



DISTILLED EMOTIONS

ARAK

WOODFIRED DISTILLATION AGED IN CLAY AMPHORA
AND BOTTLED BY HAND

DISTILLATION

Triple Distilled Arak crafted from Merwah, an indigenous Lebanese grape grown in the Wadi Annoubine Valley of North Lebanon.



REGION

Grapes: Dimane, Qannboubine Valley in Lebanon (1,600m)
Aniseed: Hinna, Syria & Hermel Lebanon



SPIRIT COMPOSITION

Spirit Type: Triple Distilled Arak from Merwah
Alcohol Content: 53%



SERVING SUGGESTIONS

1 Part Arak to 3 Parts Cold Water
Served with one or two ice cubes based on your dilution preference.



SPIRIT MAKING PROCESS

Hand harvested, crushed and fermented, then double distilled in a Traditional Copper Still over a woodfire to achieve clarity and concentration. It is then distilled a third time with Lebanese & Syrian Aniseed and Mountain Spring Water. Aged in Clay Amphora. Bottled by hand

