



**ANATOLIAN GRAPES**



And on the seventeenth day of the seventh month, the ark came to rest on the mountains of **Ararat**. **Noah**, a man of the soil proceeded to plant a vineyard. When he drank some of its wine, he became drunk and lay uncovered inside his tent.

Genesis 8|4; 9|20, 21

One of the greatest inventions in the history of mankind is undoubtedly wine. Although it may not be the first alcoholic beverage ever made, experts often refer to it as the "**drink of civilization**".

The region known as **Transcaucasia**, which encompasses present-day **Turkey, Armenia** and **Georgia** in eastern **Anatolia**, is considered the Motherland of wine. It was in one of these regions that grapes – the sole raw material in winemaking – were cultivated, and where humans started producing the first wines approximately 8,000 years ago. The Areni-1 Cave in Armenia is believed to be the world's oldest known winemaking facility, dating back to around 4,000 BCE.

The domestication of wild vines, *Vitis Silvestris*, and the emergence of the *Vitis Vinifera* variety used in wine production, marked the beginning of the journey for grapes and wine. The ancestors of the grape varieties cultivated for wine worldwide today spread from **Transcaucasia** to **Mesopotamia** and to **Europe**. For instance, it is said that when the **Phoenicians** established colonies in **Marseille**, they brought along the first grapevines to be grown in France.

According to the Torah, **Noah** produced wine in this region; as per Greek mythology, **Dionysus**, the god of wine and son of **Zeus**, was born here. This is certainly not a coincidence.

Still to this day, Anatolia and its eastern regions host the world's largest variety of grape cultivars, with approximately 500-600 different grape types.

The local grape varieties of **ANATOLIA**, the motherland of wine, invite you to embark on a journey through thousands of years.

CHEERS! ŞEREFİ!

Levon Bağış

**WHITE WINE  
GRAPES**

## ÇAVUŞ

In **Safranbolu**, a town in the Black Sea region, **Çavuş** is widely produced and consumed as a table grape, yet on the island of **Bozcaada**, in the **Aegean Sea**, the **same** grape has a special historical significance. While describing **Bozcaada**, the Ottoman explorer Evliya Çelebi stated "the beautiful **Çavuş** grapes grown here cannot be found anywhere else in the world..."

The **Çavuş** grape clusters are large, broad-shouldered and scattered, with long stems, a thin yellowish skin and oval, uneven seeds. The flesh is slightly crunchy, juicy and pulpy, with a unique and delicious aromatic structure. **Çavuş** is one of the most valuable grapes for table wine, yielding lively, medium-bodied wines with low acidity.

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White apple, peach, orange blossom

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**Çavuş** pairs well with oily grilled fish, spicy chicken dishes, onion-based dishes and salads without vinegar

## EMİR

This grape is endemic to the **Niğde** and **Emir** regions of Turkey. It gives us a pale yellow, pleasantly acidic and elegant wine with mineral tones and minor fruity aromas of mostly green and red apples.

It is often used in sparkling wines, does not blend well with oak and is best consumed within the first three years; if aged longer, the wine tends to lose its attractive freshness.

While **Emir** wines are often enjoyed as an aperitif, they pair well with minimally spiced, non-marinated seafood and chicken as well as pasta dishes with light white sauces.

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Apple, lemon, pebblestone | limestone

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**Emir** pairs well with both fried and steamed seafood, thanks to their high acidity



## HASANDEDE

**Hasandede** is a white wine grape variety grown in the **Keskin** and **Hasandede** regions of **Kırıkkale**. It is typically medium sized with thin skins. Due to phylloxera and changes in the growing areas, this grape is considered endangered, but it is known to have strong immunity against vine illnesses.

**Hasandede** produces round, full bodied and strong wines that mature well when aged in barrels. The wine has a **zesty** flavor with fruity aromas of **orange, pear** and fresh **green apple**.

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**Hasandede** pairs well with fatty fish, poultry, and wild mushrooms.

## KETEN GÖMLEK

**Keten Gömlek** is a grape variety from the **Cappadocia** region, although it is not commonly used in wine production. Turkey's first **natural winemaker, Gelperi**, produces high-quality wine with this grape

The grape has small seeds and grows in loose bunches that start off yellow before turning reddish. **Keten Gömlek** is primarily a table grape as it turns delightfully sweet when ripe.

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Red apple, peach, apricot marmalade,  
dried mulberry pulp

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**Keten Gömlek** pairs particularly well with olive oil-based dishes and mezes (appetizers) with herbs.

## **KOLORKO**

**Kolorko** is a grape variety grown in **Uçmamdere - Şarköy**, on the coast of **Tekirdağ**, by the **Sea of Marmara**. It is a late-ripening grape with a thin skin and low yield.

Although it was once widely cultivated, these days very few vineyards grow it. Thanks to the efforts of the Melen and Paşaeli wine labels, we can still enjoy its unique flavor.

**Kolorko** has a highly aromatic and vivid medium-acidic profile, reminiscent of the **Misket** grape.

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Bergamot, dill, rose

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**Kolorko** pairs well with fried fish and dishes with sweet-sour sauces

## MAZRONA & KERKÜŞ

Of the 17 grape varieties grown in the **Turabdin** region of **Midyat**, **Mazrona** and **Kerküş** are the most commonly used in winemaking. Both varieties are typically found mixed as bush vines in old vineyards.

**Kerküş** is a dark-colored grape that provides structure to the region's white wines.

Traditional wines are produced by prolonged skin contact. **Kerküş** usually ripens between the second and third weeks of September, a full month before **Mazrona**.

**Mazrona**, on the other hand, is an aromatic grape with a thinner skin than **Kerküş**. It matures in mid-October. Around a thousand tons of **Mazrona** grapes are grown in the **Midyat** region. There is a belief that **Mazrona** is the same grape as **Diyarbakır's Şire** grape.

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Red apple, quince marmalade, dried mulberry, mulberry pulp

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**Mazrona & Kerküş** pair well with meze and dishes made with olive oil, fresh herbs and spices. They also blend well with sharp flavors such as coriander, onion and tart sumac

## MISKET

In Turkey, this grape is known as **Bornova Misket**, in the rest of the world it goes by **Muscat Blanca Petit Grain**. We like to just call it **Misket**. These days, it is primarily cultivated in the regions of **Manisa, İzmir, Seferihisar** and **Menderes**.

When made into wine, it delivers fresh and lively aromas and is best enjoyed young; this is not a grape for aged or barreled wine. Its defining character depends on where it is grown; in warmer regions it has a pronounced sweet flavor, in colder regions it develops a greener, herbal fragrance. **Misket** is generally considered to be more aromatic than most other local grape varieties.

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Bergamot (the most evident aroma),  
rose (sweet and strongest aroma),  
tropical fruit (mostly in warmer climate regions)

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**Misket** when dry, compliments fruity salads and dishes with sweet and sour sauces.

## NARINCE

Originating from the **Tokat** region of Turkey, the Narince grape yields medium-bodied, voluptuous white wines and can also be used to make sparkling wines.

**Narince** wines have prominent citrus aromas, with some floral notes and minerality. Typical flavor profiles are ripe apple, pear, and quince, though sometimes these wines can be quite tropical, with notes of melon, apricot, or pineapple. They can also be earthy, with limestone undertones, or, when aged in oak barrels, slightly fragrant with vanilla

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Citrus fruits, pears, vanilla

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**Narince** pairs well with fatty fish, hors d'oeuvres, and spicy chicken dishes. It also complements salads without vinegar and onion-based dishes.

## SIDALAN

**Sıdalan** is a grape variety grown in the northwestern region of Kaz Dağları (İda Mountains). It was used to make brandy at the Çanakkale Brandy Factory, but since that distillery closed the demand for it virtually ceased, making it increasingly rare.

**Sıdalan** grows in large conical clusters and has coarse, round seeds. It produces wine with a vivid acidity and minerality. If the wine is of good quality, it has the potential to age well.

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Linden, orange peel, stony fruits

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**Sıdalan** pairs well with shellfish, grilled fish, and rich cheeses.

## SULTANIYE

**Sultaniye**, known internationally as **Sultana**, is a seedless grape variety and the most widely grown grape type in the world of wines. While it is mostly enjoyed fresh or dried, its distinct flavor makes elegant light wines. **It is native to the Denizli and Manisa** regions.

It is a mildly acidic grape, creating highly aromatic wines that do not need aging. When blended with **Emir** grapes, **Sultaniyes** yield balanced wines with a slight salinity. Neither of these are known to be aged.

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Peach, exotic fruit (the hotter the climate, the sweeter the flavor), pear

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**Sultaniye** is fresh enough to be enjoyed without food, but it pairs well with cold starters and salads.



## SUNGURLU BEYAZI

**Sungurlu Beyazı** grows around **Sungurlu**, a town in the **Çorum** province, near the legendary capital of the **Hittites**, one of history's first great empires. When foreign wine experts visited Turkey in the early 20th century, they gave the **Sungurlu Beyazı** grape a top rating. It was used in wine production until the late 1970s, upon which it was almost forgotten.

Today, it still grows 1,025 meters above sea level, on vineyards with clay and schist soil. It is a medium-sized grape with thin skin and large clusters that ripen in late September. It produces a full bodied wine with high acidity, a savory, lively taste and pronounced minerality.

Winemakers have been experimenting with **Sungurlu Beyazı** to make Pet-Nat, dry white and sweet wines as a part of the Yaban project, an initiative led by Umay Çeviker who is a fierce advocate for Turkey's ancient wine culture

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Orange zest, Ginger candy, Grapefruit,  
Green apple.

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**Sungurlu** pairs well with salted or dried fish charcuterie, mature hard cheeses and fish dishes with green herbs such as coriander and dill.

## VASILAKI

**Vasilaki** is native to the island of Bozcaada, in the Aegean Sea. It is used for making both dry and sweet wines and is known for ripening early, yielding large clusters of grapes with small seeds and thin skin.

**Vasilaki** wines are typically consumed young and are known for their fresh lemon peel aromas. They are not typically aged for extended periods of time. Certain winemakers have successfully made Passito with this grape.

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Lemon, orange peel, apricot, honey,  
rose (for the Passito), pine resin, green grass

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**Vasilaki** has lively and acidic character, making it a good match for zesty dishes as well as salted or brined fish and grilled fish.

## YAPINCAK

**Yapıncak** is a grape variety from the Tekirdağ province, known for its use in both wine production and as a table grape. It is primarily grown in the Şarköy and Mürefte regions and was once ubiquitous in winemaking. Although its popularity fizzled over time, it has been rediscovered and is now used to produce high-quality wines.

**Yapıncak** grapes are known to mature late and have large clusters and thin skin. They are mostly used to make sweet, medium-bodied wine with low- to medium acidity. The very best ones have a pleasant minerality.

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Apple (a strong aroma of mature golden apples), pear (evident in more mature samples), quince

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**Yapıncak** pairs well with fatty fish and seafood as well as dishes dressed in sauces.

**RED WINE  
GRAPES**

## ACIKARA

The **Acikara** grape was discovered by Burak Özkan, the owner of Likya Winery, in the **Toros Mountains**. It has been cultivated since the **Hittite** period.

Today, **Acikara** yields 4,500 bottles of wine per year as a result of grafting a sample from a single grapevine. **Acikara** is a late-ripening grape with thick skin and large seeds. It produces a medium-to full-bodied wine that is lively, astringent, balanced, and has a long finish.

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Ripe cherry, sour cherry, black pepper

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**Acikara** pairs well with grilled meats, hard cheeses and spicy charcuteries.

## ADAKARASI

**Adakarasi** is a common grape variety in the **Marmara Region**, particularly on **Avşa Island**, where, since the 1970s, the vineyards have shrunk to accommodate more and more holiday homes. The vines that remain grow medium-sized clusters that are winged and conical in shape. Its grapes are dense and ripen in late September. Büyülübağ Winery is working to redevelop **Adakarasi** cultivation on **Avşa Island**.

Although Bortaçına Winery claims that **Adakarasi** was brought from the **Bordeaux Region** before the Turkish Republic, it bears no resemblance to the grapes of **Bordeaux**. It is moderately acidic and tannic with a medium to light-colored juice and usually produces intensely flavored wines that mature with remarkable earthy tones when aged. It is also suitable for rosé wine production.

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Cherry, blackberry, strawberry & strawberry jam, when summers are exceptionally hot

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**Adakarasi** pairs well with meat and chicken dishes with tomato sauce, delicatessen varieties and medium-hard to soft cheeses.

## BARBURİ

**Barburi** grows in **Vakıflıköy, Antakya**. "**Barburi**" means "fragmentary" or "discrete" in the **Vakıflıköy Armenian** dialect, likely due to the grape's scattered seeds. Traditionally, this grape variety is used for homemade wines.

In 2016, Antioche was the first winery to commercially bottle **Barburi**, also making a blend with **Cabernet Sauvignon**. **Barburi** is known for producing lively fruity wines with medium acidity and body.

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Cherry, red plum, cinnamon, cloves

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**Barburi** pairs well with tart meat dishes like New World kebab or cherry meatballs, it is also a great match for smoked, dried meat and pastirma, a salt and spice cured beef delicacy.

## BOĞAZKERE

**Boğazkere**, is native to **Diyarbakır** and is believed to have received its name from the Armenian word "kermek," meaning "itching." This is due to the astringent dryness and bitterness it leaves on the tongue.

**Boğazkere** produces deep ruby red, full-bodied wines that are distinctly tannic, medium-low acidic and occasionally quite rustic. When blended with the **Elazığ** region's **Öküzgözü** grape, it takes on a very balanced and elegant quality. Of all of Turkey's grapes, it is one of the most suitable for aging in oak barrels; when aged 5-15 years, well crafted wines become even better, displaying animal earthy notes.

Red cherry, Raspberry, White pepper, Cloves, Eucalyptus. When fully mature, these wines exhibit sweet notes of blackberry, black mulberry, and black cherry, as well as complex aromas such as ripe quince, fig, and local black olives.

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**Boğazkere** pairs exceptionally well with grilled beef and lamb, rare game, lightly spiced meat stews, steaks, meatballs, both mild and hot kebabs, aged Kashar cheese, Tulum and Kars gravyer cheeses.



## ÇAKAL

The **Çakal** grape is a rare, red and thin-skinned grape found in the north of Kaz Dağları (İda Mountains) where it is also known as the Old Grape. It gets its name from the jackals that are known to eat the delicious grapes as they ripen early in the season. When the jackals don't get to them first, the grapes are made into a very light-colored rosé wine.

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On the nose, Çakal wines are characterized by grapefruit and orange blossom aromas. On the palate, they are herbal, with notes of pear and salinity. They finish with a noticeable and distinct texture.

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**Çakal** are a good match for light starters, lightly aged cheese and fresh goat cheese, pasta dishes with light sauce, summer salads (with fruits such as nectarines), grilled fish with low to medium fat content, and grilled squid.

## ÇALKARASI

**Çalkarası** is native to the city of **Denizli**, in the **Çal** region where it is grown according to the goble production system, on sandy, low yielding plateaus at 1,200 meters above sea level. It is a light-colored, fleshy and juicy grape that is mainly used for making rosé wines and matures with great acidity. It also makes very good and elegant light-bodied red wines.

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Strawberry aromas are especially evident in the rosé wines. When the growing season is extra hot, they take on a jammy character, and when the climate is cooler, they tend to exhibit notes of sweet white-fleshed fruit and black tea aromas.

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**Çalkarası** rosés with moderate tannins pair well with bold and spicy dishes. They are also great with steak tartare, raw meatballs, and bulgur salad.

## ERCIŞ KARASI

**Erciş Karası** is a red grape that grows in the **Bayramlı** village of the **Van** province. At an altitude of 1,770 meter, these vineyards are the country's highest altitude vineyards, with sandy, clay, and schist soils that have been processed into goble training system. This region stands out because of its volcanic structure and thanks to its high altitude and volcanic soil, it is one of the rare regions that has not affected by phylloxera.

**Erciş Karası**, has been present in the region since the **Urartu** period, in the 9th century BCE, it was used for winemaking and was considered one of the most valuable agricultural products in the area. It was highly regarded as a wine grape in the region's old Armenian settlement. Although it has been a long time since it was used for wine production, it has survived as a table grape, partly because it is traditionally served with pearl mullet from **Lake Van**.

It grows in large clusters, has sizeable seeds, a matte dark color and matures in early September. Although there may not be a chance to taste different harvest and vineyard samples, it produces complex, medium-bodied and slightly acidic light red wines with spice notes and aromas such as damson plum.

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Clove, licorice root, cardamom, red fruits, dried plum, fruit leather

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**Erciş Karası** pairs well with spicy and slow-cooked meat dishes, charcuteries and medium-hard cheeses.

## FOÇA KARASI

**Foça Karası** is grown in the **Foça**, **Aydın**, and **Denizli** regions, and is claimed to be one of the first grape varieties brought to **Marseille** by the **Phoenicians**. Despite difficult growing conditions, it has recently started to make a comeback.

**Foça Karası** has large, conical clusters and elliptical seeds. It produces light-colored, medium-bodied, and moderately tannic wines with low acidity.

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Strawberry, quince jam, spicy notes

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**Foça Karası** pair well with grilled red meats, non-spicy meats, and charcuteries.

## HOROZ KARASI

**Horoz Karası** is a grape variety grown in the **Kilis** region and is largely similar to the **Sergi Karası** grape. This grape produces dark-colored, highly acidic and tannic wines that are not very rich in aromas but high in alcohol content. It is generally used for the production of table wine.

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Ripe cherry, dry tomato.

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**Horoz Karası** pairs well with a variety of foods, including turkey, duck, fried chicken, döner kebabs, red meat as well as unspiced charcuteries, pastas with white sauces and mildly spiced sausages.

## KALECİK KARASI

This grape grows in the **Kalecik** district of **Ankara** and, more recently, on the **Denizli plateau**, in **Kırşehir** and in **Trakya**. It produces light to medium-bodied, light-colored wines with fruity aromas and a cherry juice color. They are low to medium in acidity, low in tannins and have great aging potential, making them one of the best grapes in Turkey for this purpose.

Unfortunately, climate change in this region has caused the Kalecik Karasi grapes to become overripe and high in alcohol content.

Aside from **Ankara Kalecik**, this grape still exists in old vineyards in various parts of **Cappadocia**. In recent years, the grape has also lent itself to great sparkling wines, made with traditional methods.

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Cotton candy is the most typical aroma of Kalecik Karası, with strawberry and raspberry also commonly present. In hot years and regions, these aromas can take on a jammy quality, with sweetness becoming more dominant on the nose.

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Young **Kalecik Karası** wines pair well with red meat or chicken salads, lightly sauced pasta dishes, and steamed seafood with tomato. Matured, barrel-aged wines pair well with grilled and spiced meats, charcuteries and soft cheeses.

## KARALAHNA

**Karalahna** is one of **Bozcaada** island's local grape varieties and was previously also used to make brandy.

It has large-sized seeds and medium-thick skins. It is known for its coupages with **Merlot** and **Kuntra (Karasakız)**. It is compatible with oak barrels and, when made into a varietal wine, produces medium to full-bodied, tannic wines with high acidity.

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Ripe black plum; when the grapes are ripened properly, the wine has aromas of black cherry and raspberry, when the grapes are overripe, the wine develops jammy scents.

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**Karalahna** pairs well with meat dishes with sauce and spices, slightly spicy and oily charcuteries and mature cheeses.

## KARAOĞLAN

Throughout history, and perhaps since the very first discovery of wine, **Malatya** and especially the **Arapgir** region have been known for their vineyards. The region was formerly populated mostly by Armenians and has a deep-rooted tradition of viticulture. While **Arapgir's** local grapes may not be as well known as **Öküzgözü** from the neighboring province, **Karaoğlan** is a very valuable grape variety. It is harvested from the second week of October and although it has been used in Turkey's best-selling wines for some years, it is one of the least known grapes in terms of name recognition.

However, with the 2019 harvest, Diren Wines has reintroduced **Karaoğlan** to wine lovers. The **Karaoğlan** grape is very similar to **Öküzgözü**, even in appearance. It has round seeds and is thick-skinned, highly aromatic and also delicious to eat. This is why the grape kept being cultivated even when winemaking was interrupted. A similar grape with the same name is also found in the **Cappadocia** region, but how closely related it is has yet to be revealed.



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The most prominent aromas of the Karaoğlan grapes are blackberry, sweet spices, raspberry, red cherry, sour cherry, and strawberry. The resulting wine is acidic, tannic and aromatic, with a fuller body than Öküzgözü. It is suitable for aging and maturation in oak barrels.

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**Karaoğlan** pairs well with slow-cooked meat dishes, lamb, grilled meats, meat stew with tomatoes or fruit, as well as mildly spiced kebabs. It can also be served with cured meats like pastirma and meaty pide, and medium-hard, medium-salty cheeses.

## KARASAKIZ

These grapes grow predominantly on the **Gallipoli Peninsula**, in **Thrace** and coastal regions. It is a hearty grape, favored for its resistance to diseases and heat. With its thin skin, large and juicy berries, **Karasakız** is suitable for rapid fermentation. It is the local grape of the **Bayramiç** and **Bozcaada** regions and is also known as '**Kuntra**'. Here, it grows in fine grayish-brown or coffee-colored clay soil which is generally fine, sandy, alkaline and calcareous.

It has a light-colored must and ripens in the second week of September. Although it is generally claimed to have low- to medium acidity, some wines have been proven to be high in acidity

Light and lively colored wines generally have **red fruit, cotton candy, strawberry**, and sometimes **sweet spice** aromas.

On the palate, these light- to medium-bodied wines have a medium acidity, soft tannins and rounded flavors. As it ages, it develops notes of **forest floor, cured leather, and tobacco**.

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Cranberry, cherry

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**Karasakız** pairs well with spicy and savory meat dishes, stews, cured meats such as pastirma, smoked meats and hard cheeses.

## KÖSETEVEK

**Kösetevék** from the **Elazığ** region, grows medium-sized, dark-colored and tightly clustered grapes that ripen early.

It produces wines with medium tannins and low acidity. In many of the region's vineyards, it is often planted alongside **Öküzgözü** and can be found in many **Öküzgözü** "field blends".

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Forest fruits, sour cherries, sweet spices like cinnamon

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**Kösetevék** pairs well with fatty meat dishes, slow-cooked over low heat, with tomatoes or fruits. These wines are also a nice match with lahmacun and içli köfte.

## MERZIFON KARASI

As the name suggests, this grape is endemic to **Merzifon**, a district of **Amasya** where the mild climate along the **Yeşilırmak** (Green River) produces grapes that lend themselves well to winemaking. Until the 1960s, **Merzifon Karasi** was widely cultivated, today, however, it is one of those grapes that slowly being brought back.

**Merzifon Karası** has medium-sized, dense and purple-colored clusters. It produces medium-bodied wines with high acidity and a dark ruby red color.

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Red plum (angelica), cherry, blackberry, clove

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**Merzifon Karası** pairs well with high-acid dishes, spicy meat dishes and aged, peppery Kaşar cheese.

## ÖKÜZGÖZÜ

**Öküzgözü** is a large, dark-colored grape variety grown in the **Elazığ** and **Malatya** region where it has been used for both consumption winemaking for thousands of years. While it produces a very balanced blend with **Boğazkere**, **Öküzgözü** can also stand alone as a high-quality, high-end wine.

Changes in climate in the region have also affected the **Öküzgözü** grape, so much so that it is now successfully cultivated in **Denizli**.

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Typically, **Öküzgözü** produces medium-bodied wines with high acidity, soft tannins and an elegant, balanced character. Its aroma profile includes cherry and sour cherry notes, sometimes with hints of raspberry, as well as complex aromas such as pomegranate molasses, black mulberry, and eucalyptus. It can sometimes also have a slightly cooked or jammy quality.

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**Öküzgözü** pairs well with acidic meat dishes, tomato-based stews, tas kebabı, lamb dishes, içli köfte, lahmacun and heavy meat dishes. It also complements offal dishes, especially lamb sarma, kokoreç, grilled kidney, and heart. It pairs well with aged, spicy kaşar cheese, as well as smoked dried meat and pastirma.

## PAPASKARASI

This grape is native to the **Thrace** region where **Kırklareli** and its surrounding areas produce some of the best ones. Long ago, it was the most well known grape variety used in wines from **Thrace**, but over the years it became more and more neglected.

Now, thanks to the efforts of local producers, it is reclaiming the limelight. **Papaskarasi** is also cultivated in the **Balkans** where it goes under a different name and is used to make well known wines full of character

It has medium-sized but tightly clustered grapes that ripen late and it produces aromatic wines with medium-low tannins and high acidity.

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Ripe plums, cherry, spicy notes, animal and earthy tones

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**Papaskarasi** pairs well with poultry dishes such as duck and turkey, red meat charcuteries and soft cheeses

## PATKARA

**Patkara** is a grape variety grown in the **Toros Mountains**, especially in the calcareous soils of vineyards located at an altitude of 900-1,100 meters above sea level in the **Çömelek** and **Karaoğlan** villages of the **Mut** district, in Mersin province. Some of the vineyards here are 200 years old, others are a mere 35. Patkara is processed together with the **Ak Gök** and **Yeşil Gök** grapes that grow in the same vineyard.

The meaty, round grapes are harvested in late September and have large seeds and thick skins. They produce light-to-medium colored wines, some of which can have increased tannin levels and aggressive aromas when subjected to extended maceration.

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Patkara has prominent flavors of cherry and damson plum and can develop earthy undertones. When used to make rosé wine, it often leans toward raspberry

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**Patkara** pairs well with mildly spicy and lightly seasoned meat dishes, hummus with dried meat, grilled meats, semi-soft and lightly salted cheeses.

