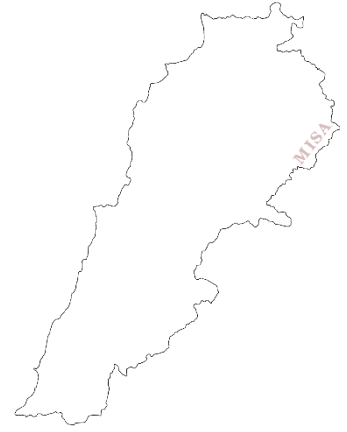




Ksarak Arak de Ksara



VARIETAL:

Ugni Blanc and
Obeidi blend

WINEMAKER:

Château Ksara

REGION:

Beqaa Valley, Lebanon

HISTORY:

Château Ksara is Lebanon's oldest, largest, and most visited winery. It was here, in 1857, that Jesuit brothers laid the foundations for the country's modern winemaking industry by producing Lebanon's first non-sweet red wine.

PRODUCTION PROCESS:

The grapes are first fermented, then the first distillation releases the alcohol from wine in Ksara's unique and most modern distillation column which eliminates the methanol and all heavy oils that spoil the taste. Ksarak only uses aniseed from the reputed Mount Hermon's Al Heeneh area. The delicate scent of the prime aniseed is appealing to the true connoisseur.

This pure grape alcohol is redistilled in a specially designed alembic in France with the aniseed. Ksarak's innovative technique discloses the heart of the arak through an independent pipe to obtain the real "pure flower". Finally, this spirit is refined to release the purest arak. Ksarak is finally matured for two years in clay jars manufactured in Beit Chebab following ancestral norms.

FOOD PAIRING:

It will go perfectly with Lebanese mezze and Oriental dishes. Serve with water and ice.

RATINGS:

93 BTI

