



The name IXSIR derives from “Iksir”, the original Arabic word for “Elixir”, a word common to many languages, defining the purest form of all substances, a secret potion that grants eternal youth and love.

The vision behind IXSIR is to reveal the best terroirs of Lebanon, some forgotten long since. Cultivated with respect to sustainable agriculture, IXSIR’s vineyards are spread in the mountains of Lebanon on clay-calcareous and limestone soil, from Batroun to Jezzine, benefiting from the unique microclimates Lebanon has to offer. IXSIR’s vineyards culminate at an altitude of 1,800 m, making them the highest in the Northern Hemisphere.

Winemaking occurs in a winery located on the hills of Batroun where 17th century traditional Lebanese house presides over a contemporary winery with sustainability at its core. Recognized several time for its green credentials, the IXSIR winery was named by CNN as one of the greenest building in the world, and won the international Architizer A+ Award as well as the Good Green Design award and the Green Mind MENA Award.

<b>Country</b>	Lebanon
<b>Total area</b>	120 hectares
<b>Soil</b>	Clay-calcareous, calcareous and stone layers
<b>Harvest</b>	Manual, in crates of 18kg, with temperature control below 18°C



**IXSIR GRANDE RESERVE Rose 2016**

A pale colored robe announces a delicate Rosé.

Its fragrant and floral bouquet are a prelude to a bold yet subtle mouthfeel, pure and tantalizing, with hints of red fruit. A lingering taste sustained by a firm acidity gives this Rosé a lively finish.

Mourvedre 30% , Cinsault 30% and Syrah 40%