

2015

PAŞAELI ÇALKARASI ROSÉ "MERMAID"

In 2010, Seyit Karagözoğlu planted a vineyard in the Çal district of the Denizli province. He planted it with only indigenous grapes including Çalkarasi - a variety that is exquisite for producing high quality rosé wines. The bright, fresh fruit is balanced by the acidity, along with a deep rosé color. After over two weeks of slow, cool fermentation, the Çalkarasi is kept "sur-lie" for 3 months with bi-weekly "batonnage" (stirring).

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	125 cases
VARIETAL	100% Çalkarasi	SOIL	Stony gravels, red clay, high altitude of 2,700'
ALCOHOL	13.9%	VINE	Indigenous varietal, 3.2 tons/acre yield
ACIDITY	7.6 g/L	VINIFICATION	Stainless steel, 18 hours skin contact
WINEMAKER	Andrea Paoletti	AGING	Stainless steel
SERVING TEMP.	50-55°F	MATURATION	4 months
RESIDUAL SUGAR	Dry	CLIMATE	Hot dry summer, cool winter
FOOD PAIRING	Pungent cheeses, salmon, duck		