



KAVAKLIDERE®

S I N C E 1 9 2 9

ENGLISH

En güzel bağlara



Kavaklıdere Wines, established in 1929 as the first private sector wine producer in Turkey, remains to be leader with the 3rd generation who runs the family business. Kavaklıdere aims sustainable high quality wines by promoting Turkish indigenous grape varieties and also growing international grape varieties in different terroirs of Turkey. Kavaklıdere Wines owns a total of 652 hectares of vineyards in seven different sub- regions in the Aegean, Central Anatolia and Eastern Anatolia regions. The total storage capacity of the company is 19.5 million liters with three different wineries in Ankara -Akyurt (1987), Cappadocia -Cötes d'Avanos (2003) and Aegean -Pendore (2005). The company has a wide product range including 68 different wines in 29 brands and offer to consumers all type of products in terms of wine style and segmentation from entry level to the most premium and signature wines.

Since 2009, worldwide famous wine consultant Stéphane Derenencourt and his team are consulting the company. Currently, Kavaklıdere Wines exports %20 of its production to 30 countries and has 3 branches abroad – Belgium - Germany and Holland. By adopting a vision of becoming a global player in the world wine industry, Kavaklıdere Wines owned two wineries and vineyards which are named Château La Croix Lartigue and Château Claud Bellevue in France, Castillon Côtes de Bordeaux at the beginning of 2016 with the guidance of Stéphane Derenencourt. And so, has begun the story of Kavaklıdere in Castillon Côtes de Bordeaux under the brand Maison Kavaklıdere. Finally, in the international wine competitions, Kavaklıdere Wines won nearly 1500 medals so far and continue to add new success on existing achievements in the wine world, both with its production in Turkey and in France.



Signature

1929



KAVAKLIDERE 1929

Dry

Kavaklıdere 1929 is a special production, which is produced for our 90th year; and in remembrance of our wine passion. Therefore, it were produced as only 3.694 bottles; and it includes %100 Cabernet Franc Grapes, which grows in Denizli-Güney / Aegean Vineyards. It is carefully grown in calcareous soil, single vineyard principle and microviniculture here.

This vineyard is located between continental and mediterranean climates, and it shows that, grapes, which belong to 2019 vintage, impressed from both ground rainfall and temperature distribution. All these stated qualities bring to balanced and ripe grapes. During production process, grapes never get harmed, as pump isn't used. They are involved in steel tanks by gravity method and in addition to this, each grape is carefully processed with "pigeage" method. Matured for 11 months in French oak barrels.

Owing to calcareous soil, characteristics of wine is formed as persistent, elegant; and lively. It is best served at 17-18°C and matches perfectly with spicy sauced red meats, game and aged strong cheeses.



-  Cabernet Franc
-  Garnet with pale ruby tints
-  Expressive with dark forest fruit aromas, complex with integrated oak notes followed by leather, tobacco and licorice notes.
-  Well integrated with ripe and strong tannins, rich flavors and a salty finish.
-  Matured for 11 months in French oak barrels.

 Mundus Vini Spring Tasting 2021, Gold
Concours Mondial de Bruxelles 2021, Silver
International Wine Challenge 2021, Silver
AWC Vienna 2021, Silver
International Wine & Spirit Competition 2021, Bronze
Decanter 2021, Bronze



MÉTHODE TRADITIONNELLE BLANC DE BLANCS

Brut Nature

Côtes d'Avanos Méthode Traditionnelle Blanc de Blancs, the first sparkling wine of Cappadocia, is produced in the honor of our 90th anniversary, by using the "méthode champenoise". As a blend Emir, the noble grape of Cappadocia, and Chardonnay, the essential grape of Champagne, this precious wine brings integrates the tradition with innovation. It brings along all the elegance of the cool 2017 vintage to your taste buds, with its rich minerality, fine persistent bubbles and charming aromas.

With a philosophy to create a unique wine adhered to its terroir, Côtes d'Avanos Traditionnelle 2017 uses a combination of traditional rituals together with modern methods. It has calmly completed its second fermentation in the bottle. After being matured on the lees for 34 months, it has been riddled, disgorged, and then left to rest the final maturation. All these attentive stages, results in a very pleasant complexity such as brioche aromas, nutty notes, and an elegant texture.

It perfectly matches with lobster, oysters and other seashells, white meats, sushi, Camembert and Brie-like fatty cheeses. Recommended to be served at 8-10°C.

 Feminalise Wine Competition 2020, Gold
Monde Selection 2020, Gold
Mundus Vini Spring Tasting 2021, Gold
Concours Mondial de Bruxelles 2020, Silver
Decanter 2020, Silver
International Wine Challenge Tranche 2 2020, Bronze

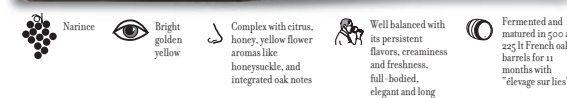
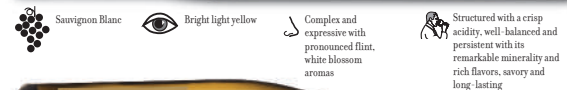


SAUVIGNON BLANC

Dry

Côtes d'Avanos Sauvignon Blanc is produced from Sauvignon Blanc grapes grown in Cappadocia Côtes d'Avanos Vineyard. The high temperature difference between day and night, encourages good maturity, high acidity and rich aromatic profile. The vineyard is designed in chateau style by gravity system (transfer of grapes by gravity, without any pumping equipment, thus causing no bruises). This wine is produced in limited quantity with numerated bottles. Côtes d'Avanos Sauvignon Blanc is kept on its lees (élevage sur lies) and it significantly reflects its terroir. It perfectly matches with oyster, scallop and other seashells, tartar sauced fishes, sea food linguini and goat cheese. Recommended to be served at 6-8°C.

 AWC Vienna 2021, Bronze



NARINCE

Dry

Côtes d'Avanos Narince is produced from Narince grapes grown in Cappadocia Côtes d'Avanos Vineyard. The high temperature difference between day and night encourages good maturity, good acidity and the aromatic structure. Grown at a low yield (30 hl/ha) and harvested by hand at optimum maturity, Narince grapes are processed with a gravity system (transfer of grapes by gravity, without any pumping equipment, thus causing no bruises). This wine is produced in limited quantity with numerated bottles. This premium wine perfectly matches with steamed fish, pasta with white sauce and white meat and soft yellow cheeses. It is best when served at 6-8°C.

 Mundus Vini Spring Tasting 2020, Gold
Alliance du Monde 2021, Gold
Int. Wine Challenge 2021, Silver
AWC Vienna 2021, Silver
Decanter 2021, Silver
Int. Wine and Spirit Competition 2021, Bronze

 Best of Show Turkey



CHARDONNAY

Dry

Côtes d'Avanos Chardonnay is produced from Chardonnay grapes grown in Cappadocia Côtes d'Avanos Vineyard. Chardonnay grapes are processed with a gravity system (transfer of grapes by gravity, without any pumping equipment, thus causing no bruises) in Côtes d'Avanos Vineyard, which has Château style production. The high temperature difference between day and night encourages good maturity, good acidity and the aromatic structure. This terroir wine is produced in limited quantity with numerated bottles. It perfectly matches with saused or steamed fish, shellfish, pasta with white sauce and chicken. It is best when served at 8-9°C.

Alliance du Monde 2021, Gold
 Concours Mondial de Bruxelles 2021, Gold
 Decanter, Silver
 Int. Wine and Spirit Competition 2021, Silver
 Int. Wine Challenge 2021, Bronze
 AWC Vienna 2021, Bronze



Chardonnay



Bright golden yellow



Rich with fresh tropical fruit and white flower aromas, complex with notes of honey and vanilla



Full-bodied and elegant, surprising minerality with a creamy structure and persistent flavors



Fermented and matured for 7 months in 225 and 500 lt French oak barrels with "élevage sur lies"



Tempranillo



Deep garnet with ruby tints



Rich with dry red fruit and tobacco aromas



Full-bodied with strong tannins, long with its deep and salted end



Matured for 13 months in 225 lt and 500 lt French oak barrels.



TEMPRANILLO

Dry

Côtes d'Avanos Tempranillo is the first red wine of Cappadocia Côtes d'Avanos Vineyard. The vineyard is 950m above the 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. Tempranillo grapes are processed with gravity system (transfer of grapes by gravity, without any pumping equipment, thus causing no bruises). This terroir wine is produced in limited quantity with numerated bottles. It perfectly matches with spicy sauced red meat, game and smoked strong cheeses. It is best when served at 18-19°C.

AWC Vienna 2021, Silver
 Int. Wine and Spirit Competition 2021, Bronze
 Int. Wine Challenge 2021, Bronze
 Decanter 2021, Bronze

Château Serie

Premium



EMİR

Dry

Emir Grapes, which grow with microviniculture in our Côtes d'Avanos Vineyards, are harvested by hand in night. Due to this chillness, wine gets its minerality characteristic feature. Our production is made with Chateau style in this cellar; and each parcel is separately handled for preserve its dynamics. In this way, only the best parcels are choosed for wine.

We bring together with you under the label, which indicates fascinating and volcanic soils of Cappadocia, Kavaklıdere Emir invites you to deepness of this soils.

Under the thumb of powerful and concentrated year, it is intense with striking minerality, steely vitality and long-lasting with white blossom aromas

It is best served at 6-8°C and perfectly matches with clam, mussel, old cheeses, mayonnaise souced salads, vegan sandwiches.



Emir



Bright light yellow



Remarkable with fresh and white blossom aromas



Intense with striking minerality, steely vitality and long-lasting



Pendore Vineyards are located near the Kemaliye village, the name Pendore is derived from the Greek "Pence Horyos", which means "five villages". The tradition of viniculture in these vineyards near Sardis, the ancient Lydian city of Anatolia renowned for its wealth, is being revived by Kavaklıdere Wines. Pendore vineyards consist of 213 ha and the largest contiguous vineyards in Turkey. The grapes are grown with a low yield approach in vineyards located in a special micro-climate created by the intersection of Medditerranean climate with a continental climate.





Cabernet Sauvignon,
Cabernet Franc,
Syrah



Garnet with
light red
tints



Rich with spice,
dry mint, dried
sour cherry and
damson aromas



Full-bodied
and vital,
persistent and
long lasting
with its ripe
tannins



Matured for 12
months in 225 lt
and 500 lt French
oak barrels.



Feminalise Wine Competition 2021, Silver
Int. Wine and Spirit Competition 2021, Silver
Decanter 2021, Silver
AWC Vienna 2021, Silver
Int. Wine Challenge 2021, Commended



HARMONIE

Dry

We started to planting of our Pendore Vineyards in the beginning of 2000s, and from day to this, it always brings delicious, varietal (monosepage) tastes to us. Now, these improving vineyards, fill our glasses in harmony of Cabernet Sauvignon, Syrah and Cabernet Franc.

These grapes are grown in with low yield in 350 meters high, clayed soil; are harvested by hand early in the morning. After this, they are processed with gravity method and graceful vinification in cellar, which is located near the vineyard. Thus they can preserve their characteristic.

It is produced as limited and enumerated and best served at 15-17°C. It perfectly matches with spicy red meats, wine sauced stew and deli meats.



SYRAH

Dry

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). This premium wine, produced in limited quantity with numerated bottles, is recommended to be decanted for a while and then to be served at 16-18°C. It perfectly matches with grilled red meat, spicy sauced red meat and game, casseroles and hard cheeses like Kars gruyere, gouda and emmantel.



AWC Vienna 2021, Gold
Feminalise Wine Competition 2021, Gold
Mundus Vini Summer Tasting 2021, Gold
Concours Mondial de Bruxelles 2021, Silver
Decanter 2021, Silver
Int. Wine and Spirit Competition 2021, Silver
Int. Wine Challenge 2021, Bronze



Syrah



Dark garnet
with garnet
tints



Leather, tobacco,
black olive and dark
red fruit aromas;
complex with intense
spice notes



Full-bodied, deep
with ripe tannins
and persistent
flavors, long



Matured for 11
months in 225 lt
French oak barrels.



Öküzgözü



Bright garnet
with ruby
tints



Dark red forest
fruit and floral
aromas with
integrated oak
notes



Deep with its ripe
tannins, full bodied,
pronounced acidity, and
long lasting with well
entegrated oak aromas.



Matured in 225 and
500 liters French
oak barrels for 9
months.



ÖKÜZGÖZÜ

Dry

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 received with gravity system (transfer of grapes by gravity, without any pumping equipment, thus causing no bruises and processed gently). We also make Château style production in our Pendore wine cellar. This premium wine is produced in limited quantity with numerated bottles. It is recommended to be served at 17-18°C and ideal temperature for storage is 12-15°C. It perfectly matches with grilled red meat, game, stewed meat and hard cheeses.



AWC Vienna 2021, Gold
Mundus Vini 2021, Gold
Decanter 2021, Silver
nt. Wine and Spirit Competition 2021, Bronze
Int. Wine Challenge 2021, Commended



It is recommended to serve with Kavaklıdere
Riedel Öküzgözü glass.



Bornova Misketi



Bright yellow



Attractive with
bergamot, lemon
blossom and jasmin
aromas



Persistent with attractive
flavors, and long with its
minerality



Int. Wine and Spirit Competition 2021, Silver
AWC Vienna 2021, Bronze
Decanter 2021, Bronze
Int. Wine Challenge 2021, Bronze



KAVAKLIDERE MISKET

Dry

Bornova Misketi 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, recieved by gravity system in the cellar nearby, we are processed seperately and only the best ones within are selected for this unique wine. We also make Château style production in our Pendore wine cellar.

A complementary bottle and label are choosen to reflect the expressive aromatic profile and the elegance of Kavaklıdere Misket, with relatively cold and rainy conditions, enriches the charming character, and offers you such a flower field to be discovered, followed by bergamot, basil, white flower notes like daisies and an elegant palate with a remarkable consistency.

Kavaklıdere Misket perfectly matches with appetizers and also salmon carpaccio, roasted duck with orange, sweet and sour chicken, shellfish and sushi during your special moments. It is best when served at 6-8°C. Ideal temperature for storage is also 12-20°C.



PRESTIGE



Kalecik Karası, Öküzgözü, and Boğazkere Turkish indigenous grape varieties take their rightful place as first monosepage production in Turkey in Prestige Series, which faithfully reflect their potential and characteristics of their terroirs with a history of hundreds of years in Anatolia. Kalecik Karası its name comes from its homeland Kalecik, located northeast of Ankara, and it has its own aroma profile and elegant style. Boğazkere meaning "throat burner" strikes with its strong tannins and full bodied structure. Öküzgözü meaning "bull's eye" with complex aroma profile, soft tannins, lively acidity and full bodied structure. Here are the values of Turkish terroirs.

PRESTIGE

Anatolian Treasures





KALECIK KARASI

Dry

Kalecik Karası is prestigious grape variety of Anatolia, known for its elegant tannins, deep aromas and good aging potential. Kavaklıdere was enthusiastic about rebuilding the reputation of this variety, supported by a serious research background, and in 1989 it was the first producer to represent it as a premium varietal wine (in the Prestige Brand), with respect to its stylish character. It is limited production and has numbered bottles. Prestige Kalecik Karası is best when served at 16-17°C and perfectly matches with grilled lamb, lamb tandoori, steak tartare and porcini risotto.



Feminalise Wine Competition 2021, Gold
AWC Vienna 2021, Silver
Int. Wine and Spirit Competition 2021, Bronze
Int. Wine Challenge 2021, Commended



Kalecik Karası



Ruby with light red tints



Complex with dried red fruits, sweet spice aromas and integrated oak notes



Elegant and long with its soft and fresh tannins



Matured in 500 lt French oak barrels for 9 months.



Öküzgözü



Bright garnet with ruby tints



Complex with red dried fruit aromas like mulberry, prune, together with sweet spices, leather, and elegant oak notes like cedar



Deep with ripe tannins, full-bodied, elegant and long with persistent flavors



Matured for 13 months in 225 lt and 500 lt French oak barrels.



ÖKÜZGÖZÜ

Dry

Öküzgözü, one of the indigenous and prestigious wine grape variety used for Anatolian wine making tradition for centuries. It was firstly produced as varietal wine in 1995 and now on its well deserved place after being this production by Kavaklıdere. It is produced with Öküzgözü grapes, which are selected from the best vineyards in Elazığ and this premium wine is produced in limited quantity with numerated bottles. It matches well with grilled lamb chops, stewed meat, deli meat and strong yellow cheeses. Recommended to be served at 17-18°C.



AWC Vienna 2021, Silver
Int. Wine and Spirit Competition 2021, Silver
Mundus Vini Summer Tasting 2021, Silver
Decanter 2021, Bronze
Int. Wine Challenge 2021, Commended



It is recommended to serve with Kavaklıdere Riedel Öküzgözü glass.



BOĞAZKERE

Dry

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.

The Boğazkere grapes are selected from the best vineyards in Diyarbakır and implemented best production technique for its character. Prestige Boğazkere is produced in limited quantity with numerated bottles.

It is best when served at 17-18°C and perfectly matches with T-bone steak, spicy and sauced red meat dishes, grilled beef tenderloin, kebabs and strong cheeses.



Boğazkere



Garnet with deep ruby tints



Complex with leather, tobacco and dry red fruit aromas with earthy notes



Full-bodied with strong tannins and length



Matured in 225 and 500 liters French oak barrels for 9 months.



Int. Wine and Spirit Competition 2021, Gold
AWC Vienna 2021, Silver
Decanter 2021, Bronze
Int. Wine Challenge 2021, Commended



Kavaklıdere Wines, the first private sector wine producer in Turkey, is also the first Turkish producer which made vineyard and winery investment in Bordeaux. The investment opportunity for Kavaklıdere in the heartland of Bordeaux, was the first step for the company in becoming a global player in the international wine market. In 2016, Kavaklıdere Wines has purchased two wineries named Château La Croix Lartigue and Château Claud Bellevue. Located in Castillon Côtes de Bordeaux, Merlot and Cabernet Franc grapes are grown in total 18ha. The method of production in vineyards and the winery is traditional with new and powerful equipment. The very first vintage of Kavaklıdere in Castillon Côtes de Bordeaux, the 2016, is released on the global market under the brand "Maison Kavaklıdere".



maisonkavaklidere



chateaulacroixlartigue



chateauclaudbellevue

CHÂTEAU LA CROIX LARTIGUE

Dry

Château La Croix Lartigue is produced with 39 years old Merlot and Cabernet Franc grapes grown attentively in clay-limestone and clay-gravelly soil. Grapes grown with low yield (42 hl/ha) are harvested at optimum maturity by hand picking and they are processed in the cellar without any pumping equipment, thus causing no bruises. Château La Croix Lartigue is a deep terroir wine with complex aromas and powerful tannins. It matches perfectly with roasted duck and lamb, grilled steak with pepper sauce and strong cheeses. It is best when served at 16-17°C.

 Mundus Vini 2020 Gold
James Suckling 92/100
Yves Beck 90/100
Jeb Dunnmuck 90/100



70% Merlot,
30% Cabernet
Franc



Lively,
deep red



Complex with dry black
fruit like blackberry
and plum, with tobacco
and licorice, elegant
with floral notes like
violet



Persistent with
dense fruit aromas,
deep with powerful
tannins, and
mouthwatering
with mineral
strength



Matured for 12
months in 225 lt
French oak barrels



85% Merlot,
15% Cabernet
Franc



Deep, garnet
with ruby tints



Pronounced with
dense black fruit
flavors and roasted
notes



Long and well
balanced with its
ripe tannins



Matured for 12
months in 225 lt
French oak barrels

CHÂTEAU CLAUD - BELLEVUE

Dry

Château Claud - Bellevue, is produced with 35 years old Merlot and Cabernet Franc grapes grown attentively in clay-limestone soil. Grapes grown with low yield (35 hl/ha) are harvested at optimum maturity by hand picking and they are processed in the cellar without any pumping equipment, thus causing no bruises. Château Claud - Bellevue, is a rich fruit flavored and juicy terroir wine with matured tannins. It matches perfectly with grilled veal, pasta dishes with tomato sauce, grilled veggie wraps and medium hard cheeses. It is best when served at 16-17°C.

LA FOLIE

Dry

La Folie, is produced with 35 years old Merlot grapes grown attentively in clay-limestone soil. Grapes grown with low yield (40 hl/ha) are harvested at optimum maturity by hand picking and they are processed in the cellar without any pumping equipment, thus causing no bruises. With its persistent aromas, La Folie, is a delicious lively Bordeaux wine that will accompany any time of the day. It matches perfectly with steak with mushroom sauce, roasted chicken, pepperoni pizza and soft cheeses. It's best when served at 16-17°C.



Merlot



Dark cherry
with red tints



Live with fresh
fruit like red plum



Remarkable and
live with its
persistent aromas



30% of matured
for 12 months in
225 lt French oak
barrels



SAUVIGNON BLANC

Dry

Egeo Sauvignon Blanc is produced from the noble white grape variety "Sauvignon Blanc" that is grown in Denizli region. Egeo Sauvignon Blanc has a distinctive strong aroma character very well balanced with its crisp minerality and well built structure. It is best when served at 6-8°C and perfectly matches with grilled white meats, shellfishes, sushi, sea food, pastas and goat cheese.



Sauvignon Blanc



Bright light yellow



Pronounced with fresh tropical fruit aromas



Minerality and persistent flavors; attractive with its crispy acidity



Sauvignon Blanc



Bright yellow



Rich with elegant vanilla, and ripe stony fruits notes



Attractive with a crisp acidity, roundness and persistent flavors, long-lasting



Fermented and matured in 500 L French oak barrels for 6 months.



FUMÉ BLANC

Dry

Egeo Fumé Blanc is remarkably charming with marked citrus aromas together with the elegant vanilla and flower notes as a result of the 6 attentive months spent in 500 liter French oak barrels. Bringing together its crisp acidity and roundness as a successful contrast in an elegant palate, it carries the signs of its optimum maturity gained in the vineyard and the traces of the gentle vinification to the palates. Egeo Fumé Blanc is produced in limited quantity with numerated bottles. It is best when served at 6-8°C. It matches well with asparagus with balsamic sauce, seafood starters, shellfish, aromatic and fatty cheeses such as brie and goat cheese. Ideal temperature for storage is 12-15°C.

AWC Vienna 2021, Gold
Alliance Du Monde 2021, Silver

CHARDONNAY

Dry

Egeo Chardonnay produced from the noble white grape variety "Chardonnay" that is grown in Denizli-Güney region, is an elegant, rich, crispy wine which is both fermented and matured in 225 and 500 lt French oak barrels and in tank for 7 months.

It is best when served at 7-9°C and perfectly matches with grilled fish, shellfishes, paella and hard cheeses.



Chardonnay



Bright yellow



Rich and intense with ripe white fruit and flower aromas, together with elegant oak notes



Persistent, complex, lively acidity



Fermented and matured in 225 and 500 lt French oak barrels for 7 months.

Çal Karası,
Grenache, Syrah

Light and bright salmon pink



Pronounced with fresh red fruit aromas like, strawberry and raspberry



Persistent with rich flavors and well structured with its minerality



ROZE

Dry

Egeo Roze, is produced from the grapes Çal Karası, Grenache and Syrah, which are grown in our Aegean Vineyards. The grapes are harvested early in the morning by hand and directly pressed with "pressurage direct" method, after a short maceration in order to get the pink salmon color, rich aromas and elegant body of "Egeo Roze". Short maceration and direct pressurage are followed by débouillage and cold fermentation. Then, the wine is kept on its lees (élevage sur lies) for its persistency. Egeo Roze is a mouth filling round roze 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.

Concours Mondial de Bruxelles 2020, Gold
Decanter 2020, Silver
International Wine Challenge Tranche 2 2020, SilverMonde Selection 2020, Gold
AWC Vienna 2021, Silver



CABERNET SAUVIGNON

Dry

Egeo Cabernet Sauvignon is made from Cabernet Sauvignon grapes grown in Aegean region. As its dry red fruit and sweet spice aromas are very well integrated with fine oak notes, it is persistent and long tasting with its ripe tannins.

Egeo Cabernet Sauvignon perfectly matches with pepper steak, grilled red meats and soft cheeses like cheddar. Recommended to be served at 17-18°C.



Feminalise Wine Competition 2020, Gold
The Global Cabernet Sauvignon Masters 2020 (The Drink Business), Silver
Concours Mondial de Bruxelles 2020, Silver
International Wine Challenge Tranche 2 2020, Silver
Mundus Vini Spring 2021, Silver
AWC Vienna 2021, Silver
Decanter 2020, Bronze



Cabernet Sauvignon



Garnet with dark red tints



Rich with dried red forest fruit aromas, intense spice and integrated oak and leather notes



Ripe and strong tannins, long with its full-bodied



Matured for 11 months in French oak barrels.



Merlot



Bright garnet with dark red tints



Complex with dry red fruit and spicy aromas, leather notes



Elegant with ripe tannins, long lasting



Matured for 7 months in 225 lt French oak barrels.



MERLOT

Dry

Egeo Merlot is produced from the noble grape variety Merlot that is attentively grown in Pendore and Denizli-Güney vineyards in Aegean region. It reflects velvety structure Merlot's. It is produced as limited and enumerated.

Egeo Merlot perfectly matches with strong cheeses, deli meats and grilled lambs. It is best when served at 17-18°C.



Mundus Vini Spring 2021, Gold
AWC Vienna 2021, Silver
Challenge International du Vin 2020, Silver
Decanter 2020, Bronze
Sommelier Wine Awards 2020, Commended



SYRAH

Dry

Egeo Syrah, produced from Syrah grapes grown in Aegean region, is a full bodied and complex wine, with a potential to be aged further. It is recommended to be served at 17-18°C.

Egeo Syrah is produced as limited and enumerated and it perfectly matches with spicy and sauced veal, mutton dishes, spice marinated red meat grills, game meats and strong cheeses.



Mundus Vini Spring 2021, Golden
Int. Wine and Spirit Competition 2021, Silver
Int. Wine Challenge 2021, Silver
Decanter 2021, Silver
AWC Vienna 2021, Silver



Syrah



Dark garnet with garnet tints



Rich with black fruit, tobacco, leather and integrated oak notes



Full-bodied, persistent flavors and long with ripe tannins



Matured in 225 lt French oak barrels for 10 months.



Malbec



Bright dark ruby



Persistent with dark red fruit like damson plum, fresh spice aromas and licorice aromas



Structured and large with ripe tannins, lively and long with rich persistent flavors



Matured for 8 months in 225 lt and 500 lt French oak barrels.



MALBEC

Dry

Egeo Malbec is produced from Malbec grapes, which are well known from France and Argentina. It is grown in our Pendore vineyard. Egeo Malbec is produced as limited and enumerated. It perfectly matches with barbeque red meats, fat meats like scalloppine and Mexican spicy foods. It is best when served at 17-18°C.



Decanter 2021, Silver
AWC Vienna 2021, Silver
Int. Wine and Spirit Competition 2021, Bronze
Int. Wine Challenge 2021, Bronze



MERLOT, SYRAH, CABERNET SAUVIGNON

Dry

This "blend" wine, produced from the grapes grown in Güney vineyard of Denizli region, profoundly reflects the dynamism of our Egeo range. In 2019 vintage, we blend Merlot, Syrah and Cabernet Sauvignon to show the harmony of rich Anatolian soil and would like to represent it to your taste buds.

Perfectly matches with spicy sauced meat dishes, grilled meat, fajitas and strong cheeses. Recommended to be served at 17-18°C.



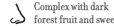
AWC Vienna 2021, Silver
Int. Wine and Spirit Competition 2021, Bronze
Int. Wine Challenge 2021, Bronze
Decanter 2021, Bronze



Merlot,
Syrah,
Cabernet
Sauvignon



Garnet with
ruby tints



Complex with dark
forest fruit and sweet
spice aromas



Concentrated and
persistent with
complex flavors
and ripe tannins



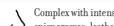
Matured for 9
months in 225 lt
French oak barrels.



Cabernet
Franc,
Merlot



Dark Ruby



Complex with intense
spicy aromas, leather
notes, and dark forest
fruits aromas



Lively and long
lasting with strong
tannins and
integrated oak
notes



Matured for 12
months in French
oak barrels.



CABERNET FRANC - MERLOT

Dry

This is the our new wine, which is made with Cabernet Franc and Merlot grapes from our Denizli – Güney Vineyards. It offers the harmony of international grapes with the Anatolian soil.

Matured for 12 months in French oak barrels. Complex with intense spicy aromas, leather notes, and dark forest fruits aromas, lively and long lasting with strong tannins and integrated oak notes. It perfectly matched with spicy and sauced meats dishes, fajitas, deli meats and strong cheeses. It is recommended to be served at 17-18°C.



NARINCE - EMİR

Dry

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, is vinified in a way respecting the characters.

It is best when served at 7-8°C and perfectly matches with grilled and steamed fishes, grilled and white sauced chickens, sea food and cheese sauced pastas.



Mundus Vini Spring Tasting 2020, Golden
AWC Vienna 2021, Silver
Int. Wine and Spirit Competition 2021, Silver
Int. Wine Challenge 2021, Commended



Narince,
Emir



Bright
golden
yellow



Striking with citrus
and white fruit
aromas; vanilla notes



Persistent,
elegant, and long
with well balanced
creamy



Matured for 11
months in French
oak barrels.



Öküzgözü,
Boğazkere



Garnet with
bright ruby
tints



Complex with dried
red fruits, spice
aromas, tobacco and
leathery notes



Full-bodied with
persistent flavors,
integrated oak notes
and strong ripe
tannins, long



Matured for 9
months in French
oak barrels.



ÖKÜZGÖZÜ-BOĞAZKERE

Dry

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. Selection Öküzgözü-Boğazkere is full bodied and complex red wine with strong and ripe tannins and a good potential to age further. It is best served at 17-18°C and matches perfectly with spicy sauced red meat dishes, kebabs, T-bone steak, spaghetti Carbonara and hard yellow cheeses.



Mundus Vini Spring 2021, Gold
Feminalise Wine Competition 2021, Silver
AWC Vienna 2021, Silver
Decanter 2021, Bronze
Int. Wine and Spirit Competition 2021, Bronze
Int. Wine Challenge 2021, Commended



NARİNCE-CHARDONNAY

Dry

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.

It perfectly matches with grilled and fried fish and chicken, white sauced pastas and chickens and mature yellow cheeses. It is recommended to be served at 6-8°C.



Narince,
Chardonnay



Bright light
yellow



Pronounced with
citrus, white flower
and ripe white fruit
aromas



Structured, creamy
and persistent with
its flavors and
minerality



Fermented and
matured in 225 lt
French oak barrels for
5 months.



Kalecik
Karasi,
Syrah



Deep ruby
with ruby
tints



Red ripe fruit aromas,
complex with black
olive, sweet spice and
violet notes



Soft in tannins,
structured and rich
with persistent
flavors



Matured for 12
months in 225 lt
French oak barrels.



KALECİK KARASI - SYRAH

Dry

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

This pleasant wine is concentrated, round with soft tannins, lively and persistent on the palate. It is best served at 16-17°C and matches perfectly with red meats yellow cheeses, and pastas.



Sommelier Wine Awards 2017, Gold
Int. Wine and Spirit Competition 2017, Bronze
San Francisco Wine Competition 2017, Bronze



NARİNCE

Dry



Narince



Bright yellow



Pronounced with fresh citrus and white
flower aromas



Well balanced with rich aromas and
persistency



6-8°C



Int. Wine and Spirit Competition 2021, Silver
AWC Vienna 2021, Silver
Decanter 2021, Bronze
Int. Wine Challenge 2021, Commended



SULTANIYE-EMİR

Dry



Sultaniye, Emir



Bright light yellow



Rich with white fruit, citrus and daisies
aromas



Well balanced with a good persistency
and lengt



6-8°C



SAUVIGNON BLANC

Dry



Sauvignon Blanc



Bright greenish yellow



Intense with green pepper and citrus aromas



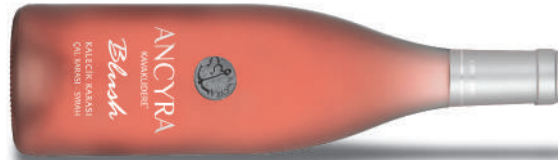
Juicy and well balanced with its crisp acidity and minerality, persistent



7-8°C



AWC Vienna 2021, Bronze



Popular



BLUSH

Dry



Kalecik Karası, Çal Karası, Syrah



Bright salmon pink



Intense with strawberry, raspberry and nectarin aromas



Well balanced with charming aromas, crispy, round and persistent



6-8°C



Feminalise Wine Competition 2020, Gold
AWC Vienna 2021, Silver
Int. Wine and Spirit Competition 2021, Silver
Decanter 2021, Silver

Popular



KALECİK KARASI

Dry



Kalecik Karası



Bright light purple



Intense and expressive with red fruit aromas and flower notes



Delicious with intense fruit flavors, vivid and well balanced with soft tannins



15-17°C



International Wine Challenge Tranche 2 2020, Commended



ÖKÜZGÖZÜ

Dry



Öküzgözü



Bright fuschia



Intense with fresh red fruit aromas



Well balanced with its good acidity and soft tannins



16-17°C



Feminalise Wine Competition 2020, Silver
AWC Vienna 2021, Silver
Int. Wine and Spirit Competition 2021, Silver
Decanter 2021, Bronze
Int. Wine Challenge 2021, Bronze



BOĞAZKERE

Dry



Boğazkere



Bright fuschia



Intense with red fruit aromas such as cherry and blackberry with violet notes



Well structured, well-balanced, and juicy with its pronounced acidity and ripe tannins



17 - 18°C



MERLOT

Dry



Merlot



Bright dark purple



Striking with spice and red fruit aromas



Pronounced with its juicy tannins



17-18°C



AWC Vienna 2021, Silver
Decanter 2021, Silver
Int. Wine and Spirit Competition 2021, Bronze
Int. Wine Challenge 2021, Commended

Popular

Popular



CABERNET SAUVIGNON - SYRAH

Dry



Cabernet Sauvignon, Syrah



Lively, dark purple



Rich in red ripe fruit and sweet spicy notes



Well balanced with its structure and soft tannins, persistent flavors



17-18°C



AWC Vienna 2019, Silver
International Wine Challenge-2019, Bronze

CLASSIC



ÇANKAYA

Dry



Emir, Narince, Sultaniye



Bright light yellow



Pronounced with ripe stone fruit and citrus notes



Persistent fruit flavors, well balanced; and long lasting



6-8°C



AWC Vienna 2021, Silver

Popular



LÂL

Dry



Çal Karası



Bright pink salmon



Intense with red fruits like strawberry and raspberry aromas



Intense and persistent flavors, very well balanced and lively



6-8°C



Mundus Vini Summer Tasting 2021, Silver
AWC Vienna 2021, Silver

Popular



YAKUT

Dry



Öküzgözü, Boğazkere, Carignan, Alicante



Dark purple, intense



Red forest fruit aromas and violet notes



Concentrated and well balanced with its ripe tannins, long lasting red fruit aromas



16-18°C



Decanter 2020, Bronze
International Wine Challenge Tranche 2 2020, Commended

CLASSIC

ANGORA



ANGORA BLACK

Dry

Cabernet Sauvignon, Öküzgözü, Syrah

Bright and vivid garnet

Striking with dark red fruit and spice aromas

Persistent fruit and spice aromas, ripe

16-18°C



ANGORA WHITE

Dry

Sultaniye

Bright light yellow

Intense tropic and white fruit aromas

Well balanced with a good persistency and length

6-8°C

Basic

Basic



ANGORA ROSE

Dry

Öküzgözü, Çal Karası

Bright salmon pink

Strawberry, cherry sweets and citrus

Fruity, well-balanced and pronounced

6-8°C



ANGORA RED

Dry

Cabernet Sauvignon, Öküzgözü, Alicante, Merlot

Bright sour cherry

Pronounced with red fruit aromas like cherry and blackberry

Well-balanced, juicy, persistent fruit and sweet spice aromas, soft tannins

16-18°C





MYRINA WHITE

Dry



Sultaniye, Narince



Bright light yellow



Pronounced with ripe, white fruit aromas



Delicious, persistent with fruit aromas and well-balanced



6-8°C



MYRINA ROSE

Dry



Çal Karası



Bright salmon



Fresh red fruits, cherry, raspberry



Fruity and vivid



6-8°C



MYRINA RED

Dry



Cabernet Sauvignon, Öküzgözü



Bright dark cherry



Pronounced with red, dark fruit aromas like cherry and damson plum



Well-balanced, soft tannins and long lasting fruit aromas



16-18°C



TABLE WINES

Basic

Basic

TABLE WINES



KAVAK

Dry



Sultaniye, Narince, Emir, Sauvignon Blanc



Bright yellow



Pronounced with ripe, white fruit aromas



Well-balanced and fruity



6-8°C



ROZA

Dry



Çal Karası



Bright salmon



Pronounced with fresh red fruits like strawberry and cherry



Well-balanced, lively and long lasting fruit aromas



6-8°C



DİKMEN

Dry



Öküzgözü, Boğazkere, Syrah, Cabernet Sauvignon



Bright dark cherry



Pronounced with fresh red fruit aromas



Delicious and well-balanced



16-18°C





Popular



SULTANIYE

Semi Sweet



Sultaniye



Bright light yellow



Pronounced with fresh, white fruit aromas



Well-balanced, lively, long lasting with its acidity – sugar balance and aromas



6-8°C



SWEET WINES



ROSATO

Semi Sweet



Çal Karası



Bright salmon



Pronounced with fresh red fruits like strawberry, raspberry notes



Charming with a crispy acidity and persistent fruit flavors, juicy



6-8°C



Mundus Vini Spring 2021, Gold
Feminalise Wine Competition 2021, Silver
Int. Wine Challenge 2021, Bronze

SPARKLING WINES

Super Premium

Popular

SPARKLING WINES



- Emir
- Bright yellow
- Complex with white flower and ripe stony fruit aromas, noted of brioche
- Creamy, concentrated, pleasant with persistent flavors, elegant and long-lasting
- Fine, elegant and persistent



ALTIN KÖPÜK

Brut

Altın Köpük 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. After the slow fermentation, the wine is elevated on its lees (élevage sur lies) and then it is bottled. Due to this special production method, it is rich with both toast; sourdough aromas, and floral, stony fruit aromas. It gets its floral and stony fruit aromas from Emir grapes.

Altın Köpük is an elegant and distinctive sparkling wine through its selective grape and the production method. It can be enjoyed as an appetizer and also has a good match with shell fishes, sushi, sea food risotto, desserts with cream and ice-cream. It is recommended to be served at 6-8°C.



PEMBE KÖPÜK SMOOTH BUBBLE

Brut

- Çal Karası
- Bright pink salmon
- Pronounced fresh red aromas and candied cherry notes
- Well-balanced, lively, delicious and persistent with fruit aromas
- Medium, persistent and fast
- 6-7°C



İNCİ DAMLASI SMOOTH BUBBLE

Brut

- Narince, Emir, Sultaniye, Bornova Misketi
- Bright light yellow
- Pronounced with citrus and fresh white fruit aromas
- Lively, delicious and well balanced with a long-lasting fruit aromas
- Medium, persistent and fast
- 6-7°C

FORTIFIED WINES

Super Premium



TATLI SERT NARINCE

Fortified

Tatlı Sert Narince, matured for a long time in oak barrels, is an attractive fortified white wine with its rich and complex aromatic character. This concentrated wine is produced by the "Port" method (the addition of grape alcohol during fermentation) It perfectly matches with creme brûlée, amaretto soufflée, roasted almond, chestnut tart, white chocolate cake, coffee and cigars.

Due to its high alcohol level, Tatlı Sert Narince doesn't lose its characteristic features and can be consumed in a long time when it is reserved. It is recommended to be served at 12- 13° C.



Narince



Dark
amber



Complex and intense
with salted caramel,
honey, roasted
hazelnut, raisin, dried
fig and orange candy
aromas



Complex and rich
flavors are charming
and persistent on
the palate; intense
and long



Matured for 16 years
in French oak
barrels



Öküzgözü



Garnet with
light red
tints



Complex with tobacco,
dried mulberry, dried
plum, resin, coffee and
chocolate aromas



Rich and complex
flavors, persistent
on the palate, full
bodied and long



Matured for
9 years in French
oak barrels



TATLI SERT ÖKÜZGÖZÜ

Fortified

Tatlı Sert Öküzgözü, matured for a long time in oak barrels, is an attractive fortified red wine with its rich and complex aromatic character. This full bodied wine is produced by the "Port" method (the addition of grape alcohol during fermentation).

It perfectly matches with chocolate soufflé, bitter chocolate cake, Turkish coffee, espresso and cigars. Due to its high alcohol level, Tatlı Sert Öküzgözü doesn't lose its characteristic features and can be consumed in a long time when it is reserved. It is recommended to be served at 14- 15° C.



Decanter 2021, Silver

Int. Wine and Spirit Competition 2021, Silver

Int. Wine Challenge 2021, Commended



BELGIUM

Kavaklidere Europe N.V.
Metropoolstraat 11 Unit 24 2900,
Schoten, Antwerpen
0032-36-45-12-97 • kavaklidere.europe.nv@telenet.be

GERMANY

Kavaklidere Europe GMBH
Rudolfstrasse 69 D 52070, Aachen
0049-2-41-50-40-28 • kavaklidere.europe.nv@telenet.be

GERMANY

Kavaklidere Europe GmbH / Neuss
Im taubental 8
41468, Neuss, Germany
0049-21-31-1787940 • gmbh@kavaklidere.com

NETHERLANDS

Kavaklidere Europe B.V.
Zuidzijde Haven 39A, 4611 HC
Bergen Op Zoom
0031-016-421 1224 • kavaklidere.europe.nv@telenet.be

AUSTRIA

Sabex GmbH
Laxenburgerstrasse 365, Grossmarkt
Inzersdorf A/14 A-1230 Vienna
0043-16-16-99-70 • office@sabex.at

BULGARIA

Geslin Ltd.
4002 36, Maritsa Str. Floor 2, Plovdiv
00-359-884448-805 • geslin@mail.bg

CANADA

Vinatovin
400 Rocheleau - Drummondville, Québec
001-819-472-5282 • dlauziere@vinatovin.com

CZECH REPUBLIC

Seznam
Na Valech 12, 160 00, Praha 6, Prag
00420-737-868-362 • antode@seznam.cz

CHINA

Ningbo King Bridge International
Room 507, Qingshuigao Road,
No. 611, Gaoxin District, Ningbo
0086-188-02000406 • 394622611@qq.com

CYPRUS

Arden Gida Ltd.
Şehit Mustafa A. Ruso St. Küçükaymaklı no:96
Lefkoşa
00392-227-72-21 • arden@rashidgroup.com

DENMARK

Sydholmen 1
2650 Hvidovre, Denmark
kundeservice@fullhouse.dk • 00 45 33 23 00 19

UNITED ARAB EMIRATES

African+Eastern
16th Floor Grosvenor Business Tower TECOM
Al Barsha South P.Box: 32321 Dubai
00971-4-434-45-00 • reception@ane.ae

FINLAND

Green Lemon OY
Vanhalinnankuja 1 D 78 Fin
00900 Helsinki
00358-93-23-58-38 • green.lemon@co.inet.fi

FRANCE

Societe Palimex
40, rue de Provence - BAT D9 - PLA 438
94619 RUNGIS MIN CEDEX
0033-1-46-86-36-33 • sarl.palimex@wanadoo.fr

HONG KONG

Fine Vintage(Far East)Ltd
1208 Hong Man Industrial Center 2
Hong Man Street, Chai Wan
00852-2-896-6108 • finewines@finevintage.com.hk

HONG KONG

Evercohol Ltd
Room 1604, 16F Lucky Commercial Centre
103-109 Des Voeux Road West
00852-3-975-5696 • info@evercohol.com

JAPAN

T-Office Co Ltd.
Sangenjaya 2-19-18 902
Setagaya-Ku Tokyo / 154-0024
0081-334-10-72-38 • t-office@topaz.ocn.ne.jp

SWEDEN

Brill&Co AB
Box 10116, 121 28 Stockholm-Globen, Stockholm
0046-86-60-69-20 • info@brill.se

SWITZERLAND

Mozaik GmbH
Schlossacker 1, 4853 Murgenthal / AG, Murgenthal
0041-62-926-5040 • info@mozaikgmbh.com

NETHERLANDS

Waterweg Drankenhandel
Breevaartstraat 40F, 3044 AH, Rotterdam
0031-648-450681
waterwegdrankenhandel@hotmail.com

UK

Tees Ltd.
Unit 1-8, Centenary Industrial Estate
Jeffreys Road, Enfield, London
0044-208-556-7333 • sales@tees.co.uk

USA

The House of Burgundy INC.
545 W. 45th St, Suite 6H, 10036, New York
001-212-582-68-88 • info@hobinc.net

USA

Stefano Selections
6730 Tomlinson Terrace, Cabin John Md 20818
Washington
001-202-333-28-48
potomacwines@gmail.com

NEW ZELAND

Fez Food
Unit 9, 32 The Concourse, Henderson, Auckland
0064-800-339-583
info@fezfood.co.nz

CAMBODIA

Olive & Olive
Serendipity Beach Road, Golden Lion Circle
00855-69-223-652
info@oliveolive24.com

BRASIL

Sociedade da Mesa Comércio de vinho LTDA
Rua Alfredo Eicke Junior, 260, Sala 04
Barra do Rio, Itajaí, Santa Catarina
0055-800-774-0303
atendimento@sociedadedamesa.com.br

SCOTLAND

Thrace Premium Drinks Ltd
111 Drum Brae Drive, Edinburgh
0044-7578-080778
leylaturgut@thracewine.co.uk