



ishtar

WINERY

Ishtar winery, to be the first wine production in Koura,
committed in making the finest organic wines in Lebanon.

Our wines are made of grapes coming from different
vineyards and altitudes mainly planted in Dar Baachtar.

A unique taste to enjoy in every occasion.

**A WINERY THAT IS BORN
FROM THE SOIL OF LEBANON,
THE SOIL OF OUR ANCESTORS!**


DESCRIPTION



Our logo represents us & represents our love and passion for Lebanon's grapes.

The logo shows the 3 key elements that go in the process of creating wine; **the Sun, the Soil and the People.**

Giving you a taste of authenticity, hard work and passion. Commitment to quality and harmony between fruit, acidity, tannin, and alcohol secures a wine of finesse and elegance, as well as a thread of continuity in style from vintage to vintage.



Ishtar winery produces red, rosé and white wines. We also produce Arak the traditional Lebanese alcohol drink extracted from grapes.

And since Koura district is particularly known for its olive cultivation and of oil production, Ishtar winery also produces top quality extra virgin olive oil.

**OFFERING YOU THE
TASTE OF YOUR DREAMS
IN EVERY SIP.**



RED WINE

• Domus

• Aurum



WHITE WINE

• Solis

• Obeidy



ROSE WINE

• Rosea

**ORGANIC WINE
MADE WITH DIFFERENT
GRAPE VARIETIES.
750 ML / BOTTLE**



DOMUS 2019: DRY RED WINE

Country of Origin: Lebanon.

Region: Koura- Dar Baachtar.

Producer: Ishtar Winery.

Vintage: 2019 | **Organic Wine.**

Grape Varieties: 35% Cabernet Sauvignon
25% Merlot, 25% Syrah, 15% Sangiovese.

Serving temperature: 12 C -14 C

Analyses: Alcohol level: 13% alc./vol

Total Acidity: 4.2 g/l | PH: 3.34

Reducing sugar: 1.2 g/l | Glucose + Fructose: 0 g/l

Free sulfur dioxide: 8.1 mg/l

Barrel: no barrels | Balanced Tannins.

Description: Bright cherry red with a purple to ruby rim, this wine has a floral, black fruit flavors & herbaceous notes and is velvety smooth on the palate. Domus is crafted to strike a perfect balance between beautiful fruit, silky tannins and a lingering finish allowing for graceful evolution in bottle.

Food pairing: great with pasta, pizza, soft & strong cheese, chicken, cold cuts, red meat.





AURUM 2018: DRY RED WINE

Country of Origin: Lebanon.

Region: Koura- Dar Baachtar.

Producer: Ishtar Winery.

Vintage: 2018 | **Organic Wine.**

Grape Varieties: 50% Cabernet Sauvignon, 50% Syrah.

Serving temperature: 12 C -14 C

Analyses: Alcohol level: 15% alc./vol

Total Acidity: 4.1 g/l | PH: 3.43

Reducing sugar: 2.3 g/l | Glucose + Fructose: 0.4 g/l

Free sulfur dioxide: 3.5 mg/l

Barrel: 12 month in French oak wood barrels. | Balanced Tannins.

Description: Our wine is fermented in static fermenters at controlled temperatures to retain the varietal aromatics. once complete “Aurum” is left for 7-10 days on skins to aide in the extraction of soft tannins & build wine structure. French oak has been used to ensure maximum fruit expression is retained in the final wine.

“Aurum” is deep purple in color with Aromas of blackcurrant, blackberry, blueberry and mint on the nose. This wine is complex & well balanced and extends for a long round finish.

Food pairing: strong cheese, red meat.





SOLIS 2021: DRY WHITE WINE

Country of Origin: Lebanon.

Region: Koura- Dar Baachtar.

Producer: Ishtar Winery.

Vintage: 2021 | **Organic Wine.**

Grape Varieties: 50% Chardonnay, 50% Riesling.

Serving temperature: 9 C -11 C

Analyses: Alcohol level: 12.5% alc./vol

Total Acidity: 4 g/l | PH: 3.17

Reducing sugar: 2.7 g/l | Glucose + Fructose: 1.6 g/l

Free sulfur dioxide: 4.4 mg/l

Barrel: no barrels | No Tannins.

Description: Ishtar Solis is an elegant blend of Chardonnay & Riesling . Intense golden yellow with delicate scents alongside tropical and citrus fruit flavors.

Ishtar Solis is a well balanced wine with a great lasting finish.

Food pairing: sushi, fish, seafood , pasta.





OBEIDY 2021: DRY WHITE WINE

Country of Origin: Lebanon.

Region: Koura- Dar Baachtar.

Producer: Ishtar Winery.

Vintage: 2021 | **Organic Wine.**

Grape Varieties: 100% obeidy.

Serving temperature: 9 C -11 C

Analyses: Alcohol level: 14.5% alc./vol

Total Acidity: 2.8 g/l | PH: 3.59

Reducing sugar: 0.6 g/l | Glucose + Fructose: 0 g/l

Free sulfur dioxide: 8 mg/l

Barrel: no barrels | No Tannins.

Description: Ishtar Obeidy is a light color elegant dry white wine made from Obeidy, an old indigenous grape variety of Lebanon, sourced from several old vineyards. it is a pure reflection of the Lebanese terroir, offering aromas of citrus fruits, banana and almond.

Food pairing: sushi, fish, seafood , pasta.





ROSEA 2021: DRY ROSÉ WINE

Country of Origin: Lebanon.

Region: Koura- Dar Baachtar.

Producer: Ishtar Winery.

Vintage: 2021 | **Organic Wine.**

Grape Varieties: 30% Grenache, 30% Carignan,
20% Cinsault, 20% Cabernet Sauvignon.

Serving temperature: 9 C -11 C

Analyses: Alcohol level: 12.8% alc./vol

Total Acidity: 4 g/l | PH: 3.18

Reducing sugar: 0.3 g/l | Glucose + Fructose: 0 g/l

Free sulfur dioxide: 17 mg/l

Barrel: no barrels | No Tannins.

Description: Ishtar Rosea is a crisp, fresh and fruity rose resulting from direct pressing. Light pink in color. Rosea is full of flavors.

The first impression is round and fresh and the nose is fruity with notes of citrus, strawberry and cherry complemented by hints of nectarine.

Rosea is a well-balanced wine, where flavors carry through the palate with a solid, firm finish.

Food pairing: sushi, fish, seafood , pasta.



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