



Kulüp  
Raki



### What is Raki?

Kulüp raki is a timeless embodiment of Turkey's rich history and cultural heritage. Crafted by the renowned Mey İçki Distillery and with roots dating back to the Ottoman Empire, raki gained prominence during the liberal Tanzimat Period, becoming the favored tavern drink. In 1930, the first batch of Kulüp Raki was distilled, and since then, the recipe and essence have remained unaltered.

### Distillation Process

The distillation process begins with carefully selecting the finest grapes, ensuring the utmost quality. Through a second distillation of grape alcohol blended with aniseed, the aromatic elixir is born. Just as it was in its inception, the dedication to using soft water harmoniously unites with the ingredients, achieving unmistakable smoothness and flavor.

### The Style

With its crystal-clear allure, the chilled liquid delivers a blend of anise, grapes, and subtle botanicals. The initial sweetness transforms into a mix of herbal and fruity notes, while a velvety texture blankets the palate with each sip, leading to a satisfying finish that pays homage to tradition and craftsmanship.

**Alcohol Volume:** 50%

**Launch Date:** 1932

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