

## YAŞASIN 2014



**Varietal composition :** 100 % Kalecik Karası

**Region :** Kalecik -Ankara

**Harvest :** September 1

**Winemaker :** Mr.Marco Monchiero

**Alc./Vol :** 13 %

**Res. Sugar :** 12.5 g/L

**Total Acid :** 5.5 g/L

**pH :** 3.38

### WINEMAKER'S NOTES

Yaşasin (pronounced Yasha Sihh) is the first natural sparkling wine produced in Turkey using the "Traditional Method"(Methode Traditionnelle), a commonly preferred method for the production of top quality sparkling wines worldwide. Yaşasin was produced with Kalecik Karası grapes harvested at Vinkara's vineyards in the Kalecik region and processed as a white wine (blanc de noirs).

### THE VINEYARD - Kalecik / Ankara

Vinkara's Kalecik vineyard is located northeast of Ankara in the Mid-Northern Anatolia province. At an altitude of over 2,000 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 Karası is one of the three most important red grape varieties in Turkey.

### METHOD

Yaşasin 2014 was produced with the *méthode traditionnelle* that is commonly used to make top quality champagne and sparkling wines. With this method, wines are produced with the secondary fermentation directly in the bottle. As a result, the complexity of the bubbles or effervescence is more pronounced and each bottle is closely monitored and processed throughout each stage of the production process.

As mentioned Yaşasin represents the first sparkling wine produced with the traditional method in Turkey. The other special characteristic of this sparkling wine is that Kalecik Karası grapes, a major grape varietal harvested in the Anatolian region, were processed (Blanc de noir or white from black – a wine produced entirely from black grapes) to produce Yaşasin.

As a rule, champagne and sparkling wines worldwide are produced primarily with France's most popular white and dark skinned varieties of grapes to include Chardonnay, Pinot Noir, Pinot Meunier and Pinot Blanc. Instead Vinkara chose to produce Yaşasin sparkling wine with Kalecik Karası grapes harvested at their vineyards located in the Kalecik region. Since Kalecik Karası grapes can also be processed as a white grape they are an ideal alternative because of the grape's similarities to Pinot Noir grapes. According to the general consensus when producing champagne and sparkling wines, the Chardonnay grape gives the wine crispness, acidity, purity and can be aged while the Pinot Noir or Kalecik Karası grape provides complexity, body and fullness.