

# Turasan



















## 2012 Kalecik Karasi

*(Kab-le-djic Car-ab-ser)*



Kalecik Karasi is a blue-black grape indigenous to Turkey and known for producing fruity wines with low to medium tannins and bright acidity. Although compared to Pinot Noir at times because of its similar red-fruit orientation on the palate, in reality that is where all other similarities end.

Kalicek Karasi is unique on its own. Red fruits predominate on the palate with characteristics of vanilla and cocoa undercurrents. Turasan winery is located in the heart of Cappadocia and Kalecik Karasi from this region takes on the characteristics of the terroir. 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.

 LOCATION	Mid-Southern Anatolia	 SOIL	Volcanic
 ESTATE	Turasan	 VINE	Indigenous/late ripening 1 to 1.6 tons/acre yield
 WINEMAKER	Christophe Briotet	 VINIFICATION	Temperature controlled stainless steel
 VARIETALS	100% Kalecik Karasi	 AGING	Stainless steel
 RESIDUAL SUGAR	Dry	 MATURATION	9 months in stainless steel before bottling
 ACIDITY	3.8 g/L	 VINTAGE PRODUCTION	20,000 bottles
 ALCOHOL	13.0%	 FOOD PAIRING	Roast chicken, grilled beef, veal
 SERVING TEMPERATURE	60 – 65°F	 CLIMATE	A steppe climate with extreme diurnal temperature fluctuation
 LOCATION ON MAP	Turkey Cappadocia	 UNIQUE FACTORS	Low yield



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