LARA BARUT COLLECTION



Ozan Diren accompanied by Diren Wines 9 September 2023 • Secret Grill A la Carte Restaurant

- WINE TASTING LIST -

DİREN WINES ACCOMPANIED BY OZAN DİREN

Ozan Diren, the third-generation representative of Diren, the only wine producer in the Black Sea region of Turkey, is the guest of September's Winemaker's Dinner. On the 9th of September, seven selected wines of Diren will be tasted in the company of Ozan Diren and paired with the "Fine Dining" menu of Secret Grill... White, rosé, red, and dessert wines will be presented by Mehmet Yalçın, Turkey's leading wine writer.



enjoy...



Diren Collection Narince 2022

Made from the local grapes of Tokat, aged in steel tanks for 6 months, 13 degrees alcoholic.

Diren Selection Beyaz (White) 2021

Made from Tokat's Narince and Denizli's Chardonnay grapes in half and half ratios, after fermentation in barrels, it was rested in barrels for 4 months with sediment and 8 months without sediment. 14 degree alcohol.

Diren Vadi Karaoğlan Roze (Rose) 2022

Made from the local black grapes of Malatya-Arapgir and rested in steel tanks for 6 months, 14 degree alcohol.

Diren Collection Kösetevek 2022

Made from the local grapes of Elazığ and rested in steel tanks for 8 months, 13.5 degree alcohol.

Diren Selection Kırmızı (Red) 2021

Syrah and Cabernet Sauvignon from Denizli and Diyarbakir Bogazkere. Aged 12 months in French oak barrels, 14 degrees alcohol.

Diren Les Muses 2018

Made from Cabernet Sauvignon grapes grown in Tokat and aged in French oak barrels for 18 months, 14 degree alcohol

Diren Mahlep 2022

A sweet red wine made by adding grape alcohol, grape concentrate and mahaleb to the "base" wine made from the coupling of Öküzgözü and Boğazkere grapes of Denizli and Horozkarası grapes of Gaziantep. 18% alcohol.