

# Yazgan

## 2013 Mahra, Kalecik Karasi & Syrah

(Kah-le-djiic-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 sugar candy & fruity aroma, and medium bodied with crisp acidity.

This bright ruby 2013 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.



LOCATION

Aegean



SOIL

Denizli & Manisa (Aegean): Clay loam & calcareous chalk



ESTATE

Yazgan



VINE

Indigenous / medium ripening (KK)  
Early ripening (Syrah)  
2.95 tons/acre yield



WINEMAKER

Antoine Bastide D'Izard



VINIFICATION

Temperature controlled  
stainless steel tanks



VARIETALS

65% Kalecik Karasi  
35% Syrah



AGING

Stainless steel tanks



RESIDUAL SUGAR

Dry



MATURATION

Bottled after 6 months



ACIDITY

5.8 g/L



VINTAGE PRODUCTION

10,000 bottles



ALCOHOL

13.5%



FOOD PAIRING

Cheese (goat, brie, camembert)  
Ratatouille, Veal with Rosemary  
Sauce, Spaghetti with Truffle



SERVING TEMPERATURE

60 – 65°F



CLIMATE

Denizli & Manisa (Aegean): Mediterranean with hot summers & mild winters



UNIQUE FACTORS

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



AWARDS

IWC 2014 – Bronze  
Decanter 2014 – Bronze



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