

2012

PAŞAELI "K2"

In 2002, Seyit Karagözoğlu planted a 10 acre vineyard at 800 feet in elevation near the Kaynaklar village, just south of Izmir on the Aegean coast of Turkey. The vines were imported from Pepinieres Guillaume, and are grown naturally. Paşaeli is known for being innovative, and makes wines that show their terroir.

The 2012 Paşaeli K2 is a traditional Bordeaux-styled blend with deep aromas of dark cherry, along with ripe black currant and blackberries. Tannins are sweet and add complexity. "K2" is a big, full-bodied, wine with balance a long finish.



Izmir, Aegean



<p>ESTATE • Paşaeli</p> <p>VARIETAL • 70% Cabernet Sauvignon • 20% Cabernet Franc • 5% Petit Verdot • 5% Merlot</p> <p>ALCOHOL • 14.5%</p> <p>ACIDITY • 6.0 g/L</p> <p>WINEMAKER • Andrea Paoletti</p> <p>SERVING TEMP. • 60-65°F, decant for 1 hour if possible</p> <p>RESIDUAL SUGAR • Dry</p> <p>FOOD PAIRING • Prime rib, roast lamb, grilled steaks</p>	<p>PRODUCTION • 550 cases</p> <p>SOIL • Stony gravels, red clay</p> <p>VINE • 2 tons/acre yield</p> <p>VINIFICATION • Fermented with native yeast</p> <p>AGING • One year in French oak barrels</p> <p>MATURATION • 2 years bottle aging</p> <p>CLIMATE • Modified maritime, hot summers, cool winters</p>
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