

ARAK MASADA KAFROUN



Liquor

Arak

Distillation

Twice distilled

Kosher

Yes

Color

Clear

Packing

750ml / 12 bottle case

Origin

Arak is known to have existed since the beginning of distillation itself, and is still widely consumed in Lebanon, Iraq, Syria, Jordan, Palestine, Israel, Turkey and Iran.

Place

Mielya, Israel

Ingredients

Grape neutral spirits and aniseed

Alcohol

50%

Serving Suggestion

Mixed with water/juices, cocktails

Distillery

Arak Masada

Production

Distillation begins with mature high-quality grapes, with low irrigation to enhance the concentration of flavors. Harvest takes place in September and October. Grapes are crushed, the juice is placed in barrels together with anise and fermented for several weeks.

Tasting Notes

Palate-cleansing, cool, refreshing and smooth; tasting of licorice with a hint of peppermint.

Additional Info

- The word arak comes from Arabic 'araq قَرَعَ, meaning "to perspire."
- Arak is nicknamed "the milk of lions," and is popular throughout the Mediterranean.
- Arak is best served ice cold with a 1/3 to 2/3 Arak/water mix and prepared by pouring first the Arak, then the water, followed by the ice and always in a fresh glass.
- Arak is typically made from grapes, though dates, sugar, plums, figs, and molasses can be used depending on the region where it is made.
- Distillers widely promote the holistic properties of Arak, claiming the aniseed aids in digestion and relaxation.