

GRAFT
WINE COMPANY

PASAELI YAPINCAK / PASAELI WINES / 2021 /
MARMARA / TURKEY

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

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.

VITICULTURE + VINIFICATION

Our vineyard is located in Thrace region, near the village of Şarköy, Tekirdağ. It is 200m above the sea level, situated in the foothills of the village facing the sea. Cool and rainy winters and warm summers are characteristic of the climate, with an average temperature of 28°C and 24°C in the months of August and September respectively. The soil is a mix of gravel and sand with a good drainage. The vineyard is head-trained with an average of 50 year old vines. The grapes were pressed as whole clusters. 90% of the wine was fermented in stainless steel tank at 18°C, and 10% of the wine was fermented in French oak barrels. Both parts were kept on their fine lees for 3 months, and stirred once a week to add complexity to the wine.

TASTING NOTE

Pale gold colour; the nose is aromatic with rich notes of citrus, ripe apricot, with a mineral/chalky character. Bright, crisp, and elegant in the mouth with a pleasant acidity, long, textured and fresh finish. 1,236 bottles produced.

FACTS + STATS

WINEMAKER	SEYIT KARAGÖZOĞLU
VARIETIES	100% YAPINCAK
APPELLATION	MARMARA
CLOSURE	SYNTHETIC CORK
ALCOHOL	13.5%
SUGAR	1.2 G/L
TOTAL ACIDITY	4.7 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES

Paşaeli

