

2014

PAŞAELI ÇALKARASI ROSÉ


















In 2010, Seyit Karagözoğlu planted a vineyard in the Çal District of Denizli with a single brown-red soil, at an altitude of 850 meters above sea level. It was planted only with indigenous grapes, including Çalkarasi - a variety that is exquisite for producing high quality rosé wines. The presence of bright, fresh fruit is balanced by the acidity, along with a fine rosé colour. After over two weeks of slow, cool fermentation, Çalkarasi is kept "sur-lie" for 3 months with bi-weekly "batonnage".

The mermaid label was inspired by the varietals itself. Çalkarasi is a red grape but Paşaeli makes a rosé from this varietal. As the rosé is neither red nor white – just as a mermaid is neither human nor fish.



Çal, Denizli, Aegean

 ESTATE	Paşaeli	 PRODUCTION	85 cases
 VARIETAL	100% Calkarasi	 SOIL	Brown-red loamy earth with mid-sized stones at 850m
 ALCOHOL	13.5%	 VINE	3.25 tons/acre yield
 ACIDITY	5.7 g/L	 VINIFICATION	Fermented in stainless steel
 WINEMAKER	Andrea Paoletti	 AGING	Sur-lie again for 3 months
 SERVING TEMP.	45-50°F	 MATURATION	Bottled after 3 months
 RESIDUAL SUGAR	Dry	 CLIMATE	Mild climate
 FOOD PAIRING	Fish, salad, shellfish, spicy food		

