

LARA BARUT COLLECTION

WINEMAKER'S

— D I N N E R —

Sevilen Wines with Enis Güner
13 August 2022 • Secret Grill A'la Carte Restaurant

— TASTING WINE LIST —

SEVİLEN WINES ACCOMPANIED by ENİS GÜNER

Founded in 1942 in Izmir by Isa Guner, a Bulgarian migrant, Sevilen Saraplari is the pioneer of winemaking in the Aegean region with its vineyard area of 1,600 decares. Eight of Sevilen Saraplari produced in consultation with the famous oenologist Florent Dumeau from Bordeaux will be tasted accompanied by Enis Guner, a member of the third generation of the family, and will be matched with the "fine dining" menu of the Secret Grill...

Mehmet Yalcin, the leading wine author in Turkey, will present the wines of the company, which shines out with its red wines with a spicy flavor that are a kind of Rhone-style wines.



enjoy...

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SEVİLEN İSABEY SAUVIGNON BLANC 2021

It is produced from the Sauvignon Blanc grapes of the İsabey vineyard house located in the station area of the Menderes district of İzmir. 12.5 degrees alcoholic.

SEVİLEN 900 FUME BLANC 2021

From the Sauvignon Blanc grapes of the Sevilen vineyards in the Güney district of Denizli, fermented in French oak barrels and aged for 8 months on the residue. 13.5 degrees alcoholic.

SEVİLEN INNOCENT ANGEL ROSE 2021

Made by processing Sauvignon Blanc and Syrah grapes together, rested on a good residue. 12 degrees alcoholic.

SEVİLEN PLATO KALECİK KARASI 2018

It is made from the grapes of Rasim Bey Vineyards in Denizli's Güney district, aged for 10 months in French Oak barrels and limited filtration was applied. 10.5 degrees alcoholic.

SEVİLEN 900 CABERNET SAUVIGNON 2020

It is produced from Cabernet Sauvignon grapes from the 900 meters altitude vineyards of the Aşağıçeşme village of the Güney district of Denizli. Aged for 14 months in French oak barrels and 12 months in a bottle cellar. 14.5 degrees alcohol.

SEVİLEN VENDAGE 77 2019

ŞOne of the noble Bordeaux grapes harvested from the 77th harvest of the Sevilen, named for its wine. It is blended from Cabernet Franc, Merlot and Petit Verdot grapes. Aged in French Oak barrels for 14 months. 14 degrees alcoholic.

SEVİLEN CENTUM SYRAH 2018

Made from the Syrah grapes of the Aşağıçeşme vineyards of the Güney district of Denizli, it has been matured for 14 months in French oak barrels and 12 months in a bottle cellar. It got its name from a vineyard of 100 grapevines in this village in the past. 14.5 degrees alcohol.

SEVİLEN LATE HARVEST MUSCAT 2019

It is made from the late harvest of Bornova Miskets from the Sevilentepe vineyard in the Menderes district, fermented in French oak barrels and rested on the barrel residue for 8 months. It contains 90 grams of sugar per litre. 14 degrees alcohol.