



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

GRANDE RESERVE



RED, 2013

TASTING NOTES:

Rich in minerals and saturated with Mediterranean character, this wine unleashes exuberant aromas of mature fruits and spices. Its concentrated taste is enrobed in a fine texture that gives it an attractive liveliness, while its rich and mellow yet always-complex palate lasts until the final touch of fruit.

GRAPE VARIETY:

50% Syrah
39% Cabernet Sauvignon
11% Arinarnoa

AGING:

In French oak barrels 12 months

AGE OF BARRELS:

33% new, 33% used once, 34% used twice



KEY

SOIL

Clay and limestone

LAND

SEA

VINEYARDS

