WINEMAKER'S

DINNER

Selendi Wines with Akın Öngör 8 October 2022 • Secret Grill Ala Carte Restaurant

— TASTING WINE LIST —

# SELENDİ WINES ACCOMPANIED by AKIN ÖNGÖR

Akın Öngör, who founded Selendi Vineyards in Manisa-Akhisar after retiring from the General Directorate of Garanti, one of the largest banks in Turkey, and has produced world-class wines in a short period of 15 years, is the guest of Winemaker's Dinner in October. On the evening of October 8, six samples from Selendi Wines are tasted in company with its founder Akın Öngör, matching the "Fine Dining" style menu of Secret Grill cuisine...

Turkey's foremost wine writer Mehmet Yalçın presents the wines of the company, which was made under the consultancy of the famous Italian oenologist Andrea Paoletti and won dozens of medals in international competitions.

SELENDİ



### PICCINI PROSECCO - EXTRA DRY

# SELENDİ SARNIÇ – CHARDONNAY, VIOGNIER, NARİNCE 2021 Produced from organic grapes, 13.5 degrees alcohol. SELENDİ GÜLPEMBE 2021 Produced from organic Grenache, Cinsault, Mourvedre and Shiraz grapes, with an alcohol content of 12.5 degrees. SELENDİ MORALI – GRENACHE BLEND 2021 Produced from organic Grenache, Mourvedre, Merlot and Cinsault grapes, aged for 4 months in French oak barrels. 13.5 degrees alcohol. SELENDİ BLEND 2020 Produced from organic Cabernet Sawignon, Merlot, Shiraz and Cabernet Franc grapes, aged for 18 months in French oak barrels. 15 degrees alcohol

# SELENDİ SARNIÇ - SHIRAZ 2020

 $Made\ from\ organic\ grapes\ and\ aged\ in\ French\ oak\ barrels\ for\ 15\ months.\ A\ production\ of\ 2,100\ bottles,\ 15\ degrees\ alcoholic.$ 

## SELENDİ SARNIÇ - CABERNET SAUVIGNON 2020

Made from organic grapes, aged for 15 months in French oak barrels, 2,100 bottles were produced. 15 degrees alcohol.