

ARAK BRUN

A traditional Lebanese spirit consisting of grape alcohol & anise, Arak is the result of a triple distillation process using the alembic still. Arak Brun is produced inside a 100-year-old cellar at Domaine des Tourelles winery.

Production: Produced from the alcohol of grapes and blended with fresh anise all selected with great care and crafted inside a hundred-year-old cellar in the very prestigious Domaine des Tourelles. Arak Brun is processed traditionally using a three-stage distillation. It is totally free of methanol. The crystal-clear arak is then aged inside old clay jars situated in the property's cellars.

ABV: 53%

Bottle Size: 750mL

Ouzo and Arak are traditionally served with a small plate of a variety of appetizers called mezes, usually small fresh fish, fries, olives, and feta cheese. Arak can be described to have a similar taste to absinthe which is licorice-like, but smoother.

Aged 1 year in clay jars. Enjoy with water & ice.



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