



MERIDIES

BOĞAZKERE

CABERNET FRANC 2015

REGION

TURKEY

Aegean Region

Denizli

Güney Plateau

GRAPES

Cabernet Franc 40% Boğazkere
60%

ALCOHOL LEVEL

13,5 % VOL

BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

Grapes from selected parcels are harvested early in the morning. Cabernet franc is macerated for 15 days in cooled concrete tanks while Boğazkere is processed with a carbonic maceration for 7 days. Cabernet Franc Malolactic fermentation takes place in 1 wine old french oak barrels and it ages for 12 months before blending. Boğazkere is a new vintage when Cabernet Franc is from the previous one.

COLOUR

Medium ruby

BOUQUET

Sour cherry, raspberry, green pepper with toasted notes

FLAVOUR

Light structured, elegant and long, developing in its finish with sour cherry and raspberry

SERVING TEMPERATURE

18-20 °C

FOOD MATCHES

Red meat with sauce and cheeses like comte or cantal