



PASAEI ÇALKARASI ROSÉ 2015

Producer: Seyit Karagözoglu
Vineyard area: Çal **Sub-region:** Denizli
Region: Aegean
Country: Turkey
Grapes: Çalkarasi
Vintage: 2015
Closure: Cork
Bottle size: 75cl

Alcohol: 13% **Total SO₂:** 132 ppm

METHOD

The Çalkarasi grape is native to Çal in south-western Turkey and typically used to make soft, light reds or more often rosé wines. Pasaeli's grapes are harvested by hand from a single 30-year-old vineyard 850 meters above sea level, on red loam and rocky soils. After fermentation in stainless steel, the wine is aged on its lees for 3 months (with stirring twice a week) and bottled after a further 4 months of ageing.

TASTING NOTES

Very pale salmon colour, it is very fresh and light with red fruit flavours and a savoury, dry finish.

VICTUALS

Turkish *pide* dishes, *Imam bayildi* (Turkish aubergine dish) or summery salads