# Arak XO




## Why Arak XO?

3,000 years ago, our ancestors learned to distill wine to make Arak, Lebanon's national drink. Arak is an aniseed-based Eau De Vie which turns white when mixed with water. Indeed, it is commonly referred to as the Lion's Milk.

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| Spirit Type | Aniseed based Eau de Vie - Lebanese National Drink |
| Grape Variety | Meksassi and Hifawi - Indigenous grapes of Lebanon |
| Appellation | Jezzine, Southern Lebanon |
| Maturation | Aged in traditional clay jars for 6 years |
| Serving | A dose of 1 / 3 Arak and 2 / 3 water then add ice cubes **OR** fill half the glass with Arak, add a few drops of water and fill the rest of the glass with ice cubes |

## Distilling & Tasting Notes

Arak XO is proudly triple distilled in handmade copper alembic stills with Pure Jezzine Spring Water from Lebanese indigenous white grapes only, using the finest aniseed in the world and aged in traditional clay jars for a period of six years. The renowned Pure Jezzine Spring Water when used in the distill gives the Arak a highly mineral taste on the palate.

The Lebanese indigenous white grapes give a luscious, fruity taste which when coupled with the best aniseed gives a sweet complex note to Arak. Our aniseed is brought in from the Syrian village of Heeneh, famed for producing the best aniseed in the world. And, we harvest our grapes at the optimal level of maturity, ensuring lower alcohol content, thus paying the penalty of producing lower yields of Eau de Vie, but ensuring the ideal smoothness.

When mixed with water color changes to snow white and on the nose displaying a bouquet of licorice and dry aniseed aromas. In the mouth it displays a mixture of raisins, aniseed, licorice with sweet dryness in the aft palate.

## Food Pairing

As an aperitif and with Lebanese Mezza, Spanish seafood tapas, raw meat, raw fish, barbecued meat or chicken, green salads and an assortment of pickles

## Specifics

Alcohol % ——— 53%

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