

Ksarak

OUR PREMIUM ANISEED-BASED EAU DE VIE,
LEBANON'S NATIONAL DRINK



GRAPE VARIETIES

Ugni Blanc and Obeidy

ABV

53%

DISTILLATION & MATURATION

The grapes are pressed and then fermented into clear juice with no additives. The first distillation releases the alcohol from the wine in Château Ksara's column still eliminating the methanol and the heavy and unhealthy oils that spoil the taste. The liquid is distilled with the aniseed a second time in a specially designed alembic to extract the "heart" cut, the highest quality portion of the distillate. Finally the spirit is refined a third time to achieve the purest and healthiest arak. The arak is then aged for 28 months in traditional hand-made clay jars from the Lebanese mountain village of Beit Chebab.

ANISEED

Château Ksara uses only the prized fresh green aniseed from the village Al Heeneh on the slopes of Jabal El Sheikh (Mount Hermon).

SERVING & PAIRING

Best served in the ration one third arak, two thirds water, adding the ice last. Arak is the traditional partner with the mezze dishes and fried or grilled seafood that grace the Lebanese table, the aniseed cleansing the palate between each dish. More recently, arak has been used as an ingredient in cocktails and it is increasingly drunk as an aperitif.

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CHATEAU
KSARA

LIST OF INTERNATIONAL AWARDS KSARAK



COMPETITION

MEDALS

USA - Tastings
Beverage Testing
Institute - 2019

GOLD

China - The Silk Route
Conference And
Competition - 2016

GRAND PRIZE