

2014

MAHRA KALECIK KARASI/SYRAH

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



















Founded in 1943, Yazgan is one of the oldest & largest producers in Turkey and has been run by four generations in Izmir located in the Aegean region. A prized indigenous varietal, Kalecik Karasi yields delicious wines, typically possessing a fruity, savory aroma, and medium bodied with crisp acidity.

This bright ruby 2014 blend is elegant & delicate with cotton candy, sweet spices, black current and blueberry aromas and flavors. Both varietals, Kaleci Karasi & Syrah, are sourced from Yazgan's contracted vineyards in Denizli and Manisa, respectively, both located in the Aegean region.



Aegean



 ESTATE	Yazgan	 PRODUCTION	850 cases
 VARIETAL	65% Kalecik Karasi 35% Syrah	 SOIL	Denizli & Manisa (Aegean): Clay loam & calcareous chalk
 ALCOHOL	13.0%	 VINE	Indigenous / medium ripening (KK) Early ripening (Syrah) 2.95 tons /acre yield
 ACIDITY	5.8 g/L	 VINIFICATION	Temperature controlled stainless steel tanks
 WINEMAKER	Antoine Bastide D'Izard	 AGING	Stainless steel tanks
 SERVING TEMP.	60-65°F	 MATURATION	Bottled after 6 months
 RESIDUAL SUGAR	Dry	 CLIMATE	Denizli & Manisa (Aegean): Mediterranean with hot summers & mild winters
 FOOD PAIRING	Cheese (goat, brie, camembert) Ratatouille, Veal with Rosemary Sauce, Spaghetti with Truffle	 UNIQUENESS	Kalecik Karasi means "black from the small castle". Kalecik is a small village in Central Anatolia with a castle, and the grapes are blue-black in color