

DORUK KALECİK KARASI PEMBE 2015



Varietal composition : 100 % Kalecik Karasi
Region : Kalecik -Ankara
Harvest : September 15
Winemaker : Mr.Marco Monchiero
Alc./Vol : 13 %
Res. Sugar : 0,5 g/L
Total Acid : 5,27 g/L
pH : 3.67

WINEMAKER'S NOTES

A rose wine, made from " Kalecik Karasi" grapes indigenous to Anatolia. Imbued with hints of red forest fruits and floral aromas, this wine is full-bodied and has a strong acidity.

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 few precipitation and a high thermic differential. The maximum temperatures never exceeded 35°C and the minimum during August were under 15°C and under 10°C in September. All these factors provided an excellent quality of the grapes due also to a reduced production and a perfect sanity 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 2,000 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 Karasi is one of the three most important red grape varieties in Turkey.

CELLARING

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

IDEAL FOOD MATCH

Pairs well with light pasta dishes, pizza and dessert.