

2015

TURASAN KALECIK KARASI

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



















Kalecik Karası is a blue-black grape indigenous to Turkey and known for producing red friot-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	••••• 2000 cases
 VARIETAL	••••• 100% Kalecik Karası	 SOIL	••••• Volcanic tuff
 ALCOHOL	••••• 13.5%	 VINE	••••• Indigenous, 1.8 tons/acre
 ACIDITY	••••• 3.7 g/L	 VINIFICATION	••••• Temperature controlled stainless steel tanks/concrete
 WINEMAKER	••••• Edouard Guérin	 AGING	••••• Stainless steel, concrete
 SERVING TEMP.	••••• 55-60°F	 MATURATION	••••• Bottled after 5 months
 RESIDUAL SUGAR	••••• Dry	 CLIMATE	••••• Continental Climate
 FOOD PAIRING	••••• Roast chicken, salmon, veal	 UNIQUENESS	••••• Dry farmed