

2015

PAŞAELI YAPINCAK

Yapincak is a grape that is native to Thrace (European Turkey). Grown in a single vineyard, it is fermented in stainless steel tanks at low temperature and kept with its lees “sur lie” for additional complexity. The nose is aromatic with rich notes of lemon, quince and white flowers. On the palate it is bright and crisp, mouthwatering with plenty of acidity and minerality. Paşaeli is the first producer in Turkey to produce a 100% Yapincak wine, and has been making it since the 2010 vintage.

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



Şarköy, Tekirdağ, Thrace (European)



ESTATE	Paşaeli	PRODUCTION	350 cases
VARIETAL	100% Yapincak	SOIL	clay with limestone cobbles
ALCOHOL	12.0%	VINE	Indigenous varietal, 3.5 tons/acre yield
ACIDITY	6.4 g/L	VINIFICATION	Stainless steel tanks
WINEMAKER	Andrea Paoletti	AGING	80% stainless steel, 20% used French oak
SERVING TEMP.	45-50°F	MATURATION	3 months sur lies
RESIDUAL SUGAR	Dry	CLIMATE	Warm Maritime
FOOD PAIRING	Fish, Shellfish, Lemon Chicken		