

WHITE WINES

	175ml	Bottle
Ancyra Narince	7.5	26

Ancyra Narince, produced from the grapes grown in Tokat, is a concentrated, elegant and well balanced wine with rich citrus and white flower aromas. Pronounced with fresh citrus and white flower aromas. Elegant and well balanced with a good acidity and persistency. This wine is best served at 6-8° C and perfectly matches with seashells, octopus salad, grilled chicken and fish, lightly sauced pasta and fresh cheeses.

Selection White Narince Emir 38

Selection Narince-Emir is first produced in honor of the 60th anniversary of Kavaklıdere Wines in 1988. It is a blend wine which reveals the strong and rich character of the grape varieties "Narince" and "Emir". The grapes "Narince" and "Emir", selected from the best vineyards of Tokat and Cappadocia, Rich with white and citrus fruit aromas; buttery and vanilla notes. Elegant, creamy, concentrated and long with mineral notes. Selection Narince-Emir is best when served at 8-9° C and perfectly matches with grilled and steamed fishes, sea food, pastas and hard cheeses.

Egeo Sauvignon Blanc 38

Egeo Sauvignon Blanc is produced from the noble white grape variety "Sauvignon Blanc" that is grown in Denizli region. Intense with fresh tropical aromas and notes of green pepper. Well-balanced with a good minerality and persistent flavors; crispy and large. It is best when served at 6-8°C and perfectly matches with grilled white meats, shellfishes, sushi, sea food, pastas and goat cheese.

Cotes d'Avanos Narince Chardonnay 71

Côtes d'Avanos Chardonnay-Narince is made from Chardonnay and Narince grapes and grown in Cappadocia Côtes d'Avanos Vineyard. Complex with aromas of citrus fruits, white flowers, and elegant oak tones. Full and elegant with a rich surprise and a creamy structure together with its minerality, long-lasting taste. This premium wine is to be served at 9 – 10C and a perfect match for stewed or steamed fish, shellfish, pasta with white sauce and chicken.

ROSÉ WINES

Egeo Rosé 9 32

Egeo Rose, is produced from the grapes Çal Karası, Syrah and Grenache which are grown in Denizli and Pendore Vineyards. Pronounced with fresh red fruit aromas like raspberry, strawberry and hints of cherry candy. Persistent with rich flavors and well-structured with its minerality. Egeo Rose is a mouth filling round rose wine with its crispy acidity and persistent flavors. It is recommended to be served at 7-8°C and matches perfectly with sea shells, grilled fish, tomato and sweet-sour sauced chicken and pastas.

RED WINES

	175ml	Bottle
Ancyra Kalecik Karasi	7.5	26

Ancyra Kalecik Karasi, 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. Intense and expressive with flower and red fruit aromas. Delicious with intense fruit flavors, well balanced and elegant with soft tannins. This wine is best served at 15-17 °C and matches perfectly with lightly sauced pizzas, pastas, red meat dishes and fresh cheeses.

Selection Red Okuzgozu Bogazkere 38

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. An attentive vinification method is applied to Öküzgözü and Boğazkere grapes selected carefully from the best vineyards of Elazığ and Diyarbakır, to reveal the characters of the grapes. Complex with dried red fruits, spice aromas, tobacco and leathery notes. Full-bodied with persistent flavors, integrated oak notes and strong ripe tannins, lively. It is best served at 17-18° C and matches perfectly with spicy sauced red meat dishes, T-bone steak, spaghetti Carbonara and hard yellow cheeses.

Egeo Syrah 42

Egeo Syrah, produced from Syrah grapes grown in Aegean region, is a full bodied and complex wine, with a potential to be aged further. Sweet spice, olive and dark red fruit aromas with integrated oak notes. Full-bodied, persistent flavors and long with ripe tannins. This wine having a good integration of oak with its strong ripe tannins and pronounced acidity, is recommended to be served at 17-18 °C. It perfectly matches with spicy and sauced veal dishes, spice marinated red meat grills, game and strong cheeses.

Pendore Okuzgozu 74

Pendore vineyard is located near the town Kemaliye in the Aegean Region. The name Pendore comes from the Latin "pence horyos", which means "five villages", where the Lydians anciently lived. Dark red fruit and spicy aromas with integrated oak notes. Deep with its ripe tannins, full bodied and long lasting with its pronounced acidity and well entegrated oak flavours. This premium wine is produced in limited quantity with numerated bottles. It is recommended to be served at 17-18 °C and perfectly matches with grilled red meat, game, stewed meat and hard cheeses.