

KALECİK KARASI 2017

Varietal composition : 100% Kalecik Karas

Region : Kalecik -Ankara

Harvest : September 17

Winemaker : Mr.Marco Monchiero

Alc./Vol : 14,5 %

Res. Sugar : 2.2 g/l

Total Acid : 4.4 g/l

pH : 3.68

WINEMAKER'S NOTES

A dry red wine made from Kalecik Karas grapes indigenous to Anatolia. Ruby in color with slight garnet reflections. Intense flavors of ripe red fruits, strawberries, raspberries and plum are present on the palate along with spicy notes of black pepper and chestnuts. Vinkara Kalecik Karas is smooth, well balanced and intense with a long lingering finish.

VINTAGE

The winter temperatures were in the norm and there was a fresh spring with a little late budbreak. The summer was quite fresh with little precipitation and a high thermic differential. The maximum temperatures never exceeded 35°C the minimum during August were under 15°C and under 10°C in September. All these factors provided an excellent quality of grapes due also to reduced production and the perfect health of the grapes.

THE VINEYARD - Kalecik / Ankara

Vinkara's Kalecik vineyard is located northeast of Ankara in the Mid-Northern Anatolia province. At an altitude of 2,100 feet the vineyard is surrounded by nearly mountains and the Kızılırmak River. The river creates an extraordinary mesoclimate for producing wines with naturally high acidity that are powerfully complex.

Due to these unique weather conditions, the most prominent grape cultivated in Kalecik carries the name of the region. Kalecik Karas is one of the three most important red grape varieties in Turkey.

WINEMAKING

Grapes are hand harvested. Cold pre-fermentation maceration and controlled temperature fermentation on the skins takes place in stainless steel tanks. The wine spends 12 months in the tank before bottling.

CELLARING

Ready to drink upon release, this wine will improve for 2-4 years.

IDEAL FOOD MATCH

Pairs well with light pasta dishes, braised meats, lamb, and aged cheese.

