

2015

# TURASAN ROSÉ



















Located in the UNESCO World Heritage Site of Cappadocia, Turasan Winery is owned and operated by Hasan Turasan and his wife, Selda. Specializing in the native varieties of Turkey, Turasan has a modern winery that emphasizes aging in stainless steel and concrete. The volcanic soils of Cappadocia are perfect for growing Kalecik Karasi, with rapid drainage encouraging deep roots.

Rosé is perfect for Turkish and other Mediterranean cuisines, and Kalecik Karasi makes outstanding pink wine, with glorious aromatics and subtle flavors of fresh red fruits. One sip transports you to a lounge chair overlooking the Aegean Sea.



Ürgüp, Cappadocia, Central Anatolia



 ESTATE	••• Turasan	 PRODUCTION	••• 835 cases
 VARIETAL	••• 100% Kalecik Karasi	 SOIL	••• Volcanic Tuff
 ALCOHOL	••• 13.3%	 VINE	••• Indigenous, 2.9 tons/acre
 ACIDITY	••• 3.8 g/L	 VINIFICATION	••• Temperature controlled stainless steel tanks/concrete
 WINEMAKER	••• Edouard Guérin	 AGING	••• Stainless Steel
 SERVING TEMP.	••• 40-45°F	 MATURATION	••• Bottled after 4 months
 RESIDUAL SUGAR	••• Dry	 CLIMATE	••• Continental Climate
 FOOD PAIRING	••• Copper River salmon, pasta salad	 UNIQUENESS	••• Grown at high altitudes, over 4,000'