

^

K A Y R A
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 smooths 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...

Kayra Buzbağ Rezerv 2013



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.

Awards:

San Francisco Wine Competition 2014 – Silver

**Los Angeles International Wine and Spirits Competition
2014 – Silver**

International Wine and Spirits Competition 2014 – Bronze