

2015

# PAŞAELI ÇALKARASI ROSÉ "SEAHORSE"
















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.

The seahorse 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 seahorse is neither horse nor fish.



Çal, Denizli, Aegean



 ESTATE	Paşaeli	 PRODUCTION	175 cases
 VARIETAL	100% Çalkarasi	 SOIL	Stony gravels, red clay
 ALCOHOL	13.0%	 VINE	Indigenous varietal, 3.2 tons/acre yield
 ACIDITY	7.7 g/L	 VINIFICATION	Stainless steel, skin contact for 90 minutes
 WINEMAKER	Andrea Paoletti	 AGING	Stainless steel
 SERVING TEMP.	45-55°F	 MATURATION	3 months
 RESIDUAL SUGAR	Dry	 CLIMATE	Hot dry summer, cool winter
 FOOD PAIRING	Grilled fish, soft cheeses, poultry		