2014

CHAMLIJA **PAPASKARASI**

Chamlija Winery is located high on the Strandja Massif near where European Turkey meets Bulgaria. Owned by Mustafa Çamlica, he specializes in the rare and ancient grape variety called Papaskarasi. His family has been growing grapes in the area since 1936. He believes that grapes are the language of wine, and if the rare varieties are allowed to disappear, then we will become a bit more silent. His daughter Irem provides the artwork for the labels, making Chamlija a truly family winery

Strandja Mountains, Thrace

ESTATE	Chamlija Vineyards
VARIETAL	100% Papaskarasi
ALCOHOL	12.5%
ACIDITY	5.25 g/L
WINEMAKER	Selin Ozdemir
SERVING TEMP.	59°F
RESIDUAL SUGAR	Dry
FOOD PAIRING	Coq au vin, lamb or veal chops, roasted vegetables
PRODUCTION	486 cases
SOIL	Chamlija Dikalan Vyd: Quartz stone, fossilifero clay and Chalk. Chamlija Karadere and Sogucak-Kurtcatagı Vyd: Chalk, Clay and Quartz stone
VINE	1.8 tons/acre
VINIFICATION	Fermented in stainless steel tanks
AGING	No oak
MATURATION	Ten months in steel tank
CLIMATE	Continental Thrace climate. Mean average annual temperature: 12.1°C. Mean August temperature: 21.5°C. Prevailing wind: NE, 5-6 m/s during the hottest part of the day
UNIQUENESS	Label displays a painting by Irem Çamılca

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Papaskarasi

An ancient red grape variety, which translates as "grape of the Pope." Reminiscent of Pinot Noir with notes of violet petals, bright cherry and cranberry with a whiff of black pepper and vanilla spice. Pairs best with braised lamb or pita bread appetizers.

Made by Rachel Lipman of Siema Wines

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