



## **Château KEFRAYA – "Arak de Kefraya"**

*Arak de Kefraya is an alcohol of the category "L'anis en folie"*

### **In technical terms**

*Arak de Kefraya is a white aniseed flavored alcohol which is uniquely elaborated from the extract of distilled wines originated exclusively from the grapes of Kefraya:*

*The wines made from Cinsaut, are exclusively vinified using the Charentaise method (direct pressing and fast fermentation in order to avoid an important percentage of superior alcoholic content).*

*Once the alcoholic fermentation of these wines is finished, they are automatically distilled in traditional copper stills. The first distillation is done using the Armagnac method, which will obtain a first 67% alcohol. This very alcohol is distilled a second time in order to omit the methanol, considered a toxic substance.*

*The third distillation occurs in a still from "Charentes" along with the best fresh green anise produced in Syria. This first obtained Arak is distilled once again, a fourth time, in order to concentrate the aniseed aromas and improve the gustative balance.*

*Arak de Kefraya is thus deprived of methanol and distilled four times.*



**On the analytic level:** *Alcohol degree: 53% vol. Not a trace of methanol.*

### **On the organoleptic level**

*Arak de Kefraya is a fresh and rich aniseed alcohol, highlighting its incomparable distillation characteristics. The fineness of its aniseed aromas in balance with the softness and creaminess of a mouth confers a great ease in tasting and appreciation.*

***Tating tips:*** *In order to best appreciate Arak de Kefraya, it is recommended that you serve it in long drinks in a proportion of 1 volume of Arak for 5 volumes of water with ice cubes. This drink will embellish your appetizers and will be perfect on your table with Lebanese mezze.*