

MAINTAINING A LEGACY AND CRAFTING CULTURE

For eight generations, crafting fine wines and spirits has been synonymous with the RIACHI family. Under current owner, Roy Riachi, the family legacy and passion for crafting beverages lives on.



LEVANT HEIGHTS SINGLE POT STILL MALT & WHEAT, 46% ABV

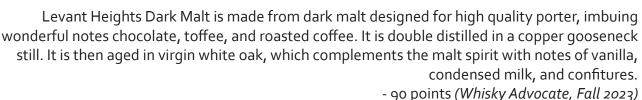
This world-class release is made from malted barley mashed and fermented with wheat, which is then triple distilled and aged in white oak. This process produces an exceptionally smooth and balanced whisky, appealing to a wide variety of palates.

To the nose, a wave of almond layered with oak wood and caramelized biscuits coalesce with earthy smoke, forming an ensemble that is reminiscent of old islander whiskies, yet unmistakably Levant Heights.

- 91 points "Scrumptious." (Whisky Advocate, Fall 2023)

LEVANT HEIGHTS SINGLE MALT DARK MALT, 43% ABV

Levant Heights is a Lebanese craft malt whisky forged in the heart of Mount Lebanon. It's an unmistakably rebellious spirit, pushing the boundaries of whisky craft and explores its fringes.







FIRST LEBANESE SINGLE MALT

ATHYR SPIRIT OF LEGENDS U.S. EXCLUSIVE RELEASE, 55% ABV Athyr is fermented from sun-dried Lebanese malted barley. In keeping with the Lebanese tradition of amphora aged spirits, Athyr is aged in clay terracotta vats with cured Lebanese oak branches, a culturally-relevant and eco-friendly maturation method.

There's nothing quite like the captivating aroma of Athyr. This delicious whisky has a malty character that's hard to describe, just bursting with warmth and comfort. With notes of butterscotch, yellow fruits, coffee, and more, you'll find yourself savoring each sip and savoring the moment.

Athyr's first United States exclusive release, Spirit of Legends, pays tribute to the pioneering legends that have built this great and enterprising nation. Aged in Lebanese oak, and bottled at cask strength, this release is limited to 462 bottles.



<u>Arak Al Jouzour, 55% ABV</u>

Arak Al Jouzour is triple distilled from Lebanese Obeideh grapes and green Levantine aniseed. It is then aged in Clay vats for 6 months and plate filtered, ensuring an unequaled, smooth taste.

The traditional serving method is to mix one part arak with two parts water in a carafe, then pour into an ice filled glass.

Distributed in Massachusetts by Heavenly Spirits · (508) 947-9973