YAKAMOZ

RAKI

YAKAMOZ

The most beautiful word in the world

Mediterranean roots anchored in Eschweiler

Yakamoz – The most beautiful word in the world

The word Yakamoz was voted **the most beautiful word in the world** by the ABC competition.

Our elegant, matt bottle impresses with a unique window that makes the word **'Yakamoz'** visible - a term that describes the magical reflection of the moon on the water.

Unique viewing window shows the Yakamoz logo and maritime fine art graphics

triple-distilled emphasised by three waves.

Our bottles are supplied in a high-quality cardboard box.

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 raki 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.

PREMIUM YAKAMOZ RAKI

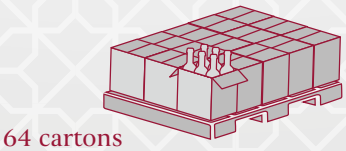
Why is our Yakamoz Rakı a premium product? Our manufacturing processes and contents are completely transparent. We want to meet the demands of our customers and sell a fair product. Therefore, you can view our certificate of analysis here. We are happy to publish and share all information about our product and hope that you will appreciate our transparency.

YAKAMOZ RAKI FOR THE HOSPITALITY TRADE AND RESELLERS

Yakamoz Rakı is produced in Turkey and imported directly to Germany. Yakamoz GmbH is the sole owner of all rights. Sales are arranged directly through Yakamoz GmbH. This way we can guarantee a stable price is free from fluctuations.

You will not find importers or resellers selling our products at discount or dumping prices. This allows you to relax and plan your purchases free of risk and in advance.

Our roots are in a family-run restaurant and Yakamoz GmbH prides itself in supporting the hospitality sector.



SAVOUR THE MAGIC OF ITS SECRET RECIPE.

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.

HOW TO ENJOY RAKI AT ITS BEST

Our guide to enjoying rakı at its very best is based on tradition, heritage and experience, but it's only our advice - feel free to experiment for yourself!

Drink Yakamoz Rakı any way you like.

- STORE THE BOTTLE IN THE FRIDGE, NOT THE FREEZER
- DON'T POUR YAKAMOZ RAKI DIRECTLY OVER ICE

A story from

ANTALYA to GERMANY

THE HISTORY OF RAKI

A great many legends are told about the history of rakı. These stories go back deep into the history of the Ottoman Empire.

We know that a drink similar to raki existed as long ago as the 5th century on the Anatolian peninsular, what was then the Eastern Roman Empire. This drink was discovered by Islamic Turkish peoples in the 12th century and it became very popular with the dervishes and the Bektashi Order. When you turn your attention to how raki is made, with dried white grapes being fermented and mixed with anise seeds before being distilled, you can see that the grapes and the aniseed on the Anatolian peninsular originate from Greece or Armenia. The Sultans who lived in the Ottoman palace were particularly fond of raki, and were even well known for drinking to excess.

So rakı became, after wine, the most popular alcoholic drink in Christian and later Islamic Anatolia.
Native Americans gave the name Fire Water to whisky, and a similar process took place in Anatolia when the dervishes renamed it Lion's Milk.

After the Ottoman conquest of Constantinople in the 15th century, raki was the second most popular alcoholic drink in the bars and restaurants. Only wine, which contained less alcohol, was more widely consumed.

The name itself first appears in accounts written by 17th century Ottoman travellers and the historian Evliya Çelebi, who described distillers as 'arakcyian traders'. 'Araki' comes from Arabic and means 'the drink that makes the drinker sweat.' This was the name given to raki producers by the Armenians who were dominant in the Ottoman empire at the time.

The other explanation for where the name comes from is the razaki grapes used to make the aniseed brandy and over time, 'razaki' became 'raki' in common speech.

Rakı produced using the Greek method has become part of Greek culture under the name of Ouzo. Between 1920 and 1926 the trade in alcoholic drinks was strictly forbidden in Turkey. It was not until a law came into force in June 1926 that raki could once again be manufactured by the Turkish government monopoly. The first new factory was set up in Gaziantep in 1930, with additional facilities following in Diyarbakir, Tekirdag, and Nevsehir in 1931.

During this period, popular consumption of alcohol followed the example set by Turkey's leader, Mustafa Kemal Ataturk. Today, rakı production in Turkey is permitted under the state monopoly so many companies are creating rakı using their own recipes and under their own names.

WHY DOES RAKI GO WHITE?

The name given by rakı producers to liquid produced by distilling fermented grapes is suma, which can contain up to 94.5% alcohol. Adding water reduces the alcohol content to 45%. During the process of bringing the alcohol content down to 45%, the rakı remains neutral or colourless. When rakı is drunk, water is added and this further reduces the alcohol content. This disperses the alcohol molecules into the water, a reaction that gives rakı its milky-white colour.

YAKAMOZ RAKI

What sets Yakamoz Rakı apart from other brands is the two and a half years the Yakamoz team spent researching the perfect combination of grapes, aniseed, alcohol and water. Yakamoz Rakı is the fruit of all this research. It surpasses all the ordinary brands on the market.

It takes 26kg of seedless dried sultanas to make 1 litre of Yakamoz Rakı. The suma created by this process is then triple distilled in copper vessels. After that, the rakı is allowed to rest for three months. Only 2.5kg of grapes make up a litre of ordinary rakı, and even premium brands use only 7.5kg of grapes per litre. Yakamoz Rakı contains no more than 8g of sugar per litre. Other brands contain between 14 and 16 grammes of sugar per litre. Another unique characteristic of Yakamoz Rakı is that it contains almost no methanol and anethole at all. This helps avoid undesirable side effects the day after enjoying a glass of Yakamoz Rakı. The combination of all these factors lend Yakamoz Rakı the indulgent, refined flavour that sets it apart from all other brands of rakı.

Read the Rakı story
in detail under:

www.yakamoz-raki.de/was-ist-raki

YAKAMOZ
RAKI

YAKAMOZ GMBH
Markt 17, 52249 Eschweiler

info@yakamoz-raki.de
www.yakamoz-raki.de