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Josep Roca explores local wines and indigenous grapes for the 2015 BBVA-El Celler de Can Roca Tour



Josep Roca (right) kisses a bottle of Pasaeli wine, held by sommelier Sabiha Apaydin, which was just given to them by winemaker Sayin Karagozlu. The bottle is one of only 20 made with the kolorko grape from the last harvest.

Gallipoli, May 16, 2015.- Josep Roca, sommelier of [El Celler de Can Roca](#), began his exploration journey around Turkey in search of the country's best wines, many of which are made from indigenous grapes, and whose cultivation is revitalizing the national wine industry and increasing the quality of its products. The Catalan waiter wants to find the wines he will be serving as the perfect

pairing to the menu that the Roca brothers will be cooking in Istanbul during the last stage of the 2015 BBVA-EI Celler de Can Roca Tour.

Josep Roca's first day took him on a trip from Istanbul to Gallipoli, travelling through the ancient and recent history that has marked the Turks. Accompanied by the sommelier Sabija Apaydin, the middle of the Roca brothers began in the capital with a tasting at the Mikla restaurant, which included some of the grape varieties that have been grown on this land for thousands of years. It is believed that the very first wines were made in Turkey in 6000 BC, and from then until today, with varying degrees of success, the Turks have never stopped practicing the art of winemaking.

The wines tried by Josep Roca in the Mikla restaurant in Istanbul:

- Yasasin Kalecik Karasi 2013 Vinkara
- Narince Vinkara Doruk Beyaz Sek Sarap 2013
- Doluca DLC Sultaniye-Emir 2013
- Doluca Signium 2010
- Sevilen Centium Guney-Denizli 2008 Syrah
- Pamukkale L 2009 Guney-Denizli
- Aydin Prodom 2008 Syrah Petit verdot Cabernet franc
- Prestige Okuzgozu Elazig 2008 Kavaklidere
- 2008 Buzbag Rezerv Okuzgozu-Bogazkere Kayra
- Plato Guney platosu-Denizli 2012 Kalecik karasi Sevilen
- Tatli Sert 2001 Narince Kavaklidere
- Tomurcukbag Kalecik Karzai 2011 Ozel Reserv Trajan



Josep Roca and sommelier Sabiha Apaydin walk through the vineyards at the Chateau Nuzun winery in Turkey, accompanied by the winemaker Necden Nuzun and his wife.

Together with Sabiha Apaydin, Josep Roca travelled along the coast that delimits the European shore from the Dardanelles Strait to find the roots of Turkish wine, looking for examples from bold winemakers who combine international varieties with the confidence they have in their traditional grapes. Whilst visiting vineyards and trying wine, the waiter from Girona met Necden Uzun, a former electrical engineer, and Seyit Karagozoglu, a wine importer headstrong on preserving the kolorko grape, to the point that his vineyard only produced 20 bottles this year. One of them, from his Pasaeli wine, fell into the hands of Josep Roca, who tasted it like someone who was holding a priceless gem.

The wines tried by Josep Roca from the Satonuzun wineries:

- Chateau Nuzun Syrah 2011
- Chateau Nuzun 2009
- Chateau Nuzun Cabernet Sauvignon 2011
- Chateau Nuzun Rose 2012
- Chateau Nuzun Cavernet Sauvignon-Syrah 2008
- Chateau Nuzun Pinot Noir 2010dd
- Chateau Nuzun 2011
- Chateau Nuz 2011

- Chateau Nuzun Selvi Karasi 2014
- Chateau Nuzun Okuzgozu 2010

Night fell around Josep Roca in nearby Gallipoli, a city famous for the disasters of war, tattooed for a hundred years with gunpowder and the blood of Turkey, Australia and New Zealand. There, after kilometers of yellow-green meadows that steeply descend down to the sea that separates them from Asia, the best sommelier in the world learned that Turkish wines evolve furiously, despite the unfavorable regulation due to them being alcoholic beverages.

The wines tried by Josep Roca at Gali Wineries

- Gali Pure Merlot 2011
- Gali Evreshe 2010 Bordeaux Blend
- Gali Evreshe 2011
- Gali 2010 Merlot Cabernet Franc
- Gali 2009 Merlot Cabernet Franc



From left to right, winemaker Necden Nuzun, sommelier Sabiha Apaydin and Josep Roca tasted wines at the vineyards of the Chateau Nuzun wineries in western Turkey.

El Celler de Can Roca, currently ranked number two in the world by the British magazine Restaurant, will embark on its second annual cooking tour alongside BBVA in August and September 2015. The tour will move on to Argentina, the United States and Turkey.

Over five weeks, Joan, Josep and Jordi Roca, accompanied by around 40 chefs and waiters from their Girona-based team, will serve more than 2,500 BBVA customers and guests in Buenos Aires, Miami, Birmingham, Houston and Istanbul. They will create a special and a different menu in each country that pays tribute to the local culture and cuisine.

The three Roca brothers have decided to spend the first half of the year traveling thousands of kilometers to learn first-hand about the main features of Turkish, U.S. and Argentine cuisine, and acquire new knowledge that will allow them to create unique dishes drawn from their innovative insight into the food of the three countries.



Josep Roca, with Turkish sommelier Sabiha Apaydin, during the filming of a wine tasting on the rooftop of the Mikla restaurant in Istanbul, Turkey, for the film "Cooking up a Tribute: Turkish Way".

The entire dining capacity at all the events will be filled with BBVA's customers and guests in the cities featured on the tour. For information related to attendance at events on the 2015 BBVA-El Celler de Can Roca Tour, please directly contact the BBVA Communication and Marketing departments in Argentina, United States and Turkey. Contact details are available on the respective websites of each country.