

2014

PAŞAELI YAPINCAK



Yapincak variety is native to Şarköy – Tekirdağ – Thrace (European Turkey) Grown in a single vineyard, it is fermented in stainless steel tanks at a temperature of 18° C and kept with its lees “sur lie” for additional complexity. The nose is aromatic with rich notes of lemon, quince and flowers. Lovely citrus on the palate too – bright and crisp, and full in the mouth with a pleasant acidity and minerality. Paşaeli is the first producer in Turkey to produce a 100% Yapincak wine (2010 vintage).

The fish on Yapincak is the Bluefish. It habitats the Marmara and Black Sea and is becoming overfished. The label represents a reminder to the consumers that this fish should not go distinct and should be saved for future generations.



Şarköy, Tekirdağ, Thrace (European)



ESTATE

Paşaeli



VARIETAL

100% Yapincak



ALCOHOL

12.0%



ACIDITY

6.1 g/L



WINEMAKER

Andrea Paoletti



SERVING TEMP.

45-50°F



RESIDUAL SUGAR

Dry



FOOD PAIRING

Fish, salad, shellfish, spicy food



PRODUCTION

100 cases



SOIL

Clay and limy soil with high mineral content



VINE

3.5 tons/acre yield



VINIFICATION

Stainless steel tanks for 3 months



AGING

Sur-lie aging



MATURATION

Bottled after 4 months



CLIMATE

Mild climate/ High temperature fluctuation between day and night during summer