

GRAFT
WINE COMPANY

PASAELI K2 / PASAELI WINES / 2019 / AEGEAN / TURKEY

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PRODUCER

Paşaeli is a family owned estate that was founded by Seyit Karagözoğlu in 2000 who believes strongly in the potential of indigenous varieties of Turkey. The wines are all made from fruit coming from single vineyards. Paşaeli wines emphasize fruit intensity, and balance. Lush and enticing upon release, they will age well for a number of years and will continue to develop complexity with cellaring.

Paşaeli

VITICULTURE + VINIFICATION

Our vineyard is located in the south of Izmir near the Aegean coast of Turkey, in the village of Kaynaklar at an altitude of 235m. A typical Mediterranean climate with long, hot and dry summers; and mild to cool rainy winters. The vines are trained in Vertical Shoot Position (VSP) as a single cordon. The soil is a blend of stony, gravely and red clay. Organic farming procedures are applied. Grapes were harvested from 8th to 10th September 2019. The grapes were handpicked, destemmed and crushed. It was fermented with native yeast only. Fermentation took place in stainless steel tank with skin contact of 3 weeks with pumping overs. The wine was barrel-aged for 12 months in 1-year-old French oak barrels, and a minimum of 6 months in bottle.

TASTING NOTE

Deep dark, cherry red colour, the nose has rich aromas of dark black fruit and cassis. The palate is firm and dense with chewy sweet tannins filled out with pure fruit, oak, and dark chocolate overtones. A big, full-bodied, balanced wine with a long finish. 9,432 bottles produced.

FACTS + STATS

WINEMAKER	SEYIT KARAGÖZOĞLU
VARIETIES	70% CABERNET SAUVIGNON, 20% CABERNET FRANC, 5% MERLOT, 5% PETIT VERDOT
APPELLATION	AEGEAN
CLOSURE	NATURAL CORK
ALCOHOL	14.5%
SUGAR	1.4 G/L
TOTAL ACIDITY	4.85 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
CASE SIZE	6

