

# .SONVINO.

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## GORDIAS BOGAZKERE 2012

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### Tasting Notes

The robe is ruby with hints of purple. On the nose, there is a strong fruit aromas in particular blackberry and violet. It is well balanced on the palate, with black fruits, ripe tannins and a long finish.

### Winery

Ms Canan Gerimli is the founder and winemaker of sensational wines of Gordias. The estate is situated at altitude of 1100 m in Ankara, the capital of modern Turkey. Ms Canan Gerimli named her estate after the king of Gordion who ruled in ancient Phrygia. Ankara, the capital of modern Turkey, has also been a centre for various civilisations with a great viticulture. Today, Gordias aims crafting fine wines with local grapes Bogazkere and Kalecik Karasi.

### Vinification

The grapes were handpicked with small boxes of 10 kg. After crushing, the juice was fermented in temperature controlled stainless steel tanks to retain the purity of aromas. Fermentation took place for two weeks. The wine has also undergone malolactic fermentation for another two week. The wine had at least 10 months of maturation before being released.

*"Gordias is in Ankara, capital of modern Turkey. Ancyra as it was called in Hellenistic times means forest in Greek and grape in Persian."*

### Vintage Information

|                |                  |
|----------------|------------------|
| Country:       | Turkey           |
| Region:        | Central Anatolia |
| Vintage:       | 2012             |
| ABV:           | 14.00%           |
| Acidity:       | 5.00 g/l         |
| TSO2:          | 25 mg/l          |
| Bottle size:   | 750 ml           |
| Closure:       | Natural Cork     |
| Grape variety: | 100% Bogazkere   |