

2011

PAŞAELI "K2"
















In 2002, Seyit Karagözoğlu planted a single vineyard of 10 acres at 800 feet, near Kaynaklar village/İzmir area on the Aegean coast of Turkey. The vines were imported from Pepinieres Guillaume. Paşaeli is known for being progressive and making wines that show their terroir.

Paşaeli K2 2011 is a Bordeaux blend with deep aromas of dark cherry, paired with ripe black currant and blackberry. Tannins from the oak bring nuance and complexity. "K2" is a big, full bodied, balanced wine with a long finish.



Izmir, Aegean



<p> ESTATE</p> <p>Paşaeli</p>	<p> PRODUCTION</p> <p>580 cases</p>
<p> VARIETAL</p> <ul style="list-style-type: none"> • 70% Cabernet Sauvignon • 20% Cabernet Franc • 5% Petit Verdot • 5% Merlot 	<p> SOIL</p> <ul style="list-style-type: none"> • Stony, gravelly and red clay soil • at an altitude of 800 feet
<p> ALCOHOL</p> <p>14.5%</p>	<p> VINE</p> <p>2 tons/acre yield</p>
<p> ACIDITY</p> <p>3.5 g/L</p>	<p> VINIFICATION</p> <p>Fermented with native yeast</p>
<p> WINEMAKER</p> <p>Andrea Paoletti</p>	<p> AGING</p> <p>12 months in French oak barrels</p>
<p> SERVING TEMP.</p> <p>60-65°F</p>	<p> MATURATION</p> <p>Minimum 6 months in the bottle before release</p>
<p> RESIDUAL SUGAR</p> <p>Dry</p>	<p> CLIMATE</p> <ul style="list-style-type: none"> • Mild, wet winters (36-43 °F) with • hot and mostly dry summers (86-90 °F)
<p> FOOD PAIRING</p> <ul style="list-style-type: none"> • Grilled or roasted meats, • BBQ, fine aged cheeses 	