



## KSARAK



### GRAPE VARIETALS

Ugni Blanc and Obeidi.



### WINEMAKING

The grapes are first pressed then fermented between 15 and 20 days at low temperature.



### WINE DISTILLATION

The wines are distilled in Ksara's unique rectification column, which eliminates the methanol and all heavy and unhealthy oils that spoil the taste.



### ARAK DISTILLATION

Then, this pure grape alcohol is redistilled in a specially designed alembic made in France with the aniseed; Ksarak only uses aniseed from the reputed Mount Hermon's Al Heeneh area in Syria. The delicate scent of the prime aniseed is appealing to the true connoisseur. Only the "pure flower" obtained through an independent pipe is used to make the arak. Finally, this spirit is refined to release the purest and healthiest arak.



### MATURING

Ksarak is finally matured for 2 years in clay jars manufactured in Beit Chebab following ancestral norms.



### SERVING

It will go perfectly with Lebanese mezze and Oriental dishes. Could be drunk pure or with water and ice