

2014

TURASAN KALECIK KARASI

(Kah-le-djic Car-ah-ser)



















Kalecik Karasi is a blue-black grape indigenous to Turkey and known for producing red fruit-forward wines with low to medium tannins and bright acidity. Cappadocia is located on high altitude with limited water supply allowing the grapes to take longer in reaching maturity thereby making the aromas of red fruit, raspberry, red currant and cherry all the more intense and vibrant.

Due to its red fruit orientation and light to medium body, this varietal is often compared to Pinot Noir.



Ürgüp, Cappadocia, Central Anatolia



	ESTATE	Turasan		PRODUCTION	1700 cases
	VARIETAL	100% Kalecik Karasi		SOIL	Volcanic tuff
	ALCOHOL	13.0%		VINE	Indigenous/late ripening 1 to 1.5 tons/acre yield
	ACIDITY	3.6 g/L		VINIFICATION	Temperature controlled stainless steel tanks/concrete
	WINEMAKER	Edouard Guérin		AGING	Sur-lie aging
	SERVING TEMP.	60-65°F		MATURATION	9 months in stainless steel before bottling
	RESIDUAL SUGAR	Dry		CLIMATE	Continental Climate
	FOOD PAIRING	Roast chicken, grilled beef, veal		UNIQUENESS	Low yield