

LARA BARUT COLLECTION

# WINEMAKER'S

— D I N N E R —

Mehmet Atay accompanied by Prodom Wines  
14-15 September 2024 • Secret Grill A la Carte Restaurant

## — WINE TASTING LIST —

### PRODOM WINES ACCOMPANIED BY MEHMET ATAY

Mehmet Atay, the founder of Prodom Wines in the Aegean province of Aydın, is a versatile businessman. A graduate of the Business Administration Department of Franklin University in Switzerland, he is the Chairman of the Board of Directors of Atay Holding, which operates in the fields of mining, real estate investment partnership, cosmetics, olive oil and wine production and tourism. Atay, who is also very active in non-governmental organisations and works as a manager, does not neglect to spare time for his special interests. Among his hobbies are aeroplane and helicopter piloting, tennis and hunting. In addition to his award-winning Prodom wines, Savrandere olive oil produced from olives planted in reclaimed mining areas is also very famous in its field.

  
*Prodom*

enjoy...

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## **Prodom Misket 2022**

*Dry wine produced from the first must of Misket grapes grown on the Denizli- Güney plateau, after fermentation, it is kept on yeast sediment for 6 months. 13 degree alcohol.*

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## **Prodom Sauvignon Blanc 2023**

*Partially barrel fermented from the first must of the grapes grown in the calcareous soils of the Denizli - Güney plateau, rested on yeast sediment for 6 months. 13 degree alcohol.*

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## **Prodom Rose 2023**

*Produced from the first must of Syrah, Kalecik Karasi and Merlot grapes grown on the Denizli - Güney plateau and kept on yeast sediment for 4 months. 13,5 degree alcohol.*

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## **Prodom Öküzgözü - Kalecik Karası 2021**

*A blend of Öküzgözü and Kalecik Karası grapes grown on the Denizli - Güney plateau. All aged in French oak barrels for 12 months, 13,5 degree alcohol.*

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## **Prodom Cabernet Sauvignon 2021**

*All of the wine produced from grapes grown in Denizli - Güney plateau is matured in French oak barrels for 14 months. 14 degree alcohol.*

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## **Prodom Syrah - Petit Verdot - Cabernet Franc 2020**

*A blend of Petit Verdot and Cabernet Franc grapes from the producer's vineyards in Savrandere, Aydın, where wine grapes have been grown since ancient Tralles, and Syrah grapes from Denizli - Güney. Matured for 14 months in French oak barrels, 14 degree alcohol. The 'signature' wine of the company.*

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## **Prodom Late Harvest Misket 2022**

*Produced in limited quantities due to the late harvest of Misket grapes from Denizli-South Plateau, kept on yeast sediment for 6 months. 95 grams of sugar per litre, 13 degrees of alcohol.*