

RESERVE KALECİK KARASI 2013

Varietal composition : 100 % Kalecik Karasi

Region : Kalecik -Ankara

Harvest : Mid- September

Alc./Vol : 14.0 %

Res. Sugar : 0.5 g/L

Total Acid : 4.9 g/L

pH : 3.6

WINEMAKER'S NOTES

A dry red wine, made from Kalecik Karasi grapes that are indigenous to Anatolia. Ruby in color with garnet reflections. The bouquet is of red fruits: raspberries, cherries and strawberries are interwoven with hints of spices, vanilla and cocoa. On the palate Vinkara Kalecik Karasi Reserve is fruit-driven and well-balanced with smooth, soft tannins and a lingering finish.

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 nearby 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 Karasi is one of the three most important red grape varieties in Turkey.

WINEMAKING

Grapes are picked by hand. Cold pre-fermentation maceration and controlled temperature fermentation with the skins takes place in stainless steel tanks. Kalecik Karasi Reserve spends 14 months of aging in new French-oak barrels and an additional six months in the bottle.

CELLARING

Ready to drink upon release, this wine will continue to improve for 3-5 years.

IDEAL FOOD MATCH

Red meat dishes, such as steak, lamb, seasoned charcuterie and aged cheeses.

