



ixsir

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# THE STORY

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**ixsir**

The name IXSIR derives from “Iksir”, the original Arabic word for “Elixir”, a word common to many languages, defining the purest form of all substances, a secret potion that grants eternal youth and love.

The vision behind IXSIR is to reveal the best terroirs of Lebanon, some forgotten long since. Cultivated with respect to sustainable agriculture, IXSIR’s vineyards are spread in the mountains of Lebanon on clay-calcareous and limestone soil, from Batroun to Jezzine, benefiting from the unique microclimates Lebanon has to offer. IXSIR’s vineyards culminate at an altitude of 1,800m, making them one of the highest in the Northern Hemisphere.

Winemaking occurs in a winery located on the hills of Batroun where 17th century traditional Lebanese house presides over a contemporary winery with sustainability at its core. Recognized several time for its green credentials, the IXSIR winery was named by CNN as one of the greenest building in the world, and won the international Architizer A+ Award as well as the Good Green Design award and the Green Mind MENA Award.

**COUNTRY:**

Lebanon

**TOTAL AREA:**

120 hectares.

**SOIL:**

Clay-calcareous.

Calcareous and stone layers

**GRAPE VARIETIES:**

Cabernet Sauvignon,  
Syrah, Tempranillo,  
Cinsaut, Caladoc, Merlot,  
Arinarnoa, Mourvèdre  
Obaideh, Viognier, Muscat,  
Sauvignon Blanc,  
Chardonnay.

**HARVEST:**

Manual, in crates of 18kg,  
with a temperature control  
below 18°C

# ALTITUDES

## RED, 2016



### TASTING NOTES:

Warmth, sharpness, maturity and character are the dominant traits of this wine.

Imprinted with mature fruits, its delicate and complex bouquet balances an oaked aroma with red and black fruits. Notes of blackberry and blackcurrant blended with a fine 'emphyreumatic' touch give the wine a soft and complex character. Its final silky taste makes it a pleasant and accessible wine, to share in a relaxed environment.

### GRAPE VARIETY:

Cabernet Sauvignon

Syrah

Caladoc

Tempranillo

### AGING:

Part in French oak barrels 6 months

### AGE OF BARRELS:

15% new, 50% one wine, 35% two wines



### KEY

#### SOIL

Clay and limestone

#### LAND

#### SEA

#### VINEYARDS

