

Arak Razzouk

Grape Spirit Distilled with Aniseed



Brand History

- **13th Century** – Arak was discovered in modern-day Lebanon
- **1918** – Arak Razzouk Distillery was founded by Toufic Razzouk in Beirut and customers would come to the shop to fill their jars
- **1920** – Arak Razzouk became a pioneer by being the first company to bottle and sell their own Arak
- **1960-1962** – Arak Razzouk became the first Arak sold on a plane and the brand launched in the US
- **2018** – Arak Razzouk Distillery celebrated its 105th anniversary
- **Today** – The global Arak market is projected to grow \$2.62B by 2026 due to the spirit's digital presence and the growing population of emigrants from Arab countries

The Wine

Varieties: Sweet Mountain Grapes

Winemaking: The grapes are crushed and fermented, then distilled over a low fire. Natural aniseed is added then distilled then poured into earthenware jars to age and mellow for at least six months.

Serve: Cool - not cold. The crystal-clear Arak will turn milky white when water is added. Recommended serve is either 30% Arak / 70% water or equal parts Arak and water depending on preference. Add ice as needed. Also great in cocktails.

Pairings: Middle Eastern Food

ABV: 50% (100 Proof)

Format: 750ML

