



ixsir

THE STORY



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

WHITE, 2019



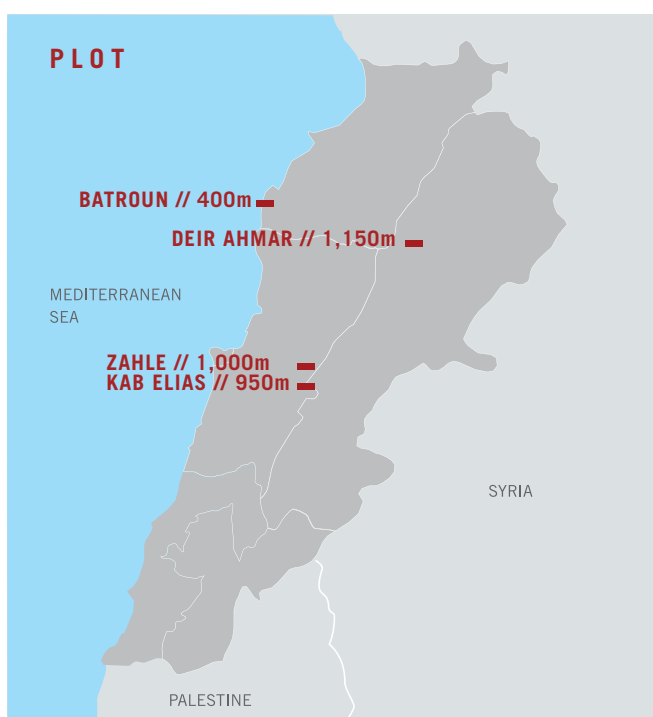
TASTING NOTES:

This blend of a Lebanese indigenous grape and two noble southern varieties presents an elegant swirl of golden glittering robes. Breathing an exquisite bouquet of floral aromas with hints of Muscat and notes of grapefruit, this floral and fruity blend translates into a balanced and sharp palate hinted with spicy undertones. A soft touch of acidity gives the wine a pleasant freshness.

GRAPE VARIETY:

Obeideh
Muscat
Viognier

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KEY

SOIL

Clay and limestone

LAND



SEA



VINEYARDS

