Cabernet Sauvignon and a Merlot from TÃ¼rkiye

Description

> In a recent **Turkish Wine Masterclass and Dinner**, I got an opportunity to savour the wonderful wines of TÃ¼rkiye and even speak about some of these. In this post I talk about one of such wines.

This Masterclass on TÃ¼rkiye Wines was conducted by **TÃ»ba Yargic de Wilde**, a certified aspirant sommelier who is the spouse of a senior diplomat in India. As the **President of Delhi Wine Club**, I also got to speak about the wines served during the dinner after the masterclass.

Menu for the evening

Some of wines which I talked about were the **Kastro Tireli Narince Viognier**, **Cehennem Deresi Hellâ??s Creek** and **Kastro Tireli Junus** (you can read about these by clicking on the link attached to the names of both wines). In addition I also covered about two more wines called the **Kizil Caterzy Merlot and Alcitepe Kirte Cabernet** (both from **Doluca Winery of TÃ¼rkiye**) and this post is about these.

To start with, hereâ??s something about the **wine region** and the **winery** from where these two wines come from.

East Thrace and Marmara Wine Region of TÃ¼rkiye

Thrace

Image â?? Vinorai.com

The East Thrace and Marmara wine region (in North West TÃ¼rkiye) is situated south of Bulgaria and southeast of Greece, bordering the Black Sea, Marmara Sea and the Aegean Sea. The soil of the region is composed mainly of limestone, gravelly loan and clay. This region is known for its balanced and elegant wines, and is responsible for nearly 40% of wine production in TÃ¼rkiye.

Doluca Winery

Doluca Winery is one of the oldest (and also the biggest) wineries in TÃ¼rkiye dating back to 1926. For three generations, Doluca has been a part of the Turkish wine industry and it has always upheld its philosophy of tradition and innovation. Today with a capacity of 14 million litres, it exports wine to 23

countries.

Kizil Caterzy Merlot

Coming back to the wine dinner, one of the wines in the second course was the **Kizil Caterzy Merlot**.

Kizil Caterzy Merlot bottles for the dinner alongwith one bottle of Alcitepe Kirte Cabernet Sauvignon)

This delicious Merlot comes from the Doluca winery in North West of TÃ¼rkiye. After the grapes are macerated over 17 days, the must undergoes a lengthy **fermentation in small oak barrels** (Small barrels, because of their high surface-to-volume ratio, allow more contact between the wine and the wood, resulting in a better absorption of the oak flavor in a shorter time).

Thereafter, the resulting wine is aged on **100% French Oak Barrels** for a period is six months. All this oak exposure adds a lot of **structure and character** to the Merlot, which as a varietal is otherwise known for it fruity, velvety and easy to drink nature

Alcitepe Kirte Cabernet Sauvignon

The other wine again in the second course itself was the **Alcitepe Kirte Cabernet Sauvignon**. Alcitepe refers to the vineyard from where this wine comes from, and Kirte is the area located at its northern hillside.

This wine is aged in French oak barrels for 10 months which gives it rich and complex aromas and a depth of flavour.

Eclectic Audience

Throughout the masterclass and the dinner the speaker, TÃ»ba Yargic de Wilde kept everyone engaged in an interactive manner. The audience also responded with a lot of enthusiasm and displayed a willingness to learn about Turkish wines.

Audience were participative with an eagerness to learn

The event which was also attended by a large number of diplomats including Ambassadors, Deputy Ambassadors and their families, was appreciated by all.

Interactive sessions

I do hope that you liked this blog post as much as I loved writing it. Here are some pictures from this wonderful evening.

Cheers !!