Ixsir

From vineyards scattered across Lebanon's dramatic mountain landscape, IXSIR Altitudes Red 2021 offers a vivid meeting of sunshine and altitude, delivering dark berries, subtle spice, fresh energy and smooth, approachable tannins.

Altitudes Red 2021

Bekaa Valley, Lebanon

Region and Vineyards

IXSIR works across **Lebanon's mountainous vineyard landscape**, selecting sites from Batroun in the north to Jezzine farther south. The estate's current vineyard map spans roughly 400 m to 1,800 m above sea level, with clay, limestone and calcareous soils recurring across the range. This vertical spread is central to the Altitudes identity: warm Mediterranean sunlight promotes ripeness, while elevation helps preserve freshness and aromatic definition.

Two high sites illustrate the approach particularly well. Deir El Ahmar, at about 1,000 m, includes Cabernet Sauvignon, Syrah and Tempranillo on gravelly clay-limestone soils, while **Ainata reaches 1,800 m**, where Syrah, Cabernet Sauvignon and Caladoc grow on shell limestone with clay. The combination of altitude, limestone-rich soils and contrasting microclimates gives IXSIR a broad blending palette, helping Altitudes Red marry ripe dark fruit with lift, spice and a surprisingly supple profile.

Winemaking

The 2021 blend is **35% Cabernet Sauvignon, 26% Caladoc, 22% Syrah and 17% Tempranillo**. Grapes are harvested manually at night into 18 kg crates, then moved to the Basbina winery in temperature-controlled trucks. After gentle crushing and destemming, fermentation takes place in stainless steel under temperature control, a method designed to retain the clarity of the fruit and keep the wine's profile bright.

Maturation is deliberately measured rather than heavily oaked. Part of the wine spends **six months in French oak**, while the 2021 trade specification describes the barrels as used oak, allowing subtle toast and spice without overwhelming the blackberry, blackcurrant and cherry character. The finished wine is listed at 14.5% alcohol, with pH 3.7, total acidity of 3.85 g/L expressed as tartaric acid, and just 2 g/L residual sugar, confirming a dry, generous yet controlled style.

Alcohol :13,50 %

Composition: 35% Cabernet Sauvignon, 26% Caladoc, 22% Syrah, 17% Tempranillo

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Tasting Notes

- **Color:** Deep ruby to black-cherry red, with bright ruby and subtle garnet reflections that give the wine an attractive, youthful depth.
- **Aroma:** Fresh blackberry, blackcurrant and dark cherry lead, joined by raspberry and strawberry nuances, gentle spice, a discreet herbal touch and restrained oak in the background.
- **Palate:** Dry and generously fruited, with ripe cassis, blackberry and cherry carried by supple, velvety tannins. Moderate freshness keeps its 14.5% alcohol in balance, while subtle oak and spice shape a smooth, savoury finish.

Did you know?

IXSIR means "elixir", deriving from the Arabic word "Iksir". The estate has built its identity around rediscovering Lebanese mountain terroirs, with vineyards climbing to 1,800 m. Its Batroun winery combines a traditional 17th-century Lebanese house with a modern winery integrated into the hillside, reflecting the producer's blend of heritage, contemporary winemaking and sustainability.

Wine Pairing Ideas

- **Charcoal-grilled lamb kofta:** The lamb's richness softens the Cabernet-led structure, while cumin, pepper and grilled flavours complement the Syrah, Caladoc and subtle oak spice.
- **Roast duck with cherry or pomegranate glaze:** Duck has enough richness for the wine's body, while tart red fruit mirrors its cherry and berry character and refreshes the palate.
- **Beef kebabs with roasted peppers:** Charred beef suits the blackcurrant-driven fruit and tannins, while sweet peppers pick up the wine's subtle herbal and spicy nuances.
- **Mushroom and lentil moussaka:** Earthy mushrooms and savoury lentils work beautifully with the wine's dark fruit and understated oak, offering a satisfying meat-free pairing.