

ARAK SANNINE

Arak Sannine is made by combining traditional techniques and modern distillation technology. It has been one of the most popular brands of Arak in Lebanon for many decades.

Production: Arak Sannine is produced with multiple distillations of Lebanese grapes and green aniseeds. The resulting distillate is then diluted with water, prior to a final slow distillation in a pot still. The final anise-flavored spirit is aged in traditional clay jars.

ABV: 50%

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.

Enjoy with water & ice.



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