

2014

CHAMLIJA PAPASKARASI



















Chamlija Winery is located high on the Strandja Massif near where European Turkey meets Bulgaria. Owned by Mustafa Çamlıca, he specializes in the rare and ancient grape variety called Papaskarasi. His family has been growing grapes in the area since 1936. He believes that grapes are the language of wine, and if the rare varieties are allowed to disappear, then we will become a bit more silent. His daughter Irem provides the artwork for the labels, making Chamlija a truly family winery



Strandja Mountains, Thrace



 ESTATE	• Chamlija Vineyards	 PRODUCTION	• 486 cases
 VARIETAL	• 100% Papaskarasi	 SOIL	• Chamlija Dikalan Vyd: Quartz stone, fossilifero clay and Chalk. • Chamlija Karadere and Sogucak-Kurtcatagi Vyd: Chalk, Clay and Quartz stone
 ALCOHOL	• 12.5%	 VINE	• 1.8 tons/acre
 ACIDITY	• 5.25 g/L	 VINIFICATION	• Fermented in stainless steel tanks
 WINEMAKER	• Selin Ozdemir	 AGING	• No oak
 SERVING TEMP.	• 59°F	 MATURATION	• Ten months in steel tank
 RESIDUAL SUGAR	• Dry	 CLIMATE	• Continental Thrace climate. Mean average annual temperature: 12.1°C. Mean August temperature: 21.5°C. Prevailing wind: NE, 5-6 m/s during the hottest part of the day
 FOOD PAIRING	• Coq au vin, lamb or veal chops, roasted vegetables	 UNIQUENESS	• Label displays a painting by Irem Çamlıca