

2015

CHAMLIJA BLANC DE NOIRS



















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	420 cases
 VARIETAL	100% Papaskarasi	 SOIL	Chamlija Dikalan Vyd: Quartz stone, fossilifero clay and Chalk.
 ALCOHOL	12.0%	 VINE	1.6 tons/acre
 ACIDITY	7.05 g/L	 VINIFICATION	Fermented in stainless steel tanks
 WINEMAKER	Selin Ozdemir	 AGING	No oak
 SERVING TEMP.	50°F	 MATURATION	Three 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	Fish, poultry, soft cheeses	 UNIQUENESS	Label displays a painting by Irem Çamlıca