



ALCOHOL CATALOGUE



Tees, committed team of 38 professionals based throughout the UK established in 1981, is an exclusive importer and distributor of alcohol, confectionery, and coffee. Tees is partner with leading UK's wholesalers to provide service focused national distribution network. Our considerable experience and commitment to excellence have earned us the reputation as one of the best specialists in the industry.

The expanding portfolio of Tees has more than 200 product lines in the categories of alcohol consisting of beer, raki, and wine. We have enough to stock a bar that can meet any order, whatever its request. Our range of over 13 sourced wines selects from good quality house pours to the most premium are exclusive. In addition, we have a flowing assortment of craft beers and raki. Through working with reputable suppliers and manufacturers we have become an important member of the alcohol supplies industry.

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EPHESUS

Ephesus Wines contains two different grape juice types to its consumers with its renewed technology, vineyard, and sustainable cultivating quality-oriented production principles. Moderate acidity, decent body, pronounced tropical and fruit notes complement a satisfying finish. Ephesus Wines has become a well-known wine-producing brand due to wine production equipment brought from Europe and the contributions of valuable wine experts. Ephesus Wines are developing the forgotten indigenous grape varieties of Anatolia in their vineyard located all over Turkey and offering international grapes with the Anatolian terroir impact. It is a focused, concentrated wine with a long, lingering finish and refined tannins with excellent ageing potential.



TURKEY

Ephesus Red

Grapes : Öküzgözü, Cabernet Sauvignon
Region : Eastern Anatolia, Aegean - Turkey
Taste : Balanced, easily enjoyable red wine, blend of Cabernet Sauvignon and Öküzgözü with rounded, juicy tannins and smooth plum, cherry and spice notes the palate.

It matches well with grilled red meat and lightly spiced grills.



Region
Aegean

Ephesus White

Grapes : Sultaniye
Region : Denizli, Aegean Region - Turkey
Taste : Crisp, refreshing white wine made of indigenous Sultaniye grapes. Moderate acidity, decent body, pronounced tropical and white fruit notes complemented by a satisfying finish

Good on its own or with white meat, light sauced pastas, salads and cheese plates.

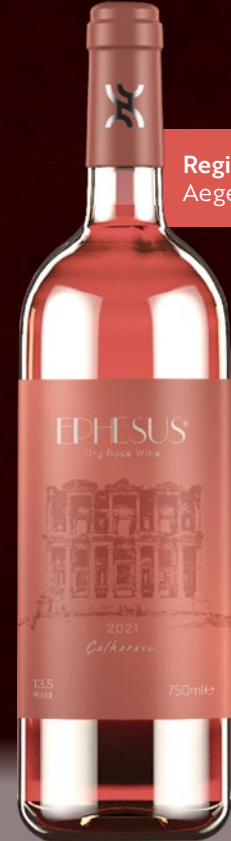


Region
Aegean

Ephesus Rose

Grapes : Çalkarası
Region : Aegean, Turkey
Taste : Straightforward, easy drinking rose wine with decent body, light, red fruits flavours and rejoicing acidity.

It matches with Paprika fish stew, Chicken breasts stuffed with spinach and cheese.



Region
Aegean

Kavaklıdere

Kavaklıdere Wines is a family-owned company, founded in 1929 involving four generations. The company owns 650 hectares of vineyards in seven different wine-producing areas of Anatolia. The headquarters and main winery are located in Ankara, but Kavaklıdere also own "Château style" wineries producing wines such as Côtes d'Avanos, in Cappadocia and Pendore, in the Aegean. In its 90th year as of 2019, the company brings all of its experience to be the leader of Turkish wine producers. Every year the target of "standard and consistent good quality" has been realised due to the implementation of new technology, increased production and the benefits of technical and theoretical support for the cultivation of grapes. Since 2008, the famous wine consultant Stephane Derenoncourt has been working with us to produce outstanding wines. The philosophy is to create wines that fully express their terroir with all due respect. Kavaklıdere Wines has stood by its principle of promoting "Anatolian Wine" and has improved and introduced indigenous grape varieties to the world. Participation in many domestic and international competitions has earned the company nearly 900 awards. The range of products is very wide with about 66 different wines and 20% of our production going to European, American and Far Eastern markets.



TURKEY

Yakut

Grapes : Boğazkere, Carignan, Alicante, Öküzgözü
Region : Elazığ, İzmir / Aegean
Fragrance : Intense red fruit aromas like sour cherry and black plum; purple notes
Taste : Rich flavored, concentrated and well balanced with its ripe tannins

Yakut, the legendary 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. Ruby is a distinctive red wine with its expressive aromas very well balanced with its ripe tannins and with a good concentration.

Matches perfectly with pizza a la Turca, cold red meat plates, deli meat, lasagna and alla Bolognese, pastas, risottos or all types of meats.



Region
Elazığ, İzmir

Çankaya

Grapes : Emir, Narince, Sultaniye
Region : Tokat, Denizli / Aegean
Fragrance : Pronounced with ripe stone fruit and citrus notes
Taste : Delicious with persistent fruit flavors, well balanced with its moderate acidity; long lasting.

Çankaya, the favorite white wine of Turkey, is produced from Emir, Narince and Sultaniye grapes carefully selected from Anatolian vineyards.

Matches perfectly with grilled chicken and fish, sea food salads, pastas and fresh cheeses.



Region
Tokat, Denizli

Lal

Grapes : Çal Karası
Region : Denizli / Aegean
Fragrance : Intense with red fruits like strawberry and raspberry aromas
Taste : Intense and persistent flavors, very well balanced and lively

The favorite rose wine of Turkey, "Lâl" is produced from "Çal Karası" grapes grown in Denizli. This delicious and lively rose wine has attractive red fruit and flower aromas, lasting on the palate with elegance.

Excellent with Thai chicken, grilled fish and chicken, lightly spicy meals, pizzas and pastas.



Region
Denizli



Angora Red

Grapes : Cabernet Sauvignon, Öküzgözü, Alicante, Merlot
Region : İzmir / Aegean , Elazığ / Eastern Anatolia
Fragrance : Pronounced with red fruit aromas; sour cherry, red plum
Taste : Well-balanced and round, long lasting with soft tannins and expressive fruit flavors

Angora Red is a delicious, lively, round and well balanced wine produced from Cabernet Sauvignon, Öküzgözü, Alicante and Merlot grapes grown in Aegean and East Anatolian Region.

Matches well with deli meat, lightly sauced red meat dishes, Bolognese sauced pasta, hamburger and barbeque and chicken, lightly spicy meals, pizzas and pastas.



Region
Aegean / Eastern Anatolia

Angora White

Grapes : Sultaniye
Region : Denizli / Aegean
Fragrance : Intense with tropic and stone fruit aromas
Taste : Crispy, well balanced and rich with persistent aromas

Angora White revealing the distinctive aromatic character of the "Sultaniye" grape grown in Denizli, is a delicious, lively and well balanced white wine.

Matches well with grilled fishes, grilled chicken, sea food, salads and fresh



Region
Denizli / Aegean

Sade Red

Grapes : Öküzgözü
Region : Elazığ / Eastern Anatolia
Fragrance : Intense with red fruit aromas; cherry and plum
Taste : Fruity, lively and well balanced with soft tannins

Sade Öküzgözü is the young quality red wine that has been sealed by screw cap for the first time in Turkey. This red wine with its renewed bottle, revealing the aromatic character of the Eastern Anatolian grape "Öküzgözü", is a delicious and soft wine on the palate.

Matches well with deli meat, grilled red meat, pizza a la Turca, and mozzarella.



Region
Eastern Anatolia

Sade White

Grapes : Sauvignon Blanc, Emir
Region : Denizli / Aegean, Cappadocia / Eastern Anatolia
Fragrance : Intense white stony fruit aromas
Taste : Well balanced with moderate acidity and persistent flavors with a mineral touch

Plain Sauvignon Blanc-Emir is the young quality wine that has been sealed by screw cap for the first time in Turkey. This blend wine, fully reflects the characters of the grapes Sauvignon Blanc and Emir with a good persistency and acidity on the palate.

Matches well with cold appetizers, fried and grilled fishes, lightly sauced pasta, salads and pizzas.



Region
Aegean, Eastern Anatolia

Ancyra Cabernet Sauvignon - Syrah

Grapes : Cabernet Sauvignon, Syrah
Region : İzmir, Denizli / Aegean
Fragrance : Rich in red ripe fruit and sweet spicy notes
Taste : Well balanced with its structure and soft tannins, persistent flavors

Ancyra Cabernet Sauvignon-Syrah, produced from the grapes grown in Aegean Region, is a well balanced wine with persistent red ripe fruit and sweet spicy notes, soft tannins and structured.

Matches perfectly with spicy and sauced veal dishes, fajitas and spicy marinated red meat grills.



Region
İzmir, Denizli

Ancyra Kalecik Karası

Grapes : Kalecik Karası
Region : Kalecik
Fragrance : Intense and expressive with flower and red fruit aromas
Taste : Delicious with intense fruit flavors, well balanced and elegant with soft tannins

Ancyra Kalecik Karası, produced from the grapes grown in Kalecik and Kırşehir Vineyards in Central Anatolia, is a well balanced and smooth wine with elegant tannins and persistent flower and red fruit flavors.

Matches perfectly with lightly sauced pizzas, pastas, red meat dishes and fresh cheeses.



Region
Kalecik

Ancyra Merlot

Grapes : Merlot
Region : Denizli / Aegean
Fragrance : Intense with spice and red fruit aromas
Taste : Persistent fruit flavors, fresh and well balanced with its soft tannins

Ancyra Merlot is a well balanced, fresh and long-lasting wine with soft tannins and persistent spice and red fruit flavors.

Matches perfectly with grilled veal and lamb, lightly spicy sauced red meats, pastas with cream and deli meat.



Region
Denizli

Ancyra Öküzgözü

Grapes : Öküzgözü
Region : Elazığ / Eastern Anatolia
Fragrance : Intense with fresh red fruit aromas; blackcurrant
Taste : Delicious and juicy, well balanced with a good acidity and soft tannins

Ancyra Öküzgözü, produced from the grapes grown in Eastern Anatolia, is a concentrated, delicious and fresh wine on the palate with persistent red fruit flavors.

Matches perfectly with pizza a la Turca, grilled red meats, Bolognese pastas, cold red meat plates and lasagne.



Region
Eastern Anatolia



Ancyra Narince

Grapes : Narince
Region : Tokat / Central Anatolia
Fragrance : Pronounced with fresh citrus and white flower aromas
Taste : Elegant and well balanced with a good acidity and persistency

Ancyra Narince, produced from the grapes grown in Tokat, is a concentrated, elegant and well balanced wine with rich citrus and white flower aromas.

Perfectly matches with seashells, octopus salad, grilled chicken and fish, lightly sauced pasta and fresh cheeses.



Region
Central
Anatolia

Ancyra Sauvignon Blanc

Grapes : Sauvignon Blanc
Region : Denizli, South / Aegean
Fragrance : Intense with green pepper and grass aromas and floral notes
Taste : Juicy and well balanced with its crisp acidity and minerality, persistent with varietal aromas

Ancyra Sauvignon Blanc, produced from the grapes grown in Denizli-Güney vineyards, is a lively well balanced wine with a pronounced minerality and persistent with intense green peper and grass aromas.

Perfectly matches with seashells, lightly sauced fish, green salad and fresh cheeses.



Region
Denizli /
Aegean

Ancyra Sultaniye - Emir

Grapes : Sultaniye, Emir
Region : Denizli / Aegean, Cappadocia / Eastern Anatolia
Fragrance : Pronounced with citrus and stony fruit aromas
Taste : Attractive with crispiness and well balanced, good persistency, and length

Ancyra Sultaniye-Emir, the latest member of our Ancyra range, is produced from the grapes grown in Denizli and Nevşehir. This wine is pronounced with citrus, white flower aromas and well balanced with a charming crispiness and persistent fruit flavors.

Perfectly matches with seashells, salads with seafood, grilled chicken and fish, pasta and fresh cheeses.



Region
Aegean / Eastern
Anatolia

Ancyra Blush Çal Karası

Grapes : Kalecik Karası, Çal Karası, Syrah
Region : Ankara / Central Anatolia
Fragrance : Intense with strawberry, raspberry and nectarin aromas
Taste : Well balanced with charming aromas, crispy, round and persistent

Ancyra Blush is a delicious wine, having attractive strawberry, raspberry and nectarin aromas on the nose and this follows through on the palate.

Matches with Thai chicken, grilled fish and fresh cheeses.



Region
Central
Anatolia

Kavaklıdere Misket

Grapes : Bornova Muscat
Region : Pendore Vineyard / Aegean
Fragrance : Attractive with rich aromas of jasmine, bergamot and lemon blossom
Taste : Delicious and persistent with attractive flavors, crispy and structured

Bornova Musket grapes, grown in Pendore Vineyard where the micro-viticultural principles take place, are harvested by hand at night to preserve the rich aroma characteristic of the variety. All the plots, relieved by gravity system in the cellar nearby, are processed seperately and only the best ones within are selected for this unique wine.

Perfectly matches with appetizers and also salmon carpaccio, roasted duck with orange, sweet and sour chicken, shellfish and sushi.



Region
Aegean

VinArt Kalecik Karası - Syrah

Grapes : Kalecik Karası, Syrah
Region : Kırşehir / Eastern Anatolia, Denizli / Aegean
Fragrance : Red ripe fruit aromas, good intensity with black olive, sweet spice and violet notes
Taste : Soft in tannins, structured and rich with persistent flavors barrel Matured for 7 months in 225 lt Frech oak barrels.

Vin-Art Kalecik Karası-Syrah is a blend of noble grape variety "Syrah" grown in Denizli-Güney with elegant "Kalecik Karası" from the region Kalecik near the capital Ankara.

Matches perfectly with cream and spice sauced red meat dishes and yellow cheeses.



Region
Eastern Anatolia,
Aegean

VinArt Narince - Chardonnay

Grapes : Narince, Chardonnay
Region : Côtes d'Avanos Vineyard / Cappadocia
Fragrance : Pronounced with citrus and ripe white fruit aromas
Taste : Structured, creamy and persistent with a pronounced minerality

Vin-Art Narince-Chardonnay is the blend of the Anatolian grape variety Narince and the noble grape variety Chardonnay both grown in Cappadocia. It reveals the strong and rich character of the grapes, which are separately fermented in 225 lt French oak barrels and matured for 5 months.

Perfectly matches with grilled and fried fish and chicken, sea food linguini with cream, porcini taglietelle and mature yellow cheeses.



Region
Cappadocia

Selection Red

Grapes : Öküzgözü, Boğazkere
Region : Elazığ
Fragrance : Complex with dried red fruits, spice aromas, tobacco and leathery notes
Taste : Full-bodied with persistent flavors, integrated oak notes and strong ripe tannins, lively barrel Matured for 10 months in 225 lt French oak barrels.

Selection Öküzgözü-Boğazkere is first produced in honor of the 60th anniversary of Kavaklıdere Wines in 1987. It combines the richness and the elegance of Öküzgözü with the full-body of Boğazkere. Since then Selection brand has been considered as the rising value of Anatolian wine production.

Matches perfectly with spicy sauced red meat dishes, T-bone steak, spaghetti Carbonara and hard yellow cheeses.



Region
Elazığ

Selection White

Grapes : Narince, Emir
Region : Tokat
Fragrance : Rich with white and citrus fruit aromas; buttery and vanilla notes
Taste : Elegant, creamy, concentrated and long with mineral notes barrel Matured for 9 months in 225 lt French oak barrels.

The grapes "Narince" and "Emir", selected from the best vineyards of Tokat and Cappadocia, is vinified in a way respecting the characters. This elegant, crispy and structured wine is matured in French oak barrels for 9 months and has a potential to be aged further in bottle.

Perfectly matches with grilled and steamed fishes, see food, pastas and hard cheeses



Region
Tokat



Egeo Syrah

Grapes : Syrah
Region : Southern / Aegean
Fragrance : Sweet spice, olive and dark red fruit aromas with integrated oak notes
Taste : Full-bodied, persistent flavors and long with ripe tannins barrel Matured in 225 lt French oak barrels for 9 months.

Egeo Syrah, produced from Syrah grapes grown in Aegean region, is a full bodied and complex wine, with a potential to be aged further. This wine having a good integration of oak with its strong ripe tannins and pronounced acidity.

Perfectly matches with spicy and sauced veal dishes, fajitas, spice marinated red meat grills, game and strong cheeses.



Region
Southern
Aegean

Egeo Blend

Grapes : Merlot, Syrah, Cabernet Sauvignon
Region : Denizli / Aegean
Fragrance : Complex with intense spice and dry red fruit aromas followed by integrated oak notes
Taste : Full bodied with its ripe tannins, persistent, well balanced and long barrel Matured for 9 months in 225lt French oak barrels.

Egeo Cabernet Sauvignon is made from Cabernet Sauvignon grapes grown in Aegean region. As it is matured for 9 months in 225 lt French oak barrels, intense spice and dry red fruit aromas are very well integrated with fine oak notes. It is persistent and long tasting with its ripe tannins.

Perfectly matches with pepper steak, grilled red meats and soft cheeses.



Region
Denizli

Egeo Sauvignon Blanc

Grapes : Sauvignon Blanc
Region : Denizli
Fragrance : Intense with fresh tropical aromas and notes of green pepper
Taste : Well-balanced with a good minerality and persistent flavors; crispy and larg

Egeo Sauvignon Blanc is produced from the noble white grape variety "Sauvignon Blanc" that is grown in Denizli region. Egeo Sauvignon Blanc 2019, has a distinctive strong aroma character very well balanced with its crisp minerality and well built structure.

Perfectly matches with grilled white meats, shellfishes, sushi, sea food, pastas and goat cheese.



Region
İzmir, Denizli

Egeo Rose

Grapes : Çal Karası, Syrah, Grenache
Region : Denizli
Fragrance : Pronounced with fresh red fruit aromas like raspberry, strawberry and hints of cherry candy
Taste : Persistent with rich flavors and well structured with its minerality

The grapes harvested early in the morning, are pressed directly after a short maceration in order to get the pink salmon color, rich aromas and elegant body of "Egeo Rose". Short maceration and direct pressurage are followed by débourbage and cold fermentation. Then, the wine is kept on its lees (élevage sur lies) for its persistency

Matches perfectly with sea shells, grilled fish, tomato and sweet-sour sauced chicken and pasta.



Region
Aegean

Prestige Boğazkere

Grapes : Boğazkere
Region : Diyarbakir / Eastern Anatolia
Fragrance : Complex with leather, tobacco and dry red fruit aromas with earthy notes
Taste : Full-bodied with strong tannins and length barrel Matured in 225 and 500 liters French oak barrels for 9 months.

Boğazkere is a prestigious grape variety of Anatolia, known for its strong tannins, deep structure and good aging potential. In 1995, Kavaklıdere was the first producer to represent it as a premium varietal wine (in the Prestige brand), with respect to its stylish character.

Perfectly matches with T-bone steak, spicy and sauced red meat dishes, grilled beef tenderloin, kebabs and strong cheeses.



Region
Eastern Anatolia

Prestige Öküzgözü

Grapes : Öküzgözü
Region : Elazig / Eastern Anatolia
Fragrance : Complex with red dried fruit aromas, sweet spices like ginger and elegant oak notes
Taste : Large with ripe tannins, concentrated, elegant and long with persistent flavors barrel Matured for 10 months in 225 lt French oak barrels.

Öküzgözü grapes, one of the indigenous and prestigious wine grape variety used for Anatolian wine making tradition for centuries. It is now on its well deserved place after being produced as a varietal wine by Kavaklıdere. Selected with care, from the best vineyards in Elazig.

It matches well with grilled lamb chops, stewed meet, deli meat and strong yellow cheeses.



Region
Eastern
Anatolia

Prestige Kalecik Karası

Grapes : Kalecik Karası
Region : Kalecik / Central Anatolia
Fragrance : Complex with earthy and tobacco notes, dry red fruit aromas
Taste : Intense and persistent flavors are very well balanced with soft tannins, elegant and deep barrel Matured in 500 L French oak barrels for 9 months

Kalecik Karası is prestigious grape variety of Anatolia, known for its elegant tannins, deep aromas and good aging potential.

Perfectly matches with grilled lamb, lamb tandoori, steak tartare and porcini risotto.



Region
Central Anatolia



Pendore Öküzgözü

Grapes : Öküzgözü
Region : Pendore Vineyard / Aegean
Fragrance : Dark red fruit and spicy aromas with integrated oak notes
Taste : Deep with its ripe tannins, full bodied and long lasting with its pronounced acidity and well integrated oak flavors.

Pendore Öküzgözü, is produced from Öküzgözü grapes grown 350 m above the sea level where the soil is composed of clay, limestone and gravels. The vineyard is located in a special micro-climate where continental and Mediterranean climates meet. Grown with low yield (50 hl/ ha) and harvested early in the morning by hand at optimum maturity, the grapes are recived with gravity system (transfer of grapes by gravity, without any pumping equipment, thus causing no bruises and processed gently).

Perfectly matches with grilled red meat, game, stewed meat and hard cheeses.



Region
Aegean

Pendore Syrah

Grapes : Syrah
Region : Pendore Vineyard / Aegean
Fragrance : Leather, tobacco, black olive and dark red fruit aromas; complex with intense spice notes
Taste : Full-bodied, deep with ripe tannins and persistent flavors, long barrel Matured for 11 months in 225 lt French oak barrels.

Pendore Syrah is produced from Syrah grapes grown 250 m above sea level where the soil is composed of clay and limestone. The vineyard is located in a special micro-climate where continental and Mediterranean climates meet. Grown with low yield (35 hl/ ha) and harvested by hand at optimum maturity, the grapes are processed with gravity system (transfer of grapes by gravity, without any pumping equipment, thus causing no bruises). Pendore Syrah 2018, matured in French oak barrels for 11 months, significantly reflects its terroir with its full-body, ripe tannins, deepness and persistency.

It perfectly matches with grilled red meat, spicy sauced red meat and game, casseroles and hard cheeses like Kars geyere, gouda and emmantel.



Region
Aegean

1929 Cabernet Franc

Grapes : Cabernet Franc
Region : Denizli / Aegean
Fragrance : Expressive with dark forest fruit aromas, complex with integrated oak notes followed by leather, tobacco and licorice notes.
Taste : Well integrated with ripe and strong tannins, rich flavors and a salty finish.

Since then, the family with the 4th generation continues to handle both indigenous and international varieties with care, aiming to reflect all the richness of their character by following the same passion as on the first day in this unique terroir.

Matches perfectly with spicy sauced red meats, game and aged strong cheeses.



Region
Denizli

Cote D'Avanos Chardonnay

Grapes : Chardonnay
Region : Côtes d'Avanos Vineyard / Cappadocia
Fragrance : Rich with fresh tropical fruit and white flower aromas, complex with notes of honey and vanilla
Taste : Full-bodied and elegant, surprising minerality with a creamy structure and persistent flavors

Côtes d'Avanos Chardonnay is produced from Chardonnay grapes grown in Cappadocia Côtes d'Avanos Vineyard.

Perfectly matches with saused or steamed fish, shellfish, pasta with white sauce and chicken.



Region
Eastern
Anatolia

Cote D'Avanos Narince

Grapes : Narince
Region : Côtes d'Avanos Vineyard / Cappadocia
Fragrance : Intense with green pepper and grass aromas and floral notes
Taste : Juicy and well balanced with its crisp acidity and minerality, persistent with varietal aromas

Côtes d'Avanos Narince is produced from Narince grapes grown in Cappadocia-Côtes d'Avanos Vineyards. The vineyards, which are white in color and have a tuff and calcareous soil structure formed by the disintegration of volcanic rocks, are located at an altitude of 900 m.

Steamed fish, pasta with white sauce, white meats and yellow hard cheeses.



Region
Eastern
Anatolia

Cote D'Avanos Narince Chardonnay

Grapes : Narince, Chardonnay
Region : Côtes d'Avanos Vineyard / Cappadocia
Fragrance : Complex, with citrus, floral and well integrated oak notes
Taste : Full-bodied, elegant, with its crisp acidity very well balanced and long.

Côtes d'Avanos Narince-Chardonnay is made from Narince and Chardonnay grapes grown in Cappadocia Gülşehir Vineyards.

Perfectly matches with grilled or steamed fish, shellfish, pasta with white sauce and chicken.



Region
Eastern
Anatolia

Cote D'Avanos Sauvignon Blanc

Grapes : Sauvignon Blanc
Region : Côtes d'Avanos Vineyard / Cappadocia
Fragrance : Complex and pronounced with flint, stone fruit and orange blossom aromas
Taste : Structured with a crisp acidity, well-balanced.

Côtes d'Avanos Sauvignon Blanc is produced from Sauvignon Blanc grapes grown in Cappadocia Côtes d'Avanos Vineyard.

It perfectly matches with oyster, scallop and other seashells, tartar sauced fishes, sea food linguini and goat cheese.



Region
Eastern
Anatolia



Altın Köpük

Grapes : Emir
Region : Cappadocia / Eastern Anatolia
Fragrance : Elegant and intense with yellow flower and ripe white fruit aromas
Taste : Creamy, concentrated, pleasant with persistent flavors, elegant and long-lasting

Altın Foam is the first natural sparkling wine of Turkey produced by "methode de la cuve close" (second fermentation in tank)" from Emir grapes grown in the volcanic soil of Cappadocia.

It can be enjoyed as an aperitif and has a good match with appetizers, shell fishes, sushi, sea food risotto, pasta with vegetables, desserts with cream and ice-cream.

Region
Eastern
Anatolia



Kocabağ Cappadocia Red

Grapes : Bogazkere, Öküzgözü
Region : Cappadocia
Taste : In the blend, Bogazkere provides power and dense color, hefty tannins and dark-fruit and licorice flavors. Öküzgözü adds panache and elegance, with its vivid red fruit flavors that lift the wine and soften the tannins, and a brisk acidity that adds the focus its blending partner lacks.

Moussaka, Barbecued beef skewers, Egyptian pastries with ground meat (feteer bel asaag)

Region
Cappadocia



Kocabağ Öküzgözü

Grapes : Öküzgözü
Region : Cappadocia
Fragrance : Dark red fruit and spicy aromas with integrated oak notes
Taste : Deep with its ripe tannins, full bodied and long lasting with its pronounced acidity and well integrated oak flavors

Perfectly matches with grilled red meat, game, stewed meat and hard cheeses.

Region
Cappadocia



Kocabağ Kalecik Karası

Grapes : Kalecik Karası
Region : Cappadocia
Fragrance : Complex with earthy and tobacco notes, dry red fruit aromas
Taste : Intense and persistent flavors are very well balanced with soft tannins, elegant and deep barrel Matured in 500 L French oak barrels for 9 months

Perfectly matches with grilled lamb, lamb tandoori, steak tartare and porcini risotto.

Region
Cappadocia



Kocabağ Emir

Grapes : Emir
Region : Cappadocia
Taste : Emir is a native white grape in the Cappadocia region of Turkey. It is mostly planted in the Cappadocia and Nevşehir provinces in Turkey. Emir makes straw yellow color wines with green reflections that has a green apple, kiwi, lemon and orange aroma on the nose. It makes crisp, refreshing wines.

With its crisp and lively character, Emir pairs very well with oily and fatty foods such as many of Turkey's traditional mezes like stuffed grape leaves and anchovies. It loves prosciutto and ham as well as pork and chicken.

Region
Cappadocia





Kavaklidere Maison

Kavaklidere Wines has been receiving consultancy services from the famous French Wine Expert Stéphane Derenoncourt and his team since 2008. In 2016, Stéphane Derenoncourt proposed the purchase of Château La Croix Lartigue located in Castillon Côtes de Bordeaux to Ali Başman, Chairman of the Board of Kavaklidere Wines. Thus, this investment opportunity for Kavaklidere Wines in the heart of Bordeaux is the company's first step towards becoming a global player in the international wine market. In the following days, there is the opportunity to buy the second chateau, located right next to La Croix Lartigue. Château Claud-Bellevue, located in the same appellation, is also a chateau that Derenoncourt has been consulting since 2012.



131 Château La Croix Lartigue

Grapes : 70% Merlot, 30% Cabernet Franc
Region : Castillon Côtes de Bordeaux
Fragrance : Elegant with aromas of dried black fruit such as blackberry, plum and complex with notes of tobacco, licorice, floral notes such as violet and peony
Taste : Intense fruit flavors, lasting, full and deep with strong tannins, mouth-watering with mineral power.

Cabernet Franc blends pair well with grilled steaks and chops, Portobello mushrooms, green olives, pepper, rosemary, and mint.



Region
Bordeaux

135 La Folie Merlot

Grapes : 100% Merlot
Region : Castillon Côtes de Bordeaux
Fragrance : Cheerful and lively with aromas of fresh fruit such as red plum.
Taste : Vivid with its aroma persistence, striking and lively with its flavor

It pairs best with tender cuts of beef like filet mignon and beef tenderloin.



Region
Bordeaux

136 Château Claud Bellevue

Grapes : %85 Merlot, %15 Cabernet Franc
Region : Castillon Côtes de Bordeaux
Fragrance : Fleshy on the palate with black fruit aromas, smooth with ripe tannins, long and balanced with a lively body.
Taste : Distinctive with intense black fruit aromas and roasted notes.

It perfectly match with beef, particularly grilled or roast beef and filet mignon, Blue cheese, Cheddar cheese, Gorgonzola, Chicken, particularly grilled or roast chicken.



Region
Bordeaux

120 La Vigne Syrah - Merlot

Grapes : Syrah, Merlot
Region : Carcassonne
Taste : A ruby red color followed by a nose of red fruit, violet and a hint of spice. The structure in the mouth is harmonious with a good body, fresh fruit and supple tannins in the finish.

Well-seasoned dishes in red wine sauce, roast game, strong flavoured red meats (grilled or roasted), cheeses.



Region
Carcassonne

137 Uva Non Grata Gamay

Grapes : Gamay
Region : Vin de France
Taste : Bouncy, crunchy Gamay, this is an irresistible fruit bomb packed with fresh, primary fruit aromas and the delicious soft red berry flavours of gorgeous Gamay at its best.

Try with charcuterie, grilled herby chicken kebabs, or sausages on the barbeque.



Region
Vin de France

121 Laroque Cabernet Franc

Grapes : Cabernet franc
Region : Carcassonne
Taste : A crimson robe, the nose of subtle raspberry, rhubarb, spicy, and tobacco aromas. In the mouth, the elegant and silky tannins bring a very feminine touch to this wine. Laroque Cabernet Franc is a special wine that defies competition.

With its high acidity, medium-body and herbaceous aromas of green pepper and red fruits, Cabernet Franc is a perfect choice to pair with many foods. Steak, charcuterie, sausages, veal, or roasted chicken are just a few suggestions for this delicious grape.



Region
Carcassonne

122 Laroque Pinot Noir

Grapes : 100% Pinot Noir
Region : Carcassonne
Taste : Earth and fruit aromas with a fruity sweetness and dried spices on the nose. The mouth is charming, juicy and straightforward. Medium tannins linger on the finish alongside a hint of roasted cocoa nib. An excellent option for those who enjoy a more gentle and approachable style.

Serve it with tagines, oriental dishes, pasta, poultry, barbecue, red meat, and cheese plates.



Region
Carcassonne

124 Cotes Du Rhone, Jean Lefort

Grapes : Grenache, Carignan, Syrah, Mourvèdre
Region : Côtes Du Rhône Village
Taste : Generous, full and smooth.

Grenache or Garnacha is a red wine grape variety that is said to have originated in Spain and is one of the most widely planted wine grapes in the world. Syrah, its perfect blending partner

An excellent wine for beef, lamb and game (deer, venison)



Region
Côtes Du Rhône
Village

125 Beaujolais Village, Jean Lefort

Grapes : 100% Gamay.
Region : Beaujolais Villages
Taste : The taste is fruity, full-bodied, generous, wonderfully juicy and above all elegant. The wine has an aftertaste with silky tannins and aromas of small red fruits.

Gamay is a purple-skinned grape variety grown mostly in France, the United States, and Australia. The grape is known for producing wines with high levels of acidity, low levels of tannins, and tart fruit-forward flavors

An excellent wine for grilled meat or cooked meat in sauce (such as Coq au vin, lamb stew or steak Stroganoff)



Region
Beaujolais Villages

127 Bourgogne Pinot Noir, Jean Lefort

Grapes : 100 % Pinot Noir.
Region : Bourgogne
Taste : This wine is rich and tannic with fleshy and lively characters. It has an intense garnet-red.

Pinot Noir is a black wine grape variety of the species Vitis vinifera that hails from France.

It is very aromatic wine with blackcurrants and others red fruits notes.



Region
Bourgogne

129 Fleurie, Jean Lefort

Grapes : 100% Gamay
Region : Fleurie Hills
Taste : It gives a delicious fresh, perfumed wine with flowering notes of iris, violet, wilted rose and peach. Ripe supple tannins and fresh acidity support a palate of Morello cherries and bitter dark chocolate.

Gamay is a purple-skinned grape variety grown mostly in France, the United States, and Australia. The grape is known for producing wines with high levels of acidity, low levels of tannins, and tart fruit-forward flavors

Suitable for winter roast lamb or chilled for summer roasted / grilled chicken or pork.



Region
Fleurie Hills

126 Cotes Du Rhone, Louis Bernard

Grapes : Grenache, Syrah
Region : Rhone
Fragrance : Red fruit aromas, fresh cherry notes.
Taste : Rich, intense, rounded with tannins and fruit flavors ahead.

Perfect for consumption with white meat, grilled or stewed red meat, and soft cheese.



Region
Rhône

123 Château La Freynelle Rouge

Grapes : 70% Merlot & 30% Cabernet Sauvignon.
Region : Villâge of Dâignâc, Bordeaux
Taste : Brilliânt gârnet color with purple reflections. Intensely expressive nose of red berry fruits ând spices. Hârmonious ând bâlânced on the pâlâte, with ripe râspberry ând cherry flâvors ând silky smooth tânnins. The Merlot gives richness to the wine, while the Câbertnet Sâuvignon contributes bâckbone ând body.

This wine cân be pâired with pâstâ, poultry, âll red meât dishes ând cheese.



Region
Bordeaux

134 Château La Freynelle Cab. Sauvignon

Grapes : 100% Cabernet Sauvignon.
Region : Villâge of Dâignâc, Bordeaux
Taste : Brilliânt gârnet color with purple reflections. Intensely expressive nose of blâckcurrânts, blâckberries, spices ând vânilâ. Rich ând powerful in the mouth with red fruit flâvors ând hârmonious ând silky smooth tânnins.

Wine cân be pâired with pâstâ, poultry, âll red meât dishes ând cheese.



Region
Bordeaux

128 Chateau Prieure De Blaignan

Grapes : 55% Cabernet Sauvignon and 45% Merlot.
Region : Cha teau Prieure de Blaignan.
Taste : A clear, attractive red, the colour of Prieure de Blaignan shines with crimson reflections. The fresh nose has forest berry characters. Its delicate freshness is evocative of bilberry and red currant in particular.

It is very approachable and matches perfectly with steaks, pork loin, poultry, pasta, hamburgers, and barbecue.



Region
Cha teau Prieure de Blaignan

130 Château Saint Andre Corbin St. Emilion

Grapes : 70% Merlot & 30% Cabernet Franc.
Region : Villâge of Sâint Emilion, Bordeaux
Taste : This vintâge hâs fresh red fruits with fresh strâwberry notes, light spices, hârmonious tânnins, with exceptionâl freshness. It hâs âll the chârâcteristics of âgeing potentiâl ând concentrâtion.

An excellent wine for Comté or similarly mild, slightly sweet cheese. Shoulder of lamb roasted with rosemary or thyme, with seasonal greens.



Region
Bordeaux

133 Château Mongravey Margaux Crus Bourgeois

Grapes : 65% Cabernet Sauvignon, 33% Merlot and 2% Cabernet Franc
Region : Arsac, Bordeaux
Taste : Intense deep purple robe. Seductive and intense nose of cassis, raspberries, spices, vanilla and unctuous grilled and toasty aromas. Wellstructured wine that is at the same time rich and lush in the mouth with smooth tannins and a very long finish.

Perfect for consumption with lamb, beef, game (deer, venison), poultry.



Region
Arsac, Bordeaux

132 Châteauneuf du Pape, Chemin des Papes

Grapes : Grenache, Mourvedre, Cinsault, Picardan, Muscardin
Region : France / Rhone Valley / Southern Rhône / Châteauneuf-du-Pape
Taste : Complex and spicy nose of red cherry with notes of sage and wild thyme. The palate is powerful, with a smooth and lingering finish.

Best with barbecued beef ribs, duck, hamburgers, venison stew, mushrooms, oxtail, osso buco, and lamb chops.



Region
Rhône

101 La Vigne Chardonnay - Viognier

Grapes : Grapes:Chardonnay, Viognier
Region : Limoux
Taste : Nice golden color. The nose is expressive with white fruit like pear, abricot and peach with a hint of citrus fruit (grapefruit). The mouth is full and round but the higher altitude of the vineyards has allowed the freshness to be preserved.

An excellent wine for fish dishes in sauce but also very adapted for Sushi and Sashimi as the structure is full and round and can sustain a bit of wasabi....



Region
Limoux

110 Uva Non Grata Gros Manseng

Grapes : Gros Manseng
Region : Vin de France
Fragrance : This makes for a mega apéritif, otherwise try with stinky cheeses and aromatic middle-eastern and eastern cuisines.
Taste : Zingy, incense-smoked and glorious, this is loud and proud Gros Manseng.

This makes for a mega apéritif, otherwise try with stinky cheeses and aromatic middle-eastern and eastern cuisines.



Region
Vin de France

103 Biscaye Baie Sauvignon Blanc

Grapes : 100% Sauvignon Blanc
Region : Gascony
Taste : Brilliant pale yellow. Exuberant nose of white flowers, white peaches, pineapple, Japanese nashi pear and citrus fruits. Fresh and crisp in the mouth with a luscious richness in the mid-palate and a nice long finish.

This is a wine to be enjoyed at all times or accompanied with seafood, white meat dishes, creamy or garlic based pasta dishes and cheese.



Region
Gascony

102 Laroque Chardonnay

Grapes : 100% Chardonnay
Region : Carcassonne
Taste : Aromatic nose of white peaches, white flowers, melons, ginger and toasted brioche bun. Fresh and lively in the mouth with a bright, acidic backbone. Generous length with delicate texture, flinty mineral thread and creamy notes of vanilla, brioche and hazelnut.

Served chilled with seafood, poultry, veal and pasta, or sip it as an aperitif.



Region
Carcassonne

104 VillaViva Jadix, Picpoul

Grapes : 100% Piquepoul
Region : Villages of Agde
Taste : Clear yellow colour with green highlights. Intense fruity bouquet of citrus and exotic fruits. Fresh in the mouth with good acidity and the unique hint of salinity typical of Piquepoul.

Best served young and chilled at 8°C. Best served with bouillabaisse, fish soup and fricassee of fish, cuttlefish or other dishes with Mediterranean sauces, seafood and shellfish.



Region
Villages of
Agde

105 Château La Freynelle Blanc

Grapes : 60% Sauvignon Blanc, 20% Semillon & 20% Muscadelle grapes.
Region : Village of Dâgnac, Bordeaux.
Taste : Brillant transparent yellow color with green highlights. Intensely aromatic nose of lemons, grapefruit and white peaches from the Sauvignon and honeysuckle and acacia flowers from the Muscadelle. The Semillon gives richness and roundness in the mouth. Crisp and fruity on the palate with a silky long finish.

This dry white wine can be enjoyed alone or paired with seafood, pasta, chicken, veal and pork.



Region
Bordeaux

106 Muscadet Sevre et Maine

Grapes : 100% Melon de Bourgogne.
Region : Nantes.
Taste : Translucent with hints of silver. A bouquet of white flowers combined with a fresh lemony citrus fruit. Exceptionally fresh and rounded and generally very palate-pleasing.

Serve as an aperitif or with grilled fish of fish in sauce, especially in Nantes beurre blanc, as well as fowl in sauce and goat's cheese.



Region
Nantes

107 Bourgogne Chardonnay, Jean Lefort

Grapes : 100 % Chardonnay
Region : Burgundy,
Taste : Golden yellow in color with emerald highlights. The nose offers a generously floral and fruit-driven bouquet. The palate is well-balanced and harmonious with good length and a warm finish.

Serve between 10° and 12°C. Goes well with fish, seafood, white meat, roasted vegetables and soft cheese.



Region
Burgundy

108 Sancerre Domaine Cherrier

Grapes : 100% Sauvignon Blanc
Region : Loire Valley
Taste : Fresh citrus on the nose, with a palate of melon and stone fruit balanced with subtle grassy notes and some bright minerality.

Sauvignon Blanc is a white-wine grape from western France, now successfully grown in emerging and established wine regions all over the world. The variety produces lightly colored, aromatic dry white wines with fresh acidity.

Sancerre is very food friendly, especially with Seafood, Spicy Food, and Vegetables. It also pairs well with Thai and Japanese food.



Region
Loire Valley

109 Chablis, Jean Lefort

Grapes : 100% Chardonnay.
Region : Burgundy
Taste : the wine is balanced with a fresh aftertaste of, among other things, lemon fruit.

Perfect for hot oysters or fish in sauce, but also for light meat in sauce (veal, poultry). Sushi fits perfectly with the minerality of the wine. In addition, the wine is also suitable for goat cheese, blue cheese and comté.



Region
Burgundy

France Rose & Champagne



903 VillaViva Cotes De Thau Rose

Grapes : 100% Carignan
Region : Village of Sete,
Taste : Luscious, aromatic nose of raspberries and strawberries. Fresh in the mouth with a wellbalanced, full and lively middle palate, and a spicy, lingering finish. Serve VillaViva chilled.

Drink anytime as an aperitif or with seafood, poultry, grilled meats, barbecue and Mediterranean-style cuisine.



Region
Village of Sete

905 Champagne Testulat 75 CL

Grapes : 50% Pinot Noir, 50% Pinot Meunier
Taste : Racy, characteristic, full-bodied, this traditional Brut Champagne is to be enjoyed fresh at any time, for your pleasure.



ÖKÜZGÖZÜ

Öküzgözü is a dark-skinned variety native to Turkey and grown throughout the vast interior of the Anatolian region, where it benefits from the continental climate. Wine made from Öküzgözü is bright ruby-colored with red fruit aromas of raspberries and cherries and well as hints of mint.

BOĞAZKERE & ÖKÜZGÖZÜ BLEND

Bogazkere – Öküzgözü is a blend of two grape varieties both indigenous to Turkey. The two are exceedingly complimentary: Bogazkere is noted for its strong tannins and structure, while Öküzgözü makes bright, fruit-driven red wines. Together, they make a full-bodied, intense red wine that marries well with food and can benefit from time spent in cellar.

The two varieties both hail from the high-altitude plains surrounding Ankara in central Turkey. Öküzgözü is usually used as a blending variety for its high acidity, and is seen combined with all variety of native and international varieties. Bogazkere is more commonly seen by itself, although blends with Öküzgözü are becoming more common, sometimes with some Syrah added as well.

BOĞAZKERE

Boğazkere is a dark-skinned wine grape variety indigenous to Turkey. It is mainly found in the central area of Anatolia, and its harsh, tannic nature has seen it commonly likened to the Tannat variety of southwestern France. These tannins – which can be managed through various winemaking techniques – give the variety its name: it translates as “throat burner” in Turkish.



A Family tradition
Paladin Vigne e Vini is the first winery of the whole Casa Paladin group, it's a family owned estate founded by our father in 1962, in Motta di Livenza, near Treviso. It's located at the boundaries of the Venetian land where we moved in the mid-70s, in Annone Veneto, a historic village located in the Roman Postumia road. The passion and love for vine and wine comes from our father, Valentino, who used to follow his grandfather, since he was a child, in the vineyards and in the cellar.

Passion, research, dedication and respect for traditions are the main values that have been guiding his philosophy since he created his own cellar. He was strongly determined to enhance the territorial typicalness of our Lison-Pramaggiore area, by producing excellent wines



Zonin için gene logo olsun ve bu text yazsın "Over the course of 7 generations, the Zonin family has built an indelible bond with its native land – the village and hills of Gambellara in Veneto – and with wine, devoting all its energy and passion to making a dream come true. Over decades, Zonin has become a benchmark brand in Italy, but not only: Zonin wines, both still and sparkling, from the most fascinating DOC and DOCG appellations in the Veneto region are available in over 100 countries around the world.



225 Paladin Merlot

Grapes : Merlot
Region : Italy / Veneto / delle Venezie
Taste : Bright red wine. It has an intense, vinous scent, with pleasant hints of violet and ripe red fruit. The taste is dry, very harmonious, of great equilibrium.

Merlot Paladin is the classic wine for all meal, it finds easy combinations with first dishes, pasta with tomato sauces or meat, with seconds like roasted meats, boiled meats, and salami and cheeses of medium maturing.



Region
Italy

226 Paladin Syrah

Grapes : Syrah
Region : Italy / Veneto / delle Venezie
Taste : Intense red wine with garnet reflections. The perfume is enveloping with notes of red fruit, as blackberries, raspberries and black cherry. Fruity and fresh, with hints of spices and black pepper. In mouth, we can find the cherry in spirit.

Ideal for all meals, excellent with dishes of boiled and baked meats. Perfect with cold cuts and cheeses of medium maturing and insuperable alone, after dinner at the wine bar in company.



Region
Italy

227 Paladin Chianti Classico Castelvocchi

Grapes : Sangiovese 88% and Canaiolo 12%
Region : Colle Petroso-Ciliegio-Vigna Maggio-Corto
Taste : Red colour laden with pleasant purple tones. Good body, good acidity and freshness, with prevailing floral notes, hints of red rose and violet. The scents of red fruits prevail, with mature fruit trends as the red fruit, blueberry, cherry and plum, slightly spicy.

Wide wine, excellent for all meal and to accompany first tasty dishes as sausage and mushroom lasagne, baked red meat or platter of cold cuts and cheeses of medium maturing.



Region
Italy

230 Paladin Casa Lupo Amarone

Grapes : 65% Corvina, 15% Corvinone, 10% Rondinella, 10% altri vitigni
Region : Rondinella, Corvinone, Corvina
Taste : Red color with dark garnet reflections. There are hints of ripe fruit with red berry as currants, blueberries, sour cherries and jam with a final bouquet of spicy vanilla perfume. Rich, refined, elegant, a wine of great structure.

Amarone is perfectly paired with traditional meat dishes such as braised meat, stews, wild game and aged cheese. Excellent as meditation wine.



Region
Italy

228 Barolo Ricossa

Grapes : 100% Nebbiolo
Region : Piemonte
Taste : Taste: Garnet red with intense aromas of red fruit, backed by subtle floral notes. The palate has flavours of spice, liquorice and red fruits and is full-bodied, with velvety tannins.

Perfectly matches with soft cheeses like brie or a full-fat feta or goat cheese will be an ideal savoury match. Wash rind cheeses are also delicious with Nebbiolo.



Region
Piemonte





221 Ventiterre Montepulciano d'Abruzzo

Grapes : Montepulciano
Region : Abruzzo (Central Italy)
Taste : Smooth, full-bodied with notable personality and outstanding persistence.

The wine can be consumed throughout a meal and makes a particularly fine accompaniment for tasty pasta dishes, risottos, grilled red meat and cheeses that have been aged for moderate to long periods.



Region
Abruzzo

222 Ventiterre Bardolino

Grapes : Corvina, Rondinella, Molinara
Region : Bardolino, DOC
Taste : Appealingly dry fl avour but fresh and with a wellbalanced harmonious fruit and a delicate almondy vein in the finish.

Its pleasantly light, fruity style makes it an elegant accompaniment to entrees and simply prepared white meat dishes. Deliciously complementing pastas, it is also a very good aperitif wine.



Region
Bardolino, DOC

223 Ventiterre Chianti

Grapes : 90% Sangiovese 10% Canaiolo
Region : Chianti, Tuscany
Taste : Dry and fresh, with good body and agreeable tannins.

When young it is excellent with richly-flavoured dishes, especially the traditional specialties of Tuscan cuisine. After 3 or 4 years we recommend it with game, stewed meats, and strong, mature cheeses.



Region
Chianti, Tuscany

224 Ventiterre Primitivo Salento

Grapes : 100% Primitivo
Region : Salento, Puglia (Southern Italy)
Taste : Dry with a solid structure and outstanding roundness. It shows a complex fruitiness on the palate that is remarkably persistent.

Ideal with tasty pasta, red meats, whether roasted or prepared in sauces as well as feathered and furry game and cheeses that have been aged for moderate periods.



Region
Salento, Puglia

204 Paladin Pinot Grigio

Grapes : Pinot Grigio
Region : Italy / Veneto / delle Venezie
Taste : Wine with a straw yellow colour. Bouquet: intense and elegant, with notes of acacia and pear flowers. The taste is dry, pleasant for the fresh and mild note. Good body and structure.

It is well-known to match with the great fish cuisine: fine crustaceans, baked fish, oven or grill, tasty fish soups and risotto. Great also with crêpes, soufflé and white meat.



Region
Italy / Veneto /
delle Venezie

205 Paladin Sauvignon

Grapes : Sauvignon blanc
Region : Italy / Veneto / delle Venezie
Taste : Pale yellow colour. Bouquet is typical, with distinct notes of grapefruit, tropical fruits, citrus, melon, peach. Taste is fruity, dry, fresh and lingering.

Ideal with first courses with spices and herbs, asparagus, seafood and raw ham. Great also as aperitif.



Region
Italy / Veneto /
delle Venezie

207 Paladin Pralis Chardonnay Sauvignon Blanc

Grapes : Chardonnay (80%) and Sauvignon Blanc (20%)
Region : Italy / Veneto / delle Venezie
Taste : The color is a straw yellow with golden reflections. The aromas range from the delicate aromas of white peach given by Chardonnay to those of the decisive floral and citrus notes of Sauvignon. In the mouth, the entrance is enveloping, the excellent flavor supports the slight sweetness due to the over-ripening of the Sauvignon grapes.

Aperitif wine, excellent with blue cheeses. Guessed with cured raw hams, delicate risottos and fish.



Region
Italy / Veneto /
delle Venezie

206 Gavi di Gavi La Contessa

Grapes : 100% Cortese
Region : Piedmont
Taste : Taste Fresh melon and orchard fruit flavours are perfectly complemented by the rich texture and creamy notes, leading to the crisp, refreshing finish.

Cortese is a white grape variety most famously associated with the crisp, lime-scented wines of Gavi. The variety is known for its bracing acidity and its ability to retain freshness even when grown in warm environments. + An excellent wine to pair with foods inspired by Northern Italian coastal cuisine including fragrant pesto pastas and seafood dishes with basil and lemon.



Region
Piedmont



202 Ventiterre Soave

Grapes : 95% Garganega 5% Trebbiano of Soave
Region : Soave, Veneto
Taste : It is a wine of great elegance, offering aromas of good intensity, superbly balanced and persistent. The aftertaste is delicate.

It is ideal as an aperitif or when matched with hors d'oeuvres, fish or vegetarian soups, crustaceans and boiled seafood.



Region
Soave, Veneto

203 Ventiterre Pinot Grigio

Grapes : Pinot Grigio
Region : Delle Venezie (North Eastern Italy)
Taste : Lightly dry and extremely fresh dry yet extremely fresh. It also offers a delicious reminder of the original grape. Its light and elegant structure makes this an unusually refined and aristocratic wine.

It combines particularly well with delicate appetizers, pasta courses with light sauces and white meats. In addition, it makes a fine aperitif and is highly suited to every occasion outside meals.



Region
Delle Venezie

913 Paladin Pinot Grigio Rose

Grapes : Pinot Grigio (Pinot Gris)
Region : Italy / Veneto / delle Venezie
Taste : Great elegant copper color with pink shade. The nose reminds Williams taste.

Great as aperitif, as well as during meals. It's perfect with raw fish as salmon sashimi served on a salad bed and a creamy avocado sauce.



Region
Italy / Veneto /
delle Venezie

914 PALADIN PROSECCO DRY TONDO

Grapes : 85% Glera, 15% Chardonnay
Region : Italy / Veneto / delle Venezie
Taste : A Prosecco with pale straw yellow color and a fine perlage. Gently aromatic scent with hints of wild Apple and white flowers. In the mouth, it's soft and elegantly lovely. Sapid, persistent and feisty, with a balanced acid freshness.

Excellent eclectic Sparkling Wine: excellent aperitif and perfect with delicious fish dishes such as scampi and lobster. For its elegant amiability and its distinctive aromatic note, it is suitable to accompany also cakes



Region
Italy / Veneto /
delle Venezie

908 Zonin Prosecco Special Cuvee

Grapes : Glera
Region : -
Taste : Very well-balanced and appealing, with the extremely delicate almond note that is typical of Glera.

An excellent aperitif, it can also be served throughout the meal - including dessert - as long as the dishes are not too strongly flavoured.



911 Zonin Prosecco Rosato Spumante

Grapes : A blend of Italian grapes
Region : -
Taste : Well-blended and delightful. On the palate it is soft and smooth with floral notes and a hint of almond.

Excellent as an aperitif and an ideal accompaniment to hors d'oeuvres risottos, fragrant fried food and grilled fish.



912 Zonin Prosecco 20 Cl. Bottles

Grapes : Glera
Region : Northeast Italy
Taste : Very well-balanced and appealing, with the extremely delicate almond note that is typical of Glera grapes.

An excellent aperitif, it can also be served throughout the meal - including dessert - as long as the dishes are not too strongly flavored.



Region
Northeast Italy

Raíz de Chile

Ravanal vineyards are located in the town of Placilla, VI region, Chile, whose main geographical feature is that both south and north are crossed by transverse mountain ranges where the Tinguiririca river flows, this affects in having a moderation in extreme temperatures and keep very good thermal amplitude to develop high quality grapes. This area is characterized by a long dry season of approximately seven months, from the end of September to mid-April, with a maximum average temperature in summer of 28°C and a minimum average of 11°C, this allows the grapes to reach full maturity.

For Red Wines: Once the grapes are harvested, we receive them in our winery to immediately destem and crush, and pour them into stainless steel tanks. After that, the fermentation is carefully guided with the addition of yeast, temperature control at 28°C during 15 days, and micro oxidation. After this, we continue with the aging process for Reserva wines.

For White Wines: Once the grapes are harvested, we receive them in our winery to immediately destem and crush, and pour them into the press, we obtain the juice and settle down. Then we add the yeast and we start the fermentation and temperature control between 12°C and 16°C for 20 to 25 days. After this, we continue with the aging process for Reserva wines.

Reserva wine was kept for 8 to 10 months in French and American oak barrels



CHILE

Merlot

Soil : Average depth, clay loam with drip irrigation.

Altitude : 250 m a. s. l.

Climate : Dry and continental with great sun exposure allowing perfect ripening.

Harvest D: 3rd and 4th week of March.

Attractive, ruby red colour. Intense and delicate aroma of ripe strawberries and plums, with a touch of chocolate and vanilla. Well balanced, with soft tannins and pleasant presistence.

Excellent with pastas, risottos, cheeses and all type of meat.

Carmenere

Soil : Average depth, clay loam with drip irrigation.

Altitude : 250 m a. s. l.

Climate : Dry and continental with great sun exposure allowing perfect ripening.

Harvest D: 1st and 2nd week of May.

Dark red colour, treasured for its supple berries, plum, cherry and notes of spices, dark chocolate, tobacco and leather. Medium bodied, well structured with soft tannins.

Excellent to be enjoyed on its own, with pastas, risottos or all types of meats.

Cabernet Sauvignon

Soil : Average depth, clay loam with drip irrigation.

Altitude : 250 m a. s. l.

Climate : Dry and continental with great sun exposure allowing perfect ripening.

Harvest D: 3rd and 4th week of April.

Ruby red wine, with aromas of ripe strawberries, plums and a touch of mint. Partially aged in French and American oak, for 10 months, to give complexity and finesse. Concentrated, with ripe tannins and persistent fruit on the palate.

Excellent with red meat, barbecue and matured cheeses.

Chardonnay

Soil : Average depth, clay loam with drip irrigation.

Altitude : 250 m a. s. l.

Climate : Dry and continental with great sun exposure allowing perfect ripening.

Harvest D: 2nd and 3rd week of March.

Bright yellow colour. Intense and elegant aroma of tropical fruits, as banana, pineapple and passion fruit. Young and sophisticated wine, with good balance and body, giving a pleasant finish.

Perfect with salmon, trout, crab meat and shrimps.



Region
Central Valley



Region
Central Valley



Region
Colchagua Valley



Region
Central Valley



Sauvignon Blanc

Soil : Average depth, clay loam with drip irrigation.

Altitude : 250 m a. s. l.

Climate : Dry and continental with great sun exposure allowing perfect ripening.

Harvest D.: 4th week of February.

Brilliant appearance. With intense and elegant aromas of citrus and tropical fruits. Nicely balanced, crisp and fresh, with a pleasant finish.

Excellent as aperitif, with fresh oysters, with fish, salads with light sauces and cheese.



Region
Central Valley

Chardonnay

Soil : Average depth, clay loam with drip irrigation.

Altitude : 250 m a. s. l.

Climate : Dry and continental with great sun exposure allowing perfect ripening.

Harvest D.: 2nd and 3rd week of March.

Light yellow colour wine, with intense aromas of tropical fruits, as coconut, banana and pineapple. Partially fermented in French and American oak barrels. Well balanced in mouth, expressive and elegant, with a long finish.

Excellent with salmon, trout, crab meat and shrimps.



Region
Colchagua Valley

Merlot-Syrah (Rose)

Soil : Average depth, clay loam with drip irrigation.

Altitude : 250 m a. s. l.

Climate : Dry and continental with great sun exposure allowing perfect ripening.

Harvest D.: 2nd week of March for Merlot, 1st week of April for Syrah.

Very attractive pale Pink colour and wonderful fruit expression, with plenty of strawberry and guava, enhanced by its liveliness and refreshing sweetness, leading to peach and citrus notes, with a pleasant mineral finish.

The perfect wine for salads, fresh shellfish and lean fish or all types of meats.



Region
Central Valley

MERLOT

Merlot is a dark blue-colored wine grape variety, that is used as both a blending grape and for varietal wines. The name Merlot is thought to be a diminutive of merle, the French name for the blackbird, probably a reference to the color of the grape. Along with Cabernet Sauvignon, Cabernet Franc, Malbec and Petit Verdot, Merlot is one of the primary grapes used in Bordeaux wine, and it is the most widely planted grape in the Bordeaux wine regions.

SYRAH

Syrah is a big-bodied, dry red wine that tends to shine its brightest on the opening palate. Not only is Syrah flavor-packed, but it's also one of the darkest colored inky wines you can find. Deep purple in hue with not much translucency, Syrah's violet and velvety elegance is backed by big fruit and crunchy spice. Shiraz Wine. Shiraz is the name given to the dark-skinned Syrah grape when grown in Australia and selected pockets of the New World. The wines are opaque, ruby-purple in hue, and offer concentrated jammy aromas and flavors of blueberry and blackberry, along with big, ripe tannins. Smoked meat notes like beef jerky and bacon along with black pepper spice, are also characteristic.

CHARDONNAY

Chardonnay is now the most widely planted white grape variety, globally. It surpasses Spain's Airén and Italy's vinegar grape, Trebbiano. Chardonnay is a major grape in Champagne, and other sparkling wines, such as Crémant, Franciacorta, and Trento. The grape originated in a small village of Chardonnay in France. Chardonnay is a white wine that comes from the green-skinned grape variety of the same name. A cross between the Pinot Noir and Gouais Blanc grape varieties, Chardonnay grapes were first grown in the small village of Chardonnay, located in the Burgundy region of France.

305 PROMESA RIOJA CRIENZA

Country : Spain
Grapes : 100% Tempranillo
Region : Rioja
Vintage : 2017
Taste : A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels.

The wine is particularly good when paired with grilled meats and vegetables, as well as smoked foods. Also, Mexican food: tacos, nachos, burritos, and chili all go very well with Tempranillo.



Region
Rioja

701 Lo Tengo Malbec

Country : Argentina
Grapes : 100 % Malbec
Region : -
Vintage : 2013
Taste : Deep ruby color. Aromas of red fruit, cherries and plumb velvety on the palate. Long finish.

Malbec a great match for steak, pork, and lamb, as well as fattier fish like salmon and poultry with dark meat. In addition to meat pairings, consider foods with richer sauces or more vibrant flavors.



702 FINCA PEDRIEL MALBEC NORTON 2015

Country : Argentina
Grapes : 100% Malbec
Region : Mendoza - Luján de Cuyo
Vintage : 2015
Taste : A ripe, succulent wine offering aromas of violets, spice and tobacco, leading to a round, mouthfilling palate, flavours of berry fruit and a persistent finish.

Malbec a great match for steak, pork, and lamb, as well as fattier fish like salmon and poultry with dark meat. In addition to meat pairings, consider foods with richer sauces or more vibrant flavors.



Region
Mendoza -
Luján de Cuyo

405 FIRST FLEET SHIRAZ

Country : Australia
Grapes : 100% Shiraz
Region : South-Eastern Australia
Taste : Mulberry and plum fruit mixes with spice on the smooth-textured palate, making this a versatile accompaniment to food.

Shiraz pairs really well with lamb and goat. The jammy flavors of Shiraz go exceptionally well with plum sauces, BBQ sauce, raspberry glazes, or any marmalade type dressings on meat or poultry.



Region
South-Eastern
Australia

404 FIRST FLEET CHARDONNAY

Country : Australia
Grapes : 100% Chardonnay
Region : South-Eastern Australia
Taste : Red apple and melon fruit fills a palate that is dry yet well rounded, making this a versatile accompaniment to food.

It perfectly matches with Seafood with butter and brown-butter sauces, Sage-butter chicken, Halibut, Polenta, Chicken, especially baked chicken, fried chicken, grilled chicken, or chicken with a cream sauce



Region
South-Eastern
Australia

802 Babich Marlborough Pinot Noir

Country : New Zealand
Grapes : 100% Pinot Noir
Region : Marlborough
Taste : Aromas of smokey, dark fruit are followed on the palate by notes of strawberries and plums. The mid-palate introduces flavours of dried herbs and earth with a touch of caramel. The tannins are supple and well rounded, perfectly complementing the medium weight and subtle acidity on the finish.

Pinot Noir pairs well with a wide range of foods—fruitier versions make a great match with salmon or other fatty fish, roasted chicken or pasta dishes



Region
Marlborough

801 Featherdrop Sauvignon Blanc

Country : New Zealand
Grapes : 100% Sauvignon Blanc
Region : Marlborough
Taste : Lively aromas of gooseberry, passionfruit, grapefruit and crisp red capsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.

Sauvignon Blanc is a crisp and herbaceous white wine that pairs best with anything light and/or herbily, such as chicken, pork, fish, shellfish, ceviche, asparagus, focaccia, salad, bruschetta, cheese and vegetarian cuisine.



Region
Marlborough

603 Niel Joubert Pinotage

Country : South Africa
Grapes : 100% Pinotage
Region : Paarl
Taste : Smooth berry fruit with hints of banana and herbs leads to a medium-full, spicy palate with impressive balance and richness.



It matches best with meats like venison, goat, and lamb. Also, it pairs with beef, lamb kebabs, burgers, and grilled pork chops



Region
Paarl

602 Neil Joubert Chenin Blanc

Country : South Africa
Grapes : 100% Chenin Blanc
Region : Paarl
Taste : Very attractive nose with lots of tropical fruits such as pineapple, guava and citrus fruit, carrying on to the crisp, refreshing palate.



It perfectly matches with lighter meats like veal and pork work very well here, along with richer seafood dishes and soft cheeses.



Region
Paarl

904 Beringer White Zinfandel Rose

Country : USA
Grapes : 100% Zinfandel
Region : California
Taste : Fruity aromas and flavours of ripe strawberries and some spicy clove nutmeg notes. Soft, well-rounded palate, in a medium style.



Zinfandel wine is happiest when paired with anything from the meat aisle, from barbeque pork ribs, leg of lamb or a big, hearty meal



Region
California

SAUVIGNON BLANC

Sauvignon Blanc is considered as an aromatic grape and its presence in wines is easily recognizable thanks to the richness and variety of aromas. The aromatic characteristics of Sauvignon are strongly influenced by three main factors - certainly applicable to any other grape - and that greatly affect its personality. Sauvignon Blanc is considered as an aromatic grape and its presence in wines is easily recognizable thanks to the richness and variety of aromas. The aromatic characteristics of Sauvignon are strongly influenced by three main factors - certainly applicable to any other grape - and that greatly affect its personality.

KALECİK KARASI

Kalecik Karasi (sometimes abbreviated to "KK") is a dark skinned Turkish grape variety used in the production of light- to medium bodied red wines. These are often regarded as the country's finest.

Kalecik Karasi is still largely unknown outside Turkey. Reflecting its demographic makeup Germany (in which people of Turkish origin make up the largest portion of the non-ethnic Germans) is the main export market, though the wines are beginning to appear in other European countries, as well as the UK and USA. The variety is primarily grown in north-central Turkey, an area rich in viticultural history. It seems most likely that Kalecik Karasi derived its name from the town of Kalecik in the Ankara Province.

EMİR

Emir is a light-skinned grape variety indigenous to Anatolia in central Turkey. Its name is a Turkish word for "order" or "command", which is thought to stem from the wine's popularity at the tables of aristocracy since Roman times. Still wines tend to be crisp light and quite delicate, with flavors of green apple, citrus and pear. Most wines made from Emir are intended for early consumption, and do not tend to marry well with oak. Emir's high acidity makes it suitable for sparkling wine production as well. That style that is becoming more popular among Turkish producers.

YENİ RAKI 1937

WORLD'S NO:1 ANISEED SPIRIT

500 YEARS OF TRADITION

From the first drop 500 years ago raki has been part of a proud history that is born out of a true and honest way of life. The alcoholic beverage called raki has an origin that extends back to around 2000 B.C., to Anatolia's wine culture. The people of Anatolia developed and perfected a new craft over the centuries; distilling alcohol they obtained by fermenting grapes. As we explore raki's past, we arrive at the story of how their knowledge gave rise to the powerful, aniseed-scented drink we know today.* Unlike any other drink in the world, raki is a drink with an entire cuisine devoted to it. Raki serving is never a solo act. The focus of the raki table is not the food but the atmosphere of lovely conversations with friends, family, and loved ones. For further, "The Spirit of Turkey" and the "Raki&Fish: A Mediterranean Seafood Odyssey" are the perfect sources for detailed information about the raki culture.

YENİ RAKI

The Balanced Harmony of Fresh Grapes and Raisins

The world's most produced and popular raki, Yeni Raki, which proudly represents a 500-year-old raki culture, is produced by processing carefully selected fresh and dried grapes from Turkey. Yeni Raki achieves perfection by adding high-quality aniseed to suma obtained from a well-balanced mixture of dried and fresh grapes. Yeni Raki, which gives a name and life to a unique culture, has an alcohol content of 45%.

Food Pairing: It perfectly matches with different mezzes and main dishes of Turkish cuisine.
-70cl, 35cl, 20cl

YENİ RAKI YENİ SERİ

Smooth Taste of the First Harvest Aniseed

The unique flavour of Yeni Raki Yeni Seri is obtained by processing carefully selected fresh and dried grapes with the first aniseed harvest. Its smooth taste comes from the freshest and most delicious aniseeds of the season. Yeni Raki Yeni Seri, which promises the indefinable pleasure of raki with every sip, has an alcohol content of 45%.

Food Pairing: It especially goes well with cold and herby mezzes.

Tasting Notes: licorice root, black pepper, clove, fresh anise, mint, muscat, mahaleb, menthol, fresh, resin, pine, floral, dried flowers, raisins, fresh grapes, nuts, walnuts.
-70cl, 35cl



USTALARIN KARIŞIMI

Blended Aromas of Yeni Raki Family Brewed for Extra 30 Days for a Mellow Taste

Yeni Raki Ustaların Karışımı offers a perfect balance of the traditional taste of Yeni Raki, which stands as the definition of raki by itself; the aromatic flavour of Yeni Raki Yeni Seri from the first-harvest aniseed, and the intense aroma of Yeni Raki L, matured in special oak barrels. Yeni Raki Ustaların Karışımı is brewed for extra 30 days for its mellow aroma and has an alcohol content of 45.5%.

Food Pairing: Perfectly matches with cold mezzes and fish dishes.

Tasting Notes: licorice root, black pepper, clove, fresh anise, mint, raisins, caramel, dried fruit, pine, menthol, spacious
70cl



ALA SERİSİ

Raisin Raki, Tripled Distilled and Matured in Oak Barrels

Carefully selected grapes of the highest quality are sun-dried. Nature's generous flavours are stored in the dried grapes. It is distilled 3 times and then matured in special oak barrels to make the taste mellow. Intense anise flavours, aromas and high alcohol content ensure a more balanced and long-lasting taste. Yeni Raki L, which offers a unique raki experience, has an alcohol content of 47%.

Food Pairing: Matches with spicy warm starters and main dishes including red meat.

Tasting Notes: raisins, caramel, dried fruit, licorice root, black pepper, cloves, fresh anise, gum mastic, sweetish odor, dried flower, floral, pine, menthol, spacious
-70cl, 35cl, 20cl



UZUN DEMLEME

Turkey's First Craft Raki

The "craft" technique highlights knowledge, mastery, and patience in drink production and Yeni Raki is proudly introducing 'craft' to the raki category. By delicately employing the drop by drop distillation method, we combine 100% fresh grapes and carefully selected aniseeds with the unique spirit of copper pot stills, without adding sugar.

Suma distillation followed by 4 more copper pot still distillations with an extended time from 48 hours to 72 hours has brought the purity & smoothness of raki to its peak.

Tasting Notes: Fresh grapes, Pimpinella anisum, spices, pine, nutmeg
-70cl



%100 FRESH GRAPES

With its entire portfolio, Tekirdağ Rakısı is produced by distilling suma obtained by carefully selected fresh grapes and quality aniseed in raki pot stills using traditional methods. The portfolio consists of Tekirdağ Rakısı, Tekirdağ Rakısı Gold Series, Tekirdağ Rakısı Gold Series Reserve, Tekirdağ Rakısı No:10. Tekirdağ Rakısı, which has won the appreciation of all raki lovers with its portfolio, has balanced aniseed scent and smooth taste. Tekirdağ Raki Gold Series takes its rich taste and unique golden color from oak barrel maturation. Triple distilled Tekirdağ Rakısı No:10, produced by the raki masters through the distillation of suma from 100% fresh grapes and aniseed in the historic hand-crafted award-winning copper pot still "No:10"



TEKİRDAĞ RAKI

100% Fresh Grapes Distilled in Copper pot still

It is produced by distilling suma obtained from carefully selected fresh grapes together with high-quality aniseeds in traditional raki alembics. It has a smooth taste and a balanced anise aroma. Tekirdağ Raki is made from 100 % fresh grapes and has an alcohol content of 45%.

Food Pairing: Perfectly matches both cold mezzes and main dishes.

Tasting Notes: fresh grape, green apple, tropical fruit, fruit, softness, floral scents, floral, anise, resinous, menthol, fresh
-70cl, 35cl, 20cl



TEKİRDAĞ RAKI GOLD SERİSİ

100% Fresh Grapes Matured in Oak Barrels

Tekirdağ Raki Gold Series is produced by distilling the suma obtained from the best fresh grapes, together with high-quality aniseeds in raki alembics. Gold Series, distilled in copper pot still, is matured in high-quality oak barrels which give it its golden colour and unique taste. Tekirdağ Raki Gold Series, which has become legendary with its golden coloured drops, has an alcohol content of 45%.

Food Pairing: Can be consumed with main dishes as well straight as digestive.

Tasting Notes: oak, vanilla, fresh grape, green apple, tropical fruit, fruity, softness, floral scents, floral, resinous, menthol, fresh
-70cl, 35cl, 20cl



MADE FROM 100% FRESH GRAPES

TEKİRDAĞ RAKI TRAKYA SERİSİ

Mellow & Smooth Taste of Thracian Grapes

Suma obtained from the most special Thracian grapes is mixed with high-quality aniseeds to create an indefinable flavour. It is characterized by a mellow, smooth taste. Tekirdağ Raki Trakya Series, which has a special place among raki-lovers, has an alcohol content of 45%.

Food Pairing: It perfectly suits with main courses as well as being digestive with desserts.

Food Pairing: Can be consumed with mezzes with olive oil and as an appetizer before dining
-70cl, 35cl



TEKİRDAĞ RAKI NO:10

From the Historic and Handcrafted Copper pot still No:10 Tekirdağ Raki No:10 is produced by Turkey's best fresh grapes and good quality aniseeds in the historical, handmade No: 10 raki alembic. It is distilled 3 times. Tekirdağ Raki No: 10, which is a 100% fresh grape raki, is characterized by its intense whiteness when mixed with water due to the high anise content. It has a mild, velvety and aromatic taste and fruity aromas. Tekirdağ Raki No: 10, which comes in an exclusive handmade copper alembic, has an alcohol content of 47.5%.

Food Pairing: It can be consumed as appetizer or digestive as well as with mezzes with yoghurt and grilled dishes.

Tasting Notes: fresh grape, green apple, tropical fruit, fruity, softness, Full-bodiedness, floral scents, floral, anise, resinous, menthol, fresh
-70cl

EFE



EFE GREEN FRESH GRAPES

First ever raki made from fresh grapes. 100% of the spirits used in its production comes from fresh grapes. Efe Fresh Grapes Raki was chosen one of the coolest of 14 brands by CoolBrands Turkey in 2007, and it won the Double Gold Medal at the 2010 San Francisco World Spirit Competition. Its spirit, which stands out with its balanced aniseed and purity, gives it a unique smooth taste. It is matured for at least 90 days.

45% alcohol by volume

- 70cl
- 35cl
- 20cl



EFE BLUE CLASSIC

It is Turkey's first private sector and blend raki, blended with Efe Fresh Grapes and Efe Triple Distilled to bring its balance of taste to perfection. Produced from Anatolian grapes and aniseed. The recipe was prepared according to the sample batch selected by Aydin Boysan, renowned Turkish raki connoisseur. With its rich grape spirit and aniseed flavors, it is a symbol of high quality classic raki. It has been matured for at least 70 days.

45% alcohol by volume

- 70cl
- 35cl



EFE SARI ZEYBEK

Renowned among raki lovers for years, Sari Zeybek created a more distinctive flavor while preserving its original recipe by improving barrel maturation to 6 months and not adding any sugar during the production process. It now appears on shelves as Sari Zeybek Original. It is double distilled in copper alembics for a more unique, refined, and smooth flavor. Aniseed from Tefenni region added during the copper alembic distillation gives it a more distinctive aroma. Sari Zeybek Original is gluten free and produced with no added sugar to preserve the natural flavor of 100% Aegean grapes. Sari Zeybek Original was matured in oak barrels for 6 months to fortify its unique raki flavor from 100% grape spirits and aniseed with the character of the barrels.

- 70cl
- 35cl



EFE BLACK

The first ever raki to be triple distilled in copper alembics, it is handcrafted using 100% grape spirits from Anatolian grapes. Its aroma is enhanced by adding aniseed during each distillation. To ensure the highest quality, it is balanced with spring water brought specially from Bozdağ mountain. With further purification of the spirit, during each distillation phase, middle part which is called heart or göbek (meaning belly in Turkish) is taken. At the end of triple distillation, heart of the heart of the heart is obtained; hence it becomes raki from the center of the heart. With its smooth characteristics and aniseed flavor that makes it Efe Triple Distilled unique, it is the choice of those who seek the taste of both classic and highest quality raki. It has matured for at least 100 days.

- 47% alcohol by volume.
- 70cl



EFE GOLD

Efe Gold, which has quickly become the most preferred brand of the Efe portfolio, has been sought after at raki tables since its launch and brings joy to conversations with its consistency and taste. Produced from Anatolian grapes and aniseed, Efe Gold is matured in oak barrels for at least 120 days. Its distinctive color and aromas come from oak barrels and it takes on a smooth consistency. It is produced without added sugar.

45% alcohol by volume.

- 70cl
- 35cl
- 20cl



EFE GÖBEK

Efe Göbek rakı, which uses fresh grape spirits in its production, is made only from the middle part of distillation phase which is called heart or göbek - meaning belly in Turkish. While the heart used for production in standard rakı is 65% of the alembic's capacity, Efe Göbek Rakı is produced from a carefully selected 40% of the alembic. No sugar was added during production. It has matured for at least 120 days before being bottled. Efe Göbek Rakı offers a smooth and rich taste in the palette thanks to its unique recipe and making process.
45% alcohol by volume.
- 70cl
- 35cl



EFE SINGLE ALEMBIC

The first rakı distilled using a nano copper alembic which has self-cleaning features and purifies substances that negatively affect flavor. 100% of the spirits used in its production comes from the best fresh grapes from the Aegean region. It is handcrafted by master distiller using 99% pure aniseed and distilled in a designated single nano copper alembic then matured for at least 120 days. Original packaging design is crafted by Claessens Design, one of the world's leading packaging design agencies.
45% alcohol by volume.
- 70cl



EFE TRADITIONAL

It is first rakı made from spirits distilled only in copper alembics. It is distilled following the traditional method under the supervision of the master distiller at every stage of its production, to enhance a rich grape flavor and unique taste. 100% of the spirits used in its production is obtained from fresh grapes. It has matured for at least 90 days.
45% alcohol by volume.
- 70cl



EFE 5 YEARS OLD

The first rakı to be aged in oak barrels, Efe 5 Year Old ages for 5 years in oak barrels which have been sealed by a notary. It was produced by double distilling 100% grape spirits with aniseed in copper alembics. It has a unique color from the oak barrels, as well as very special aromas from the oak. It is produced with the highest quality grapes and aniseed from Anatolia. All products are individually hand bottled, with only limited number of bottles produced each year. It can be served either neat, with ice, or with water and ice.
45% alcohol by volume.
- 70cl



GRAPE GIRL AND MORE...

UZUM KIZI
Lorem ipsum
- 70cl

EFES
THE MEDITERRANEAN BEER

Slow down
**ENJOY THE
MEDITERRANEAN**

WE ALWAYS RESPECT OUR ROOTS

The Efes name comes from Ephesus, one of the most important ancient Mediterranean cities, the ruins of which lie in western Turkey. As the name itself, mentality and brewing perspectives remain strongly bound to Mediterranean roots.

BECAUSE WE CHOOSE TO BE

We don't just embrace the Mediterranean lifestyle with a cheerful, cozy, spontaneous, passionate & sociable mindset, we also embrace the colors of it. Our blue comes from the immense Mediterranean Sea, green from the mesmerizing nature and yellow from the glorious sun and golden sands of many beautiful beaches.

WE LIVE WITH PASSION.

Born in sunny, lively, full of fun Mediterranean country of beautiful beaches and sea, Efes products are passionately and proudly brewed through an all-natural process with only premium quality ingredients.

Over the years, Anadolu EFES company brands has been rewarded 100+ Quality and Taste awards, 83 of which belong to EFES beers.



Efes Beer Bottle 33cl
24x33cl
Alc.: 5.0%
Shelf Life: 12 Months
72 Cases in 1 Pallets



Efes Beer Bottle 50cl
20x50cl
Alc.: 5.0%
Shelf Life: 12 Months
90 Cases in 1 Pallet



Efes Beer Cans 50 cl
24x50 cl.
Alc.: 5.0%
Shelf Life: 12 Months
90 Cases in 1 Pallet



Efes Beer Draft Bottle 50 cl
12x50 cl.
Alc.: 5.0%
Shelf Life: 9 Months
98 Cases in 1 Pallet



Efes Beer Steinle in Bottles 50 cl
20x50 cl.
Alc.: 5.0%
Shelf Life: 12 Months
72 Cases in 1 Pallet



Bomonti Beer Bottles 50 cl
20x50cl
Alc.: 4.5%
Shelf Life: 12 Months
77 Cases in 1 Pallet



Bomonti Unfiltered Beer Bottles 50cl
20x50cl
Alc.: 4.5%
Shelf Life: 9 Months
77 Cases in 1 Pallet



Efes Draft Beer Cans 50 cl
24x50 cl.
Alc.: 5.0%
Shelf Life: 9 Months
90 Cases in 1 Pallet



Efes Beer Draught KEG 30 lt
1x30 lt. KEG
Alc.: 4.8%
Shelf Life: 6 Months
40 Cases in 1 Pallet



TEES LIMITED
UNIT1-8, CENTENARY
INDUSTIAL ESTATE
JEFFREYS ROAD,
ENFIELD
EN3 7UD, UK

