



K A Y R A



Discover  
a story of  
7000 years

# FROM THE BIRTHPLACE OF WINE, ANATOLIA.

---

**T**he first traces of viticulture and winemaking in Anatolia dates back nearly 7,000 years. The first historical record of winemaking in the region is found in the Nippur tablets, among the world's oldest written documents, which date back to 3,800 B.C.

Hugh Johnson, one of the world's leading wine authors, writes in his wine encyclopedia: "If the vineyards Noah planted on the slopes of Mount Ararat are indeed the first vineyards, then Turkey can rightly claim to be the birthplace of wine."

Hittite (one of the oldest civilizations of Anatolia) findings from the 4<sup>th</sup> millennium B.C. also provide evidence that wine was enjoyed at the highest levels in Anatolian society at that time.

After the Hittites, the Phrygians introduced wine to Greek colonists on Anatolia's western flank, and by 6<sup>th</sup> century B.C. wine was being exported as far as France and Italy. Aegean and Mediterranean coast and the Island of Rhodes were the leading wine trade centers at that period. Herodotus (484-425 B.C.), the father of history, a native Anatolian from Aegean coast, also mentions an extensive wine trade between Eastern Anatolia and Mesopotamia along the Tigris River, in his well known work "The Histories".

Wine was an essential part of daily life for many Anatolian civilizations during history. After the settlement of Turkish tribes and later during their governing dominance, wine production in Anatolia was carried out by native Anatolians and later on by Christian Ottoman minorities.







### **How the tradition continued until today...**

During the long period of the Ottoman Empire (1299-1923), wine production and trade were carried out by Greeks, Armenians, Syrians and others.

Ottoman Period's general atmosphere of tolerance was different throughout their dominance. Even if there were prohibition periods, they were always short term, since the taxes collected from wine sales was an important source of income for Ottoman treasury. Therefore, during the periods of prohibition, vineyards were never

uprooted but grape production was simply diverted to other types of consumption. A ready supply of grapes enabled wine production to recover rapidly after each hiatus.

Alcohol prohibition ceased during the second half of 19<sup>th</sup> century, when European vineyards were being devastated by epidemic of phylloxera, reducing wine production dramatically in Europe. Ottoman Empire's both wine production and export reached the highest level at that time in order to meet European demand (around 190 million liters).

### **From the Ottoman Empire to the Turkish Republic**

A dramatic decline in wine production occurred when World War I and the War of Independence began during 1914 and 1920's. After the declaration of Republic of Turkey in 1923, alcoholic beverages went under the control of government monopoly in 1927. The only exception was wine production which was done by minorities. By 1928, the government began to support wine producers with technical know-how and several financial supports.

In the early days of Turkish Republic, Mustafa Kemal Atatürk, the founder of the modern Turkey, charged two French experts, M. Bouffart and Marcel Biron, with reviving the region's 6,000 year legacy of wine making. During that time, they divided Anatolia into different wine regions and government monopoly started to operate 28 small size wineries.

They blended in Eastern Anatolia's Öküzgözü and Boğazkere, two indigenous red grape varieties, and this legendary blend was the origin of Buzbağ, which is still one of the top selling wines in Turkey. To ensure that these two grapes would be transformed into wine in their own terroir by expert hands, the Elaziğ Winery was established in 1942. Originally a tasting house, it was converted into a full-fledged winery as early as 1944.

Today, there are many small wine producers all around Turkey. The government monopoly was privatized in 2004. The production of wine is around 60-70 million liters per year (2015 figures). The focus of producers have been increasing towards higher quality and unique wines since 2000's.

Currently, the wine producers are trying the potentials indigenous varieties also to protect them from disappearance.



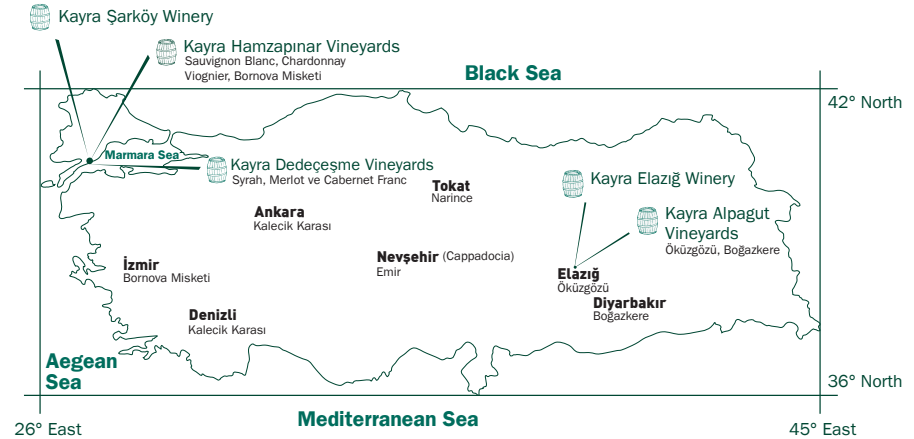


## ABOUT KAYRA

Based on our faith in the goodness that is the essence of wine, we have named our family of wines “Kayra” a word that expresses kindness, benevolence and grace.

Producing in two wineries, one in Şarköy, Thrace Region, one in Elazığ, Eastern Anatolia, Kayra aims to offer unique tastes.

Our dream today is to become the next generation of winemakers, reintroducing indigenous grapes from the birthplace of wine to the world of wine. We passionately work on the great potential of Anatolia, when, once, the legacy of wine ruled the grape.



## INDIGENOUS GRAPES OF ANATOLIA

There are 6 main indigenous grape varieties that are largely known and consumed in Turkey. These are Boğazkere, Öküzgözü, Kalecik Karası, Narince, Emir and Bornova Misketi.

### Boğazkere, (*Boaz-ker-a*) a unique flavor that you will recognize at first sip.

**The Grape:** One of Anatolia's most important wine grapes, Boğazkere is a medium-sized, thick skinned grape grown in Diyarbakır and Elazığ regions.

**Wine Characteristics:** Produces dark ruby red, well structured, full-bodied wines with strong tannins and high acidity. Can be matured in oak barrels. Has ability to age for years.

**Aroma Characteristics:** Noticeable aromas of black cherries and raspberries, blackberries, black mulberries, figs, black olives, black pepper, cloves, eucalyptus, mint, earthy and gamy notes.

**Food Match:** An excellent companion for spicy sauced red meat dishes, red game and strong aged cheeses.



## Öküzgözü, (*O-kuz-goez-zu*) the rising star of Anatolia.

**The Grape:** One of the most important grapes in Anatolian viticulture. This is originally large berried table grape grown in the continental climate on sand and grave based soil of Elazığ and Malatya regions, Eastern Anatolia.

**Wine Characteristics:** Suitable for aging in oak barrels, produces elegant and balanced wines that are dark ruby red in color, with generous acidity, medium to full body, soft tannins and long length. Has potential to develop and age in bottle.

**Aroma Characteristics:** Aromas of dark cherries, raspberries, sour cherries, pomegranates, cranberries, black mulberries, blackberries and eucalyptus.

**Food Match:** Meat dishes with brown, mushroom or cream sauces, stews, sausages and salamis, aged cheeses, grilled meats.

Öküzgözü and Boğazkere varietals, when blended complete one another and the harmony of the blend truly reflects the nature of Eastern Anatolia. Öküzgözü (meaning “ox-eye”) with its plum like dark skinned grapes and generous acidity complements Boğazkere (meaning “throat burner”) with intense tannins, fruit driven, spicy and tar-like aroma character.

To fully understand the potential of these native varietals, let us refer to an anecdote from Hugh Johnson’s famous encyclopedia of wine: “...near Elazığ in Eastern Anatolia is the home of Buzbağ, made from Boğazkere, and Turkey’s best-known red wine, characterized by a powerful aroma and high alcohol content... One of the most surprisingly good wines I have drunk in my life was the 1929 vintage of this red Turkish wine that I drank at a friend’s house in Bordeaux.”



## Kalecik Karası, (*Kah-le-djic-car-ah-se*) a native grape famous for its unique aroma and flavor.

**The Grape:** Originates from the Kalecik district near Ankara, the capital of Turkey. This grape is widely produced throughout Anatolia and Aegean region of Turkey. It is a thick-skinned, blue-black round grape.

**Wine Characteristics:** Produces fruity, easy drinking wine, light ruby, medium bodied with low tannins and high acidity, similar to young Pinot Noir. Grown in cooler continental climates, these grapes produce fruity and elegant wines.

**Aroma Characteristics:** Cherries, strawberries, raspberries and cranberries.

**Food Match:** Red and white meat dishes in tomato sauces, pastas, pizzas and young cheeses.

## Narince, (*Nah-rin-djeh*) a grape named after its delicacy.

**The Grape:** Originates from the Tokat province. This vine is grown on the plateau south of the mountains near the Black Sea.

**Wine Characteristics:** Narince produces rich, creamy and elegant wines. Due to their balanced acidity, these wines are suitable for aging and acquire a rich and complex bouquet over time.

**Aroma Characteristics:** Delicate floral and citrusy fruity aromas.

**Food Match:** Steamed grilled fish, spicy chicken, eggplant salad, dishes, hors d’oeuvres.





## Emir, (A-meer) the legendary white grape of Cappadocia.

**The Grape:** Emir is a local white wine variety grown in the Cappadocia region.

**Wine Characteristics:** It produces vigorous dry wines with high acidity and mineral aromas which reflects the characteristics of volcanic soil.

**Aroma Characteristics:** Mineral, melon, pear, yellow apple, pine and eucalyptus aromas.

**Food Match:** Shellfish grilled and steamed fish, salads, pastas with white sauce and yellow-hard cheeses.



## Bornova Misketi, (Born-ova Mis-ket-ee) worldwide recognized Muscat grape, from Aegean.

**The Grape:** One of the early Anatolian grapes, locally known as Bornova Misketi is grown around Smyrna (today's İzmir) became known as Muscat in Europe. Bornova Misketi was used in the production of the famous wine of Pramnios, which is mentioned in Homer's Iliad. The grapes are medium in size, with ripe grapes being pinkish in color. Bornova Misketi displays the characteristic flavor and aromas of Muscat (tropical fruits, flowers, citrus, thyme and bay leaves).

**Wine Characteristics:** Produces quite aromatic, lively, light, easy-drinking and dry to lusciously sweet wines that are in light gold color.

**Aroma Characteristics:** The aroma of Bornova Misketi is reminiscent of honeysuckle, basil, roses, mint, honey, bergamot, lemon balm, orange flowers, daisies, grapefruit and melon.

**Food Match:** Dry Muscat is an excellent aperitif. Besides, it is an excellent accompaniment to cheeses that do not overpower its flavor, snacks and seafood appetizers and salads. Sweet Muscat goes well with caramelized and cheese-based desserts, stewed quince and cheeses such as cheddar, soft old cheeses and blue cheeses.





# VINEYARDS AND WINERIES

## Şarköy Winery

Thanks to favorable micro climatic conditions, many local and international grape varieties are grown in Şarköy area which has a very old wine making tradition. Not only grapes grown in Şarköy but also in nearby regions are processed in Kayra Şarköy Winery.



Şarköy Winery

## Kayra Versus Dedeçeşme and Hamzapınar Vineyards, Thrace

Kayra owns two vineyards in Şarköy. Sauvignon Blanc, Chardonnay, Viognier and Misket grapes are grown in Hamzapınar Vineyard called as “White Vineyard” which is a 23 hectares plot; Syrah, Merlot and Cabernet Franc grape varieties are grown in Dedeçeşme Vineyard called as “Red Vineyard” which occupies in 11 hectares land.



Kayra Versus Hamzapınar Vineyard, Şarköy-Thrace

## Elazığ Winery

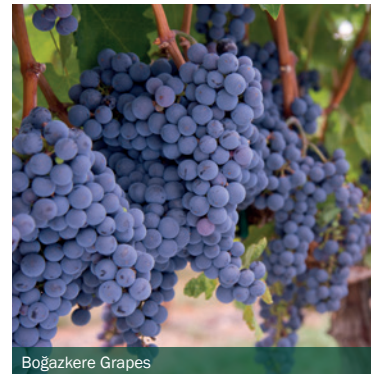
The city of Elazığ established in Harput outskirt hosted many civilizations for thousands of years. The Elazığ Winery of Kayra is the oldest wine winery located at the very eastern part of Turkey and therefore the closest to the homeland of wine. Öküzgözü and Boğazkere grapes that are grown in the region are vinified at Elazığ Winery which was established in 1944.



Elazığ Winery

## Kayra Versus Alpagut Vineyard, Eastern Anatolia

Turkey's two well known indigenous grapes Öküzgözü and Boğazkere are grown in Alpagut vineyard established in 22 hectare area in Elazığ. Through the terroir philosophy we work on several R&D activities on both varieties to discover further the potential of these varieties.



Boğazkere Grapes



Öküzgözü Grapes



Kayra Versus Alpagut Vineyard  
Elazığ, Eastern Anatolia

## OUR WINEMAKER TEAM



Özge Kaymaz  
Chief Winemaker



Murat Üner  
Chief Winemaker

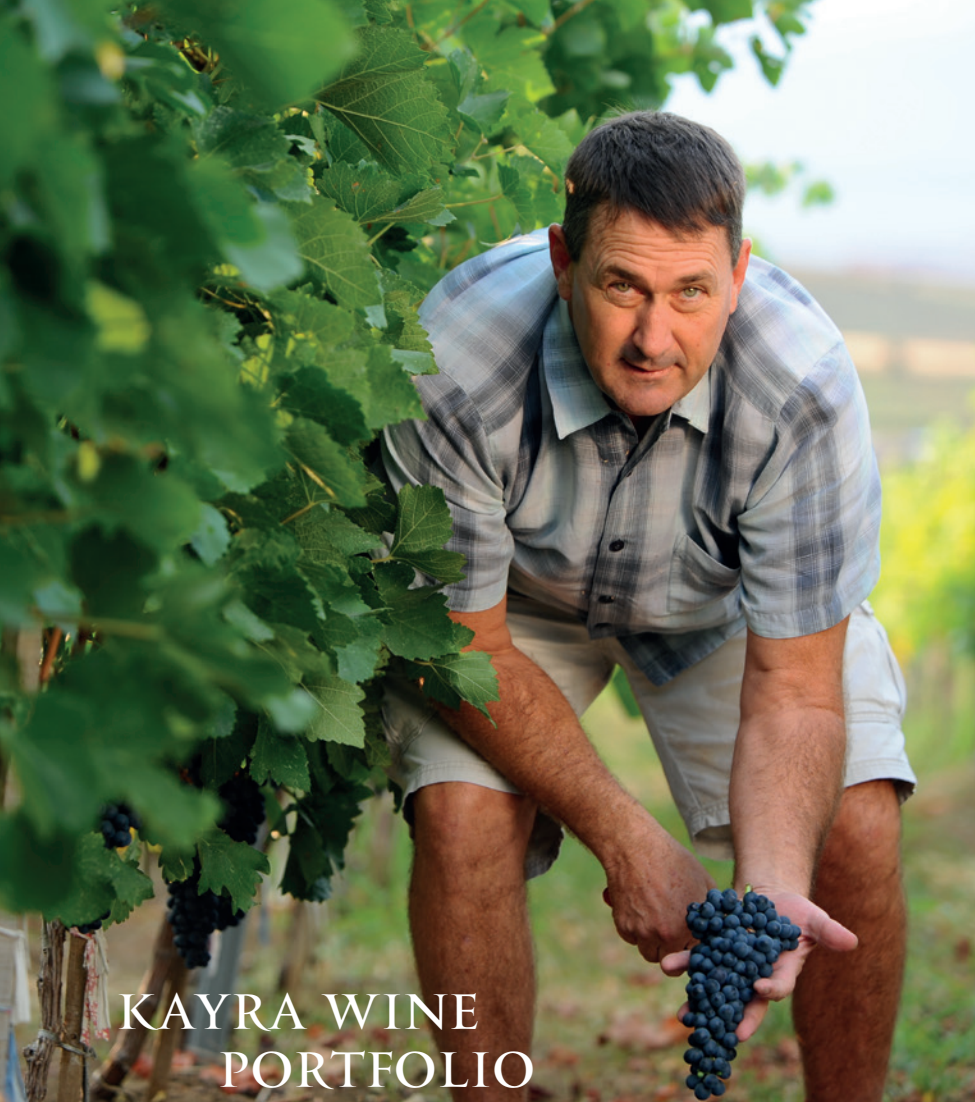


Merve Gürcanoğlu  
Winemaker/Elazığ



Damla Metin  
Winemaker/Şarköy





## KAYRA WINE PORTFOLIO

Our portfolio offers a wide variety of choices from fruity young wines to artisanal small lot hand crafted ones. In that sense, our portfolio includes wines produced of indigenous grape varieties as well as international grape varieties. The winemaking style for each of our wines differs based on the brand group in our portfolio. The

style of wines we offer made from indigenous grapes may be classical Anatolian style in one brand or a sophisticated reflection of a search for the true potential of the grape in another. This is the key of our brand portfolio. The wines of Kayra are being produced from the finest vineyards grown in the diverse soils of Anatolia.



KAYRA  
*Imperial*

The concept behind this series of wines is that they represent what the winemaking team finds most interesting in our cellars year after year.

No production quotas or premeditated varietal selection, just honesty in the bottle and built to last and last.

Selected barrels are carefully blended and bottled then aged in our cellars until the team feels the time is right for release, not before.



*"Tasting notes by Daniel O'Donnell"*

## Kayra Imperial Öküzgözü 2018



Kayra Imperial transforms the best grapes of the year into wine and offers a unique taste to discerning wine lovers who make their choices with precision.

The story of this unique flavor begins in the Alpagut vineyards of Elazığ. Öküzgözü grapes, separated from the stems, are matured in neutral barrels for 18 months. A total of ten barrels are used for the coupage.

Intensely flavored ripe blackberries, ripe plums, black mulberries, licorice, fennel seeds, dried herbs and cardamom aromas blend to create a caramel pie fragrance. The acidity created by this diverse mix spreads elegantly on the palate with a rich and balanced flow.

Kayra Imperial Öküzgözü pairs well with many dishes and cheeses such as grilled veal chops, grilled veal tenderloin with mushroom sauce, filet mignon, roast lamb, grilled lamb chops, goose, duck, parmesan, Gouda, Thracian old cheddar and aged cheddar, and adds a new layer of harmony to these flavors with its unique taste.



# KAYRA VINTAGE







## KAYRA VINTAGE

With this series of wines we hope to highlight the vintage variation of our vineyards across Turkey's diversity of soils and climates, from the rugged far east of Elazığ and Diyarbakır to the central high planes of Denizli and Cappadocia to the European western vineyards of Thrace and the Aegean coastal ranges.

These wines offer wildly different appeals that somehow seem to match the cuisine and personality of their specific regions, a sense of place and time.

*"Tasting notes by Daniel O'Donnell"*

### Kayra Vintage Chardonnay 2020

---



The act of whole cluster pressing yields very clean juice to which we half barrel and half tank ferment from the home vineyard of Şarköy we harvest at tropical flavored ripeness and balanced acidity and weight. Then blending the two different parcels and two different fermentation styles for complexity and youthfulness.

### Kayra Vintage Öküzgözü 2019

---



A juicy red grape that means eye of the bull in Turkish comes from the rugged stony soils of eastern Turkey. It also may very well be an 8,000 years old varietal coming from the fertile crescent and the very beginnings of civilization. This specific vineyard gives us some 200 tons to work with every year; that being said we carry out intensive barrel selection that yields about 15,800 bottles for the Kayra Vintage series wine.

### Kayra Vintage Boğazkere 2018

---



Raging tannins are the standard for this ancient grape of Eastern Turkey grown in Diyarbakır.

We ferment quite cool and free run the juice to barrel before finishing fermentation to tame the tannic structure and bring out the dark fruit and menthol tones. Earthy and rustic palate lend to the charm of this long aging wine.

## Kayra Vintage Narince 2020



Single vineyard Narince grapes grown in the Erbaa region of Tokat are fermented 87% in tank and 13% in new 600-liter French oak barrels. They then mature for six months in barrels with a great deal of patience to create the perfect wine. The total production per year is 3,000 liters.

On the nose, Vintage Narince 2000 offers intense aromas of pear, linden, orange blossom and tropical flavors such as pineapple and papaya. On the palate, it stands out with its surprising acidity and minerality, oily structure and round mouthfeel. With these characteristics, it proves that it has a strong texture.

Vintage Narince 2000 pairs perfectly with oily grilled fish, shellfish, fish with butter and cream sauces, quail and spicy chicken, making the taste of these flavors unforgettable.

## Kayra Vintage Cabernet Sauvignon 2017



Our Cabernet Sauvignon comes from a little vineyard in Urla near İzmir. The vineyard has an almost 10 degree cooler microclimate than the surrounding countryside and is sitting on a limestone shelf with negligible water holding capacity. Picked over the course of 5 to 7 days we get a variety of flavors and textures in which to blend the wines from barrel. We do believe that hitting our stride with the acidity and concentration of the blend without developing over ripe flavours is key. We are cautious not to bottle Napa or Bordeaux and to express the vineyard site to the best of the vintage.



KAYRA  
BUZBAĞ  
REZERV

Born in 1944 the blend of two of Turkey's native grapes came from the direction of Atatürk himself. Where as he requested two of French enologists to review the countryside and identify the possibilities of winemaking in this newly formed country.

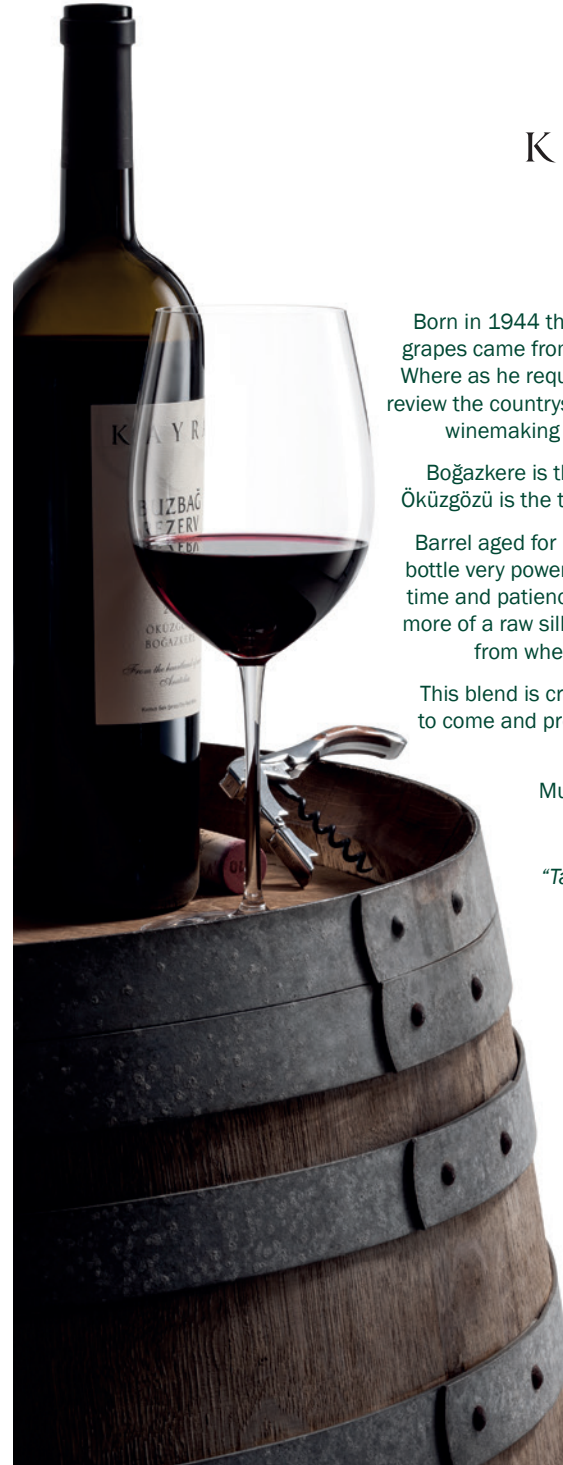
Boğazkere is the power behind the blend and Öküzgözü is the taming portion of the relationship.

Barrel aged for 18 to 24 months it goes into the bottle very powerful with meaty tannins, but given time and patience it softens and smoothes out to more of a raw silky texture and the fruits come out from where they were once hidden.

This blend is crafted to age gracefully for years to come and present various personalities as it matures.

Much like ourselves...

*"Tasting notes by Daniel O'Donnell"*





## Kayra Buzbağ Rezerv 2020

---



This special wine promises enthusiasm and delicate character exchanges through its life in the bottle. Dense fruit and lively acidity in its youth this blend continues to integrate ageing gracefully to reveal subtle nuances of exotic spices, leather, cassis, soy sauce with a soft silky texture.

## Kayra Buzbağ Rezerv White 2020

---



A blend of 83% Emir and 17% Narince, this wine embodies the unique harmony of the two precious whites of Anatolia, known as the birthplace of wine, with the minerality and vibrancy of Emir and the special elegance and fruity character of Narince.

Kayra Buzbağ Rezerv White, a combination of these two distinguished grapes of Anatolia, brings your glass the balance of Emir and Narince grapes and the thousands of years of experience of Anatolia that has given life to wine.

Buzbağ Reserv White, with aromas of lime, pear and pebble stone on the nose and an intense salinity and minerality on the palate with green apple and lemon flavor, offers a rich profile with sweet spice notes and oiliness coming from the 600-liter French oak barrels where it is aged for eight months.

Kayra Buzbağ Reserv White, a white with aging potential, stands out with its perfect compatibility with seafood, oysters, grilled fish and cheese types such as goat cheese.





# KAYRA



The vineyards of Anatolia, blessed by Kybele, the Goddess of Fertility, yielded various indigenous grapes ideal for making distinct and unique wines. Kayra wines are crafted from the ancient grape varieties of Narince, Kalecik Karası, Öküzgözü, Boğazkere in the birthplace of wine, “Anatolia”. They are matured and blended to express the untouched character of the Anatolian varieties. A modern approach to winemaking serves to highlight the distinct structure, aromas, textures and flavours of the specific winegrowing regions of Turkey.

*“Tasting notes by Daniel O’Donnell”*



## Kayra Narince 2021

---



Kayra Narince is produced from the highest quality Narince grapes grown in Tokat region. The gravel and stoney soils and the cool evenings of Tokat give a mineral focus and linier acidity to a fresh fruity wine with aromas of Asian pear, quince, chamomile and grapefruit that pair with all sorts of fresh seafood and spicy dishes.

Awards:

**International Wine and Spirits Competition 2018, UK - Silver**  
**Sommelier Wine Awards 2016, UK - Silver**

## Kayra Kalecik Karası 2020

---



Kayra Kalecik Karası shows it earthy roots, lively fruit aromas showcase the pure essence of the true Anatolian grape, a blend of regions, the home region of Kalecik and Denizli give lightness of fruit and density of texture. Shows well cool in the glass due to its soft silky tannins. Great aromas including finger banana, ripe plums and ginger flower. Great with grilled or barbequed fish, lamb and roast duck.

Awards:

**AWC Vienna 2018, Austria - Silver**  
**International Wine Challenge 2016 Tranche 1, UK - Silver**  
**Sommelier Wine Awards 2016, UK - Silver**  
**International Wine and Spirits Competition 2016, UK - Silver**

## Kayra Kalecik Karası Roze 2022

---



This rose wine is the first pressing of the Kalecik Karası from the Denizli vineyards. The clusters are hand selected and cold pressed over several hours with inert gas, cold settled and the clear wine is taken off lees and fermented clean, long and cool. Fresh strawberries, raspberries and white cherries are the stand out aromas and a balanced sweetness/acidity makes this a perfect evening aperitif or paired with an array of spicy vegetable, chicken or fish dishes.

## Kayra Öküzgözü 2019

---



This is truly the undiscovered treasure of Turkey, gorgeous acidity and lively bright ripe red fruit aromas are the hallmark of this fantastic wine, just a hint of menthol and exotic spices of the ancient mid orient, supple tannins that integrate seamlessly with the acidity and when decanted for a few minutes. This ancient varietal at least 6,500 years old, Öküzgözü could be one of the fore fathers of all of the noble grape varietals known. Exciting as it is to taste it is so much more exciting to make. After thirty years of winemaking I have never been so enchanted by a single grape, I only hope you find it as exciting as myself. Try this with a great steak or a bit of fine aged cheese, definitely something savory and luscious.

Awards:

**AWC Vienna 2018, Austria - Silver**

## Kayra Boğazkere 2018



Kayra Boğazkere is produced from the ancient Boğazkere grapes grown in Diyarbakır region. It reveals dark fruits, berries, mint, camphor and juniper berries aromas followed by dark roasted coffee and chocolate. It also shows earthy tones, leather, campfire and cigar wrapper. The palate is powerful with dense chewy tannins, concentrated fresh berry pie, licorice and baked fennel bulbs. It has balanced acidity and great length of tannins. Perfectly matches with lamb and aged cheeses.

## Kayra Shiraz 2020



Perfectly ripened clusters, which remain on the vine due to intensive thinning, are brought to the winery in cool conditions to retain the freshness of the grapes. These clusters are then hand sorted, gently de-stemmed and put into cold stainless steel tanks with 50% whole berries and left to soak for two days before fermentation begins. Eight months of oak aging heightens the complexity of this non-traditional blend. With spicy tones and fruit driven characteristics, this wine partners well with roasted game, roast duck and all grilled meats.

# BUZBAĞ

The legendary blend of Anatolian winemaking history. Öküzgözü, a gift from the minerals of generous soils in Elazığ... And Boğazkere, the fruit of the roots, ambitiously holding on to the lands of Diyarbakır.

They are the two outstanding grapes from the birthplace of wine. Buzbağ (means, Ice Vineyard) is taking its name from Ice Caves of Harput which is the one of historic city in Eastern Anatolia.

Buzbağ, being produced since 1944 is the oldest, classical and best known wine of Turkey.

Buzbağ being the legendary wine of Anatolia; a historical motif of Seljuk is being used on every label of legendary Buzbağ. This motif symbolizes affluence, abundance and crowded dinner tables.





## Buzbağ Öküzgözü-Boğazkere 2020



Öküzgözü and Boğazkere varietals, when blended complete one another and the harmony of the blend of these two grapes truly reflects the nature of Eastern Anatolia. Öküzgözü with its plum like dark skinned grapes and generous acidity complements Boğazkere with intense tannins, fruit driven, spicy and tar-like aroma character.

Buzbağ is a legendary blend of Anatolian winemaking history. This wine has ripe, sour cherry and blackberry aromas. It is soft and pleasurable to drink; it pairs well with grilled meat, kebabs, meat dishes with sauces and traditional Turkish dishes.

## Buzbağ Emir-Narince



Two indigenous Anatolian grapes Emir and Narince are blended to create Buzbağ White. The delicate aromas of Narince make more eccentric the rich texture of Emir.

With a nose of lemon flower and freshly squeezed grapefruit juice, Buzbağ Emir and Narince reveals lychee, apricot flavors on the palate. It may be enjoyed with shellfish, pasta with white sauce, grilled chicken and fish.

FROM THE  
BIRTHPLACE OF WINE,  
ANATOLIA.



BUZBAĞ

## NOTES

[illegible]



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



International Trade Fair  
for Wines and Spirits