

LARA BARUT COLLECTION

WINEMAKER'S

— D I N N E R —

Suvla Wines with Selim Ellialtı
13 November 2022 • Secret Grill A'la Carte Restaurant

— WINE TASTING LIST —

SUVLA WINES ACCOMPANIED by SELİM ELLİALTı

As a result of Selim Ellialtı's desire to leave corporate life and start his own land-based business, Suvla Wines was established in the historical Gelibolu Peninsula in the early 2000s and produces world-class award-winning wines from its 900-acre organic vineyards. Nine samples from Suvla Wines are tasted in the company with its founders, Selim and Pınar Ellialtı, and match the "Fine Dining" style menu of Secret Grill cuisine...

Turkey's foremost wine writer, Mehmet Yalçın, presents the wines of the company, which has the philosophy of offering a balanced and elegant taste.

SUVLA

enjoy...

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SUVLA İYİ Kİ ROSE 2016

It is made from Karasakız grapes from the vineyards in the north of the Ida Mountains, using the champagne method and left in a bottle on sediment for 18 months. 12 degrees alcohol.

SUVLA İYİ Kİ 2016

Produced with the classical method (méthode champenoise), it is made from the Karasakız grapes of the historical Gelibolu Peninsula vineyards, using the champagne method and aged in a bottle on sediment for 18 months. 12 degrees alcohol.

SUVLA NARİNCE 2021

Narince grapes grown in Tokat Erbaa vineyards in the Middle Black Sea region, 13.5 degrees alcoholic.

SUVLA RESERVE ROUSSANNE - MARSANNE 2021

From organic family vineyard Bozokbağ grapes in Eceabat, fermentation and development were completed in French oak barrels over 10 months of sediment. 13 degrees alcohol.

SUVLA ROSE 2021

Produced by the "Saignee" method from Cabernet Franc and Merlot grapes grown in the organic family vineyard Bozokbağ on the historical Gelibolu peninsula. 14 degrees alcohol.

SUVLA GRENACHE NOIR 2021

Organic certified Bozokbağ grapes are processed into wine with bunches. 13 degrees alcohol.

SUVLA SIR 2019

This wine, which is prepared by combining the red grapes of the family vineyard Bozokbağ in different proportions every year, is made from Syrah, Karasakız and Pinot Noir grapes, partially aged in oak barrels of different sizes for 15 months. 13.5 degrees alcohol.

SUVLA RESERVE CABERNET SAUVIGNON 2017

Organic family vineyard grapes from selected plots of Bozokbağ, aged in oak barrels for 12 months. 15 degrees alcohol.

SUVLA TATLI TATLI KARASAKIZ 2021

It is made from highly mature Karasakız grapes harvested late from private plots of traditional vineyards in Gelibolu and partially aged in oak barrels for 6 months. 13 degrees alcohol.