

**MERIDIES
KALECIK KARASI – SHIRAZ
2015**

REGION

TURKEY

Aegean Region
Denizli
Guney Plateau

GRAPES

Kalecik Karası 60%

Syrah 40%

ALCOHOL LEVEL

13,5 % VOL

BOTTLE SIZE

750 ml



VINIFICATION AND AGEING

Grapes from selected parcels are harvested early in the morning and macerated for 15 days in cooled concrete tanks. While Kalecik Karası stay in stainless steel, Shiraz Malolactic fermentation takes place in 1 wine old french oak barrels and it ages for 12 months before blending. Then Kalecik is a new vintage when Shiraz is from the previous one.

COLOUR

Medium ruby

BOUQUET

Red fruits with a hint of blackberry and toasted notes

FLAVOUR

Velvety, elegant, lively and round like a Pinot Noir

SERVING TEMPERATURE

18-20 °C

FOOD MATCHES

Delicatessen, swords, tuna fish, quail, liver