



# Wijnkaart

Kavaklidere

*Wine cellar, Akyurt Winery, Ankara*



1929

Kavaklıdere Wines Co. founded in 1929 in Ankara, is the first private sector wine producer of Turkey. The winery has 19,5 million litres/year storage capacity with a product range of 43 wines and 2 grape juices.

Winery owns 540 hectares of vineyard and wine production is carried on 3 wineries which are located at Ankara-Akyurt (1987), Cappadocia-Gölşehir (2003) and Aegean-Kemaliye - Pendore (2005). Kavaklıdere has been improving its technology and its viticulture to produce sustainable high quality wines by promoting best Anatolian noble grapes and by growing international grape varieties in different Anatolian microclimates.

The winery exports %20 of its total production to EU, Far East, Canada and USA.

# CÔTES d'AVANOS



Sauvignon Blanc



Pale gold  
with greenish tints



Citrus, litchi,  
floral and mineral



Rich flavoured, delicious, creamy,  
elegant, structured, well balanced,  
long and elegant

Vinalies Internationales 2008, Gold Medal  
Concours Mondial de Bruxelles 2008, Gold Medal  
Int. Wine and Spirits Competition 2008, Bronze Medal  
Les Citadelles du Vin 2008, Bronze-Trophée Prestige



## SAUVIGNON BLANC 2006

### Dry

Côtes d'Avanos Sauvignon Blanc 2006 has been produced from Sauvignon Blanc grapes grown in the 03A-D plot of Cappadocia Gülşehir Vineyards. The vineyard is 950m above sea level where the soil is composed of calcer and tufa formed by the breakup of volcanic rocks. The high temperature difference between day and night encourages good maturity, good acidity and the aromatic structure. The Sauvignon Blanc grapes grown in very low yield ( 30 hl/ ha) are harvested at optimum maturity by hand picking and they are processed in Kavaklıdere Cappadocia winery designed in Chateau style by gravity system (transfer of grapes by gravity, without any pumping equipment). Côtes d'Avanos Sauvignon Blanc 2006 is kept on the lees ( élevage sur lies) during 15 months and it significantly reflects the terroir. Côtes d'Avanos Sauvignon Blanc 2006 is rich flavoured, creamy, structured, elegant and long on the palate. This premium wine, produced in numerated 21.377 bottles, is recommended to be served at 10-12°C and perfectly matches with oysters, scallops and other seashells; tartar sauced fishes, sea food linguini and goat cheese.

# PENDORE



Syrah



Deep garnet  
with dark ruby tints



Rich and complex  
revealing black olive,  
sweet spices, basil,  
black forest fruits



Complex with rich flavours  
of black forest fruits and  
spices; deep, concentrated,  
delicious, mouth filling, full  
bodied and long



Matured in French  
oak barrels for 13  
months.



Concours Mondial de Bruxelles 2008, Silver Medal  
Vinalies Internationales 2008, Silver Medal  
Int. Wine and Spirits Competition 2008 Silver Medal, Best in Class  
Les Citadelles du Vin 2008 Silver Medal, (Trophée Excellence)  
Decanter 2008, Bronze Medal



## SYRAH 2006

### Dry

Pendore Vineyards, takes its name from "Pence Horyos" which means "5 villages" in Latin. Pendore Syrah 2006 has been produced from Syrah grapes grown in the 02C plot of Pendore Vineyards. The altitude is 250 m above sea level, the soil is clay loam and calcareous. Here the micro climate is transitional where the winters are cold and rainy, the summers are hot and windy. The Syrah grapes grown in very low yield (35 hl/ ha) are harvested at optimum maturity by hand picking and they are processed in Kavaklıdere Pendore Winery designed in Chateau style by gravity system ( transfer of grapes by gravity, without any pumping equipment). Pendore Syrah 2006, matured in French oak barrels during 15 months, significantly reflects the terroir. Pendore Syrah 2006 is concentrated, mouth filling, deep and long on the palate. This premium wine, produced in numerated 6250 bottles, is recommended to be served at 17-19°C and it perfectly matches with spicy sauced red meat and chicken, game, casseroles, mushroom risotto, hard cheeses, kars gruyere, gouda and emmantel.

# PRESTIGE



## NARINCE 2007

### Dry

Narince is an indigenous Anatolian white grape variety with strong aromatic character, creaminess and ability to age. Prestige Narince has taken its deserved place being first in Turkish wine sector after being produced as a varietal wine by Kavaklıdere. The best vinification method is applied to Narince, harvested in the mid September from the best vineyards of Tokat, to reveal the character of the grape. Prestige Narince has been matured in French oak barrels for 12 and has the ability of aging for years in the bottle. It is best when served at 12-14°C. Perfectly matches with steamed seabass, smoked salmon, grilled turbot, cream and mushroom sauced tagliatelle, chicken sauced with Chardonnay and hard yellow cheeses.

 Concours Mondial de Bruxelles 2008, Silver Medal  
 International Wine and Spirits Competition 2008, Bronze Medal  
 Decanter 2008, Commended



Narince



Bright, goldish yellow



Rich and complex revealing citrus fruits, apple, pear, lemon and vanilla notes



Well balanced, elegant, buttery, full bodied with rich aroma character and persistency



Matured in French oak barrels for 12 months



Kalecik Karası



Pale red with garnet tints



Complex, intense; red fruits and sweet spices, coffee, chocolate



Elegant and long with complex aroma character and good length



Matured in French oak barrels for 12 months



## KALECİK KARASI 2005

### Dry

Kalecik Karası, one of the indigenous and prestigious wine grape variety used for Anatolian wine making tradition for centuries, has taken its deserved place among Anatolian wines after a long period of viticulture and vinification researches and studies of Kavaklıdere. The vineyards located at Kalecik (Ankara), benefit from the microclimate of Middle Anatolia. The best vinification method is applied to Kalecik Karası in Kavaklıdere Akyurt winery to reveal the elegant and distinctive character of the grape. Prestige Kalecik Karası has lively pale garnet colour, rich aromas and flavours of intense red fruits and spices. This elegant wine balanced with soft tannins, develops in the bottle for years. Kalecik Karası is best when served at 17°C and perfectly matches with grilled lamb, lamb tandoori, fried turbot, roasted veal, porcini risotto, cheddar and yellow cheeses.



## BOĞAZKERE 2004

**Dry**

Anatolian wine grape variety Boğazkere, used in the production of the best quality Anatolian wine able to age, has taken its deserved place in Anatolian wine making after being produced as a varietal wine by Kavaklıdere.

The best vinification method is applied to Boğazkere to reveal the character of the grape that is selected from the best vineyards of Diyarbakır at the end of the September.

Prestige Boğazkere, matured in French oak barrels for 12 months, has ability to develop in the bottle due to its complex aromatic character, high level of tannins and full body.

It is best when served at 17°C and perfectly matches with T-bone steak, spicy and sauced red meat dishes, grilled beef tenderloin, kebabs, penne Arabbiata and strong cheeses.



Boğazkere



Intense garnet with deep tints



Complex revealing prune, dried fig, leather, tobacco and earthy aromas



Full bodied, rich in red dried fruits, bitter chocolate and coffee flavours, long



Matured in French oak barrels for 12 months



Öküzgözü



Lively red with deep garnet tints



Complex, revealing red dried fruits, tobacco and toasted aromas



Well balanced with soft tannins and vivid acidity, elegant, full-bodied and long



Matured in French oak barrels for 12 months



## ÖKÜZGÖZÜ 2004

**Dry**

Öküzgözü, one of the indigenous and prestigious wine grape variety used for the Anatolian wine making tradition for centuries, has taken its deserved place after being produced as a varietal wine by Kavaklıdere. The best vinification method is applied to Öküzgözü to reveal the character of the grape, selected from the best vineyards of Elazığ at the end of September.

This elegant and structured wine has the ability of aging in the bottle after being matured in French oak barrels for 12 months.

This premium wine is well balanced and long on the palate. It has soft ripe tannins; complex and rich flavours integrated with oak. It matches with steak Cafe de Paris, grilled lamb chops, red meat casseroles, deli meat and aged yellow cheeses. Prestige Öküzgözü is best when served at 17°C.

# EGEO



## SAUVIGNON BLANC 2008

Dry

Egeo Sauvignon Blanc, produced from the noble white grape variety "Sauvignon Blanc", is delicious and long on the palate with herbaceous, mineral and citrus aromas. Egeo Sauvignon Blanc, produced in limited quantities, has a distinctive strong character through its balance of good acidity with complex and rich flavours.

It is best when served at 6-8° C and perfectly matches with grilled sea bass, shellfishes, sushi, sea food taglietelle and chicken with lemon, goat cheese and tulum.



Sauvignon Blanc



Bright, pale gold with greenish tints



Intense, elegant with citrus fruits, herbal and mineral aromas



Delicious, crisp, rich with persistent aromas, elegant and well balanced



Syrah



Deep, dark garnet with black tints



Intense, rich, black olive and spices



Elegant, full-bodied, well balanced, rich flavoured and long



Matured in French oak barrels for 12 months



## SYRAH 2007

Dry

Egeo Syrah, produced from one of the most appreciated grape variety with very high quality potential "Syrah", grown in Aegean Region, is a full bodied and long lasting red wine, balanced with rich concentrated flavours and strong ripe tannins. Egeo Syrah has the ability of aging for further due to its concentrated and complex structure.

This wine is produced in limited quantities and perfectly matches with spicy and sauced veal dishes, fajitas, spice marinated red meat grills, game and strong cheeses. It is recommended to be served at 16 °C.



Les Citadelles du Vin 2008, Gold Medal  
Vinalies Internationales 2008, Silver Medal  
International Wine and Spirits Competition 2008, Silver Medal  
Decanter 2008, Silver Medal



## CABERNET SAUVIGNON 2007

**Dry**

Egeo Cabernet Sauvignon is produced from Cabernet Sauvignon wine grapes, considered as noble red grape variety for world wine production due to its high potential of quality and strong aroma character.

Egeo Cabernet Sauvignon, produced in limited quantities, is full bodied, well balanced and long wine on the palate with perfect integration of black fruits, spice aromas of Cabernet Sauvignon with oak.

It perfectly matches with pepper steak, grilled red meats, yellow cheeses, cheddar, camembert and goat cheese. It is best when served at 16-18° C.

 International Wine and Spirits Competition 2008, Silver Medal Best in Class  
 Challenge Internationales du Vin 2008, Bronze Medal  
 Decanter 2008, Commended



Cabernet Sauvignon



Intense and deep garnet with black tints



Complex and intense revealing black forest fruits, black plum, mulberry, spice and vanilla notes



Rich and complex with persistent black forest fruits, spices, vanilla and smoked flavours; pronounced with strong ripe tannins, full bodied and long



Matured in French oak barrels for 12 months



Cabernet Sauvignon-Merlot



Deep and dark garnet with pale brick tints



Complex, revealing red plum, red cherries, black currant and vanilla



Complex with intense flavours of red ripe fruits, spices, vanilla notes; velvety with soft tannins, well balanced, powerful, full bodied and long



Matured in French oak barrels for 12 months



## CABERNET SAUVIGNON-MERLOT 2007

**Dry**

Egeo Cabernet Sauvignon-Merlot is produced from the French noble grape varieties Cabernet Sauvignon and Merlot grown in the Aegean Region. This full bodied and long red wine has the balance of the strength and full body of Cabernet Sauvignon with the velvety softness and richness of Merlot. It is best served at 16-18° C and perfectly matches with T-bone steak, mushroom sauced sirloin steak, grilled red meat balls, entrecote, lamb dishes, red meat casseroles and goat cheese.

 Concours Mondial de Bruxelles 2008, Great Gold Medal  
 International Wine and Spirits Competition 2008, Bronze Medal  
 Challenge International du Vin 2008, Bronze Medal  
 Decanter 2008, Commended



# SELECTION



## NARİNCE-EMİR

Dry

Selection Narince-Emir, produced first in honor of the 60th anniversary of Kavaklıdere Wines in 1988, is the blend wine which reveals the strong and rich character of the grape varieties "Narince" and "Emir". Selection White is vinified by encouraging the rich and strong character of the grapes "Narince" and "Emir", selected from the best vineyards of Tokat and Cappadocia. This blend wine has been matured in French oak barrels for 12 months and has the ability of aging for further in bottle. Selection Narince-Emir is creamy, concentrated and elegant white wine with attractive complex aromas and flavours. It is best when served at 10-12° C and perfectly matches with grilled blue fish, steamed fish with white sauce, chicken with almond, sea food linguini and yellow cheeses.



Narince,  
Emir



Bright and  
pale lemon



Complex, revealing  
ripe white fruits,  
toasted bread, butter



Buttery, well balanced, long  
with elegant and complex  
flavours



Matured in French  
oak barrels for 12  
months



Öküzgözü,  
Boğazkere



Lively deep  
garnet



Complex revealing dried  
fig, dried plum, toasted  
aromas



Powerful, full-bodied,  
structured, long with  
persistent complex  
flavours



Matured in French  
oak barrels for 12  
months



## ÖKÜZGÖZÜ-BOĞAZKERE

Dry

Selection Öküzgözü-Boğazkere, produced first in honor of the 60th anniversary of Kavaklıdere Wines in 1988 from Öküzgözü and Boğazkere grown in Eastern Anatolia, combines the aroma and the elegance of Öküzgözü with the full-body of Boğazkere. Selection brand has been considered as the rising value of Anatolian wine production. The best vinification method is applied to Öküzgözü and Boğazkere, selected carefully from the best vineyards of Elazığ and Diyarbakır, to reveal the characters of the grapes. Selection Red, matured in French oak barrels for 12 months, is full bodied and complex red wine with ability of aging for further. It is best served at 17° C and matches perfectly with red meat dishes with spicy sauce, Beyti kebab, t-bone steak, spaghetti Carbonara, hard yellow cheeses.

# VIN-ART



## NARINCE-CHARDONNAY

Dry

Vin-art Narince - Chardonnay, the blend of the Anatolian variety Narince and the noble variety Chardonnay both grown in Cappadocia, reveals the strong and rich character of the grapes. Both grapes are separately fermented in French oak barrels. Vin-art Narince- Chardonnay develops in the bottle after being matured in the oak barrels for 12 months. It perfectly matches with smoked salmon, smoked trout, fried turbot, chicken sauced with Chardonnay, sea food linguini with cream, porcini taglietelle and mature yellow cheeses. It is recommended to be served at 8-10° C.

 Concours Mondial de Bruxelles 2008, Silver Medal  
Chardonnay du Monde 2008, Bronze Medal  
Decanter 2008, Bronze Medal  
International Wine and Spirits Competition 2008, Bronze Medal  
Les Citadelles du Vin 2008, Bronze Medal



Narince,  
Chardonnay



Bright,  
goldish yellow



Pronounced citrus fruits,  
white fruits and linden  
followed by caramel and  
vanilla



Rich and long lasting  
flavours, buttery, well  
balanced and elegant



Fermented and  
matured in French  
oak barrels



Emir, Sultana



Bright, pale lemon



Elegant with white fruits



Lively, fruity, well balanced  
and long



## EMİR-SULTANIYE

Dry

Vin-art Emir- Sultaniye, produced from the powerful wine grape "Emir" of Cappadocia and aromatic wine grape "Sultana" of Denizli, is well balanced and long blend white wine with elegant aromas.

Vin-art Emir- Sultaniye is best when served at 6-8° C and matches perfectly with grilled blue fish, sushi, pancakes with vegetables and chicken, seafood salads and pizzas.



Vinalies Internationales 2008, Gold Medal

# ANCYRA

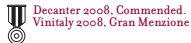


## NARİNCE

Dry

"Ancyra", worldwide known ancient name of the capital city "Ankara" is given to our white wine produced from the indigenous Middle Anatolian white grape variety "Narince".

Ancyra Narince is lively and well balanced with rich aroma character of fruit and white flowers. This wine is best served at 6- 8° C and perfectly matches with seashells, octopus salad, fried calamari, grilled chicken and fish, sushi and lightly sauced pasta and fresh cheeses.



Narince



Bright goldish yellow



Linden, white flowers, citrus fruits



Lively, well balanced, rich flavoured and long



Bornova Misketi



Bright lemon



Elegant with bergamot and jasmine



Elegant, lively, round and well balanced



## MUSCAT

Dry

"Ancyra", worldwide known ancient name of the capital city "Ankara" is given to our white wine produced from the indigenous Aegean white grape variety "Bornova Misketi (Muscat)". Ancyra Muscat which reveals the distinctive aromatic character of the grape is quiet aromatic, lively, well balanced and round on the palate. It is best when served at 6-8° C and it perfectly matches with salmon Carpaccio, roasted duck with orange, sweet and sour chicken, shellfishes and sushi.



Muscat du Monde 2005, Gold Medal  
Muscat du Monde 2006, Silver Medal  
Les Citadelles du Vin 2006, Bronze Medal



## KALECİK KARASI

Dry

"Ancyra", worldwide known ancient name of the capital city Ankara is given to our red wine produced from the distinctive Middle Anatolian red grape variety "Kalecik Karası". Ancyra Kalecik Karası is well balanced and round red wine with elegant red fruits aromas of the grape. This wine is best served at 14 -16 °C and matches perfectly with tomato sauced pizzas and pastas, lightly spicy and sauced chicken and meat dishes, hot beef salad, grilled fishes, Chinese pastry and fresh cheeses.



Concours Mondial de Bruxelles 2005, Gold Medal  
Les Citadelles du Vin 2007, Bronze Medal  
Decanter 2006, Commended



Kalecik Karası



Pale ruby



Pronounced, fresh red fruits  
showing red cherry, raspberry



Lively with intense fresh red  
fruits flavours, well balanced,  
delicious and long



Öküzgözü



Bright and lively ruby



Red cherries, intense  
with red fruits aromas



Concentrated, soft in  
tannins, well balanced and  
long



## ÖKÜZGÖZÜ

Dry

"Ancyra", worldwide known ancient name of the capital city Ankara is given to our red wine produced from the distinctive Eastern Anatolian red grape variety "Öküzgözü". Ancyra Öküzgözü is delicious, mouth filling and long wine on the palate with intense red fruits aromas of "Öküzgözü" grape. This wine is best served at 14 -16 °C and matches perfectly with pizza a la Turca, grilled red meats, Bolognese pastas, cold red meat plates and lasagne.



Concours Mondial de Bruxelles 2008, Silver Medal  
Decanter 2008, Commended



## MERLOT

Dry

"Ancyra", worldwide known ancient name of the capital city Ankara is given to our red wine produced from the worldwide recognized noble red grape variety "Merlot" grown in Aegean Region. Ancyra Merlot is delicious with intense flavours of red forest fruits and spices and well balanced with soft tannins on the palate.

It is recommended to serve at 14-16°C and it matches perfectly with grilled veal and lamb, lightly spicy sauced red meats, pastas with cream and deli meat.



Merlot



Bright, deep garnet



Intense spices and red forest fruits



Rich, soft in tannins, well balanced and long



Cabernet Sauvignon, Syrah



Bright deep ruby



Rich with black forest fruits, green bell pepper and spice aromas



Concentrated, well balanced with soft tannins, pronounced with long lasting flavours and long length



## CABERNET SAUVIGNON - SYRAH

Dry

"Ancyra", worldwide known ancient name of the capital city Ankara is given to our blend wine produced from worldwide recognized noble red grapes "Cabernet Sauvignon" and "Syrah" both grown in Aegean Region.

Ancyra Cabernet Sauvignon is mouth filling and long red wine with intense spice and black fruits aromas. Strong tannins of Cabernet Sauvignon are balanced with the richness of Syrah in this blend. It is recommended to serve at 16-18 °C and it matches perfectly with spicy and sauced veal dishes, fajitas, spice marinated red meat grills and mature cheeses.



€ 19.50



Syrah



Bright and lively ruby



Rich spice and red fruit aromas



Pronounced with its rich and long lasting flavours, concentrated, well balanced and long



## SYRAH

Dry

"Ancyra", worldwide known ancient name of the capital city Ankara is given to our red wine produced from the noble red grape variety "Syrah" grown in Aegean Region. Ancyra "Syrah" is an impressive red wine with its richness of flavours, softness and its long length on the palate. It is recommended to serve at 14-16 °C and it matches perfectly with spicy and sauced veal dishes, fajitas, spice marinated red meat grills, porcini risotto and strong cheeses.

# CLASSIC



Narince, Emir, Sultana



Bright pale lemon



Pronounced; banana, melon, pineapple, pear



Lively, delicious with persistent and intense fruit flavours



## ÇANKAYA

Dry

Çankaya, the most favourite white wine of Turkey, is produced from Emir, Narince and Sultana grapes carefully selected from Anatolian vineyards. This elegant, persistent and well balanced white wine "Çankaya", is best when served at 6-8° C. It matches perfectly with grilled fish, sea food salads, tomato sauced pastas, chicken, fresh cheeses.



Vinalies International 2008, Silver Medal  
Vinitaly 2005, Gran Menzione



## LÂL

Dry

The most favourite rose wine of Turkey, "Lal" is produced from "Çal Karası" grapes grown in Denizli. This delicious rose wine has attractive red fruit aromas, fresh acidity and persistency of flavours.

It is best when served at 6-8° C and perfectly matches perfectly with game, Thai chicken, grilled fish and chicken, lightly spicy meals, pizzas and pastas.



International Wine and Spirits Competition 2008,  
Bronze Medal  
Decanter 2008, Bronze Medal  
International Wine and Spirits Competition 2006,  
Special Mention



Çal Karası



Bright, pale pink



Intense red fruits revealing  
strawberry and raspberry



Intense and persistent  
aromas, delicious and  
well balanced



Öküzgözü, Boğazkere,  
Carignan, Alicante



Lively and bright ruby



Intense, red fruits,  
spices



Strong, mouth filling, well  
balanced and long



## YAKUT

Dry

Yakut, the most favourite red wine of Turkey, is produced from Öküzgözü, Boğazkere, Alicante and Carignan grapes carefully selected from the best vineyards of Eastern Anatolia and Aegean Region. The best vinification method is applied to the grapes in order to reveal their characters. Yakut is a distinctive red wine with rich aroma character, strong ripe tannins on the palate and good balance. It is best when served at 16 -18° C and matches perfectly with pizza alla Turca, cold red meat plates, deli meat, lasagna alla Bolognese and pastas.



Vinalies Internationales 2006, Silver Medal  
Int. Wine and Spirits Competition 2005, Bronze Medal  
Decanter 2008, Commended



## DESSERT WINES



Bornova Misketi



Bright yellow



Intense with tropical fruits,  
bergamot, jasmine and lemon  
flower



Lively, round and well balanced with sugar  
and acidity



### MISK

#### Medium-Dry

The new member of Kavaklıdere Sweet Wines, Misk, is a medium dry white wine produced from "Bornova Misketi" of Aegean recognised with its distinctive intense aromas. Misk is lively and well balanced on the palate revealing intense aromas. It is best when served 6 - 8°C and it can be enjoyed as an aperitif. Besides, it matches perfectly with octopus salad, shrimp cocktail, salmon terrine and salads.



## SULTANIYE

### Semi-Sweet

Sultaniye, the first Turkish semi-sweet wine, takes its character from the lately harvested Sultana grapes grown in Denizli. Sultaniye is a lively, well balanced, delicious and fruity semi sweet wine.

It is best when served 6 - 8° C and it can be enjoyed as an aperitif. Besides, it matches perfectly with pastry with almond, apple tart, fruit salads and foie gras.

€ 18.50



Sultana



Bright pale yellow



Melon, peach, tropical fruits



Lively, fruity with good balance of sweetness and acidity



Çal Karası



Bright pale pomegranate



Red fruits, slightly spicy



Lively, well balanced in sugar and acidity



## ROSATO

### Semi-Sweet

Rosato, the first Turkish semi-sweet rose wine, is produced from Çal Karası grapes which are lately harvested from Denizli. It is highly respected by the wine lovers as an aromatic, well balanced semi-sweet rose wine.

It is best served 6 - 8° C and it can be enjoyed as an aperitif. Besides, it matches perfectly with lightly spicy pastas, sweet sour chicken, raspberry cheesecake, strawberry pie and fruit cakes.



Les Citadelles du Vin 2005, Bronze Medal

# SPARKLING WINES



Emir



Pale yellow with green tints  
Bubbles: Fine, elegant and persistent



Complex with green apple, white flowers, yeasty aromas



Elegant, full bodied, rich flavoured and long



## ALTIN KÖPÜK

### Brut

Altın Köpük is the first natural sparkling wine of Turkey produced by "Cuve Close" method (second fermentation in pressurized tank) from Emir grapes grown in volcanic soil of Cappadocia. Sugar and yeast are added to the wine for a second time, and the carbon dioxide which makes the wine sparkling, is formed "naturally" during this second fermentation process. Then the wine is cooled and kept with the lees (*élevage sur lies*). Altın Köpük is elegant, full bodied, buttery and distinctive sparkling wine through its production method. It can be enjoyed as an aperitif at any time of the day and is a good match with appetizers, shell fishes, sushi, sea food risotto, pastas with vegetables, desserts with cream and ice-cream. It is recommended to be served at 6° C.



Concours Mondial de Bruxelles 2008, Silver Medal  
International Wine and Spirits Competition 2008, Bronze Medal  
Decanter 2008, Commended



## PEMBE KÖPÜK

### Brut

Pembe Köpük, which is produced from Çal Karası grapes is lively and well balanced sparkling wine revealing fresh red fruit aromas. It can be enjoyed as an aperitif at any time of the day and is a good match with appetizers, fresh strawberries and fruit desserts. It is best when served at 6 °C.



Concours Mondiales de Bruxelles 2005,  
Gold Medal  
Les Citadelles du Vin 2005, Bronze Medal



Çal Karası



Bright pink - salmon  
Bubbles: Rapid and dense



Pronounced with fresh  
red fruits



Lively, fruity and  
well balanced



Narince, Emir,  
Sultana, Bornova Misketi



Bright, very pale yellow  
Bubbles: Big and persistent



Pronounced,  
tropical and white  
fruits



Lively, intensely  
fruity, delicious  
and well balanced



## İNCİ DAMLASI

### Brut

İnci Damlası, which is produced from Narince, Emir, Sultana and Bornova Misketi grapes is quite aromatic, lively and delicious to drink sparkling wine. It can be enjoyed as an aperitif at any time of the day and is a good match with appetizers, salads and fruit cakes. It is best served at 6° C.



International Wine and Spirits Competition 2005,  
Bronze Medal

# FORTIFIED WINES



## TATLI SERT NARİNCÉ

### Fortified

Tatli Sert White is an attractive fortified white wine with its rich and complex aromatic character. It is matured in oak barrels for many years. It contains natural residual sugar and high alcohol. This concentrated and full bodied wine, produced by the method "Port", perfectly matches with creme brûlée, amaretto soufflée, roasted almond, chestnut tart, white chocolate cake, coffee and cigars. It is recommended to be served at 13°C.

€ 3.75 / glas



Narince



Gold



Complex revealing honey, resin, raisin, dry figs



Rich flavoured, intense, complex and long



Matured in French oak barrels

€ 3.75 / glas



Öküzgözü



Deep garnet with brick tints



Resin, dried fruits, caramel



Complex flavours, well balanced, concentrated, full bodied and long



Matured in French oak barrels



Vitaly 2005, Gran Menzione



## TATLI SERT ÖKÜZGÖZÜ

### Fortified

Tatli Sert Red is an attractive fortified red wine with its rich and complex aromatic character. It is matured in oak barrels for many years. It contains natural residual sugar and high alcohol. This concentrated and full bodied wine, produced by the method "Port" perfectly matches with chocolate soufflé, bitter chocolate cake, Turkish coffee, espresso and cigars. Due to its high alcohol content, it can be consumed longer by keeping the bottle closed once it is opened. It is recommended to be served at 17°C.



Vitaly 2007, Silver Medal

Vinalies Internationales 2006, Silver Medal

