

2013

PAŞAELI CARASAKIZ "6N"
















In 2008, Paşaeli planted a single vineyard to the varietal Karasakız at an altitude of 650 meters. Karasakız variety is native to Kaz Dağları, which is located near Mount Ida and close to the Ruins of historical Troy, in the Northern Aegean region of Turkey.

6N is a blend and is made from the indigenous grape Karasakız, along with a bit of Merlot. Fermented from native yeast, "6N" presents aromas of red fruit - cranberry, sweet red cherry and dry fig and with some fresh spice.



Kaz Dağları, Balıkesir, Aegean



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| <p> ESTATE</p> <p>Paşaeli</p> | <p> PRODUCTION</p> <p>245 cases</p> |
| <p> VARIETAL</p> <p>89% Karasakız 11% Merlot</p> | <p> SOIL</p> <p>Sandy and clay soil at an altitude of 1700 feet</p> |
| <p> ALCOHOL</p> <p>14.6%</p> | <p> VINE</p> <p>3.3 tons/acre yield</p> |
| <p> ACIDITY</p> <p>5.0 g/L</p> | <p> VINIFICATION</p> <p>Fermented with native yeast only</p> |
| <p> WINEMAKER</p> <p>Andrea Paoletti</p> | <p> AGING</p> <p>6 months in French and American oak barrels</p> |
| <p> SERVING TEMP.</p> <p>55-60°F</p> | <p> MATURATION</p> <p>6 months in the bottle before release</p> |
| <p> RESIDUAL SUGAR</p> <p>Dry</p> | <p> CLIMATE</p> <p>Mild, wet winters (36-43 °F) with hot and mostly dry summers (86-90 °F)</p> |
| <p> FOOD PAIRING</p> <p>Grilled meats, roasted poultry, fine cheeses</p> | |