

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 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.

Buzbağ Öküzgözü-Boğazkere



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.