

ANCYRA KALECIK KARASI



Grape Varietal: KALECİK KARASI (Pronunciation: Kah-le-djic-car-ah-ser)

Origin: Mid-Northern Anatolia (Ankara /Kalecik Sub Region)

Soil: Pebbly clay loam

Meaning: Kalecik Karası means the “black from the small castle”. Kalecik is a small village (65 km northeast of Ankara) in Central Anatolia with its castle. Kalecik Karasi is grown mainly at the Kızılırmak river valley.

Tasting Notes: Kalecik Karasi yields a wine with “dried red rose” color, with a sugar candy aroma. Vibrant and fruity on the nose. The palate is medium bodied with low tannins with scents of red berries, cotton candy. Fresh and lively, with a crisp acidity, reminding us a Burgundy Pinot Noir.

Berry: Compact clusters, Kalecik Karasi is a blue-black colored grape, medium sized, round berries with thick skins.

Food Pairing: Pizza, Meat with Tomato Sauce, Grilled Cutlet, Pasta with Tomato Sauce.

