YAKAMOZ
RAKI

YAKAMOZ RAKI's roots lie in the warm Mediterranean. This clear aniseed brandy is the traditional accompaniment to a meal of Turkish delicacies with good company.

YAKAMOZ RAKI is triple distilled to create a full-bodied and intense flavour. The magic of a recipe three centuries old imparts a timeless experience.

YAKAMOZ
The most beautiful word in the world

YAKAMOZ RAKI
the spirit of Turkey's heritage

YAKAMOZ RAKI begins as suma, distilled from carefully selected grapes, which is meticulously blended with fragrant aniseed in a traditional copper still.

Two further distillations refine the mixture. The third stage is known as the GOLD stage, when the rakı is matured for 90 days before being bottled.

Rakı is best served between 8 and 10°C.
Mix 1:1 with water for the perfect glass.

Aged for
90 days

A recipe
three centuries old

Triple distilled

TRADITIONAL RAKI SET

Traditionelles Raki-Set

Savour Yakamoz Rakı in true Turkish fashion with our traditional rakı set.
The set contains a bottle of Yakamoz Rakı and original Yakamoz Rakı glass for you to truly indulge in the rakı experience.

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