

OTHER REGIONS (Sub Regions)

Mid-Eastern Anatolia (Malatya)

Mid-Northern Anatolia (Ankara, Uşak)

Aegean (Manisa, Denizli)

Mediterranean (Elmalı)



GENERAL INFORMATION

- Boğazkere means "throat burner"
- Boğazkere has very high dense tannins with medium acidity.
- The wines made from this grape are dark in colour, full bodied, dense tannins, with complex flavour profiles.
- The wines from the Boğazkere grape find balance when aged.

DETAILED INFORMATION

Climate: The grape prefers hot and dry climates, and relatively higher altitudes. It is quite resistant to drought.

Soil: Decomposed sandstone to red clays.

Berry: Dark blue / black colour, small to medium sized, round berries with thick skins.

Ripening: Late ripening (middle of October).

AROMA PROFILE

Black Cherry, Raspberry, Blackberry, Black Mulberry, Pepper, Clove, Eucalyptus, Tobacco, Leather, Pine Forest, Dark Chocolate, Liquorice.

FOOD & WINE MATCH

Spicy, Meat Dishes with Sauce, Kebabs and BBQs, Tandır (slow roasted lamb), Intensely Flavoured Cheese.