

THORMAN HUNT

EST. WINE SHIPPERS 1978

Massaya, Beqaa Valley

Massaya Arak



Grower

Massaya is run by brothers Sami and Ramzi Ghosn in partnership with Frédéric and Daniel Brunier from Domaine du Vieux Télégraphe and Dominique Hebrard, formerly of Château Cheval Blanc. Located in the fertile Beqaa Valley, at an altitude of 1000 metres above sea level. At these Tanaïl vineyards the slopes are protected by Mount Lebanon and the Anti-Lebanon mountains. Free of frost and disease the Beqaa Valley enjoys a unique climate with long gentle summers, wet winters and an average temperature of 25°C, perfect for viticulture. More recently they have developed vineyards in the more extreme, mineral areas of the Beqaa valley, moving onto hillside sites to the North East (Ras Baalbek) and North West (Hadath Baalbek), as well as further north of Baalbek. These vineyards are planted with Grenache and Mourvèdre for the red wines, and Obeidi, Clairette, Sauvignon Blanc, Chardonnay and Vermentino for the Massaya white.

Distillation

Produced exclusively from white Obeidi grapes (a native to Lebanon varietal) and green organic aniseed. Triple-distilled in a traditional process using copper stills heated by fragrant fires of vine wood. Maturation: aged in ancient clay jars (amphorae) for an average of 2 years.

Style

Best served on the rocks or crushed ice, often also served diluted with fresh water as an aperitif, as a digestif, along meals as well as in a multitude of delightful cocktails.

Grape varieties:

Obeidi

Vegetarian: Yes

Vegan: Yes

Bottling options: 75cl

Closure: Synthetic stopper

