



**ANATOLIAN FOODS®**  
Taste of Anatolian Culture

# DRINKS

**WINES - SPIRITS - BEERS**

IT'S  
HOW  
YOU  
SERVE  
IT



Villa Doluca Klasik - Red p. 04  
öküzgözü, shiraz, merlot



## RAKI

No.1 Turkish spirit,  
best served with  
seafood or meze.

p. 24



VILLA  
DOLUCA  
KLASİK

öküzgözü, shiraz, merlot



## TUBORG

Legendary Turkish  
taste, in its award  
winning bottle.

p. 28



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## ABOUT US

Anatolian Foods Ltd was established in London (UK) since May 2006 and counts as one of the leading food-services in supplying restaurants food and drink.

We love what we do and it shows. With more than 13 years of experience in the field, we know our industry like the back of our hands. There's no challenge too big or too small and we dedicate our utmost energy to every project we take on.

Every customer is unique. That's why we customise every one of our plans to fit your needs exactly. Whether it's a small strategy or a comprehensive effort, we'll sit down with you, listen to your requests and prepare a customised plan.

We can supply a wide range of high-quality products, including chilled, frozen, groceries & drinks. We also have a wide range of cleaning and packaging products to suit your needs. Please contact us for more info: 020 8807 3278





# DOLUCA FOR 3 GENERATIONS

*"Started its production with the establishment of the Republic of Turkey, Doluca is the unique wine brand of our country of the same age as the Republic and as being a company that is among the oldest 20 companies of our country, it signs its name to the Turkish winemaking industry with proud for 3 generations".*



*As summarised in the famous French saying "**you can make a bad wine from good grapes, but not a good wine from bag grapes**", the first stage of making good wine is the vineyard and the second stage is the production facility.*





**WINE:**  
Villa Doluca  
Classic Red



**COLOUR:**  
Red



**STYLE:**  
Dry



**GRAPE:**  
Öküzgözü,  
Shiraz, Merlot



**REGION:**  
Eastern Anatolia,  
Aegean



**BARREL AGING:**  
No barrel aging



#### VINIFICATION METHOD:

This dry red wine is produced from a blend of three varietals. Hand harvested: Öküzgözü grapes from Eastern Anatolia for their unique aroma and fruity attributes, Shiraz grapes for their powerful and rich aroma and Merlot grapes for their fruity flavours and balanced structure.



#### TASTING NOTES:

Intense nose of dark cherry plum, blackberry is sustained by a significant tannin profile. Some original Mediterranean macchia hints give this wine a unique local character.



#### FOOD PAIRING:

Plain cheeses, Turkish kebabs, roasted white meat with tomato sauce, pastry dishes with cheese/vegetables/meat, pizza, pasta dishes with mushroom/meat, appetizers, legumes.



**AGING POTENTIAL:**  
2-3 years



**SERVING TEMPERATURE:**  
16-18 °C



# VILLA DOLUCA

SULTANIYE, NARINCE

# WHITE

D00058 - 12 x 75cl

**WINE:**  
Villa Doluca  
Classic White



**COLOUR:** White



**STYLE:** Dry



**GRAPE:** Sultaniye, Narince



**REGION:** Aegean-Tokat



**BARREL AGING:**  
No barrel aging



## VINIFICATION METHOD:

This dry white wine is produced from a blend of two local varietals: Sultaniye and Narince. Hand-harvested. Free run juice, fermentation under low temperatures.



## TASTING NOTES:

Hints of yellow flowers (honeysuckle, lily) and mediterranean macchia make this wine a pleasant and typical every day drinking wine.



## FOOD PAIRING:

Plain cheeses, fried seafood (like octopus, mussel), pastry with cheese and vegetables, light appetizers, green salads



## AGING POTENTIAL:

2-3 years



## SERVING TEMPERATURE:

8-10 °C



# VILLA DOLUCA

KALECIK KARASI, ÇALKARASI

# ROSE

D00060 - 12 x 75cl

**WINE:**  
Villa Doluca  
Classic Rosé



**COLOUR:** Rose



**STYLE:** Dry



**GRAPE:** Kalecik Karası Çalkarasi



**REGION:** Aegean-Aegean



**BARREL AGING:** No barrel aging



## VINIFICATION METHOD:

This dry rosé wine is produced from a blend of two indigenous varietals: Kalecik Karası and Çalkarasi. Hand harvested. Free run juice, fermentation under low temperatures.



## TASTING NOTES:

Pleasant aromas of strawberry, watermelon, paired with elegant hints of roses make this wine a significant example of fruity mediterranean rosé. Palate shows a crispy acidity where fruits and herbs preponderant rise.



## FOOD PAIRING:

Grilled white meat, pastry with cheese, vegetables and light salads.



## AGING POTENTIAL:

2-3 years



## SERVING TEMPERATURE:

8-10 °C





**WINE:**  
Antik Red



**COLOUR:**  
Red



**STYLE:**  
Dry



**GRAPE:**  
Shiraz,  
Cabernet  
Sauvignon



**REGION:**  
Denizli, Thrace



**BARREL AGING:**  
8 months in 225 lt.  
French oak barrels



#### VINIFICATION METHOD:

Antik Red is a luscious blend of two different varieties; it acquires its long finish and tannic structure from Cabernet Sauvignon and its powerful and rich aroma from Shiraz. Grapes were harvested by hand. Vinification takes place in special types of inox vinifiers.



#### TASTING NOTES:

Dark sensations are gathering when you open a bottle of this Turkish red blend: they speak of prunes, leather, black earthy soil and touches of mocha. Palate is full; dominant flavours are of black cherry, firewood, with a finish of interesting herbs (sage, thyme).



#### FOOD PAIRING:

Plain/smoked/spicy cheeses, grilled red meat specialties, Turkish kebabs, roasted white meat with tomato sauce, pastry dishes with red meat, pizza, hearty pasta dishes with cheese/mushroom/meat, legumes.



**AGING POTENTIAL:**  
3-4 years



**SERVING TEMPERATURE:**  
16-18 °C



**WINE:**  
Antik White



**COLOUR:**  
White



**STYLE:**  
Dry



**GRAPE:**  
Narince-Emir



**REGION:**  
Tokat-Cappadocia



**BARREL AGING:**  
8 months in 225 lt.  
French oak barrels



**VINIFICATION METHOD:**

This dry white wine is produced from a blend of two autochthonous varieties: Narince and Emir. Harvested by hand. Free run juice, low temperatures fermentation vinification.



**TASTING NOTES:**

A sheaf of herbs in a summer field next to the Egean Sea, yellow flowers and green melon welcomes your nose when you open a bottle of this Turkish blend. Palate is reach and well balanced, showing a pleasant natural sweetness.



**FOOD PAIRING:**

Plain/smoked/spicy cheeses, grilled white meat, grilled/fried fish and seafood, pastry dishes with cheese and vegetables, vegetable dishes.



**AGING POTENTIAL:**

3-4 years



**SERVING TEMPERATURE:**

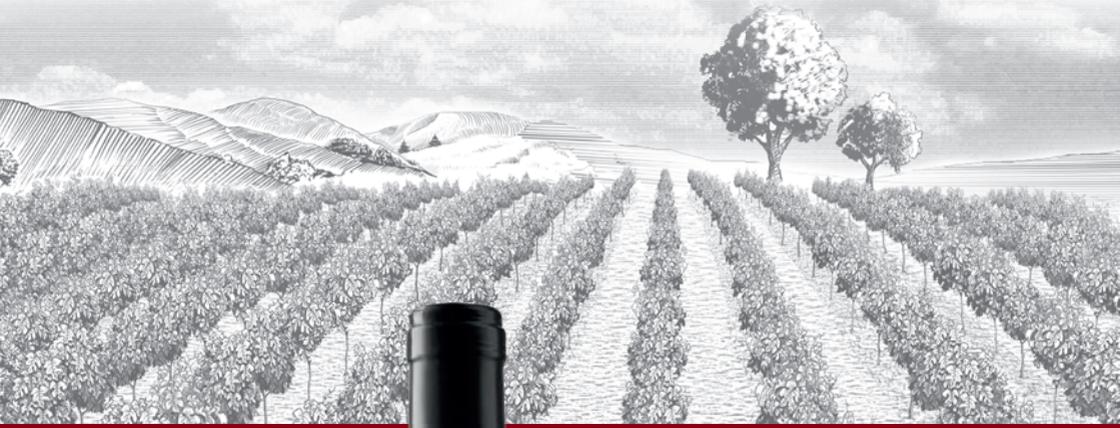
8-10 °C



**AWARDS:**

China Best Value Wine & Spirits Awards  
2018 (China) - Gold





**WINE:**  
DLC  
Öküzgözü



**COLOUR:**  
Red



**STYLE:**  
Dry



**GRAPE:**  
Öküzgözü



**REGION:**  
Eastern Anatolia



**BARREL AGING:**  
4 months in 225 lt.  
French oak barrels



#### VINIFICATION METHOD:

This dry red wine is produced from an indigenous varietal: Öküzgözü, the harvest was performed by hand seeking to obtain a proper fruit maturity. Vinification takes place in special types of inox vinificators. In order to express and preserve the delicate nuances of the varietal, this wine was oak aged for only 4 months.



#### TASTING NOTES:

Scents of cranberries are welcoming the nose of this unique turkish variety. Swirl to enliven those fruits further and add to them a hint of cinnamon and cloves. The texture is pure silk from start to lingering finish. Tannins are but an afterthought. Dominant flavors are of red cherry, cherry wood, milk chocolate, and a constant savory undercurrent of those cloves initially sensed from the bottle.



#### FOOD PAIRING:

Plain/smoked/spicy cheese, pizza, pastas with meat and mushroom, sauced/roasted red meats, game, grilled red meats, hot vegetable dishes.



#### AGING POTENTIAL:

4-5 years



#### SERVING TEMPERATURE:

16-18 °C



#### AWARDS:

International Wine Challenge 2018  
(England) - Silver



# DLC

BOĞAZKERE

# RED

12 x 75cl

**WINE:**  DLC Boğazkere

**COLOUR:** White 

**STYLE:** Dry 

**GRAPE:** Boğazkere 

**REGION:** Aegean, Southeastern Anatolia 

**BARREL AGING:**  4 months in French oak barrels.



**VINIFICATION METHOD:**

In order to express and preserve the delicate nuances of the varieties' fruitiness, DLC Bogazkere is aged for 4 months in French oak barrels.



**TASTING NOTES:**

A rich and juicy blend of robust, tannic Bogazkere grapes from Southeastern Anatolia and fruity and relatively less tannic Bogazkere grapes from Denizli Region.



**FOOD PAIRING:**

Plain/smoked/spicy cheese, pizza, pastas with meat and mushroom, sauced/roasted red meats, game, grilled red meats, hot vegetable dishes.



**AGING POTENTIAL:**

4-5 years



**SERVING TEMPERATURE:**

16-18 °C



**AWARDS:**

China Best Value Wine & Spirits Awards 2013 (China) - Gold  
Vinalies Internationales 2014 (France) - Silver

# DLC

NARINCE

# WHITE

D00070 - 12 x 75cl

**WINE:**  DLC Narince

**COLOUR:** White 

**STYLE:** Dry 

**GRAPE:** Narince 

**REGION:** Tokat 

**BARREL AGING:**  No barrel aging

**AGING POTENTIAL:**  3-4 years



**VINIFICATION METHOD:**

Produced from an indigenous varietal: Narince. The harvest was performed by hand seeking to obtain a proper fruit maturity. Free run juice, fermentation under low temperatures with selected yeast.



**TASTING NOTES:**

A delicate floral approach, speaking of linden, narcissus, chrysanthemum and lime. Swirl and more of that floral arrangement is revealed along with yellow pollen and a crispy white nectarine. Palate is smooth and gentle, with a fine line of acidity that slowly increases toward the end. The aftertaste pulls this all together with a lingering palate of lemon zest.



**FOOD PAIRING:**

Grilled/roasted white meat/ white meat with tomato sauce/cream, grilled/fried/poached fish with white sauce, pastas with seafood/cream and cheese sauce, Asian specialties with white meat/seafood



**SERVING TEMPERATURE:**

8-10 °C



**AWARDS:**

International Wine Challenge 2019 (England) - Bronze  
Decanter 2019 (England) - Silver



**WINE:**  
DLC Shiraz



**COLOUR:**  
Red



**STYLE:**  
Dry



**GRAPE:**  
Shiraz



**REGION:**  
Denizli



**BARREL AGING:**  
4 months in 225 lt.  
French oak barrels



### VINIFICATION METHOD:

Shiraz grapes are cultivated in Denizli Region of Turkey. The Shiraz grape variety is known as dark coloured, tannic, powerful and fruity in the world. In order to express and preserve the delicate nuances of the varietal, the wine is aged for only 4 months in French oak.



### TASTING NOTES:

DLC Shiraz has a powerful, well balanced and full-bodied characteristics. Flavours of plum prune, fruity and evokes the aromas of raspberries and spices.



### FOOD PAIRING:

Spicy cheeses, meat / cheese and mushrooms, pastas, pizzas, grilled / sauce / red meat dishes in the oven, red succulent Asian specialties.



### AGING POTENTIAL:

4-5 years



### SERVING TEMPERATURE:

16-18 °C



### AWARDS:

International Wine Challenge 2019 (England)  
- Commended  
Challenge International du Vin 2019 (France)  
- Gold



# DLC

CABERNET SAUVIGNON, MERLOT

# RED

12 x 75cl

**WINE:**   
DLC Cabernet  
Sauvignon Merlot

**COLOUR:** Red 

**STYLE:** Dry 

**GRAPE:** Cabernet  
Sauvignon, Merlot 

**REGION:** Thrace 

**BARREL AGING:**   
6 months in 225 lt.  
French oak barrels.



### VINIFICATION METHOD:

A world famous noble varietal, is known as "the king of red grapes". To reflect the fruit flavours at their maximum this wine was aged in 225 lt. French oak barrels for a period of only 6 months.



### TASTING NOTES:

A powerful, tannic and full-bodied wine, with Merlot grape variety, has fruity characters, vanilla, black pepper, raspberry & evokes the aromas of mountain strawberries and almonds. Easy to drink, yield a balanced wine.



### FOOD PAIRING:

Red meat dishes, game meats, in sauce / oven  
Grilled red meats



### AGING POTENTIAL:

4-5 years



### SERVING TEMPERATURE:

16-18 °C



### AWARDS:

4.Trakya Şarapları Yarışması 2018 (Turkey)  
- Silver Medal

# DLC

SULTANIYE - EMIR

# WHITE

D00068 - 12 x 75cl

**WINE:**   
DLC Sultaniye - Emir

**COLOUR:** White 

**STYLE:** Dry 

**GRAPE:**   
60% Sultaniye 40% Emir

**REGION:**   
Aegean-Cappadocia

**BARREL AGING:**   
No barrel aging



### VINIFICATION METHOD:

Produced from a blend of two local varietals: Sultaniye and Emir. The harvest was performed by hand seeking to obtain a proper fruit maturity. Free run juice, fermentation under low temperatures with selected yeast.



### TASTING NOTES:

An explosion of white flowers (jasmine, lily) and nectarine for the most typical and famous white turkish varieties. Gentle, round and perfectly balanced.



### FOOD PAIRING:

Plain cheeses, salads and appetizers with seafood, grilled fish, pastry dishes with cheese/vegetable, appetizers (without yogurt and not hot), spicy (but not hot) dishes and appetizers, vegetable dishes with either olive oil or hot, green salads



### AGING POTENTIAL:

3-4 years



### SERVING TEMPERATURE:

8-10 °C



### AWARDS:

International Wine Challenge 2018 (England)  
- Mansion

DOLUCA

# TUĞRA

AN ANATOLIAN HERITAGE

ÖKÜZGÖZÜ

BOĞAZKERE

KALECİK KARASI





**WINE:**  
Tuğra Boğazkere



**COLOUR:**  
Red



**STYLE:**  
Dry



**GRAPE:**  
Boğazkere



**REGION:**  
Denizli



**BARREL AGING:**  
9 months in 225 lt.  
80 % French /  
20 % American  
oak barrels



**SOIL OF VINEYARDS:**

Thinned, good in depth, slightly alkaline, medium calcified soil structure.



**VINIFICATION METHOD:**

Produced from an autochthonous varietal: Boğazkere. Grapes are harvested by hand. Vinification takes place in special types of inox vinificators with selected yeast. Following 11 days of maceration and fermentation sur lie.



**TASTING NOTES:**

This wine releases notes of blackberry, black pepper, dark chocolate, laid on a forest floor. On the palate, this unique red variety is soft, round, full. Dominant flavours are of blackberries, enriched by a well dosed toasted oak, unveiling proper aromas of coffee beans and eucalyptus leaf. The finish is solid on the tongue, but lingering in the aftertaste with an aromatic breath of sweet prunes.



**FOOD PAIRING:**

Plain/smoked/spicy cheeses, grilled/roasted red meat specialties, hearty pasta dishes with cheese/mushroom/meat, pizza, Asian specialties with red meat.



**AGING POTENTIAL:**

6-7 years



**SERVING TEMPERATURE:**

16-18 °C



**AWARDS:**

Mundus Vini 2019 (Germany) - Silver,  
Şarap Dostları Derneği Türkiye'nin En İyi Genç  
Şaraplar Tadımı 2019 (Turkey) - Gold,  
International Wine Challenge 2019  
(England) - Silver,  
Sommelier Wine Awards 2019 (England) - Gold,  
Sommelier Wine Awards 2019 (England)  
- Food Match





**WINE:**  
Tuğra Öküzgözü



**COLOUR:**  
Red



**STYLE:**  
Dry



**GRAPE:**  
Öküzgözü



**REGION:**  
Denizli



**BARREL AGING:**  
8 months in 225 Lt.  
French oak barrels



**AGING POTENTIAL:**  
6-7 years



#### SOIL OF VINEYARDS:

Red clay and decomposed granites varying to light chalky clay soils may vary to sandy-clay, with underlying limestone.



#### YIELD:

The grapes -cultivated in our vineyards in Denizli with a low yield management program- were harvested in early October. This methodology allowed us to harvest these grapes at an optimum acidity and alcohol level.



#### VINIFICATION METHOD:

This dry red wine is produced from an autochthonous varietal: Öküzgözü. After hand harvest, vinification takes place in special types of inox vinificators with selected yeast. Through cold maceration and cool fermentation we were able to retain Öküzgözü's characteristics at a maximum level.



#### TASTING NOTES:

Initial aromas are of red currant and sweet spices (mainly cinnamon). The palate is soft, with incredibly smooth and elegant tannins that caress the tongue romantically. A slight acidity keeps the fruit components alive. Dominant flavours are of red berries (dogwood, cherries) trying to hide a curious hint of oregano, crowning a finish of plum skins and raisins.



#### FOOD PAIRING:

Plain/smoked/spicy cheeses, pastas with meat and mushroom, pastry dishes with meat, roasted/grilled red meats, vegetable dishes.



#### SERVING TEMPERATURE:

16-18 °C



#### AWARDS:

China Best Value Wine & Spirits Awards 2018 (China) - Double Gold. Challenge International du Vin 2018 (France) - Gold. Concours Mondial de Bruxelles 2018 (Belgium) - Silver. Mundus Vini 2018 (Germany) - Silver International Wine Challenge 2018 (England) - Bronze Decanter 2018 (England) - Bronze. Sommelier Wine Awards 2018 (England) - Bronze



**WINE:**  
Tuğra  
Kalecik Karası



**COLOUR:**  
Red



**STYLE:**  
Dry



**GRAPE:**  
Kalecik Karası



**REGION:**  
Denizli-Ankara



**BARREL AGING:**  
No barrel aging



**SOIL OF VINEYARDS:**  
Pebbly clay loam



**YIELD:**  
Modern vineyard management methods and low yield programs



**VINIFICATION METHOD:**

This dry red wine is produced from an autochthonous varietal: Kalecik Karası. Grapes are harvested by hand. Vinification takes place in special types of inox vinificators with selected yeast. After cold maceration, cool fermentation is carried out for a week.



**TASTING NOTES:**

Initial aromas are of cherry tart, ripe red plum, fig and chocolate. Once swirled and open, it reveals a unique connubium of aromatics, chocolate again, and a hint of black pepper. Palate is elegant and balanced, sustained by a perfect moderate acidity, giving way to a jovial lingering texture.



**FOOD PAIRING:**

Grilled/fried/steamed/creamy sauced fish dishes, grilled/roasted white meat, white meat with tomato sauce/creamy sauces.



**AGING POTENTIAL:**  
5-6 years



**SERVING TEMPERATURE:**  
16-18 °C



**AWARDS:**

China Best Value Wine & Spirits Awards 2018 (China) - Double Gold  
International Wine Challenge 2018 (England) - Silver  
Sommelier Wine Awards 2018 (England) - Mansion





**WINE:**  
Sarafin Cabernet Sauvignon



**COLOUR:**  
Red



**STYLE:**  
Dry



**GRAPE:**  
Cabernet Sauvignon



**REGION:**  
Saros



**BARREL AGING:**  
14 months in French oak barrels



**AGING POTENTIAL:**  
7-8 years



**SOIL OF VINEYARDS:**

Clay, loamy, medium calcareous. Soil depth is a very suitable structure for root development. Soil water permeability and ventilation are very ideal.



**YIELD:**

5-6 tons per hectare.



**VINIFICATION METHOD:**

This dry red wine is produced from Cabernet Sauvignon. Vinification takes place in special types of inox vinificators with selected yeast. Hand harvested relatively late due to the cooling summer breezes from the Saros Bay, the Cabernet Sauvignon fully reflects in its taste the unique flavours received from its terroir.



**TASTING NOTES:**

Deep aromas of blackberries, plum, dark chocolate run all over your nose, ringing the bell that we are tasting a full flavour and concentrated Cabernet Sauvignon. Palate is rich and tannins maintain a friendly presence.



**FOOD PAIRING:**

Grilled red meat, roasted red meat specialties, game.



**SERVING TEMPERATURE:**

16-18 °C



**AWARDS:**

Challenge International du Vin 2019 (France) - Gold  
Decanter 2019 (England) Bronze

# SARAFIN

MERLOT

# RED

DO0084 - 6 x 75cl

**WINE:**   
Sarafin Merlot

**COLOUR:**   
Red

**STYLE:**   
Dry

**GRAPE:**   
Merlot

**REGION:**   
Saros

**BARREL AGING:**   
12 months in French oak barrels

**AGING POTENTIAL:**   
6-7 years



**SOIL OF VINEYARDS:**   
Loamy, medium calcareous soil structure

**YIELD:**   
5-6 tons per hectare

**VINIFICATION METHOD:**   
This dry red wine is produced from Merlot. The harvest was performed by hand seeking to obtain a proper fruit maturity. Vinification takes place in special types of inox vinificators with selected yeast.

**TASTING NOTES:**   
Initial aromas are of red plum and blackberries along with a note of leafy character. Swirl and release an interesting spicy profile with scents of brown chocolate sustained by a confident line of acidity riding delicately in the background.

**FOOD PAIRING:**   
Smoked/spicy cheeses, grilled red meat, roasted red meat specialties, pasta dishes with mushroom or cheese, Asian specialties with red meat.

**SERVING TEMPERATURE:**   
16-18 °C

# SARAFIN

SHIRAZ

# RED

DO0086 - 6 x 75cl

**WINE:**   
Sarafin Shiraz

**COLOUR:**   
Red

**STYLE:**   
Dry

**GRAPE:**   
Shiraz

**REGION:**   
Saros

**BARREL AGING:**   
12 months in French & American oak barrels

**AGING POTENTIAL:**   
6-7 years



**SOIL OF VINEYARDS:**   
Neutral, High lime, Loam

**YIELD:**   
5-6 tons per hectare

**VINIFICATION METHOD:**   
Produced from Shiraz. Hand harvested. Vinification takes place in special types of inox vinificators with selected yeast. A powerful structure as a result of long maceration.

**TASTING NOTES:**   
The initial nose is a rich combination of spices (black pepper, bark, leather) and dark small berries (cassis). Those primary essences will then give way to a bit of acidity balancing out the tasting experience with underlying forest-floor earthiness.

**FOOD PAIRING:**   
Plain/smoked/spicy cheeses, grilled/roasted red meat specialties, hearty pasta dishes with cheese/mushroom / meat, pizza, Asian specialties with red meat.

**SERVING TEMPERATURE:**   
16-18 °C

**AWARDS:**   
Mundus Vini 2018 (Germany) - Gold  
International Wine Challenge 2019 (England) - Silver  
Sommelier Wine Awards 2019 (England) - Silver



**WINE:**  
Sarafin  
Sauvignon Blanc



**COLOUR:**  
White



**STYLE:**  
Dry



**GRAPE:**  
Sauvignon  
Blanc



**REGION:**  
Saroz



**BARREL AGING:**  
No aging Barrel



**VINIFICATION METHOD:**

To preserve the unique characteristics, grapes get transferred to Doluca premises with specially cooled frigorific trucks. In the Doluca winery the aim is to preserve every nuance of this noble grape's character. Cool fermentation technique is used so that none of the grape's lively, fresh nature gets lost.



**TASTING NOTES:**

The vivid, alive characteristics of the Blanc grapes, adds vitality and a refreshing fruity, especially green apples, plums, fresh herbs and aromas, which are prominent.



**FOOD PAIRING:**

Grilled / skillet / seafood, seafood appetizer / salad / pastas, sushi / white meat / seafood asian specialties, white meat / seafood salads.



**AGING POTENTIAL:**

3-4 years



**SERVING TEMPERATURE:**

8-10 °C





**WINE:**  
Sarafin  
Chardonnay



**COLOUR:**  
White



**STYLE:**  
Dry



**GRAPE:**  
Chardonnay



**REGION:**  
Saras



**BARREL AGING:**  
12 months in  
French oak barrels



**pH:**  
3.32



**RESIDUAL SUGAR:**  
1.12



**SOIL OF VINEYARDS:**  
Neutreal, Medium Lime, Loam



**YIELD:**  
5-6 tons per hectare



**VINIFICATION METHOD:**  
Following a gentle pressing process the juice and sediment of the Chardonnay grapes, known as "the queen of the whites", are ferment together in a method known as "sur lie". Then, the malolactic fermentation process generally used for red wines is applied to lend the resulting wine its "buttery" character, a velvety smoothness.



**TASTING NOTES:**  
Elegant, rich and mouthful. Fruity aromas of yellow ripe apple, hay and wild fennel are enhanced by a wise oak carrying delicious hints of butter and white chocolate.



**FOOD PAIRING:**  
White meat specialties, fish and seafood dishes, pasta with seafood/cheese and cream sauces.



**AGING POTENTIAL:**  
4-5 years



**SERVING TEMPERATURE:**  
10-11 °C



**AWARDS:**  
Mundus Vini 2019 (Germany) - Gold  
Vinalies Internationales 2019 (France) - Silver  
Şarap Dostları Derneği Türkiye'nin En İyi Genç Şaraplar Tadımı 2019 (Turkey) - Silver  
International Wine Challenge 2019 (England) - Bronze  
Decanter 2019 (England) - Bronze



**WINE:**  
Signium



**COLOUR:**  
Red



**STYLE:**  
Dry



**GRAPE:**  
Shiraz,  
Cabernet Sauvignon,  
Petit Verdot



**REGION:**  
Thrace,  
Thrace, Saroz



**BARREL AGING:**  
8 months aged in  
French oak barrels.



**BARREL AGING:**

8 months aged in French oak barrels.



**VINIFICATION METHOD:**

Harvested from different regions of Turkey in mid and late September very low yield of 4-5 tons per hectare Shiraz, Cabernet Sauvignon and Petit Verdot, grapes that stand out with their superior quality A blend: 55% Shiraz-Thrace 28% Cabernet Sauvignon-Thrace 17% Petit Verdot-Saroz Maceration and fermentation lasting approximately 12-14 days.



**TASTING NOTES:**

Shiraz, Cabernet Sauvignon and Petit Verdot's original flavours are ideal. In this wine we offer in a harmony, strong varieties, bodied, fruity, round and balanced structure in your palates, coffee, black currant, black olives, discover the aromas of raspberries, violets and prunes.



**FOOD PAIRING:**

Pasta with meat and mushrooms (spaghetti bolognese, lasagne, ravioli), strong aromatic cheeses, grilled meats (steak, tenderloin, chops, etc.), smoked / spicy cheeses, red meats, Asian curry specialties with red meat.



**AGING POTENTIAL:**

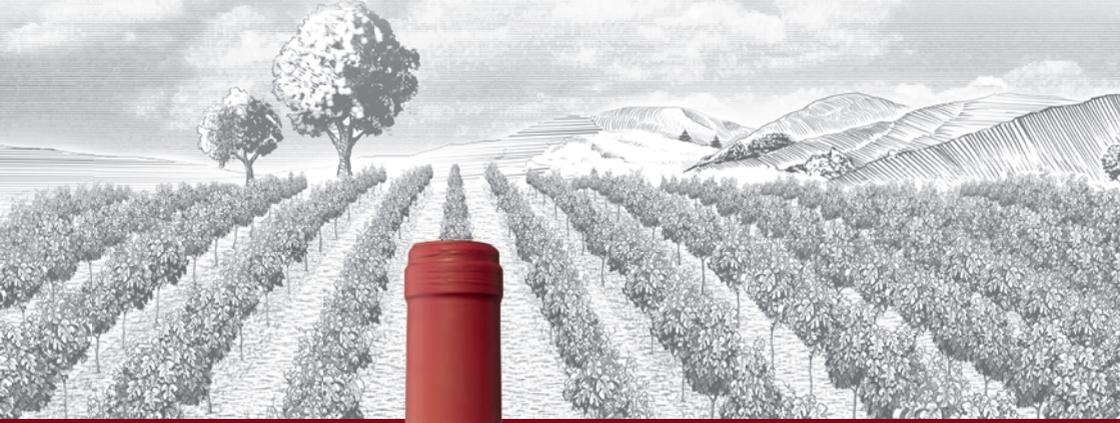
6-7 years



**SERVING TEMPERATURE:**

16-18 °C



**WINE:**Alçitepe  
Cabernet Sauvignon  
Shiraz**COLOUR:**

Red

**STYLE:**

Dry

**GRAPE:**Cabernet Sauvignon,  
Shiraz**REGION:**

Saraz - Alçitepe

**BARREL AGING:**85% French 15%  
American oak for  
10 months aged in  
barrels**VINIFICATION METHOD:**

Cabernet Sauvignon and Shiraz grapes have been grown with the most modern microviticulture techniques and with restricted yield as low as 5.5 tons per hectare. The grapes have been macerated between 11 to 14 days, 85 liters of 225 liters on the sediment, separated from the residues for a further 5 months. French, 15% American oak barrels were cured for a total of 10 months.

**TASTING NOTES:**

Perfect aroma and flavor of ripe tannins and red fruits, the palate of permanence, balance and strength with pleasure, where it is felt blackberry, evoked black currant, violet, bitter chocolate and spice aromas. Can be aged for over 10 years.

**FOOD PAIRING:**

Spicy / spicy cheeses, meat / cheese and mushrooms pasta, pizzas, grilled / sauce / baked red meat dishes, red meat Asian specialties.

**AGING POTENTIAL:**

8-10 years

**SERVING TEMPERATURE:**

16-18 °C

**AWARDS:**

Mundus Vini 2019 (Germany) - Silver  
International Wine Challenge 2019 (England) - Bronze  
Decanter 2019 (England) - Silver  
Şarap Dostları Derneği Türkiye'nin En İyi Genç  
Şaraplar Tadımı 2019 (Turkey) - Gold





**WINE:**  
Verano Blush  
Grenache



**COLOUR:**  
Rose



**STYLE:**  
Dry



**GRAPE:**  
Grenache



**REGION:**  
Saros (Alçıtepe)



#### VINIFICATION METHOD:

Grenache grapes cultivated in our Saros region vineyards are pressed gently without maceration in order to preserve their fruity flavour and aromatic structure which then yield a deliciously refreshing wine.



#### TASTING NOTES:

It's a very fine, delicate and elegant blend, very spring-like, with the addition of floral and strawberry aromas to that dominant fresh red apple scent. At the palate these notes are enhanced, well supported by a crispy acidity, zipping true from start to finish.



#### FOOD PAIRING:

Appetizers, green salads, starters.



#### AGING POTENTIAL:

2-3 years



#### SERVING TEMPERATURE:

8-10 °C



#### AWARDS:

International Wine Challenge 2018  
(England) - Bronze





Dinçer



**R**aki is a sweetened, often anise-flavoured, alcoholic drink that is popular in Albania, Turkic countries, Turkey, Greek Islands and in the Balkan countries as an apéritif. It perfectly matches with different mezzes and main dishes of Turkish cuisine. It is considered as the national alcoholic beverage of Turkey.

## TURKEY'S SIGNATURE DRINK

Raki is frequently drunk with water, the addition of which causes it to throw a milky louche - in this form it is commonly referred to as 'aslan sutu', which translates as 'lion's milk'.

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**D00022: Yeni Raki 20cl**

**D00024: Yeni Raki 35cl**

**D00026: Yeni Raki 70cl**

**Available in  
20cl, 35cl  
&  
70cl Bottles**



# YENI RAKI SELECTION

D00040 - 70cl

## USTALARIN KARISIMI 45.5% vol

We have gathered the most characteristic features of the Yenu Raki family. Yeni Raki, Yeni Raki New Series and New Raki Ala, we have masterfully blended and undergone our signature with pride.

D00030 - 35cl // D00032 - 70cl

## YENI RAKI YENI SERI 45% vol

The unique flavour of Yeni Raki Yeni Seri is obtained by processing carefully selected fresh and dried grapes with the first aniseed harvest.

D00036 - 35cl // D00038 - 70cl

## YENI RAKI ALA 47% vol

Carefully selected grapes of the highest quality are sun-dried. 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.



# TEKIRDAG RAKISI

D00016 - 35cl

D00018 - 70cl

## TEKİRDAĞ RAKISI

### TRAKYA SERISI - 45.5% VOL

Trakya Serisi is made with 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.

D00000 - 20cl //

D00004 - 35cl // D00006 - 70cl

## TEKİRDAĞ RAKISI

### GOLD SERISI - 45% VOL

Tekirdağ Gold is produced by distilling fresh suma grapes, together with high-quality aniseeds in copper alembics, it is matured in high-quality oak barrels, which give it a golden colour and unique taste.

D00008 - 20cl //

D00010 - 35cl // D00012 - 70cl

## TEKİRDAĞ RAKISI

### 45.5% VOL

Tekirdağ Rakısı is made from 100 % fresh grapes, produced by distilling suma obtained from carefully selected fresh grapes together with high-quality aniseeds in traditional raki alembics.



# TEKIRDAG RAKISI

*Tekirdag Rakisi No.10, produced by Tekirdag Rakisi craftsmen, is made by the distillation of 10% suma distilled from fresh grapes and aniseed in the historic hand-crafted award-winning copper alembic No:10.*

D00014 - 70cl

## TEKIRDAG RAKISI NO. 10 - 45.5% vol

Tekirdağ Rakisi 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.

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.



# TUBORG DRAFT

**PRODUCED WITH WATER,  
MALT, HOPS AND YEAST.**

**BRAND:**

TUBORG DRAFT

**TYPE:**

LAGER

**ABV:**

5%

**COUNTRY:**

TURKEY

**PACKAGING:**

50CL NON-RETURNABLE  
BOTTLE

# LEGENDARY TURKISH TASTE

IN ITS AWARD WINNING BOTTLE



D00333 - 12 x 50cl

**TUBORG  
DRAFT FİÇİ**  
5% VOL

*Bottle*

BARLEY

MALT

MASHING

HOPS

# TUBORG

## GOLD

Since 1969, Türk Tuborg has been producing beer and malt products and handling the distribution of imported beer brands at its plant located in Izmir.

*Bottled*



D00330 - 20 x 50cl  
**TUBORG GOLD**  
%100 MALT  
5% VOL

D00326 - 24 x 33cl  
**TUBORG GOLD**  
%100 MALT  
5% VOL

FERMENTATION  
& MATURATION

FILTRATION

BOTTLING  
& CANNING

# TUBORG GOLD

Tuborg Gold is brewed on pure lager malt and has an inviting aroma of fruit and grain with notes of fennel.

**BRAND:**  
TUBORG GOLD

**TYPE:**  
100% MALT

**ABV:**  
5%

**COUNTRY:**  
TURKEY

*Canned*



D00332 - 24 x 50cl  
**TUBORG GOLD**  
%100 MALT  
5% VOL



**ANATOLIAN FOODS®**  
Taste of Anatolian Culture

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[www.anatolianfoods.com](http://www.anatolianfoods.com)

DOLUCA



TUBORG  
DRAFT



STANDARD: TERMS & CONDITIONS

1: All products are subject to availability. 2: Limited quantities on selected products may apply. 3: Available while stocks last. 4: We reserve the right to amend these products, prices and pack sizes at any time. 5: We reserve the right to substitute products subject to availability. 6: Products may be withdrawn at any time. 7: Anatolian Foods Ltd accepts credit and debit cards. (Minimum payment required) 8: The product names, descriptions and quantities within this publication are not intended to constitute the full legal description of the product. 9: All images/photographs within this publication are for guidance purposes only. 10: Catalogue design, including text and photography are the copyright of Anatolian Foods Ltd and associated individuals & companies. E&OE. 2019 © Anatolian Foods Ltd, 22 Eastbury Road, Beckton, London, E6 6LP / Tel: 020 8807 3278 / [sales@anatolianfoods.com](mailto:sales@anatolianfoods.com)