



World Class Importer of World Class Spirits

2021 CATALOG



LETTER FROM PREISS IMPORTS FOUNDER

Welcome you to our newest edition of the Preiss Imports catalog. A labor of love from my business partner and daughter, Nikki.

What is it about Preiss Imports that drives us? HEART, PASSION, and SOUL.

It is with a lot of humility and pride that we support producers from various parts of the globe. Many of which are generational and carry on legacies of their own. We are driven to share these special finds through the stories that create the fabric of their lives and ours as well.

We couldn't do this with our internal team, our distributors and their customers, and of course never without the support of our supplier network. We are passionate brand builders and we continue in the nearly 6 decades, and 3 generations, of the Preiss family bringing noteworthy brands and products to market.

It is our hope that what we do is embraced and enjoyed by many.

Cheers,

Henry Preiss
Henry Preiss

**"CONGRATS ON BRINGING BACK PREISS IMPORTS. PLEASE
CONTINUE TO SHAPE THE WORLD AS YOU DID FOR SO MANY YEARS!"**

—David Nepove, USBG National President (2010 – 2016)



*Legacy is a value proposition
which is why Preiss Imports
proudly represents family owned,
multi-generational companies.
We are all about authenticity
and offering pure products of
exceptional quality that inspire
creativity.*

— HENRY PREISS

TOP Henry Preiss with Father, Erich Preiss, 1970s

BOTTOM Henry Preiss with Daughter, Nikki Preiss, 2017

TABLE OF CONTENTS

AUSTRIA

- 8
- Original Bailoni Wachau**
Bailoni Original Gold-Apricot Brandy
Bailoni Wachauer Gold-Apricot Liqueur
Bailoni Gold-Apricot Frizzante

FRANCE

- 18
- Forgotten Casks**
Forgotten Casks Cognac
- 20
- La Fée**
La Fée Absinthe Parisienne Superieure
La Fée Absinthe Blanche
NV Absinthe Verte
- 25
- Prince Pastis de Marseille**
Prince Pastis de Marseille
- 26
- Marc des Hospices de Beaune**
Vintage 2004
- 28
- Pataka**
Fairtrade Ginger Liqueur

GERMANY

- 32
- Th. Kramer Aromatique**
Aromatique
- 34
- Ferdinand's**
Ferdinand's Saar Dry Gin
Ferdinand's Saar Quince Vodka
Ferdinand's Saar Dry Vermouth

ITALY

- 42
- Enrico Toro 1872**
Centerba 72 Herbal Digestivo
Torella 72
Amaro 72
Centuca 72
- 46
- Fratelli Vergnano 1865**
Vergnano Maraschino Liqueur

Cioco Artichoke Liqueur
Vergnano Arancino Liqueur USDA Organic
Vergnano Limonino Liqueur USDA Organic
Vergnano Fragola Liqueur USDA Organic
Vergnano Mirtillo Liqueur USDA Organic

- 52
- Tuvé-Drapò**
Drapò Bianco Vermouth
Drapò Dry Vermouth
Drapò Rosé Vermouth
Drapò Rosso Vermouth
Tuvé Drapò Gran Riserva
Tuvé Bitter
Tuvé Fernet
Tuvé Amaro Black Note

MEXICO

- 62
- 4 Copas**
Organic-Kosher Tequila Blanco
Organic-Kosher Tequila Reposado
Organic-Kosher Tequila Añejo
- 64
- Santo Cuviso**
Santo Cuviso Bacanora Blanco
Santo Cuviso Bacanora Anis
Santo Cuviso Bacanora Uvalama
- 68
- Casa D'Aristi**
XTA
D'Aristi Xtabentún
Kalani
Huana
Ron Caribe Silver
Ron Caribe Aged 8 Years

- 76
- Clan Coyote**
Sotol Coyote Blanco Chihuahua
Sotol Coyote Blanco Durango

- 80
- Espíritu Corsa**
Espíritu Lauro Mezcal Joven
Espíritu Lauro Mezcal Añejo
Espíritu Lauro Mezcal Reposado
Mezcal Buen Bicho Joven

Santa Pedrera Mezcal Joven
100% Agave de Silvestres Arroqueño
100% Agave de Silvestres Cuixe
100% Agave de Silvestres Mexicano
100% Agave de Silvestres Tepeztate
100% Agave de Silvestres Tobala

- 86
- Miel de Tierra**
Miel de Tierra Joven
Miel de Tierra Reposado
Miel de Tierra Añejo Reserva
Miel de Tierra Agave Salmiana
Miel de Tierra Agave Espadín
Miel de Tierra Sal de Gusano

NETHERLANDS & INDONESIA

- 96
- By The Dutch**
By the Dutch Advocaat
By the Dutch Batavia Arrack
By the Dutch Dry Gin
By the Dutch Old Genever
By the Dutch Classic Bitters
By the Dutch Ginger Bitters
By the Dutch Orange Bitters

- 106
- Herman Jansen Distillery**
Notaris Bartender's Choice
Notaris Bartender's Choice Rome Jerry Thomas
Notaris 3 Year

PERU

- 114
- Viñas de Oro**
Pisco Premium Torontel
Pisco Premium Italia
Pisco Premium Albilla
Pisco Premium Moscatel
Pisco Premium Negra Criolla
Pisco Premium Quebranta
Pisco Premium Acholado
Brandy Reserva

POLAND

- 124
- Rodionov & Sons Polugar**
Polugar Single Malt Rye
Polugar Classic Rye
Polugar Wheat
Polugar No 1 Rye & Wheat
Polugar No 2 Garlic & Pepper
Polugar No 3 Caraway
Polugar No 4 Honey & Allspice

SCOTLAND

- 134
- Distiller's Art**
Distiller's Art 2011 Ben Nevis
Distiller's Art 2010 Bennrines
Distiller's Art 2002 Benrinnnes
Distiller's Art 1997 Benrinnnes
Distiller's Art 1995 Blair Athol
Distiller's Art 2010 Coal Ila
Distiller's Art 1995 Craigellachie
Distiller's Art 2007 Dailuaine
Distiller's Art 1990 Girvan Single Grain
Distiller's Art 2008 Glengoyne
Distiller's Art 2008 Inchgower
Distiller's Art 2007 Jura
Distiller's Art 2001 Laphroaig
Distiller's Art 1993 Macallan
Distiller's Art 1996 North British Single Grain

SPAIN

- 144
- Padró i Familia, SL**
Blanco Reserva
Rojo Clásico
Reserva Especial
Dorado Amargo Suave
Rojo Amargo

SWEDEN

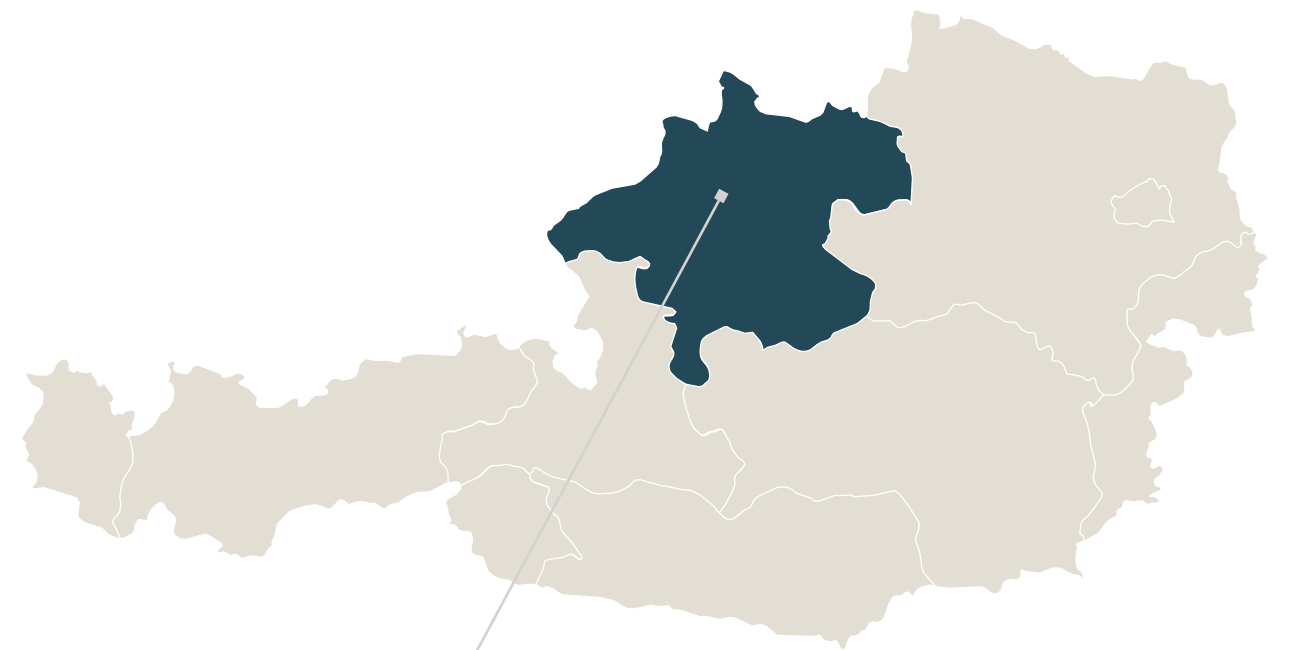
- 156
- Spirit of Hven Distillery**
Organic Pot Distilled Vodka
Organic Oak-Matured Aquavit
Organic Gin
Organic Navy Strength Gin
Organic Oak-Matured Winter Spirit
Organic Oak-Matured Summer Spirit
Organic Tycho's Star Single Malt Whisky
Hvenus Rye Whisky

SWITZERLAND

- 170
- Fassbind**
Himbeergeist Eau de Vie
Kirsch Eau de Vie
Williams Eau de Vie
Vieilles Barriques Framboise
Vieilles Barriques Abricot
Vieilles Barriques Cerise
Vieilles Barriques Poire



AUSTRIA



BAILONI Wachau, Austria



Bailoni Family 2019



ORIGINAL BAILONI WACHAU

Tradition & Prestige Since 1872

Bailoni is the first apricot distillery in KremsStein, Wachau. The independently owned family company formed in 1872 when grappa distiller Eugenio Bailoni from Vigolo Vattaro, Trentino visited Austria and fell in love.

He followed his passion and quickly realized that apricots can be used to create not only jam, but also excellent distillates. Eugenio and his wife, Rosa, founded the first apricot distillery in the Wachau Valley. The signature bottle was created in the early 20th century. Today, the company remains in a 350+ year old building.

Eugenio's knowledge and love for apricots has been passed onto each generation, with Claudia Bailoni being the 5th generation. Claudia's father remains the distiller as Claudia sets out to build their family company, sharing their love of apricots with the world.

REGION:	Wachau Valley is Geographically Protected for Apricots
SOIL:	Loess; a silty soil known to be one of the most fertile for farming
APRICOT TREES:	Valley has approximately 100,000; Bailoni has 1,500
SOURCING:	Additional needs solely from the protected region
HARVEST:	Mid-July to August

BAILONI WAITS FOR HARVEST UNTIL THE FRUIT IS OVERRIPE; PACKED WITH PECTIN, ACID, AND SUGAR.

“Back in the 80s when we had Bailoni, it was mostly consumed at German clubs and in German or Austrian restaurants. Consumed as an after-dinner drink in days gone by, today it is enjoyed much the same way, as well as in finely crafted cocktails where only a natural liqueur or brandy made from fresh ingredients will do.”

—HENRY PREISS

HENRY PREISS FIRST INTRODUCED BAILONI TO THE US IN THE 1980'S. THE PREISS FAMILY IS ONCE AGAIN PROUD TO REPRESENT AND WORK WITH THE BAILONI FAMILY.

DID YOU KNOW?

BAILONI'S RICH HISTORY IS DOCUMENTED ON THEIR LABELS

Schnapps or Schnaps: What's the Difference?

schnapps | SHnaps | *noun*

1. Fermented fruit juices along with the base liquor;
2. A fruit brandy; clear distillate

schnapps | SHnaps | *noun - United States*

1. Sweetened liqueurs, often fruit flavored, cinnamon, or creme de menthe;
2. Often 15-25% alc/vol

schnaps | SHnaps | *noun - European*

1. Any strong distilled spirit, particularly those of at least 32% alc/vol;
2. Often used for fruit brandies distilled from fresh fruit juices

Austrian Quality Mark

- Seal of Quality for Liqueurs and Brandies



Eugene Bailoni I is from a Grappa Dynasty in Trentino, Italy

- Love led him to Austria where the Bailoni family resides today
- Tradition and Prestige, 5 Generations Strong



3rd Generation Eugen Bailoni and Margarethe Bailoni



4Th Generation Bailoni Brother's Competing in Their Education to Become Distillers

Gold = Name of Native Austrian Apricot Varietal

- Grown in silty soil called Loess
- The soil imparts the ultra-sweet and juicy character
- Known for their intense deep apricot flavor
- Harvest mid-July to late August

1st Distillery in the Wachau Valley located in Lower Austria

- The Wachau Valley has approximately 100,000 apricot trees farmed by over 200 farmers
- Bailoni has 1,500 trees of their own
- The family company supports their fellow family-owned regional farms in sourcing additional apricot needs

Marillen = Apricot

Bailoni Iconic Image

Donau = Danube River

- Orchards are between vineyards along the river
- Harvest is earliest downstream
- Bailoni Orchards start in Krems and go upriver

Krems = City of Bailoni Headquarters





Bailoni Original Gold-Apricot Brandy

TASTING NOTES

- › Dry and smooth
- › Apricot, floral notes
- › Balanced with a long finish
- › Sunkissed apricots

40%

ALC / VOL

50mL, 750mL

BOTTLE SIZE

SERVING RECOMMENDATIONS

- › Neat, slightly chilled
- › 1:1 Bailoni Gold-Apricot Brandy and Bailoni Gold-Apricot Liqueur

AWARDS

- › **SILVER** WSWA 2019
- › **84 POINTS** *Ultimate Spirits Challenge*
- › **87 POINTS, SILVER MEDAL** *Tastings.com 2018*
- › **92 POINTS, OUTSTANDING** *The Tasting Panel Magazine 2016*
- › **TOP TOURISM PRODUCT** *Nielsen Liquor Market Study 2001*
- › **GOLD, MONDE SELECTION** *Brussels, 20 Consecutive Years*
- › **AUSTRIAN MARK OF HIGH QUALITY**



PRODUCTION PROCESS



APRICOT SOUR

- | | |
|--------|-----------------------------|
| 1 ¼ oz | Bailoni Gold-Apricot Brandy |
| 1 oz | Lemon juice |
| 1 oz | Orange juice |
| | Brown sugar |

Rim old fashioned glass with Bailoni Gold-Apricot Brandy and cover it with brown sugar
Mix all ingredients in a shaker with ice
Strain into glass
Garnish glass with orange zest and cherry



"STRIKINGLY TRUE-TO-THE-SOURCE. AN EXCELLENT
EXPRESSION OF TART APRICOT FRUIT IN LIQUID FORM."

– The Spirit Journal, 2015



APRICOT LEMON COOLER

- | | |
|--------------|------------------------------|
| 1 ¼ oz | Bailoni Gold-Apricot Liqueur |
| 3 bar spoons | Crystal sugar |
| 1 dash | Aromatic |
| 1 oz | Lemon juice |
| | Bitter-lemon soda |

Fill a Collins glass to ¾ with crushed ice
Add sugar, Angostura bitters, Bailoni Gold-Apricot Liqueur, and lemon juice
Top up with bitter-lemon soda; stir
Garnish with apricot, cherry, and melon skewer

Bailoni Wachauer Gold-Apricot Liqueur

TASTING NOTES

- › Entry is sublimely sweet, fruity, and ripe
- › Mid-palate is lush, silky, and viscous
- › Dried apricot with an apricot preserves finish

30%

ALC / VOL

50mL, 750mL

BOTTLE SIZE

SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › In cocktails such as a sour, rickey, and breakfast eggnog

AWARDS

- › **91 POINTS, GOLD** *Tastings.com 2018*
- › **89 POINTS, VERY GOOD, STRONGLY**
- › **RECOMMENDED** *Ultimate Spirits Challenge 2018*
- › **★★★★ HIGHLY RECOMMENDED** *The Spirit Journal 2015*
- › **SILVER** *La Int'l Spirits Competition 2015*



PRODUCTION PROCESS





The slight sweetness is created from the **Gold-Apricot juice** with **no additional sugar added**.

Bailoni Gold-Apricot Frizzante

TASTING NOTES

- › Delicate yet bountiful fruit
- › Luscious, creamy mouthfeel
- › Well balanced with medium acidity

SERVING RECOMMENDATIONS

- › Chilled in a Champagne Flute
- › As a float over fruit sorbet

AWARDS

- › **SILVER** WSWA 2019
- › **89 POINTS, SILVER** Tastings.com 2018

6%
ALC / VOL

750mL
BOTTLE SIZE



PRODUCTION PROCESS

PROPRIETARY PROCESSES OF COMBINING 100% NATURAL APRICOT NECTAR FOR EVEN CONSISTENCY IN EACH POUR

Nectar from Hand Selected Apricots
+ Local Grüner Veltliner (12% alc/vol)



Light
Carbonation



Exquisitely Refreshing Gold
Apricot-Frizzante

DID YOU KNOW?

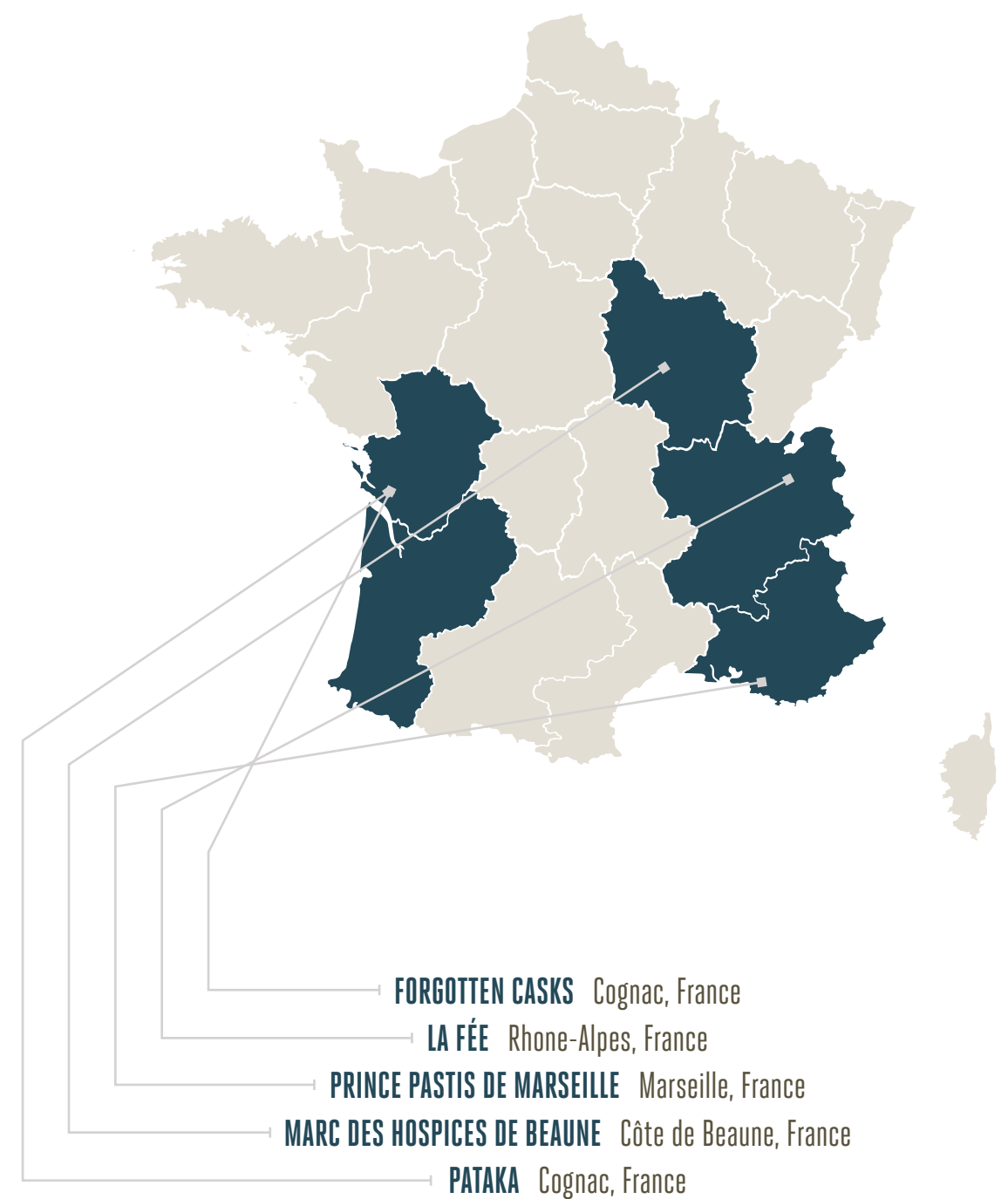
Frizzante | friz-zan-tay | *adjective*

1. of slight effervescence





FRANCE





FORGOTTEN CASKS

A Sipping Cognac at its Best

The Forgotten Casks collection is a creation by Henry Preiss and Alain Royer.

Two men who carry generations of experience in producing, sourcing and offering some of the best spirits in the world; representative of how cognac tasted over 100 years ago.

The Program

The Forgotten Casks Cognac selections are special casks that have in their own way been forgotten in time.

Custom blends are created for selected customers in a way only a small, specialty merchant and master blender can work.

Exclusivity is central to this premium selection. With rare sourced casks and personalized blends, no two selections will be the same, nor is a selection able to be replicated. Blends are created on a per lot basis with the remainder of Cognacs left to age, unblended.

This specialized selection process represents a unique Cognac experience with each bottling, showcasing a new and interesting variation.



Alain Royer, sixth generation of a Cognac family, is known to have one of the most keen palates among the best blenders in the industry today. Alain has devoted his life to the making and promoting of cognac including the success of playing a key role in the creation of Lafite Rothschild Cognac.

Alain has been a dear friend of the Preiss family for several decades. Henry Preiss and Alain have crossed paths multiple times during their industry careers and helped to raise each other to success. Out of this special friendship, the Forgotten Cask cognac program has come to life.

Forgotten Casks Cognac

TASTING NOTES

- › Soft, mellow, and warm character
- › Delicate and perfectly balanced
- › Long and elegant finish

40%

ALC / VOL

SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › In cocktails such as a Sidecar

750mL

BOTTLE SIZE

AWARDS

- › ★★★★★ **HIGHLY RECOMMENDED** *The Spirit Journal* 2016

“The big splash is found in the mid-palate which is creamy in texture, piquant and spicy in flavor profile, and just all-around yummy.”

"We offer these very small batches of cognac for placement in the finest retail stores, restaurants and bars. The Forgotten Casks Cognac is truly non-commercial and unique. To taste these one-of-a-kind treasures is a revelation."

– HENRY PREISS

The hand-selected Forgotten Casks lay hidden in the recesses of cellars of the finest cognac producers.

Aging is carefully conducted over two decades in old barrels to impart only a limited amount of tannins allowing delicate fruit and floral aromas and light vanilla notes to shine through.

Lot numbers are designated for each selection indicating the year bottled and the selection sequence of the cognac blend (Lot 16-2, Year 16 Bottling 2).

Special custom blends are offered for full cask purchases.

2016 Bottling

The inaugural 2016 bottling is composed of a small number of cognacs from the Grande Champagne, Petite Champagne and Fins Bois districts.



LA FÉE

THE DISCOVERY

In 1998, George Rowley discovered absinthe while living in the Czech Republic. At the time, absinthe was a near forgotten relic and was only available in a few Bohemian bars.

Inspired by his experience, George and his company Bohemia Beer House Ltd (now BBH Spirits) took on the task of setting the legal precedent for absinthe, opening the international absinthe market today.

After soon discovering the UK never imposed a ban on absinthe, working alongside Trading Standards, George was able to secure permission to import due to the creation of a document called EU Council Directive 88/388/EEC. Creating this watershed document set the legal precedent for all future absinthe in Europe and the international market which now includes the United States.

George Rowley held his UK launch in London on November 1998, the product being a modern Czech absinth, absinthe spelled without the 'e', and introducing to the market the now popular modern 'sugar and burn' ritual.

In May 1999, the campaign to source a genuine pre-ban absinthe and restart distilling in France began when George contacted Marie-Claude Delahaye, world-renowned expert and historian on the category.

THE RESURRECTION

While reviewing the terms of the 1915 French ban, it was discovered that the French had prohibited the selling of absinthe in France, but not the distillation of it.

This would signal the rebirth of traditional French absinthe, distilled with Grand

Wormwood (Artemisia absinthium). All this pioneering work was carried out by George and Marie-Claude at the Paris distillery, leading up to the introduction of the first traditionally distilled absinthe in France, La Fée Absinthe Parisienne.

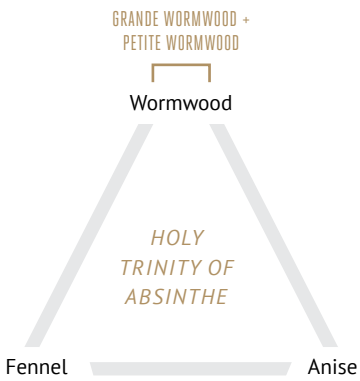
After a year of investigation, research and development, the very first order of La Fée Absinthe Parisienne was placed on May 1, 2000.

The iconic eye motif has made La Fée the benchmark brand within the surging absinthe category.



THE HOLY TRINITY

IN THE FOOTSTEPS OF HISTORICAL ABSINTHE DISTILLATION, ALL LA FÉE PRODUCTS USE THE HOLY TRINITY OF ABSINTHE:



"LA FÉE CAPTURES THE AROMAS AND TASTE THAT GREAT WRITERS AND ARTISTS SUCH AS RIMBAUD, TOULOUSE-LAUTREC, AND VINCENT VAN GOGH ENJOYED AT THE END OF THE 19TH CENTURY"

—Marie-Claude Delahaye, Absinthe Historian
ENDORSED BY MUSÉE DE L'ABSINTHE

The La Fée product line is distilled at Cherry-Rocher Distillery in Rhône-Alpes utilizing stills dating from 1833.

19TH CENTURY ABSINTHE RECIPE



PRODUCTION PROCESS

SEPARATELY DISTILLED IN A COPPER POT STILL

Sugar Beet Alcohol + Green Anise, Star Anise, Grand Wormwood, Petite Wormwood, G n pi Hyssop¹, Coriander, Fennel Seed + Master Blender = 19th Century La F e Absinthe Base

¹ Torinese alpine herb



LEFT Caf  Table with Absinthe by Vincent van Gogh via Wikimedia Commons
TOP P1020138 by JSMJR is licensed under CC BY-SA 2.0
BOTTOM Absinthe by tazphotos is licensed under CC BY-SA 2.0



PRODUCTION PROCESS

19th Century La Fée
Absinthe Base¹

+ Secret Green-Colored Botanicals
+ Sugar Beet Alcohol

+ 6 to 8
Weeks

= La Fée Absinthe
Parisienne

La Fée Absinthe Parisienne Superieure

- › Well-rounded, naturally colored Absinthe; true to it's roots
- › The natural color from chlorophyll extraction is protected by the unique UV resistant bottle.

TASTING NOTES

- › Slight liquorice with aniseed aroma lingers
- › Notes of coriander and fennel
- › Fresh and rounded with anise backed by angelica and mint
- › Long, well-rounded finish

SERVING RECOMMENDATIONS

- › Traditional serve as shown below

AWARDS

- › **ENDORSED** By Musée de l'Absinthe
- › **GOLD** WSWA 2019
- › ★★★★★ **EXCEPTIONAL** Difford's Guide 2016
- › **GOLD** The Spirits Business, 2012, 2014
- › **MASTER EXCLUSIVE TRAVEL RETAIL SPIRIT** The Spirits Business 2013
- › **ABSINTHE GRAND MASTER** The Spirits Business 2011, 2012

68%

ALC / VOL

50mL, 750mL

BOTTLE SIZE

LA FÉE ABSINTHE PARISIENNE IS THE **FIRST**
TRADITIONAL ABSINTHE DISTILLED IN FRANCE
SINCE THE 1915 BAN.

THIRD DEGREE

2 oz Spirit of Hven Navy
Strength Gin
½ oz Drapò Dry Vermouth
¼ tsp La Fée Parisienne Absinthe

Shake ingredients with ice
Strain into a chilled margarita glass
Garnish with a twist of lemon



1 oz La Fée Absinthe
Parisienne



Place the spoon on top of
glass with a sugar cube



Pour 3-5oz iced water
very slowly over the sugar
until desired dilution



Gently stir with spoon and
serve

¹ See Page 31 for the 19th Century La Fée Absinthe Base formula

"LA FÉE ABSINTHE BLANCHE IS A FINE EXAMPLE OF THIS CLASSIC CLEAR ABSINTHE, COMMONLY
DISTILLED PRE-BAN IN BOTH FRANCE AND SWITZERLAND WHERE IT WAS NAMED LA BLEUE"

—Marie-Claude Delahaye, Absinthe Historian



PRODUCTION PROCESS

19th Century La Fée
Absinthe Base¹

INDIVIDUALLY DISTILLED

+ 3 Secret
Botanicals

+ Filtration

= Soft, Rounded, and
Clear Absinthe

La Fée Absinthe Blanche

- › The classic Blanche (clear) absinthe, displays a more pronounced fennel character, with less anise.
- › No sugar is required for the traditional serve, as Blanche has a naturally softer, sweeter character.

TASTING NOTES

- › Fresh, clean anise with fennel and liquorice aroma
- › Pronounced anise is subdued on the palate with a green, herbal influence
- › Numbing anise with a refreshing mouthfeel finish

SERVING RECOMMENDATIONS

- › 2 parts water : 1 part La Fée Blanche as shown below

AWARDS

- › **ENDORSED** By Musée de l'Absinthe
- › ★★★★★ **4.5 STARS RECOMMENDED** Difford's Guide, 2016
- › **MASTER FOLIO DESIGN** The Spirits Business, 2011, 2012
- › **MASTER DISTILLATE** The Spirits Business, 2013
- › **MÉDAILLE D'ARGENT** Absinthiades Pontarlier, 2014
- › **GOLD** The Spirits Business, 2014
- › **GOLD** San Francisco World Spirits Competition, 2014

DEATH IN THE AFTERNOON

1 ½ oz La Fée Blanche Absinthe
5 oz Sparkling Wine

Pour La Fée Blanche Absinthe in a champagne flute
Top with chilled Sparkling Wine

¹ See Page 31 for the 19th Century La Fée Absinthe Base formula

53%

ALC / VOL

50mL, 750mL

BOTTLE SIZE



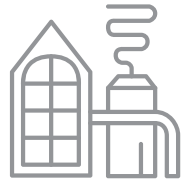
1 part La Fée Absinthe
Blanche



2 parts water



Stir and enjoy



PRODUCTION PROCESS

Multi-Grain Base Alcohol +
Star Anise + Fennel + Vanilla
+ Cocoa + Secret Herbs



ARTEMISIA ABSINTHIUM
Grande
Wormwood



COPPER POT STILL
Distillation



Complex,
Savory-Sweet
Absinthe Verte

NV Absinthe Verte

TASTING NOTES

- › Complex aroma of sweet anise and vanilla
- › Creamy cocoa notes with hint of lemon zest
- › Well-balanced finish of fennel and mint

SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › Chilled to achieve the famous absinthe louche (cloudy)

AWARDS

- › **FRANCE ABSINTHE OF THE YEAR** Berlin Int'l Spirits Competition 2017
- › **GOLD** Berlin Int'l Spirits Competition 2017
- › **GOLD** San Francisco World Spirits Competition 2010
- › **★★★★ RECOMMENDED** Difford's Guide 2016

38%
ALC / VOL

750mL
BOTTLE SIZE

MODERN,
MIXABLE,
AFFORDABLE

MO-JITO WITH ENVY

¾ oz	NV Absinthe Verte
5 oz	Lemon soda
½	Lime, juiced
6	Mint leaves

Squeeze the juice of half a fresh lime into a highball glass

Add 3 mint leaves, muddle

Pour in NV Absinthe Verte

Add ice and stir

Top with lemon soda

Garnish with lime wedge and mint leaves

A MODERN TWIST ON FRENCH ABSINTHE:

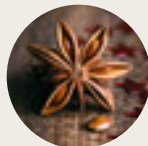
TRADITIONAL



Grand Wormwood: the absinthe plant, famous for its historic medicinal and ritualistic use



Fennel seed helps the flavors combine



Star anise gives warm liquorice character and completes the 'Holy Trinity' of absinthe ingredients

MODERN



Cocoa brings delicious chocolate flavor to enhance the absinthe experience



Vanilla adds exotic aromatic sweetness

PRINCE PASTIS DE MARSEILLE

Classic French Anise

Prince Pastis is a Preiss Imports brand exclusive, created in the classic Southeastern style of Pastis de Marseille.



PRODUCTION PROCESS

Sugarbeet Alcohol +
Liquorice Root



Anise + Provence
Secrets



Water



Sugar



Smooth, Full Flavored Pastis
with a Refreshing Edge

Prince Pastis de Marseille

- › Prince Pastis is an extraordinary ingredient in culinary recipes, from pastries to marinades.

TASTING NOTES

- › Entry is seductively Anis-like
- › A softer, mellow liquorice sits mid-palate
- › Full body, lasting spice on the finish

SERVING RECOMMENDATIONS

- › Diluted with cold water or mineral water
- › Over crushed ice
- › In marinades, sauces, and even baking

45%
ALC / VOL

750mL, 1L
BOTTLE SIZES

WEYLIN

1 dash	Prince Pastis
1 dash	By The Dutch Classic Bitters
1 ½	Spirit of Hven Hvenus Rye Whisky

*Mix ingredients in glass
Garnish with lemon twist*



PASTIS CAME TO LIFE IN MARSEILLE, SOUTHEASTERN FRANCE, IN 1915 FOLLOWING THE PROHIBITION OF ABSINTHE. PASTIS MUST BE A MINIMUM OF 40% ALC/VOL, BUT IN ORDER TO BE LABELED "PASTIS DE MARSEILLE," IT MUST CONTAIN 45% ALC/VOL.



MARC DES HOSPICES DE BEAUNE

The history of the Hospices de Beaune dates back to 1443. The namesake of this luxurious Marc is a hospital founded to care for the sick and wounded after the 100 Year War between the English and French. It has remained an active hospital throughout five centuries, modernized over the years, with assets bequeathed and land donated to keep the facility solvent.

Today the Hospices owns 57 hectares of Grand Crus and Premier Crus in Côte de Beaune. Every year, on the third Sunday of November, wine lots and finished brandies from their premium vineyards are sold by auction in Burgundy, French Oak barrels. The proceeds go to the hospital, to the restoration of the historic building, and to the operation of the winery.

Bearing the label “Hospices de Beaune” serves at utmost exclusivity. It is very prestigious to be the highest bidder as the labels are produced only per the quantity won in auction each year.

This Marc from Les Hospices de Beaune comes from the House of Vedrenne, and is one of the most famous brandies available in France, and certainly one of the most rare.

Aging

Aging is done at the House of Vedrenne Cellars.

Along the way, the Marc is transferred to 100 year old wood vats to unify single vintage lots. There are no more tannins to give but the slow aging is ideal for such a brandy.

Palate

As only dry skins and pips are used to make Marc de Bourgogne, the resulting spirit has less of a fruity character and is much more reliant on mouth-feel.

MARC DE BOURGOGNE MUST BE DISTILLED FROM POMACE OF GRAPES FOLLOWING THE BURGUNDY APPELLATION LAWS FOR WINE. AS OF NOW, ALL RED WINE VARIETALS FOR MARC DE BOURGOGNE ARE **PINOT NOIR**.

Please inquire for current vintage availability.
Tasting notes vary each vintage.

Vintage 2004

45%

ALC / VOL

750mL

BOTTLE SIZE

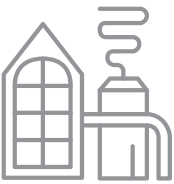
- › Aged 12 Years in oak

TASTING NOTES

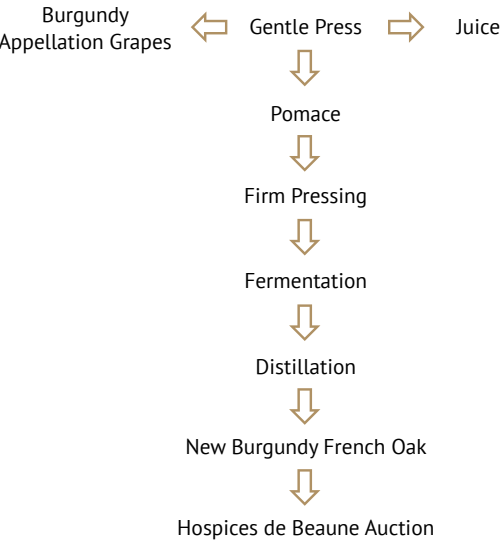
- › Rich tannins from aging in new barrels
- › A beautiful balance between power and elegance
- › Long lingering nutty finish

SERVING RECOMMENDATIONS

- › Neat, in a snifter glass



DISTILLATION PROCESS





PATAKA

FIERY + FRESH. SPICY + SMOOTH.

The essence of ginger root in a bottle.

Pataka captures the **authentic taste** and sensation of ginger. Made with ginger root sourced exclusively from its native lands, it is an exotic elixir packed with the fiery, fresh flavour that all ginger-philes crave. Blended by artisan distillers for a **perfectly balanced** taste and texture, it is the ideal choice for any mixologist who wants to turn up the heat on their creations.

A real firecracker.

Ginger inspires passion like no other ingredient. You could call it piquant or aromatic, fiery or fresh, earthy, additive or simply scrumptious. By selecting the finest roots and macerating them with care and expertise, we ensure that Pataka perfectly captures this **exotic flavor profile**. And because we are so sure it will give your cocktails an explosively vibrant kick, we even named it after the **Punjabi word for “firecracker!”**

Ethical to the core, with French savoir-faire.

Pataka is produced by Ethical Wine & Spirits, a brand committed to Fairtrade and with innovation and **sustainability** at its core. By operating independently and employing the **finest traditions** of French liqueur-making, Ethical Wine & Spirits blend the finest virtues of past and present.

We go back to the roots.

Because Pataka is a liqueur for the purist, we use the most carefully and responsibly sourced ingredients. We export **fairtrade ginger root** from the Indian subcontinent of its origin. We are also strictly committed to using Fairtrade cane sugar. But most important is what we don't put in: Pataka contains **no extra flavorings**, no other spices, nothing but ginger. **It's the root, the whole root and nothing but the root.**



Fairtrade Ginger Liqueur

TASTING NOTES

- › Fiery, fresh ginger essence with a kick

SERVING RECOMMENDATIONS

- › Serve in a cocktail for a vibrant addition

AWARDS

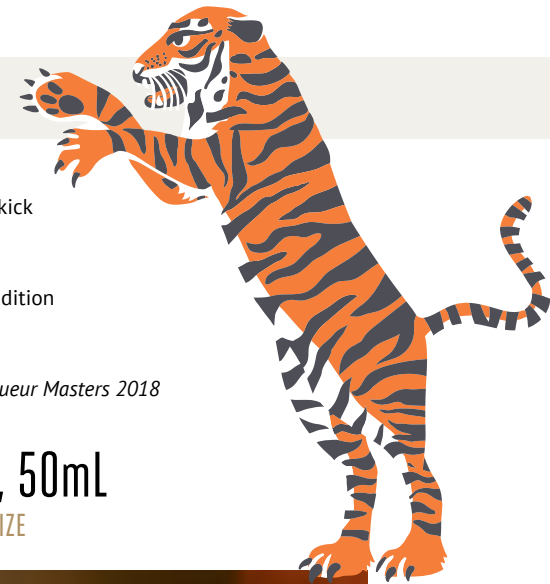
- › **GOLD** *The Spirit Business, The Liqueur Masters 2018*

35%

ALC / VOL

1L, 750mL, 50mL

BOTTLE SIZE



THE GINGER MARTINI

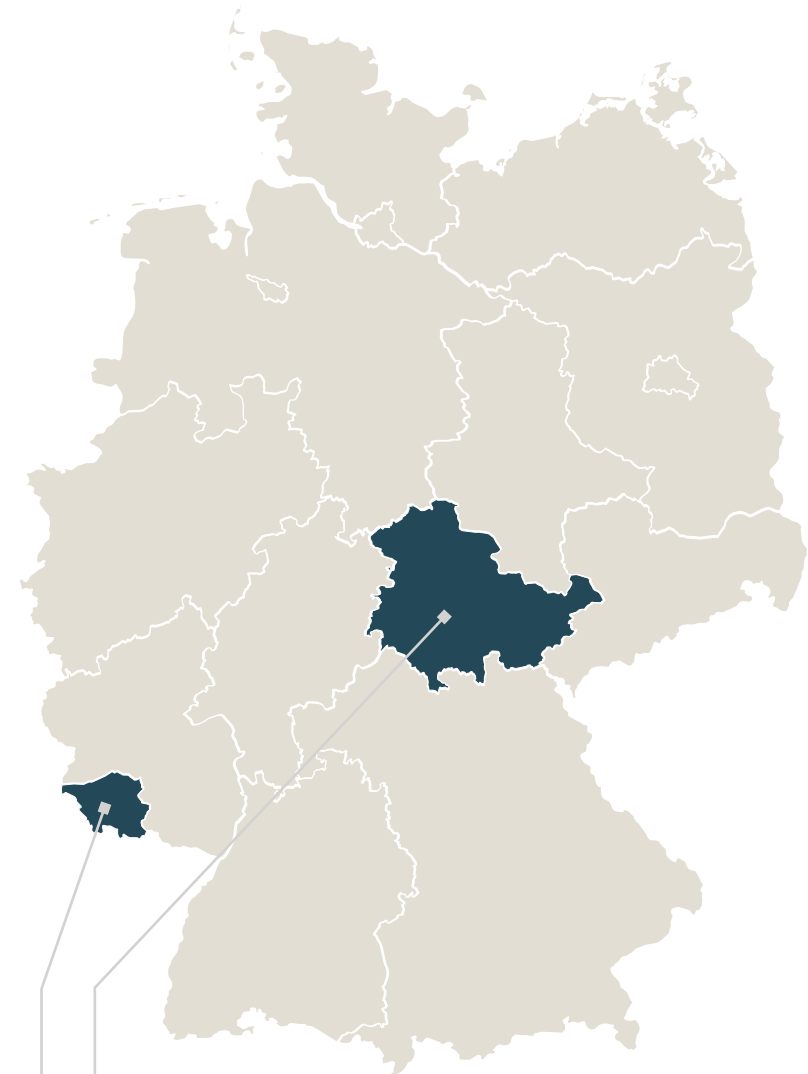
1 ½ oz Pataka Ginger Liqueur
1 ½ oz Spirit of Hven Vodka
Splash Fresh Lemon Juice
Candied Ginger
Ice

*Shake with ice; strain into a martini glass
Garnish with candied ginger*





GERMANY



AROMATIQUE Thuringia, Germany

FERDINAND'S Saar, Germany



TH. KRAMER AROMATIQUE

Aromaticque is an apothecary bitter category originating in Neudietendorf, Thuringia in 1828 by the pharmacist Daniel Thraen.

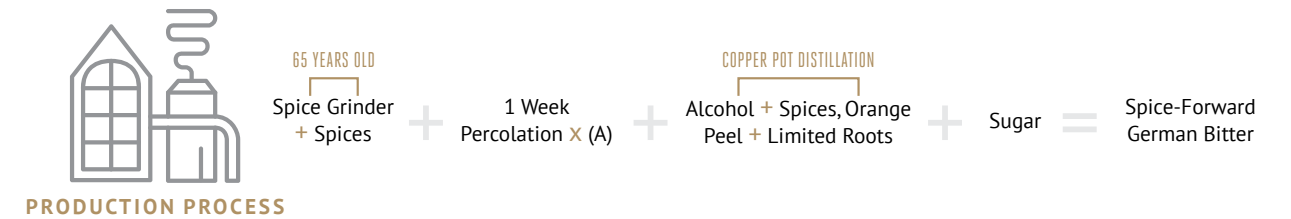
The 100% spice-based bitter was created to aid in a stomach illness epidemic. With rising popularity, Th. Kramer & Co factory was founded in 1876 producing an Aromaticque among other products.

By 1945, there were five existing Aromaticque factories, which were subsequently nationalized as part of the Soviet Occupation Zone. When the two Germanies reunited, the Soviet Union listed the companies for sale to private parties.

Lutz and Marina Sanders purchased Th. Kramer & Co. Today, the Sanders family operates the only surviving Aromaticque, thus trademarking the category as the name of their brand.

“Just as my father, Erich, introduced Jägermeister 50 years ago to the Western US, we are introducing Aromaticque, a unique German Bitter.”

—Henry Preiss



(A) = Alcohol slowly drips through a filter over the ground spices to ensure absolute maximum extraction much in the way teas or coffee can be made; this process takes 1 week to complete

A TRUE APOTHECARY BITTER

Aromaticque

- › Aromaticque has a rich history as a category of German bitter; a traditional digestive spice liqueur of premium quality.
- › Today's Aromaticque is produced in accordance with the company's original recipe dating back to 1876.

TASTING NOTES

- › Hint of smoked and toasted spice, black tea-like
- › Rich in spice
- › Mid-Palate is bittersweet
- › Viscous and silky

SERVING RECOMMENDATIONS

- › Room temperature, or slightly chilled
- › Alongside a beer
- › In mulled wine, coke, or a cold-brew coffee

AWARDS

- › **GOLD, BEST OF SHOW** *Los Angeles Int'l Spirits Competition 2015*
- › **92 POINTS, EXCELLENT, HIGHLY RECOMMENDED** *Ultimate Spirits Challenge 2015*

40% **50mL, 750mL**
ALC / VOL BOTTLE SIZE



FERDINAND'S

The Focus

Simply Terroir.

Independent of their mutual friendship, they all instantly agreed they wanted a gin which reflected the terroir of the region and their independent specialities.

The Craft

The Still

Andreas engineered the still used for the Ferdinand's product line. Slow distillation is fundamental with his stills able to run a maximum of 2 distillations per day.

The unique hybrid, copper pot still has a reputation which far exceeds their hometown in the Saar as producers around the world have given recognition and bought into it's pristine production. Only 64 stills were ever sold, leaving Andreas' engineering to utmost exclusivity.

A True Farm to Bottle

To be true to their vision, the group distills their own neutral grain alcohol of wheat, spelt, and rye.

All botanicals and the quince for their vodka are sourced from the Saar region including some being farmed by the brothers and master distiller. Organic in nature and true to it's source, you can taste the terroir in each and every bottle.

Riesling Perfection

Zilliken brings forth over 200 years of family tradition and deemed one of the most prominent German wineries to date.

Volcanic and slate soil with harsh weather conditions makes for the brightest acidity with floral notes, with a beautiful round vanilla finish. The Rausch vineyard Riesling is an ideal composition to stand up to botanicals in a gin and embrace a wine region's vermouth.

The Finishing Touch

Triple washed corks dipped in beeswax provide the final touch in bringing together the terroir of wine and spirit.

The Name

The Royal Prussian District, Forester Ferdinand Geltz, was the historical co-founder of the VDP Mosel-Saar-Ruwer growers group. As such, this product line pays homage to Ferdinand.

The Team

- » Denis Reinhardt and Eric Wimmers, Brother duo in Capulet & Montague
- » Andreas Vallendar, Master Distiller & Still Engineer
- » Dorothee Zilliken, VDP Estate Producer in the Saar, Forstmeister Geltz-Zilliken



BOTANICALS

Over 30 botanicals to include angelica, coriander, ginger, lavender, rose, and lemon thyme.

The semi-sweet Rieslings from the Saar are world famous for their maximum degree of extract density which adds a fundamental refinement to Saar Dry Gin, giving it its unique character on the nose and palate.





Ferdinand's Saar Dry Gin

TASTING NOTES

- › Piney juniper aroma with pungent lavender and lemongrass notes
- › A nose of lemon meringue, vanilla, and coriander
- › Slight sweet of cracked black pepper and ginger, vanilla cream soda
- › Mid-palate of lemon curd with pear drops are balanced by dry pine needles and juniper berry

SERVING RECOMMENDATIONS

- › Chilled in a rocks glass
- › Pair with tropical fruits
- › Utilize in a martini

AWARDS

- › **CHAIRMAN'S TROPHY** *Ultimate Spirits Challenge 2017*
- › **97 POINTS, EXTRAORDINARY** *Ultimate Spirits Challenge 2017*
- › **DOUBLE GOLD MEDAL** *San Francisco World Spirits Competition 2015*
- › **★★★★★ EXCELLENT, OUTSTANDING** *Difford's Guide*

NEVERLAND

- 1 oz Ferdinand's Saar Dry Gin
- 1 ¾ oz Pinot Noir Rosé
- ¾ oz Hibiscus Syrup
- Sliced Strawberries

*Stir Ferdinand's Saar Dry Gin, the Rosé and Hibiscus Syrup with ice
Pour into a chilled rocks glass with ice
Garnish with sliced strawberries*



PRODUCTION PROCESS



¹ See [page 45](#) for more information on the botanicals used.

² Spätlese classification is the lightest of the late harvest wines. These wines were left on the vine a little longer to gain more sugar content, resulting in a wine likely to be more powerful and rich.



Ferdinand's Saar Quince Vodka

"Fruit of Aphrodite"

TASTING NOTES

- › Aroma of ginger tea and herbs
- › Bobs of vanilla with a touch of juniper
- › Bits of rose with a finishing burst of tart pear and apple

SERVING RECOMMENDATIONS

- › Slightly chilled
- › Pair with mild cheese
- › In a Gin and Tonic

AWARDS

- › **DOUBLE GOLD; BEST OF SHOW, FLAVORED VODKA** *WSWA 2019*
- › **PLATINUM, 96 POINTS** *International Review of Spirits 2018*
- › **SILVER** *LA Int'l Spirits Competition 2016*
- › **92 POINTS, BEST KABINETT WINE OF THE YEAR** *Gault Millau 2013*

30%
ALC / VOL

750mL
BOTTLE SIZE



PRODUCTION PROCESS



2018 BEST FLAVORED VODKA, SUPERLATIVE
- [Tastings.com](#)

Sugar levels of the quince are measured with each crop to provide balance year-to-year. Each vintage may vary in color and in taste.

¹ Kabinett classified wine is made from fully ripened grapes of the main harvest, typically picked in September, and are usually made in a light style





HANDCRAFTED IN SMALL BATCHES
WITH LIMITED AVAILABILITY.

MOSEL FUDER CASKS



Ferdinand's Saar Dry Vermouth

Infused with native regional and vineyard botanicals. The large, steep south-facing slope of the Grand Cru Saarburger Rausch vineyard, it's rough Devonian shale soil and the cool climate of the Saar are perfect conditions for the beginnings of this fine vermouth.

The minerality and fruit of the hand-picked Saar Riesling, the bitterness of the wormwood and the floral, spicy aromas of the regional herbs and flowers give this selection its unique lightness and elegance.

TASTING NOTES

- › Drying though subtly sweet with white grape
- › Paired with wormwood elegance
- › A peppery touch of coriander and a light-whisper of thyme

SERVING RECOMMENDATIONS

- › Slightly chilled
- › Pairs well with stone fruits and spices
- › Great addition to any martini

AWARDS

- › **SILVER** WSWA 2019
- › **GOLD, PACKAGING DESIGN** Los Angeles Int'l Wine Competition 2015
- › **SILVER** Los Angeles Int'l Wine Competition 2016
- › **GERMAN VERMOUTH OF THE YEAR** Berlin International Spirits Competition 2017

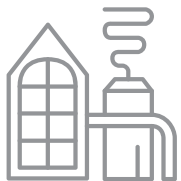
APRICOT-VERMOUTH HIGHBALL

- 1 ¾ oz Ferdinand's Dry Vermouth
- 1 oz Bailoni Gold-Apricot Liqueur
- Club Soda
- Mint

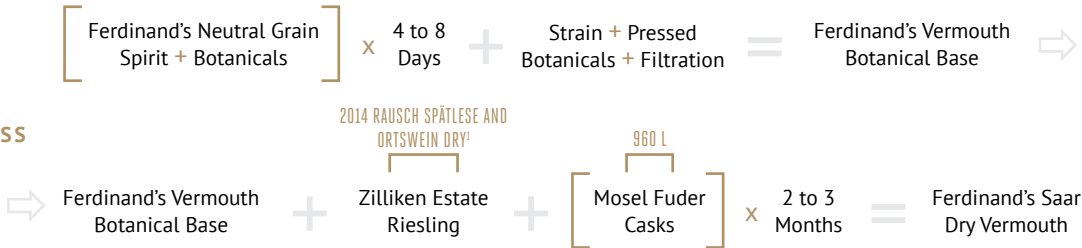
*Fill a highball glass with ice
Pour the vermouth and liqueur into the glass
Top with Club Soda and stir
Garnish with mint*

18%
ALC / VOL

500mL
BOTTLE SIZE



PRODUCTION PROCESS



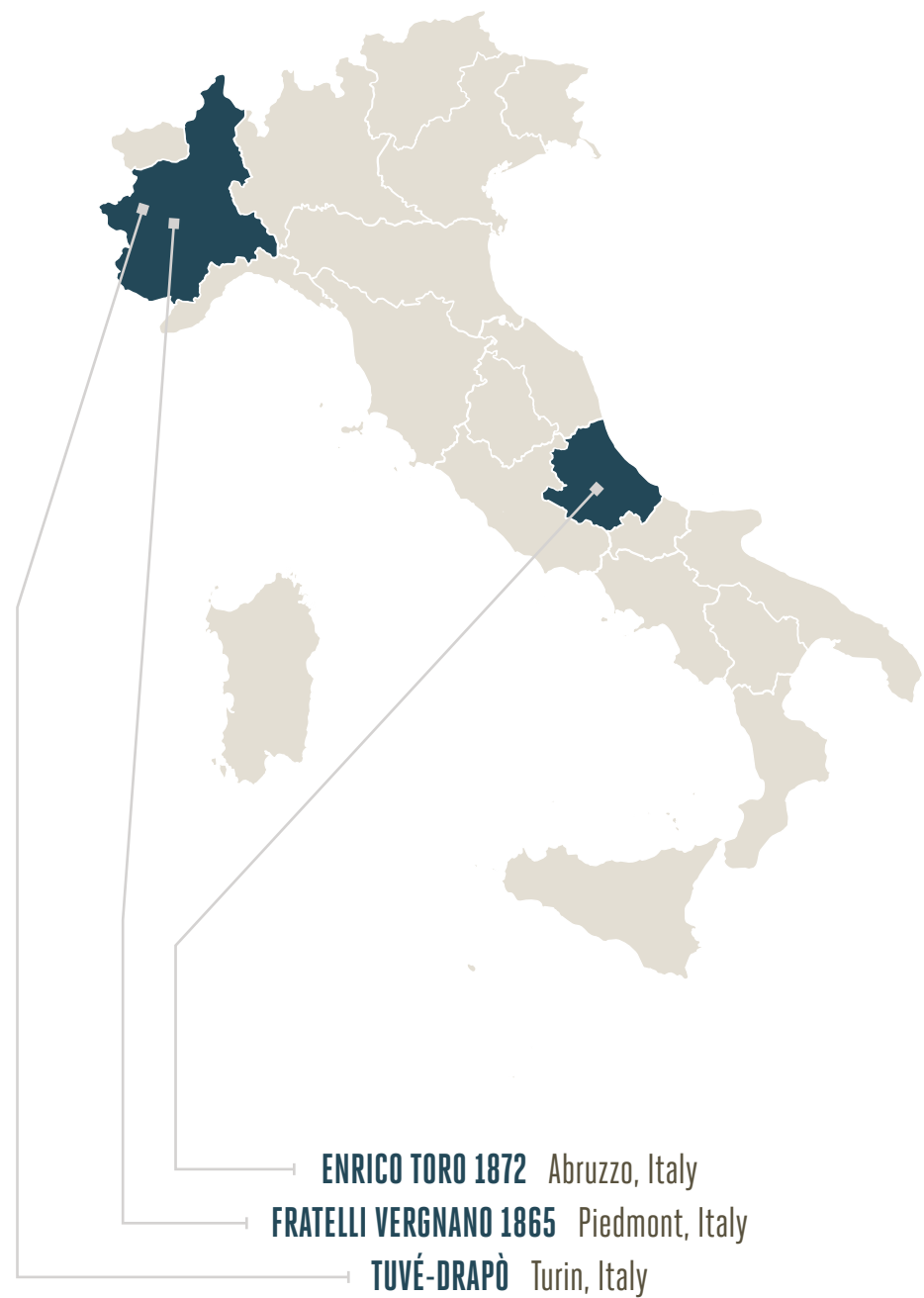
¹ Ortswein is part of the a newer classification in Germany known as VDP. These wines originate from a village's best vineyards that are planted with grape varieties typical of their region.

MASTER DISTILLER ANDREAS VALLENDAR





ITALY



ENRICO TORO 1872 Abruzzo, Italy

FRATELLI VERGNANO 1865 Piedmont, Italy

TUVÉ-DRAPÒ Turin, Italy



ENRICO TORO 1872

The Oldest Digestivo in Abruzzo

In the early 1800's, Beniamino Toro Sr. moved to Tocco da Casauria, a commune in Abruzzo. Beniamino discovered a local herbal elixir dating back to the Benedictine Friars who built the San Clemente at Casuria Abbey in 1100.

In 1817, Centerba Toro was born. This sophisticated liqueur is made from the alchemy of wild and naturally grown herbs selected and picked by experts at the slopes of the Maiella, Abruzzese Mountain.

Beniamino opened a pharmacy in the late 1800's and commercialized his prized Centerba, which was known as a homemade product until this time.

Overtime, the monasteries lost their notoriety for the elixir remained a staple in the Casauria community.

Centerba largely rose to fame during the cholera epidemic of the late 19th century in Naples. It was said every evening there were well-supplied wagons of Centerba bottles heading for the Neapolitan capital. The herbs for this spirit are well known for their restorative and healing properties.

Since then, Tocco da Casauria has been associated with Centerba, the perfect name derived from "Centum Herbora," or in dialect "Cianterba.

1972 marked the year Enrico Toro and his father, Roberto, built a distillery to keep up with market demands of their ancestral herbal liquor, Centerba. Thus, the family rebranded Centerba Toro as Centerba 72.



Centerba is nearly 140-proof, making it a most provocative winter warmer for both head and belly.

Centerba 72 Herbal Digestivo

A 200 year-old secret formula that recalls the beauty of the green Abruzzese mountains.

Centerba 72, produced by the father and son duo in 1972, has a variation of 2 elements compared to the originating Centerba Toro recipe. It is said to be superior to the original Toro formula.

TASTING NOTES

- Herbal aromas of oregano, thyme, and pinesap
- Initial light mouthfeel, then a slightly hot and prickly assertion of spearmint
- Peppermint and licorice combine with a tingling spice for a momentary flash
- Pine needle fades into a long, dry and spicy finish

SERVING RECOMMENDATIONS

- Traditional serve as a digestif
- Excellent in cooking pasta or fish
- Elevate Risotto by adding 1/3c Centerba to the final cup of stock
- Pairs well with coffee and bitter chocolate

AWARDS

- 90 POINTS** *Ultimate Spirits Challenge 2016*
- SILVER** *WSWA 2016*



CENTERBA CHOCOLATE CHAUD



PRODUCTION PROCESS

STEEPED IN PROPRIETARY ORDER,
HERB COMBINATIONS

Sugar Beet Alcohol + 100 Herbs = Powerful, Herbal Digestivo

THE AROMATIC HERBS
ARE HAND-PICKED FROM
THE LOCAL MOUNTAINS.

CENTERBA CHOCOLATE CHAUD CAFFÈ CORRETTO

2 oz	Centerba	Espresso
10 - 12 oz	Classic Hot Chocolate	Splash of Centerba

Serves 2 – Creation by Warren Bobrow Combine and enjoy with a biscotto

Torella 72

Handed down from father to son, the age-old recipe calls for an infusion of high mountain herbs. In the 1800's, Torella was referred to as "potable Centerba" to distinguish from Centerba 72.

Torella 72 maintains the same characteristic of Centerba 72 with a lower alcohol strength and slight sweetness created from the addition of the fine acacia honey. For those who want to enjoy the flavors of Abruzzo at a lower alcohol strength with slight sweetness, Torella is the perfect choice.

TASTING NOTES

- › Sweet entry of soft, mountainous herbs
- › Vibrant pine note with slight vanilla
- › Subtle honeyed oregano and wild mint
- › Smooth finish dusted with cinnamon

SERVING RECOMMENDATIONS

- › Savor smooth at room temperature or cold on the rocks
- › Perfect in cocktails, espresso, and coffees
- › Pairs nicely as an aperitivo with cheese
- › Herbal addition to your favorite food recipe

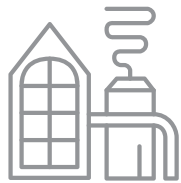
ICE ESPRIT

- ¾ oz Torella 72
- 1 ½ oz Spirit of Hven Organic Pot Distilled Vodka
- ¼ oz Lemon
- ¼ oz Simple syrup

Place all ingredients in a glass with ice; stir
Strain into a stemmed cocktail glass.



38% 750mL
ALC / VOL BOTTLE SIZE



Centerba 72 +
Acacia Honey = Heavenly
Sweet Herbs

PRODUCTION PROCESS

Amaro 72

Amaro 72 is a liqueur with perfect balance: neither too bitter nor too sweet.

With the addition of Centerba 72 herbs, Centerbo Toro is present throughout giving Amaro 72 an intense and unmistakable bitter quality.

TASTING NOTES

- › Powerful entry of fresh herbs and clove
- › Round mid-palate showing sweet characters of cooked spice
- › Delightful, fresh mint finish

SERVING RECOMMENDATIONS

- › Aperitivo or digestivo
- › Neat at room temperature or on the rocks

HANKY PANKY

- 1 ½ oz Spirit of Hven Organic Gin
- ½ oz Drapo Reserva Vermouth
- ⅓ oz Amaro 72

Place all ingredients in a glass with ice; stir
Strain into stemmed glassware



27% 750mL
ALC / VOL BOTTLE SIZE



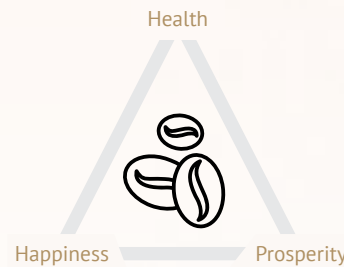
Sugar Beet Alcohol + Centerba
Herbs + Spices + Bitters x 30
Days + Sugar = Bittersweet
Amaro

PRODUCTION PROCESS



LEGEND CREDITS **ANGELO MOLINARI** FOR THE TRADITION OF COFFEE BEANS IN SAMBUCA AND SIMILAR PRODUCTS SUCH AS CENTUCA.

ANGELO WAS INSTRUMENTAL IN POPULARIZING THE LIQUOR AFTER WORLD WAR II, WHEN HE DISCOVERED ADDING BITTER COFFEE BEANS BALANCED THE SWEET STAR ANISE FLAVORS.



Centuca 72

In the Abruzzo region, there is the tradition to mix together Sambuca (anise based liqueur) and Centerba Toro. As such, it was natural for the Enrico Toro Casauria Distillery to create a liqueur. The result is a perfect balance between the unmistakable taste of "Centerba Toro" with a touch of the classic, Italian Sambuca.

TASTING NOTES

- › Velvet mouthfeel with slight oily consistency
- › Intense yet delicate flavors with low and strong gradations
- › Herbal characteristics compliment and balance anise
- › Finishes dry and fresh

SERVING RECOMMENDATIONS

- › Neat as a digestivo
- › With a coffee bean in a small glass

AWARDS

- › **DOUBLE GOLD; BEST OF SHOW, BEST HERBAL LIQUEUR** WSWA 2019



38% 750mL
ALC / VOL BOTTLE SIZE



STEAM DISTILLATION
Star Anise + Green Anise + Fennel + Neutral Alcohol + Elderflower + Herbs + Sugar = Sambuca → Sambuca + Centerba 72 = Flawless Matrimony

PRODUCTION PROCESS



FRATELLI VERGNANO 1865



In 1865, Bartolomeo Vergnano took a keen interest in alchemy and knowledge of Italian botanicals to formulate artisan liqueurs following the Piedmont liqueur-making tradition.

Today, after three generations, Valter Vergnano has the same enthusiasm and alchemist inclination. The core focus has been professionalism, transparency, raw material quality, and first rate finished products.

Vergnano Maraschino Liqueur

TASTING NOTES

- Rich flavor of Marasca cherry
- Hint of almond
- Well-balanced, sweet, and flavorful finish

SERVING RECOMMENDATIONS

- Neat
- On the rocks
- In baked goods

AWARDS

- 90 POINTS** *Ultimate Spirits Challenge 2016*
- SILVER** *WSWA 2016*

30%
ALC / VOL

750mL
BOTTLE SIZE

AVIATION

- | | |
|-------|-----------------------------|
| 2 oz | Hven Organic Gin |
| ½ oz | Lemon Juice |
| ⅓ oz | Vergnano Maraschino Liqueur |
| 1 tsp | Crème de Violette |

Add ingredients to a shaker with ice; shake
Fine strain into a chilled cocktail glass
Garnish with a cherry

DEVELOPED BY THE FIRST GENERATION
OF FRATELLI VERGNANO 1865, THIS
AUTHENTIC RECIPE WAS PASSED DOWN
THROUGH GENERATIONS.



PRODUCTION PROCESS

CRUSHED WHOLE INCLUDING CHERRY PIT
Locally Sourced Whole Marasca
Cherry + Molasses Alcohol +
COPPER POT STILL
Distillation + Filtration + Sugar =
Distinctively Cherry,
Italian Maraschino



PRODUCTION PROCESS

INFUSION AT 86 PROOF

Raw Artichoke + Bitter Orange + Wormwood +
Raisins + Rhubarb + Gentian + Molasses Alcohol +
Touch of Sugar = Herbal, Bittersweet
Amaro

Cioco Artichoke Liqueur

TASTING NOTES

- Fine bitter notes
- An abundance of gentle, herbal botanicals
- Soft gentian nuances laced in artichoke hearts
- Overall immensely palatable

SERVING RECOMMENDATIONS

- Serve slightly chilled as digestivo

AWARDS

- SILVER** *WSWA 2019*
- 86 POINTS, VERY GOOD, STRONG**
RECOMMENDATION *Ultimate Spirits Challenge 2018*

16.5%
ALC / VOL

750mL
BOTTLE SIZE

CHOK ME LIKE YOU LOVE ME

- | | |
|--------|----------------------------|
| 2 oz | Spirit of Hven Hvenus Rye |
| ½ oz | Cioco |
| ½ oz | Sherry |
| 1 dash | La Fee Absinthe Parisienne |

Stir ingredients with ice
Strain into an old fashioned glass with one large rock
Garnish with grapefruit or lemon twist

NORMA JEAN

- | | |
|----------|------------------|
| 2 oz | By the Dutch Gin |
| ½ oz | Cioco |
| ¾ oz | Lemon Juice |
| ½ oz | Simple Syrup |
| 6 leaves | Mint |
| 1 Spring | Mint (Garnish) |

Shake ingredients with ice
Double strain over crushed ice in a low-ball glass
Garnish with a spring of mint

PHOTO RIGHT by Magdalena Raczka on Unsplash

"PERFECT AFTER DINNER BUT INTREPID BARTENDERS
WILL SEE ITS MANY COCKTAIL APPLICATIONS."
– ULTIMATE SPIRITS CHALLENGE 2018





FRATELLI VERGNANO 1865 LIQUEURS ARE CERTIFIED USDA ORGANIC.

The company received the certification for producing organic products from the national organization “Valoritalia” in 2015.

Traceability of ingredients is a guarantee of absolute transparency and purity; the whole line is bio-certified and subjected to accurate controls.

These are all-natural products, therefore, are sensitive to light. Colors may slightly vary. No artificial coloring or flavoring.



Vergnano Arancino Liqueur USDA Organic

TASTING NOTES

- › Vivid orange hue with a bright aroma
- › Bold and bittersweet with a zesty bite

SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › With sparkling wine
- › In a margarita
- › Over gelato

AWARDS

- › **BRONZE** San Francisco World Spirits Competition 2016

17% ALC / VOL
750mL BOTTLE SIZE

BLOOD ORANGE SPRITZ

1 ¼ oz Vergnano Arancino Liqueur
2 ½ oz Club Soda
½ Lime, juiced

*Pour over ice
Garnish with a blood orange wheel*



PRODUCTION PROCESS

NATIVE ORGANIC TAROCCO, SANGUINELLO, AND MORO VARIETALS

Sicilian Blood Orange Peels + Wheat Alcohol

15 Days

COLD-PRESSED

Sicilian Blood Orange Juice

+ Sugar

= True to the Source, Blood Orange Liqueur

HAND-PICKED AT THE PEAK OF RIPENESS

PHOTO by Monika Grabkowska on Unsplash

Vergnano Limonino Liqueur USDA Organic



TASTING NOTES

- › True to whole lemon
- › Bitter oils with a touch of bright acidity
- › Slightly sweet finish rounds out the palate

SERVING RECOMMENDATIONS

- › Chilled, neat
- › In soda or tonic over ice
- › As a digestive
- › Over gelato, ice cream, or sorbet

17% ALC / VOL
750mL BOTTLE SIZE

PALOMA

½ oz Vergnano Limonino
2 oz 4 Copas Organic Tequila Blanco
6 oz Grapefruit Soda

*Fill a glass with ice, tequila, and limonino
Stir and top with grapefruit soda*



PRODUCTION PROCESS

NATIVE ORGANIC SICILIAN BURMAN AND LAURENS VARIETALS

Sicilian Lemon Peels + Wheat Alcohol

15 Days

COLD-PRESSED

Sicilian Lemon Juice

+ Sugar

= Zesty, Herbal Organic Lemon Liqueur

HAND-PICKED AT THE PEAK OF RIPENESS

Vergnano Fragola Liqueur USDA Organic



TASTING NOTES

- › Ripe berry with creamy notes
- › Buttery mouthfeel
- › Pristine, ripe strawberry

SERVING RECOMMENDATIONS

- › Chilled, neat
- › In soda or tonic over ice
- › Over ice cream
- › Pairs well with aged spirits

AWARDS

- › **SILVER** WSWA 2018

17% ALC / VOL
750mL BOTTLE SIZE

WHITE WINTER

1 oz Vergnano Fragola
½ oz White Crème de Cacao
1 oz Half & Half

*Combine ingredients in a shaker filled with ice
Shake and strain into a chilled cocktail glass*

BURNING SUN

2 oz Vergnano Fragola
4 oz Pineapple Juice

Combine and serve over ice



PRODUCTION PROCESS

TIME AND VARIETAL IS DEPENDENT ON FRUIT SUGAR LEVELS TO MAINTAIN CONSISTENCY

Italian Strawberries + Wheat Alcohol

+ Strawberry Juice

+ Sugar

= Velvet Strawberry



A MASTERPIECE OF TRADITION

The plant of Torino Distillati was built in Moncalieri back in 1906 in an area renowned for production of first rate liqueurs. Companies born in that area developed brands now famous all over the world, such as Carpano, Cinzano, Martini & Rossi.



Vergnano Mirtillo Liqueur USDA Organic



TASTING NOTES

- › Bouquet of blossoms and incandescent blueberry
- › Tart entry true to the fruit, rounding in a fresh, sweet blueberry umami
- › Finish of opulent berry laced with a slight herbaceous note

SERVING RECOMMENDATIONS

- › Chilled, neat
- › With sparkling lemonade
- › In a daiquiri
- › Over ice cream

AWARDS

- › **SILVER** – WSWA 2018

17%
ALC / VOL

750mL
BOTTLE SIZE

MIRTILLO PARADISE

1 cube	Demerara Sugar cube smashed
6-8 leaves	Mint
1 ½ oz	Ron C Silver
¾ oz	Fresh Lime Juice
¾ oz	Mirtillo

*Shaken and strained topped with Soda Water.
Smash demerara sugar cube and muddle mint
Shake with remaining ingredients
Top with soda water*



PRODUCTION PROCESS

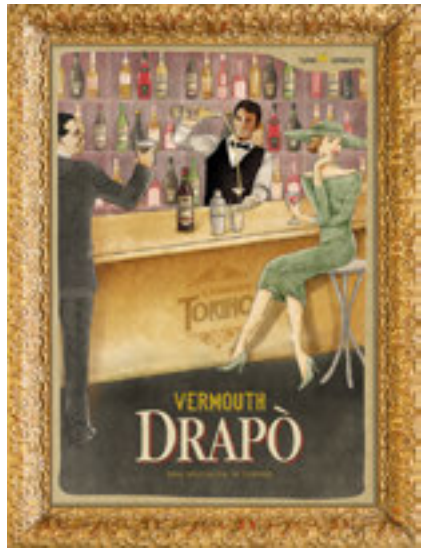
TIME AND VARIETAL IS DEPENDENT
ON FRUIT SUGAR LEVELS TO
MAINTAIN CONSISTENCY

Wheat Alcohol + Blueberries + Blueberry Juice + Sugar = Vivacious Blueberry

VACCINIUM MYRTILLUS



PHOTO by Bartłomiej Jacak on Unsplash



TUVÉ-DRAPÒ

The Timeless Aperitivo

The name “Turin Vermouth” is derived from historical familial recipes displaying the liquor tradition of the Piedmont capital.

The distillery is born in the historic town where the deep roots of Vermouth originated in 1786.

More than two centuries has passed, and since then many craftsmen, liquor masters and artisans have settled in what was then the epicenter of Italian Liquor.

DRAPÒ VERMOUTH

The story tells of glorious times where the tradition of the Vermouth of Turin was internationally envied. Today, the distillery stands as the only operating vermouth production within the city of Turin.¹

TUVÈ

The Tuvè line was born to share the passion and warmth of Italian liquor traditions.

¹There are vermouth producers on the outskirts of Turin, however, Turin Vermouth is the only producer residing within the city.





Drapò Dry Vermouth

A dry vermouth of exceptional quality and refined organoleptic characteristics obtained through the harmonization of selected ingredients.

TASTING NOTES

- › Aromatic and perfumed
 - › Notes of white flowers, golden waves of grain, and orange peel
 - › Lightly oxidized with bittersweet and sour complexities all at once
 - › Palate of honey, green melon, and a hint of ginger
- Tasting notes from DrinkHacker.com*

SERVING RECOMMENDATIONS

- › Excellent base for creative cocktails

AWARDS

- › **DOUBLE GOLD, BEST OF CATEGORY** ADI Spirits Competition 2016

18%
ALC / VOL

50mL, 500mL, 1L
BOTTLE SIZES

ADMIRAL

1 oz	Spirit of Hven Hvenus Rye Whisky
2 oz	Drapò Dry Vermouth
½	lemon, juiced

Shake with ice and strain into an old fashioned glass. Garnish with a lemon twist.

Drapò Bianco Vermouth

A sweet, soft vermouth presenting harmony between a delicate nature and strong character of rich complexity.

TASTING NOTES

- › Intense baking spice notes and cinnamon on the nose
 - › Moderately sweet palate offers honey and citrus syrup
 - › A rising vanilla-lemon note on the back end
- Tasting notes from DrinkHacker.com*

SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › In cocktails

AWARDS

- › **SILVER** WSWA 2019
- › **SILVER** ISW, Meiningers International Spirits Award 2017
- › **91 POINTS, BEST BUY** Wine Enthusiast 2016
- › **SILVER** ADI Spirits Competition 2016

16%
ALC / VOL

50mL, 500mL, 1L
BOTTLE SIZE

"NICELY BALANCED WHITE VERMOUTH
THAT WILL MIX BRILLIANTLY OR MAKE
A FINE APÉRITIF." - [TASTINGS.COM](#)

BELLA ROSA

1 ⅓ oz	Spirit of Hven Organic Gin
⅔ oz	Drapò Bianco Vermouth
⅔ oz	Lime Juice
1 scoop	Raspberry Ice Cream

In a small serving bowl, combine gin, Drapò Bianco Vermouth, and lime juice

Place one scoop of raspberry ice cream in the bowl and serve



Drapò Rosé Vermouth

When a white vermouth is too sweet and a red vermouth is too full-bodied, rosé vermouth is the ideal solution.

TASTING NOTES

- › Strong aroma of floral fruit buds and ripe strawberry
- › Soft entry with sweetness signatory of the Drapò Bianco Vermouth
- › Expanding notes give the sensation of Drapò Rosso
- › Lasting flavors of cinnamon, clove, and nutmeg

SERVING RECOMMENDATIONS

- › As an aperitivo
- › Chilled, Neat
- › Over ice with a slice of orange or pink grapefruit

AWARDS

- › **GOLD** WSWA 2019
- › **GOLD** ISW, Meiningers Int'l Spirits Award 2018

16%
ALC / VOL

50mL, 500mL, 1L
BOTTLE SIZE

THE PERFECT UNION Red + White Vermouth

DRAPÒ TONIC

1 ½ oz	Drapò Rosè
5 oz	Tonic
	Ice

Build in a highball glass ⅔ full of ice; stir.



Drapò Rosso Vermouth

A fine, elegant vermouth, gently fruity and floral notes which exalt the ancient Piedmont traditional recipes.

TASTING NOTES

- › Fresh and lively intense red berry aroma and a spritz of orange oil
 - › On the palate, dominate raspberry and strawberry notes melding with tea leaf and clove
 - › Light bitterness that gives the wine some backbone
 - › Delightful with a surprising depth
- Tasting notes from DrinkHacker.com*

SERVING RECOMMENDATIONS

- › On the rocks
- › In cocktails such as a Manhattan, Negroni, or Americano

AWARDS

- › **GRAND GOLD** ISW, Meiningers Int'l Spirits Award 2017
- › **GOLD** ADI Spirits Competition 2016

16%
ALC / VOL

50mL, 500mL, 1L
BOTTLE SIZE

DRAPÒ MILANO

1 oz	Drapò Rosso Vermouth
1 oz	Tuvè Bitter
3 drops	Aromatique Bitter

In a lowball glass, stir Drapò Rosso Vermouth, Tuvè Bitter, and Aromatique Bitter

Garnish with lemon and orange twist





SMOKE IN AMERICA

1 1/3 oz

Tuvè Drapò Gran Riserva

2/3 oz

Bitter Tuvè

1/2 oz

Laphroaig 10 year

1 spoon

Fernet Tuvè

Serve stirred, on the rocks

Tuvè Drapò Gran Riserva

- TASTING NOTES
- › Borders an amaro with intense root and tree bark notes

› Dried plum and raisin

› Loads of chewy clove and licorice notes

› Long and lasting finish with dense character that lingers
- Tasting notes from DrinkHacker.com*

- SERVING RECOMMENDATIONS
- › Aperitif on the rocks

› In cocktails

- AWARDS
- › **GOLD** – ISW, Meiningers International Spirits Award 2017

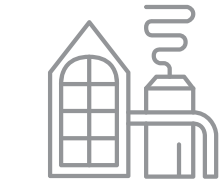
› **GOLD** – ADI Spirits Competition 2016

18%

ALC / VOL

750mL

BOTTLE SIZE



PRODUCTION PROCESS

ELEVATED DRAPÒ ROSSO BOTANICALS
WITH ADDITIONAL HERBS

In-House Milled Botanicals
+ Neutral Alcohol

+

Slow Press

=

Extracted Botanical Oils

⇒

Extracted Botanical Oils
+ Neutral Grain Spirit +
Trebiano Wine + Sugar

×

USED BARBERA WINE BARRELS;
MEDIUM TOAST, FRENCH OAK

Barrel Aged
8 Months

+

Filtration

×

Rest 5
Weeks

=

Limited, Single
Barrel Expression
of Vermouth



Tuvè Fernet

TASTING NOTES

- › Medicinal aroma of laced gentian, bark, roots and mint
- › Initial touch of sweetness on the palate
- › A mint entry opens to a complex mixture of flavors
- › Dark roasted coffee notes, bitter citrus peels, and clove
- › Strong and persistent on the palate

SERVING RECOMMENDATIONS

- › Neat, room temperature
- › On the rocks
- › As a digestif to accompany coffee
- › With Sparkling Water or Ginger Ale

AWARDS

- › **GOLD** New York Int'l Spirits Competition 2016
- › **SILVER** ADI Spirits Competition 2016

39%

ALC / VOL

750mL

BOTTLE SIZE

HANKY PANKY

1 ¼ oz	Drapò Rosso Vermouth
1 ¼ oz	Spirit of Hven Organic Gin
½ oz	Tuvè Fernet

Add ingredients in a cocktail shaker
Shake well with cracked ice
Strain into a chilled cocktail glass



UTILIZE A MODERNIZED, PROPRIETARY
EXTRACTION MACHINE

Neutral Grain Spirit +
Piedmont Herbs + Spices

x Approx
10 Days

+ Sugar

= Aromatic and Utterly
Intense Digestivo

PRODUCTION PROCESS

Tuvè Bitter

TASTING NOTES

- › Well balanced classic taste
- › Round, harmonious
- › Lightly bitter with a splash of fruitiness

SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › Mix with seltzer or beer

AWARDS

- › **GOLD** ISW, Meiningers Int'l Spirits Award 2017
- › **DOUBLE GOLD, BEST OF CLASS** ADI Spirits Competition 2016
- › **SILVER** New York Int'l Spirits Competition 2016

TUVÈ SPRITZ

2 oz	Prosecco
2 oz	Tuvè Bitter
1 oz	Club Soda

Over ice, pour the Prosecco
Add the Tuvè Bitter with a splash of soda
Garnish with an olive

25%

ALC / VOL

750mL

BOTTLE SIZE



UTILIZE A MODERNIZED, PROPRIETARY
EXTRACTION MACHINE

Neutral Grain Spirit + Roots +
Aromatic Herbs + Citrus Fruit

x Approx
10 Days

+ Carmine¹
+ Sugar

= *Bitter*

PRODUCTION PROCESS

¹ Carminic acid is extracted from the female cochineal insect to produce carmine, an all natural colorant which can yield shades of crimson and scarlet.

Tuvè Amaro Black Note

TASTING NOTES

- › Silky, sweet and delicate
- › Clove, cinnamon and fresh citrus
- › Persistent rhubarb and peppery aftertaste

SERVING RECOMMENDATIONS

- › Neat, slightly chilled, never ice-cold

AWARDS

- › **92 POINTS, EXCELLENT, HIGHLY RECOMMENDED** Ultimate Spirits Challenge 2018
- › **SILVER** WSWA 2018
- › **GOLD** ADI Spirits Competition 2016
- › **★★★★ 4 STARS** Difford's Guide

21%

ALC / VOL

750mL

BOTTLE SIZE

BLACK MANHATTAN

2 oz	Bourbon
1 oz	Amaro Black Note
2 dashes	By the Dutch orange bitters

Add ingredients to a cocktail mixing glass. Add ice and stir briskly until well-chilled. Strain into chilled cocktail glass and garnish with a cherry.



PRODUCTION PROCESS

Neutral Grain
Alcohol

+

TO NAME A FEW: CHINOTTO FRUIT, CHINESE
RHUBARB, MADAGASCAN CLOVES, MEDITERRANEAN
BITTER ORANGE, ZANZIBAR CINNAMON + MORE

Extracted Botanicals

+

Sugar

=

Intense, Harmonious
Amaro di Torino

EXCLUSIVE EXTRACTION
TECHNIQUE FOR PLANT,
HERBS, FLOWERS, ROOTS
AND FRUIT EXTRACTS.

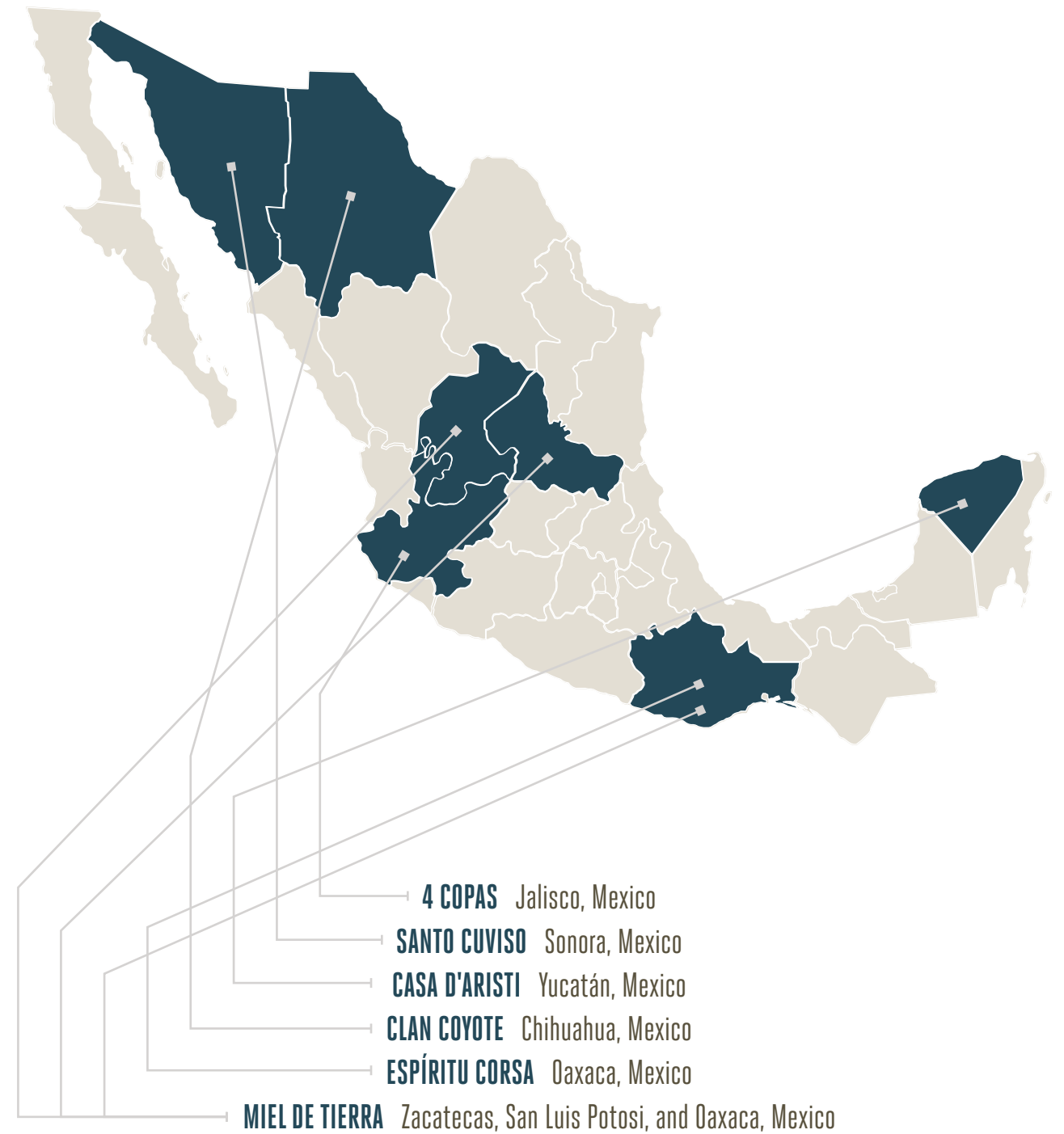


THE NAME PAYS
HOMAGE TO TURIN
BEING THE
JAZZ CAPITAL
OF ITALY.

PHOTO by César Guadarrama Cantú on Unsplash



MEXICO





4 COPAS

The Original Organic Tequila

The vision, passion and determination of Hector Galindo Miranda – known in the industry simply as “Hector” – resulted in the founding of 4 Copas Organic Tequilas, certified organic in 1997. Hector sought out the best scientists, master distiller and academics to produce a Tequila with the best aroma and taste. This synergy gave him the ability to combine the best of science and nature to create a world class Tequila. Created by renowned Master Distiller, Sebastian Melendrez of Tequila, Jalisco, 4 Copas uses 100% organic agave as the foundation for a pure and clean spirit true to the traditions of small batch Tequila.

Through the evolution of 4 Copas and its next generation of ownership it has been certified as organic by the USDA and EU and blessed as Kosher by Rabbinical Law.

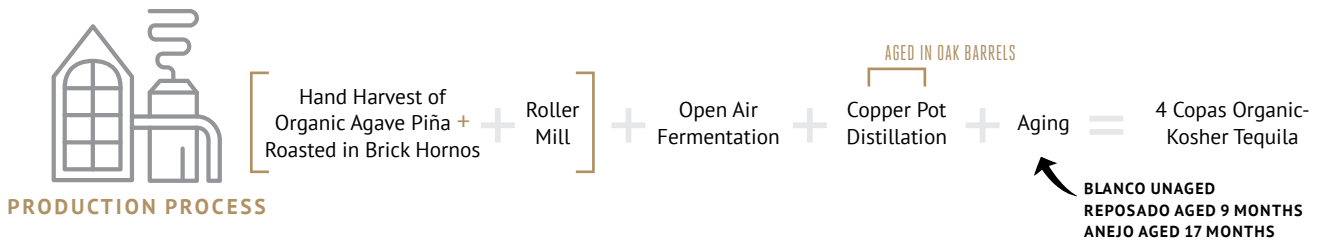
4 Copas Añejo is aged in American White Oak for 17 months, carefully charred and refined in taste. The Añejo, a crowning achievement, was the special creation of Sebastian Melendrez and his all-star team whose work spanned seven years. It is best to approach this special

Tequila as a scotch or cognac drinker would, raising your level of expectation to meet the agave flavored purity. Expect to be in love with the experience upon the very first sip.

The Organic Difference

The seeds come from agave fields specially selected. The organic agave is cultivated in the agave zone of the region of Tequila (Amatitán). Only organic fertilizers are used, requiring manual cleaning during the entire planting stage and until harvest. The agave is then cultivated, and the shoots are hand selected for planting and development.

The organic certification process is complex and time-consuming because the process is different from common Tequila. The fermentation is natural with its own unique proprietary recipe, resulting in the special aromas and taste profiles of 4 Copas that is hard to forget.



PHOTOS LEFT TO RIGHT: CHOPPER, INSIDE HORNO

Organic-Kosher Tequila Blanco



TASTING NOTES

- › Sweet and silky with a full body mouthfeel
- › Cooked agave, vanilla and white chocolate
- › Sweet finish

40%

ALC / VOL

750mL

BOTTLE SIZE



SERVING RECOMMENDATIONS

- › Chilled

CATEGORY
VARIETY
PLANT AGE
COOKING
GRINDING

Tequila Blanco
Organic Blue Weber Agave
5.5 – 7 years
Brick Hornos
Roller Mill

FERMENTATION
DISTILLATION
STATE
TOWN
MAESTRO

100% agave, open air fermentation
Double distillation in copper pot stills
Jalisco
Amatitán
Sabastian Melendres

Organic-Kosher Tequila Reposado



TASTING NOTES

- › Vanilla , coconut and gently cooked agave

40%

ALC / VOL

750mL

BOTTLE SIZE



SERVING RECOMMENDATIONS

- › Chilled

CATEGORY
VARIETY
PLANT AGE
COOKING
GRINDING

Tequila Reposado
Organic Blue Weber Agave
5.5 – 7 years
Brick Hornos
Roller Mill

FERMENTATION
DISTILLATION
STATE
TOWN
MAESTRO

100% agave, open air fermentation
Double distillation in copper pot stills
Jalisco
Amatitán
Sabastian Melendres

Organic-Kosher Tequila Añejo



TASTING NOTES

- › Sweet and silky with a full body mouthfeel
- › Aromas of dry fruit with hints of cherry, peach, apricot and rose petals
- › Cooked agave, vanilla and white chocolate
- › Sweet finish

40%

ALC / VOL

750mL

BOTTLE SIZE



SERVING RECOMMENDATIONS

- › Chilled

CATEGORY
VARIETY
PLANT AGE
COOKING
GRINDING

Tequila Añejo
Organic Blue Weber Agave
5.5 – 7 years
Brick Hornos
Roller Mill

FERMENTATION
DISTILLATION
STATE
TOWN
MAESTRO

100% agave, open air fermentation
Double distillation in copper pot stills
Jalisco
Amatitán
Sabastian Melendres

SANTO CUVISO

Turning Saints Into Sinners Since 1756

Casa Tres Amigos was created between three friends with a love for Mexican culture, fine foods and incredible spirits. In their search for the most heavenly of Bacanoras they found themselves in partnership with the Chacón Family, owners of Rancho El Torreoncito. A 700-hectare hacienda located in the town of Bacanora, founded in 1627 in the northern Mexican state of Sonora.

Today, Maestro Bacanero Manuel “El Toro” Chacón and his brothers produce Santo Cuviso Bacanora in a true artisanal and time-honored way. Small batches are bottled in beautiful, hand blown glass made by Mexican artisans and bearing the Santo Cuviso shield.

Casa Tres Amigos believe in supporting the local economy through fair trade and educational programs. For activating their values, they have partnered with the local university to teach agriculture students about small organic farming. Additionally, Casa Tres Amigos has also partnered with a nonprofit to work towards the protection of bats, which play an important role in the pollination and production health of agave.

NATURALLY SACRED, ARTISAN MAGIC

Santo Cuviso translates as “holy bacanora.” That’s how the Jesuit missionaries referred to it back in the summer of 1756 when the Opata Indians offered it up as a healing remedy. It didn’t take long for the Jesuits to praise the benefits of a daily dose. Legend has it that they broke their bread with it religiously, certain that each and every agave plant is a gift from God.



Santo Cuviso Bacanora Blanco

TASTING NOTES

- › Transparent, luminous, clean and bright with medium viscosity
- › Earthy bouquet, passionate, clean and powerful with subtle tones of mesquite and oak
- › Dry, complex, slightly smoky, naturally sweet with a kick of pepper and a grounded earthy finish

SERVING RECOMMENDATIONS

- › Serve neat

AWARDS

- › **BEST IN CLASS, BEST IN CATEGORY** *American Distilling Institute 2019*
- › **GOLD** *American Distilling Institute 2019*
- › **EXCELLENCE IN PACKAGING, GOLD** *American Distilling Institute 2019*
- › **SILVER** *WSWA 2019*

45%
ALC / VOL

200mL
750mL
BOTTLE SIZE

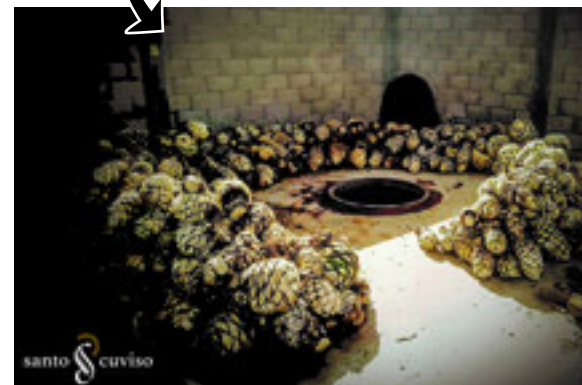
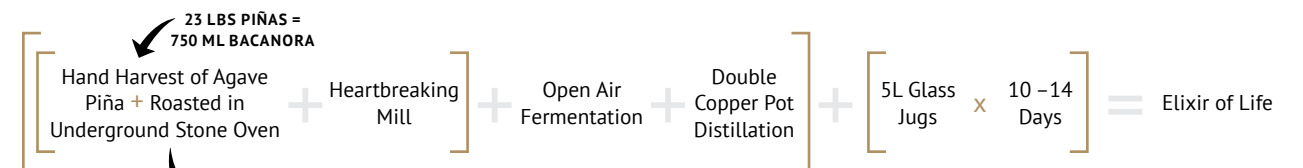


CATEGORY
VARIETY
PLANT AGE
COOKING
GRINDING
FERMENTATION

Bacanora Blanco 100% Agave
Agave Angustifolia
7 – 12 Years
Conical stone oven using encino and mesquite wood
Heartbreaking Mill
Open Air, 6 – 12 days

DISTILLATION
STATE
REGION
TOWN
MAESTRO BACANORERO

Double distillation in copper still
Sierra de Sonora
Sonora
Bacanora
Manuel “El Toro” Chacón
(3rd Generation Bacanorero)



THE SWEET SAINT

2 oz Santo Cuviso Bacanora Blanco
1 oz Drapò Rosso
8 drops By the Dutch Orange Bitters
1 barspoon Orange blossom syrup
Maraschino cherry

Stir with ice and strain into a coupe glass
Garnish with a maraschino cherry

Crafted to remind you that sometimes the best way to refresh your soul is to allow your lips to kiss a little spirit every day.



Santo Cuviso Bacanora Anis

TASTING NOTES

- › Brilliant caramel color with fruity notes
- › Herbal undertones with a rounded savory-sweet character
- › Perfectly intertwining anise and flavors of cooked maguey

SERVING RECOMMENDATIONS

- › Serve neat

AWARDS

- › **DOUBLE GOLD, BEST OF CATEGORY** *American Distilling Institute 2019*

45%

ALC / VOL

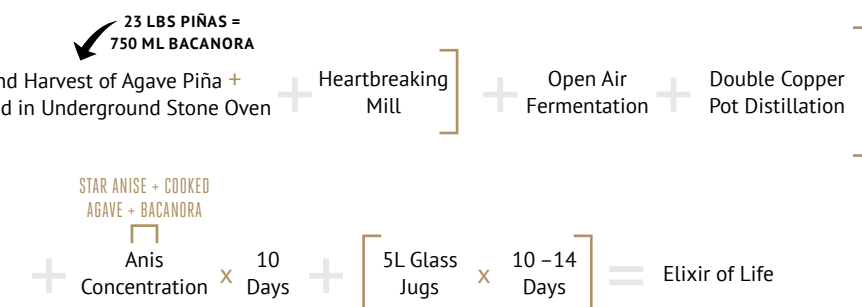
200mL

750mL

BOTTLE SIZE



PRODUCTION PROCESS



DID YOU KNOW?



Bacanora was in Prohibition from the early 1900's until 1992.

On August 8, 1915, General Plutarco Elias Calles, as governor of Sonora, enacted prohibition on Bacanora punishable by a five-year term. The general set out to eradicate Bacanora viewing the moonshine as hedonistic and immoral.

Bacanora distillers kept their passion alive illegally and hidden from sight.

As the rise of Mezcal came into play, a movement was created to bring back Bacanora. Jesus Enriquez Burgos led the effort along with an attorney. The ban was lifted in 1992.



BACANORA DENOMINATION OF ORIGIN

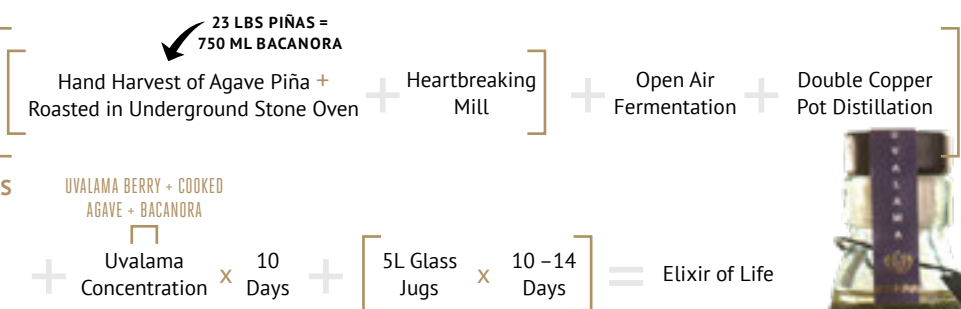
By law, Bacanora must be produced using 100% Agave Angustifolia Haw piñas that can only be harvested in a limited number of counties in the Sonoran state.

The DO has been assigned 1 NOM for all of Bacanora, NOM-168-SCFI-2004, but it lays out 35 municipalities for production.

The municipalities only cover 34% of Sonora and 3.1% of Mexico as a whole.



PRODUCTION PROCESS



Santo Cuviso Bacanora Uvalama

TASTING NOTES

- › Robust spice and earth compliment sweet maguey
- › Brightness up front with berries on the mid palate
- › Maintains a fresh bacanora flavor with aid of candied nuts
- › Peppered qualities intertwined in honied notes

SERVING RECOMMENDATIONS

- › Serve neat

AWARDS

- › **GOLD** *American Distilling Institute 2019*



What is Uvalama?

Uvalama is a berry native to Sonara and relished by the Opatas natives for generations.

The fruit itself is covered in a spiny rind which is removed to reveal a sweet berry.





CASA D'ARISTI

Guarding the Natural Wealth of the Yucatán

Casa D'Aristi is a small producer located in the Yucatán peninsula in the beautiful town of Mérida, Mexico.

Don Carlos Aristi, the founder, had a heart for adventure. He set off at the age of 19 to travel the Yucatán peninsula in search of Mayan culture and history. He discovered "Blaché", an ancestral drink of the Maya.

In 1935, Don Carlos returned home to create his own version of the unique anise and honey laced brilliant liqueur, D'Aristi Xtabentún.

Several generations later, D'Aristi Xtabentún remains a cornerstone of the distillery. Casa D'Aristi now features Kalani, 100% coconut liqueur, Huana Gunabana liqueur, and Ron Caribe Mexican sugarcane-molasses rum.

The Aristi family is committed to producing high quality selections reflecting authentic flavors of the Yucatán. They take pride in sustainable production practices, maintaining close relationships with the farming communities with a focus on keeping their products free of additives and flavorings.



CLASSIC MAYAN NECTAR

Xtabentún [ISH-TA-BEN-TOON]

The Legend

A Mayan legend of two women, Xtabay and Utz-Colel, both with a very different heart and spirit. Xtabay was a wilder, free spirit, full of sass and audacity. Utz-Colel was cold hearted, cruel and selfish.

On the grave of Xtabay after her death, a beautiful, new sweet smelling wildflower grew which the Maya named “Xtabentún” in honor of Xtabay; nothing grew on the grave of Utz-Colel. Xtabentún is a lovely, delicate white flower found in the Yucatán.

The Maya began to produce a ceremonial beverage from the flower’s seeds into sweet nectar called Blaché.

A Tribute to the Xtabay

In the Mayan language, xtabentún means “vines growing on stone.” This is a reference to the perennial Xtabentún climbing vine with white flowers.

The seeds of the vine contain ergine which is said to have hallucinogenic properties. It is believed Blaché is the original version of the Xtabentún liqueur made from corn and the plant’s seeds.

The Spaniard conquistadors were not too fond of Blaché, thus the Mayans introduced the non-hallucinogenic version known today as Xtabentún, containing honey and wild green anise.

XTABENTÚN: "Vines growing on stone"



D'Aristi Xtabentún

TASTING NOTES

- Rich, fresh anise wrapped in honey
- Grassy, herbaceous notes with a touch of minerality
- Orange marmalade with a continuous underlying anise throughout
- “D'Aristi Xtabentún has concentrated anisette from beginning to end; finishes with a thick, rich honey. Chocolaty and warm, with a minty middle.” –Santé Magazine

SERVING RECOMMENDATIONS

- Neat, chilled
- On the rocks
- Great addition to a Spanish Coffee
- In tequila, whisky, and gin based cocktails

AWARDS

- SILVER** WSWA 2019
- SILVER** American Distilling Institute 2019
- RECOMMENDED** Ultimate Spirits Challenge 2019
- SILVER, MÉXICO SÉLECTION** Concours Mondial de Bruxelles
- GOLD** Tastings.com 2014
- 92 POINTS** Wine Enthusiast 2012

30% ALC / VOL 750mL BOTTLE SIZE

MAYAN MARGARITA

- 1 oz D'Aristi Xtabentún
- 1 ½ oz Buen Bicho Mezcal
- 1 oz Fresh lime juice
- ¾ oz Simple syrup

Shake well with ice and strain into a chilled, salt-rimmed glass
Garnish with lime wheel

XTA [ISH-TA]

XTA was created upon requests for a similar profile as D'Aristi Xtabentún with less sugar and a bit more alcohol content.

TASTING NOTES

- “The palate echoes the nose delivering a rich honey and anise focused core with flanking notes of mint and honeycomb. Full-bodied with intense spice and herbal flavors that give this sweet and lush Liqueur an unexpected vibrancy.” –Sean Ludford, BevX

AWARDS

- ★★★★ 4 STARS** Difford's Guide 2016
- BEST IN CLASS** Spirits of Mexico 2014
- RECOMMENDED** Ultimate Spirits Challenge 2015
- SILVER MEDAL** Los Angeles Int'l Spirits Competition 2015

35% ALC / VOL 750mL BOTTLE SIZE

XTABAY (ISH-TA-BAY)

- ¾ oz XTA
- 1 ½ oz Spirit of Hven Organic Gin
- ½ oz Drapò Dry Vermouth
- Dash Angostura

Stir ingredients with ice



DID YOU KNOW?

The Yucatán is home to the docile, stingless bee which produces a honey unlike that of its stinging cousin. Its honey is creamy without crystals and rich in flavor with a nice acidity. Referred to as Nectar of the Gods, the Mayans valued Yucatecan honey so much that they had a god of the bees named Ah Mucen Kab.

100% NATURAL COCONUT

Kalani is 100% natural coconut liqueur made from a hybrid coconut nicknamed “Mayan Dwarf Coconuts.” Casa D’Aristi established their coconut plantation in the small town of Tizimin, Yucatán.

Kalani [KUH-LAHN-EE]

TASTING NOTES

- › Buttery rich notes of roasted coconut
- › Dark chocolate and caramel
- › Light mint flavor with a hint of lime zest
- › “The palate confirms the nose delivering an incredibly rich coconut-driven core with waves of cream, cocoa, and baked coconut with hints of citrus on the finish keeping it fresh and vibrant.” —Sean Ludford, BevX

SERVING RECOMMENDATIONS

- › Chilled, neat
- › Great in Tiki cocktails
- › Pairs well with green tea and cofee

AWARDS

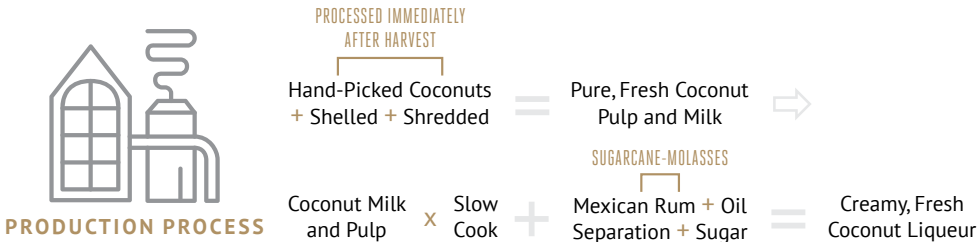
- › **GOLD, BEST OF CATEGORY, AND BEST OF CLASS** American Distilling Institute 2019
- › **SILVER** Bartender Spirits Award 2019
- › **DOUBLE GOLD** The Fifty Best 2018
- › **SILVER** San Francisco World Spriits 2018
- › **88 POINTS, HIGHLY RECOMMENDED** Tastings.com 2017
- › **DOUBLE GOLD MEDAL** WSWA 2016

30% 750mL
ALC / VOL BOTTLE SIZE

ANANAS

- 2 oz Dark Rum
- ¾ oz Kalani
- ¾ oz Pineapple juice
- ½ oz Lime juice
- Pineapple
- Maraschino cherry

Shake all ingredients and strain over ice in a hurricane glass
Garnish with a pineapple slice and cherry



YUCATÁN INNOVATION

Huana is made from Guanabana (*pronounced GWA-NAH-BAH-NAH*). Guanabana, also known as soursop, is a large, spiny tropical fruit that grows in a dense jungle landscape.

Upon the introduction of Huana, the Aristi family has supported local farmers with their own fairtrade standards and prices, and this healthy ecosystem is carried on today.

Huana [WA-NAH]

TASTING NOTES

- › Fresh grassy notes on the nose
- › Round tropical sweet notes with hints of lime, strawberry, and banana
- › A creamy mouthfeel

SERVING RECOMMENDATIONS

- › Mixes well with tonics, teas, infused waters, and syrups
- › Expands wonderfully in sparkling wines, gin, mezcal, whiskey and tequila
- › Replaces Triple Sec nicely

AWARDS

- › **SILVER** Bartender Spirits Awards 2019
- › **DOUBLE GOLD** The Fifty Best 2018
- › **DOUBLE GOLD** WSWA 2016
- › **GOLD** Spirits of Mexico 2014
- › **SILVER** ADI Spirits Competition 2016
- › **82 POINTS, GOOD/RECOMMENDED** Ultimate Spirits Challenge 2015

30% 750mL
ALC / VOL BOTTLE SIZE

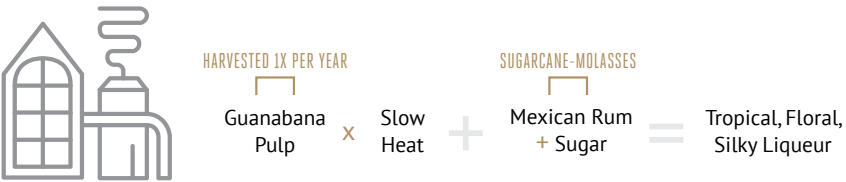


PHOTO by Malcolm Manners, License under CC 2.0

HUANA RADLER

- 1 oz Huana Liqueur
- ½ oz Lime Juice
- 1 bottle Mexican Beer
- Mint

Pour into tall glass with ice
Top off with a Mexican beer
Garnish with mint

MANGO MARGARITA

- ¾ oz Huana
- 2 oz 4 Copas Organic Tequila Blanco
- ¾ oz Fresh lime juice
- ¾ oz Mango puree

Blend all ingredients with ice
Garnish with mango slivers



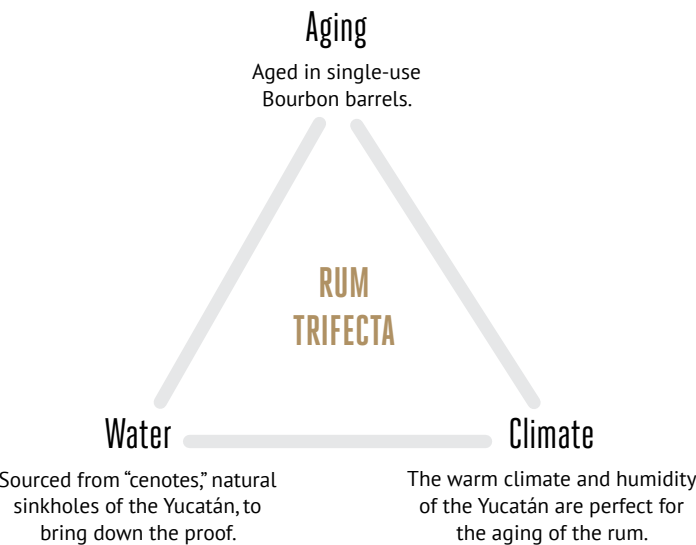


A CENOTE, NATURAL SINKHOLE

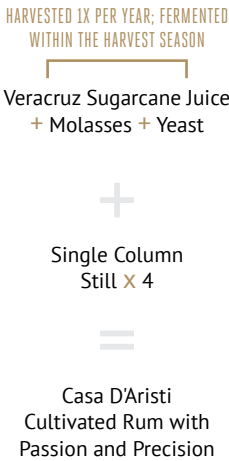
RON CARIBE YUCATÁN RUM

Ron Caribe is a Mexican sugarcane-molasses rum produced from natural and quality ingredients.

From the selection of the sugarcane down to the bottling, Casa D'Aristi cultivates their rum with passion and precision.



PRODUCTION PROCESS



RON CARIBE Silver

100% Mexican sugar cane rum, aged for six months in neutral oak barrels.

TASTING NOTES

- › Soft floral notes
- › Citrus undertones
- › Hint of vanilla

SERVING RECOMMENDATIONS

- › Great as a rum base for cocktails

AWARDS

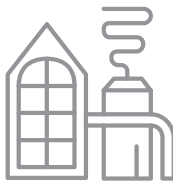
- › **89 POINTS, SILVER MEDAL** *Tastings 2017*

40% **750mL, 1L**
ALC / VOL BOTTLE SIZE

CRIBE CUBE

- | | |
|------|-------------------|
| 4 oz | Coca-Cola |
| ½ oz | Lime Juice |
| ½ oz | Ron Caribe Silver |

Serve over ice
Garnish with a lime wheel



PRODUCTION PROCESS

BLEND OF SUGARCANE JUICE & MOLASSES

[Casa D'Aristi Cultivated Rum + Neutral Oak Barrel] x 6 Months + Charcoal Filtration = Pure, Pristine Ron Caribe Silver



RON CARIBE Aged 8 Years

TASTING NOTES

- › Vanilla laced with hints of coffee
- › Toasted coconut with a slight dark chocolate note
- › Long finish of caramel and subtle citrus marmalade

SERVING RECOMMENDATIONS

- › On the rocks
- › Pairs well with stone fruit and figs

AWARDS

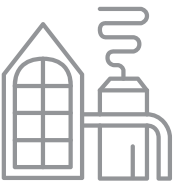
- › **87 POINTS, SILVER MEDAL** *Tastings 2017*

40% **750mL**
ALC / VOL BOTTLE SIZE

YUCATÁN STORM

- | | |
|---------|------------------------------|
| 2 oz | Ron Caribe 8 Years |
| 2 drops | By the Dutch Classic Bitters |
| 3 ½ oz | Ginger beer |
| | Mint |

Add Ron Caribe 8-year, Bitter, ice; stir
Top up with ginger beer
Garnish with mint sprig



PRODUCTION PROCESS

BLEND OF SUGARCANE JUICE & MOLASSES

[Casa D'Aristi Cultivated Rum + Ex-Bourbon Oak Barrel] x 8 Years = Vanilla Caressed Ron Caribe 8 Year

CLAN COYOTE

Triumph of the Desert

Sotol Coyote is a social project that involves the true essence of the wild, pure and natural.

Initially Clan Coyote set-out to rescue a Mexican product; a direct reflection of the soil. Nowadays they are also in the pursuit of cultural and artistic promotion in Mexico, as well as the respect and admiration of their origins.

Clan Coyote’s handcrafted Sotol Coyote is equal parts art and science. Relying on centuries of experience, it is one of the few drinks in Mexico that retains its ancestral method of preparation. It is a meticulous and time-consuming process.

Every bottle of Sotol Coyote contains the distilled nectar of one 15 year-old plant that provides a rich bouquet with unmatched flavor.

Triumph Of The Desert

There are wild, untamed forces at work in the deserts of northern Mexico that have shaped all they touch... the lives of men, animals and plants. Over centuries, these forces have produced nearly supernatural strength... fierce cunning... and authentic, natural flavors. This is the birthplace and the spirit of Sotol Coyote.

The small tribe of indigenous people that inhabit these deserts, the Tarahumara or “Raramuri,” are renowned for their exceptional long-distance running ability and superior health, not displaying the common health problems of “modern” societies! They successfully evaded Spanish conquerors in the 16th century and kept their cave-dwelling culture alive and secluded.

The coyotes that roam those deserts possess intelligence that allowed them to ally themselves with the cold nights and suffocating heat that overcame even the most fearless. Running at up to 40 miles an hour (64 kilometers), they triumphantly made this hostile environment their home.

Alongside them the Sotol, a shrub of the Asparagaceae family, also triumphed over the adversities of the desert. In this unforgiving climate, only the strongest and healthiest plants survive, storing vast amounts of natural energy before they are ready to be harvested.

What is Sotol?

Sotol is a Mexican ancestral distillate, with an identity of its own. A relative of both tequila and mezcal, the main difference is the botanical family to which each one belongs to. Unlike those products, Sotol is not distilled from agave, but from the Sotol bush of the family Asparagaceae that grows wild in the desert.

The wild grown, prickly evergreen plants can take as long as 15 years to mature, storing vast amounts of natural energy before they are ready to be harvested by the ‘jimadores’. One large, magnificent plant will produce but a single bottle of Sotol Coyote. The main Sotol growing regions of Mexico are found in the dry desert lands of Chihuahua, Durango, and Coahuila.

A Bit of History

The city of Paquimé is one of the first places where there is a record of Sotol production. This ancient, pre-Hispanic settlement is located in what is known as Casas Grandes, in the heart of Chihuahua.

Within the ruins of Paquimé, underground furnaces have been unearthed that date back to the year 700 AD. In these furnaces, the hearts of each Sotol plant is roasted, then hand ground and the nectar combined with water to begin fermentation.

Sotol is highly prized and consumed during special festivals, a tradition that continues to this day.

Terminology

MATURATION: The average time it takes a sotol plant to mature is 12 - 15 years

THE PLANT: There is a female and male plant; they differ by a darker color of the quicote for the female

VINATA: The place where the sotol is produced

THE SEED: The sotol plant is reproduced by seed dispersed throughout the desert with the wind

PRODUCTIONS: For every 10kg (22lbs) of cooked sotol hears, just 1L of the spirit is obtained





GERARDO RUELAS IS THE MAESTRO SOTOLERO OF THE CHIHUAHUA VINATA. THE HIGH TEMPERATURES OF HIS STONE FURNACE AND THE CHARACTER OF THE EARTH OF THIS REGION ARE EVIDENT FROM THE VERY FIRST SIP.

COYOTE CHIHUAHUA IS CLAN COYOTE'S INTERPRETATION OF INTENSITY.

Sotol Coyote Blanco Chihuahua

TASTING NOTES

- › Earthy notes followed by citrus fruit and herbaceous aroma
- › Minerality with a touch of lime
- › Tastes of humid land and forest
- › Brilliant with unique viscosity and high density
- › Long, lingering finish

SERVING RECOMMENDATIONS

- › Serve in a Champagne Flute
- › Pairs with Tangerine Wedges, Red Meats, Spicy Seafood, Pork Ribs, Mole Negro

CATEGORY Sotol 100% Puro
VARIETAL Dasyliirion Leiophyllum
COOKING Conical stone oven using mesquite wood
GRINDING Manual with an ax
FERMENTATION In oak tubs using well water
DISTILLATION Double distillation in copper still
CLASS Silver
STATE Chihuahua
REGION Aldama
TOWN Aldama
MASTER SOTOLERO Gerardo Ruelas Hernández

50%

ALC / VOL

50mL, 750mL

BOTTLE SIZE

SOTOL MELBA

1 ½ oz Sotol Chihuahua
2 oz Peach Juice
6 Raspberries
1 Thyme Sprig
Ginger Ale

Muddle the raspberries, syrup and thyme in a rocks glass
Add Coyote Sotol, Peach Juice, and ice; stir
Top with Ginger Ale
Garnish with thyme

OUR VERSION FROM DURANGO IS A DISTILLATE WITH ITS OWN CHARACTER THAT PROVIDES SWEETER AND LESS AGGRESSIVE FLAVORS. HAND GROUND AND FERMENTED WITH WELL WATER, COYOTE DURANGO IS A SOFTER TOUCH FROM THE DESERT.

Sotol Coyote Blanco Durango

TASTING NOTES

- › Distinctive aroma of hazelnut and almond
- › Notes of butter and yeast coming from the fermentation
- › Semi-sweet with a medium intensity
- › Slight minerality

SERVING RECOMMENDATIONS

- › Serve in a Champagne Flute
- › Pairs with Tangerine Wedges, Bitter Chocolate, Seafood, Ceviche & Aquachile, Shellfish

AWARDS

- › **SILVER** WSWA 2018

CATEGORY Sotol 100% Puro
VARIETAL Dasyliirion Wheeleri
COOKING Conical stone oven using mesquite wood
GRINDING Tahona
FERMENTATION Oak tubs
DISTILLATION Double distillation in copper still
CLASS Silver
STATE Durango
REGION Nombre de Dios
TOWN Nombre de Dios
MASTER SOTOLERO Alejandro Solís

43%

ALC / VOL

50mL, 750mL

BOTTLE SIZE

SOTOL SMASH

1 ½ oz Sotol Durango
¾ oz Grenadine
¾ oz Lemon juice
Mineral Water
3 Blackberries
3 Raspberries
Mint

Muddle mint, berries, and grenadine in a rocks glass
Add Sotol, lemon juice, and ice; stir
Top with mineral water
Garnish with berries and mint



PRODUCTION PROCESS

[Hand Harvested Sotol Piña + Pit Roasting + Tahona Chilena] + [Wooden Tubs] x 5 - 15 Days + Double Distillation in Copper Still = 100% Puro Sotol Chihuahua



PRODUCTION PROCESS

[Hand Harvested Sotol Piña + Steam Autoclave + Tahona Chilena] + [Stainless Steel Tubs] x 5 - 15 Days + Double Distillation in Copper Still = 100% Puro Sotol Durango



ESPÍRITU CORSA

Handcrafted from our Terrior to Your Cup

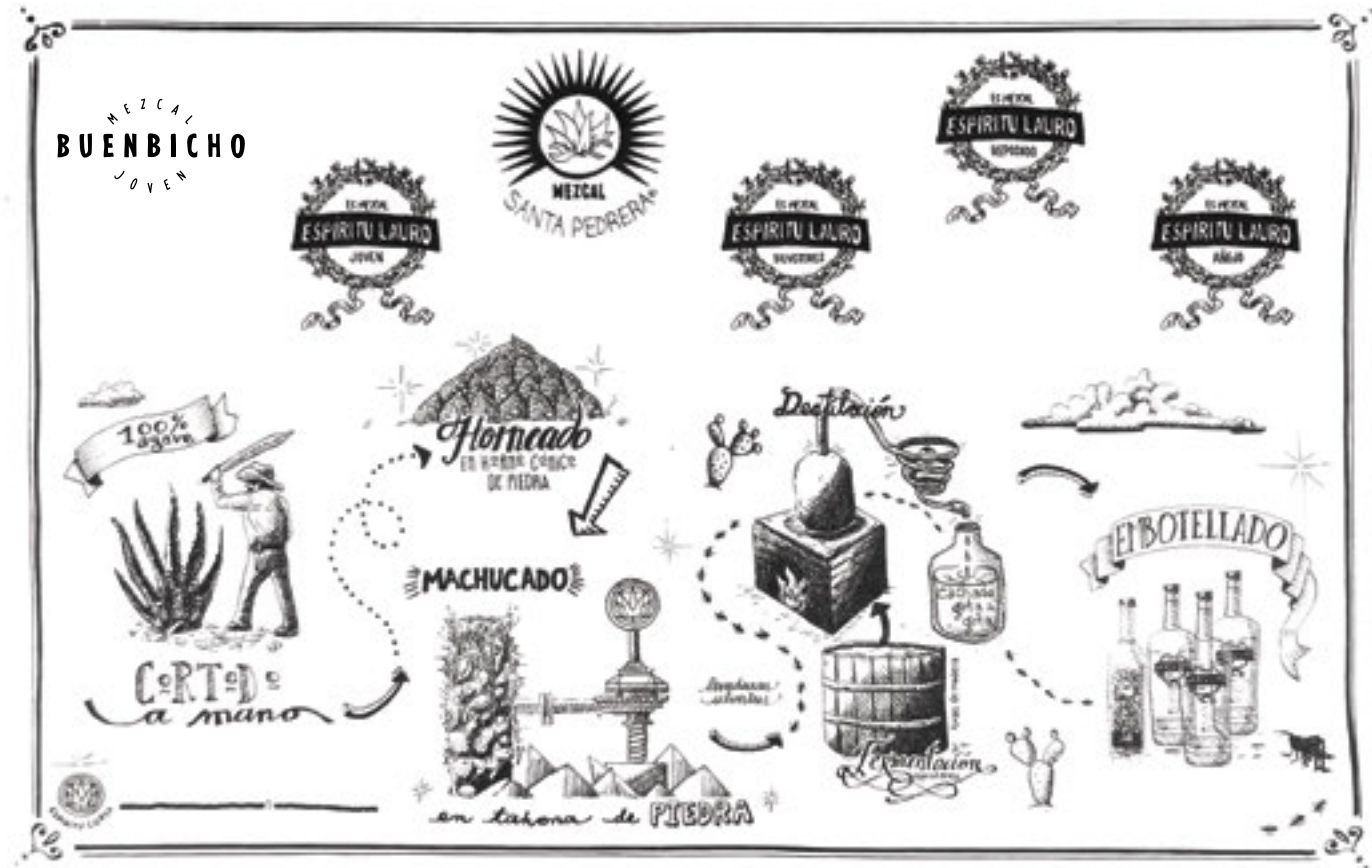
Established in 2010, Espiritu Corsa took over a Palenque that has been operating for three generations with the aim of producing the best mezcal in Mexico. Espiritu Corsa produces 3 brands of high quality traditional handmade Mezcal:

- › Mezcal Espiritu Lauro
- › Mezcal Santa Pedrera
- › Mezcal Buen Bicho

The production process takes place entirely in their palenque, located in San Agustin Amatengo, in the heart of Oaxaca. Traditional and handmade techniques are used, as well as all natural ingredients with a guarantee of no pesticides or additives. The company is convinced of the nobility, complexity and superiority of mezcal with respect to the other spirits in Mexico.

- › Mezcal comes from Nahuatl Mexcalli:
 - › Metl = Maguey
 - › Ixcalli = cooked
- › A Denomination of Origin for Mezcal was established in 1995.
- › There are close to 200 species of maguey. Mezcal can be produced from 30 + kinds of agave and are allowed to blend varietals.

CATEGORIES:	
JOVEN	Without Aging
REPOSADO	Minimum 2 Month Aging
AÑEJO	12+ Month Aging



Espiritu Lauro Mezcal Joven

100% Agave • Espadín 70% and Karwinskii (Cirial) 30%

TASTING NOTES

- › Intense brightness and luminosity
- › Mild, delicate smoky bouquet
- › Floral flavors wrapped in soil and sweet agave

SERVING RECOMMENDATIONS

- › Neat

AWARDS

- › **DOUBLE GOLD, BEST OF SHOW MEZCAL WSWA 2018**

40% ALC / VOL 750mL BOTTLE SIZE

CATEGORY: Mezcal Artisanal Joven
VARIETY: Espadín / Karwinskii
AGAVE AGE: Espadín 7 Years
Karwinskii 12 years
ELEVATION: 4,757 ft
TERRAIN: Slopes of the Southern Oaxacan Mountain Range
PROPAGATION: Reproduction by Hijuelos
COOKING: Pit Roasting
WOOD: Jacaranda and Guamucho
GRINDING: Tahona
FERMENTATION: Open Air Fermentation for 5-15 Days
DISTILLATION: Copper Pot
STATE: Oaxaca
TOWN: San Agustin Amatengo



1 Wheel attached to an axis and moved by a donkey, horse, or mule



Espíritu Lauro Mezcal Reposado

100% Agave • Espadín 70% and Karwinskii (Cirial) 30%

TASTING NOTES

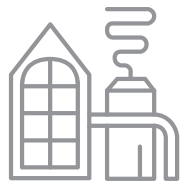
- › Lustrous golden hue with a soft bouquet of warm spices and subtle smoke
- › Creamy and rich of deep caramel notes
- › Tropical fruit with vanilla bean enhanced with smoky tones
- › A touch of vanilla and spice enhanced with light, smoky tones intrigues the palate

SERVING RECOMMENDATIONS

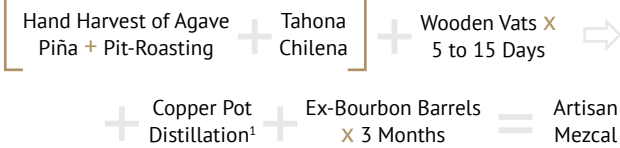
- › Neat in an aperitif glass

AWARDS

- › **93 POINTS** *Distiller.com 2017*



PRODUCTION PROCESS



40%
ALC / VOL

750mL
BOTTLE SIZE

PLANT AGE: 12 Years (Karwiinksii / San Martinero), 7 Years (Espadin)
ELEVATION: 4,757 ft
TERRAIN: Slopes of the Southern Oaxaca mountain range
PROPAGATION: Reproduction by hijuelos

Espíritu Lauro Mezcal Añejo

100% Agave • Espadín 70% and Karwinskii (Cirial) 30%

TASTING NOTES

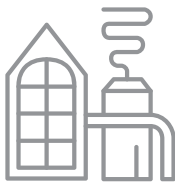
- › Bright amber glow with a fruitful bouquet
- › Dark chocolate truffle kissed with smoke
- › Refined mouthfeel, soothing warm finish, sweet with salty smoke

SERVING RECOMMENDATIONS

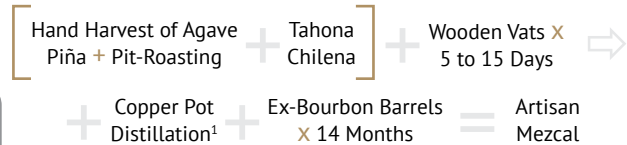
- › Neat in an aperitif glass

AWARDS

- › **95 POINTS** *Distiller.com*



PRODUCTION PROCESS



¹ Single distillation in copper stills native to the Ejutla region designed to allow for the fullest agave aromas and flavors



40%
ALC / VOL

750mL
BOTTLE SIZE

PLANT AGE: 12 Years (Karwiinksii / San Martinero), 7 Years (Espadin)
ELEVATION: 4,757 ft
TERRAIN: Slopes of the Southern Oaxaca mountain range
PROPAGATION: Reproduction by hijuelos



Santa Pedrera Mezcal Joven

100% Agave • Espadín 8 Years

TASTING NOTES

- › Transparent bright color
- › Intense, smoky aroma
- › Strong flavor with a silky mouthfeel
- › Sweet and citric with an underlying warm, wood note
- › Perfect balance between alcohol and earth minerals
- › Characteristic earthy flavor by the way it is cooked

SERVING RECOMMENDATIONS

- › Neat
- › Holds up well as a base in cocktails
- › A great starter or digestive with a very smooth taste

AWARDS

- › **SILVER** *WSWA 2018*

46%
ALC / VOL

750mL
BOTTLE SIZE

MEZCAL SMOKE ON THE WATER

- ¾ oz Buen Bicho Mezcal
- ¾ oz Padró Blanco Reserva
- ¾ oz Black Note Amaro
- ½ oz Bailoni Apricot Liqueur

*Stir with ice
Serve in a rocks glass with a large ice cube*

MEZCAL NEGRONI

- 1 oz Mezcal Santa Pedrera
- 1 oz Drapò Rosso Vermouth
- 1 oz Tuvè Bitter
Orange Twist

*In a pint glass, combine ingredients and ice
Stir, strain into an ice-filled rocks glass
Garnish with an Orange twist*

Mezcal Buen Bicho Joven

100% Agave • Espadín 6-7 Years

TASTING NOTES

- › Beautiful glossy transparent color
- › Intense aromas of smoke, earth and minerals
- › Soft light flavor, smooth in the mouth and throat
- › Authentic flavor of agave

SERVING RECOMMENDATIONS

- › Excellent in cocktails
- › A perfect mixer, especially for sweet and sour cocktails

AWARDS

- › **GOLD** *WSWA 2018*

40%
ALC / VOL

750mL
BOTTLE SIZE

CATEGORY: Mezcal Artesanal Joven
VARIETY: Espadín
AGAVE AGE: 6-7 Years
ELEVATION: 4,757 ft
TERRAIN: Slopes of the Southern Oaxacan Mountain Range
PROPAGATION: Reproduction by Hijuelos
COOKING: Pit Roasting
WOOD: Jacaranda and Guamuche
GRINDING: Tahona
FERMENTATION: Open Air Fermentation for 5-15 Days
DISTILLATION: Copper Pot
STATE: Oaxaca
TOWN: San Agustin Amatengo





Espíritu Lauro Silvestres

Sustainability is key to Espiritu Corsa. In preserving the land, the minerals, and the Mezcal tradition for generations to come, the Silvestres line is available in limited quantities, as the earth can provide.

A concerted effort is given to have grace on mother earth. With true heart and passion, Espiritu Lauro Silvestres presents pure wild agave foraged in Ejutla, Oaxaca.

Espiritu Lauro Silvestres varies on alcohol percentage and availability.

100% Agave de Silvestres Mexicano

- TASTING NOTES**
- › Notes of fermented fruit
 - › Sweet, intense flavors enveloped with vegetal nuances
 - › Astringent with a sweet and smooth finish

- SERVING RECOMMENDATIONS**
- › Neat in an aperitif glass

50.3%
ALC / VOL

750mL
BOTTLE SIZE

CATEGORY: Mezcal Silvestres Joven
VARIETY: Mexicano
AGAVE AGE: 14-18 Years
ELEVATION: 3,450-4,000 ft
TERRAIN: Mountain Borders
PROPAGATION: Dispersed by Animals
COOKING: Pit Roasting
WOOD: Jacaranda and Guamucho
GRINDING: Tahona
FERMENTATION: Open Air Fermentation for 5-15 Days
DISTILLATION: Copper Pot
STATE: Oaxaca
TOWN: San Agustin Amatengo

100% Agave de Silvestres Arroqueño

Mother of Espadin

TASTING NOTES

- › Denotes intense brilliance and luminosity
- › Soft smoked aroma
- › Fruity earthy with strong touches of banana and minerality
- › Silky texture carries the agave and flavors of the earthy
- › Touch of astringency

SERVING RECOMMENDATIONS

- › Neat in an aperitif glass

CATEGORY: Mezcal Silvestres Joven
VARIETY: Arroqueno
AGAVE AGE: 25 Years
ELEVATION: 4,920-5,920 ft
TERRAIN: Flat Earth
PROPAGATION: Dispersed by Animals
COOKING: Pit Roasting
WOOD: Jacaranda and Guamucho
GRINDING: Tahona
FERMENTATION: Open Air Fermentation for 5-15 Days
DISTILLATION: Copper Pot
STATE: Oaxaca
TOWN: San Agustin Amatengo

50.6%
ALC / VOL

750mL
BOTTLE SIZE

100% Agave de Silvestres Tepeztate

- King of Mezcal
- TASTING NOTES**
- › Blooming notes of morning dew aroma with a touch of smoke
 - › Herb laced stone fruit with a spritz of citrus
 - › Delicate, satin mouthfeel with a long finish

- SERVING RECOMMENDATIONS**
- › Neat in an aperitif glass

51.8%
ALC / VOL

750mL
BOTTLE SIZE

CATEGORY: Mezcal Silvestres Joven
VARIETY: Tepeztate
AGAVE AGE: 25-35 Years
ELEVATION: 4,920-5,920 ft
TERRAIN: Steep Grades; Rocky Soil
PROPAGATION: Dispersed by Animals
COOKING: Pit Roasting
WOOD: Jacaranda and Guamucho
GRINDING: Tahona
FERMENTATION: Open Air Fermentation for 5-15 Days
DISTILLATION: Copper Pot
STATE: Oaxaca
TOWN: San Agustin Amatengo

100% Agave de Silvestres Cuixe

Subspecies of Karwinskii

TASTING NOTES

- › Showcases vigor and life with soft smoked aroma
- › Herbal, citric and sweet
- › Astringent herbs with sweetness on the finish
- › Lasting minerality and soft greenery

SERVING RECOMMENDATIONS

- › Neat in an aperitif glass

CATEGORY: Mezcal Silvestres Joven
VARIETY: Cuixe
AGAVE AGE: 15 Years
ELEVATION: 3,450-4,000 ft
TERRAIN: Mountain Borders
PROPAGATION: Dispersed by Animals
COOKING: Pit Roasting
WOOD: Jacaranda and Guamucho
GRINDING: Tahona
FERMENTATION: Open Air Fermentation for 5-15 Days
DISTILLATION: Copper Pot
STATE: Oaxaca
TOWN: San Agustin Amatengo

51.2%
ALC / VOL

750mL
BOTTLE SIZE

100% Agave de Silvestres Tobala

- TASTING NOTES**
- › Soft aroma of petrichor laced with hints of mellow smoke
 - › Intense flavors of green grass and fresh citrus rind with an herbal garnish
 - › Grapefruit with a long finish of vivacious minerality and earth

- SERVING RECOMMENDATIONS**
- › Neat in an aperitif glass

51.7%
ALC / VOL

750mL
BOTTLE SIZE

CATEGORY: Mezcal Silvestres Joven
VARIETY: Tobala
AGAVE AGE: 16 Years
ELEVATION: 5,000 ft
TERRAIN: Shaded Canyons
PROPAGATION: Dispersed by Animals
COOKING: Pit Roasting
WOOD: Jacaranda and Guamucho
GRINDING: Tahona
FERMENTATION: Open Air Fermentation for 5-15 Days
DISTILLATION: Copper Pot
STATE: Oaxaca
TOWN: San Agustin Amatengo



MIEL DE TIERRA

As Smooth As Honey, As Grand As Our Soil

Creating mezcal is a beautiful and complex task. Doña Maestra Mezcalera Teresa Rubio Murillo knows that it requires “patience, hard work and passion,” and at Miel de Tierra this is a way of life, which is shown in each of their bottles.

Casa Miel de Tierra follows recipes that have been handed down for generations. These preserve the raw flavors of the ingredients used in mezcal making: **the sweetness of the agave and the robustness of the white oak.**

By awakening time-tested traditions with the help of modern technology, Miel de Tierra is able to craft a unique mezcal that enviously isolates the allurements and raw essence of its ingredients.

100% Agave Artisan Mezcal

The elegant and meticulous production and studied maturation methods elevate Miel de Tierra Mezcal to an exceptional status.

Virgin Oak Casks – Earth's Honey

“Miel de Tierra” is known in the colonial villages south of Zacatecas as the natural sap that emanates from the white oak timber when it is axe-cut by the local lumberjack to craft MDT barrels specifically meant for resting handcrafted mezcal.

The mezcal is set to rest with the presence of the honey that flows from the oak, which can only be found whenever virgin timber is used to craft such particular casks.

The honey imparts a delicate flavor, setting this mezcal above the rest.

Smooth As Honey

Only a handful of old, small producers can still afford to use these elegant techniques for crafting artisan mezcal. The very nature of the arduous process limits the yield to 504 bottles per batch.

Each bottle is fixed with a wooden emblem marking the exact batch and bottle number, allowing traceability of each bottle ever produced by the Miel de Tierra family.

As Old As Our Soul

The end result establishes a different kind of mezcal, one that dares to replace the strong and smoked flavours of classic mezcals (which only interfere with the purity of its true taste) with the naked essence of the very best ingredients used in its crafting.

What is left behind is an extremely smooth distillate, with remarkable wooden notes and exquisite aroma.

Save The Bees

For every bottle sold, Miel de Tierra is committed to share a portion of the profits to the conservation of wild honeybees in rural Mexico.



REGIONAL MAP

There is much benefit in being outside the designated region of Tequila. Distillers have more decision ability in the production methodology they utilize in distillation. Additionally, blue weber agave plants reach a more mature age prior to harvest due to the more limited production of the region.



ZACATECAS REGION

“Hailing from Zacatecas — much farther north than the center of mezcal production in Oaxaca — the Miel de Tierra line seeks to show more elegant and earthy flavors than the typical smoky and wild examples from the south.

The agaves crafted here are not smoked and show a much more stately character to the wild, smoky spirits made further south in Oaxaca.” —Distiller.com



THE PURITAN Zacatecas Region • Estate Produced



Miel de Tierra Joven

Pure craftsmanship strives to capture pure, clean taste of the sunbaked agave plant; the highest purity that can be achieved within its category. The agave essence is flawless and upfront. MDT Joven is unaged and bottled quickly after distillation.

TASTING NOTES

- › A faint whiff of smoke quickly recedes to more refined flavors of baked pineapple, raw pepper, and a light hint of vanilla
- › "The palate has more sweetness and skews to fresh flavors of dry earth and butterscotch pudding" —John Rankin, Distiller.com
- › "There's a fresh fruitiness to this opening aroma that's void of smoke, road tar, tobacco expectations and is therefore squeaky clean if slightly oily." —Paul Pacult

SERVING RECOMMENDATIONS

- › Neat
- › Excellent base for cocktails

AWARDS

- › **SILVER** WSWA 2019
- › **84 POINTS** Distiller.com 2017
- › **3 STARS, RECOMMENDED** Spirit Journal 2016

40% 750mL
ALC / VOL BOTTLE SIZE

BLUE SMOKE Serves 2

- 4 oz Miel de Tierra Joven
- 6 oz Lemon-Lime Soda
- 10 Mint Leaves
- 2 tsp Sugar
- 2 Limes, juiced
- 1 c Fresh Blueberries

Blend blueberries until semi-smooth, leaving some texture
Muddle the blueberry with mint and sugar; stir in MDT Joven
Pour over lemon-lime soda and ice; gently stir
Garnish with whole blueberries, lime, and mint if desired



Hand-Picked Estate Agave
Piña + Steam Autoclave +
Mechanical Grinder



Stainless Steel Vats
x 5 to 15 Days



Copper Pot
Distillation



Estate Artisan
Mezcal

PRODUCTION PROCESS

STATE
REGION
QUALITY
CATEGORY
AGAVE
AGAVE MATURITY
BARREL
GRINDER
DISTILLER
TIMES DISTILLED
FERMENTATION YEAST
AGING
FERMENTING VATS
OVEN
MAESTRA MEZCALERA

Zacatecas
Jalpa
Premium
Joven
Weber
8 Years
N/A
Mechanical Grinder
Rustic Copper Alembic
Two
Saccharomyces Cerevisiae
Unaged
Stainless Steel Vats
Autoclave Oven
Doña Teresa Rubio Murillo

THE GRANDFATHER Zacatecas Region • Estate Produced



Miel de Tierra Reposado

MDT Reposado is the perfect balance between pure, unaltered agave essence and raw white oak timbers. Only these two ingredients are allowed to remain, and the result is perplexing.

TASTING NOTES

- › Smooth, delicate flavor
- › Characterized by distinctive notes of virgin oak and cinnamon spice
- › Gentle clove laced honey flavor that lingers on the palate
- › Refined, nuanced and pleasing
- › "The eponymous flavors of earth and honey..." —John Rankin, Distiller.com

SERVING RECOMMENDATIONS

- › Neat
- › In cocktails for a honey-vanilla touch

AWARDS

- › **SILVER** WSWA 2019
- › **DOUBLE GOLD** San Diego Spirits Festival 2014
- › **SILVER** NY Int'l Spirits Competition 2014
- › **88 POINTS** Distiller.com 2017



40% 750mL
ALC / VOL BOTTLE SIZE

STATE
REGION
QUALITY
CATEGORY
AGAVE
AGAVE MATURITY
BARREL
GRINDER

Zacatecas
Jalpa
Premium
Aged
Weber
8 Years
White Oak Virgin Casks
Mechanical Grinding

DISTILLER
TIMES DISTILLED
FERMENTATION YEAST
AGING
FERMENTING VATS
OVEN
MAESTRA MEZCALERA

Rustic Copper Alembic
Two
Saccharomyces Cerevisiae
11 Months
Stainless Steel Vats
Autoclave Oven
Doña Teresa Rubio Murillo



Hand-Picked Estate Agave
Piña + Steam Autoclave +
Mechanical Grinder



Stainless
Steel Vats x
5 to 15 Days



Copper Pot
Distillation



Aged 11 Months
in White Oak



Estate Artisan
Mezcal Reposado

PRODUCTION PROCESS



THE LEGACY Zacatecas Region • Estate Produced



Miel de Tierra Añejo Reserva

Just like in waiting for an agave plant to mature, patience is key in producing a fine Añejo Mezcal. Produced from the private family reserve, five years in the making, the perpetual remark of pure oak flavor and aroma becomes the lifeblood of this Añejo Mezcal.

TASTING NOTES

- › Decadent nose of creme brûlée and acacia honey
- › The palate is of fresh pastry and golden raisin tones
- › A true hedonist's take on agave that betrays no smoke or mesquite flavors
- › Only a trickle of cinnamon candy on the tongue
- › "Well incorporated, pleasant oak tones" —John Rankin, Distiller.com

SERVING RECOMMENDATIONS

- › Neat

AWARDS

- › **SILVER** WSWA 2019
- › **89 POINTS** Distiller.com 2017

40%
ALC / VOL

750mL
BOTTLE SIZE

STATE
REGION
QUALITY
CATEGORY
AGAVE
AGAVE MATURITY
BARREL
GRINDER

Zacatecas
Jalpa
Premium
Aged
Weber
10 years
White Oak Virgin Casks
Mechanical Grinding

DISTILLER
TIMES DISTILLED
FERMENTATION YEAST
AGING
FERMENTING VATS
OVEN
MAESTRA MEZCALERA

Rustic Copper Alembic
Two
Saccharomyces Cerevisiae
2-5 years
Stainless Steel Vats
Autoclave Oven
Doña Teresa Rubio Murillo



PRODUCTION PROCESS

[Hand-Picked Estate Agave
Piña + Steam Autoclave +
Mechanical Grinder] + Stainless
Steel Vats X
5 to 15 Days + Copper Pot
Distillation + Aged 2 – 5 Years
in White Oak = Estate Artisan
Mezcal Añejo

THE CLASSIC San Luis Potosí Region



Miel de Tierra Agave Salmiana

Each sip of MDT Salmiana captures the exotic taste of the most rugged landscape where the salmiana agave is grown, granting a taste of the wilderness in the rural spirit of México. Salmiana agave only grows in the secluded region of San Luis Potosí in Central México.

TASTING NOTES

- › Exotic aromas harmonize beautifully with delicate, controlled smoky notes
- › An underlying peppery touch with soft green vegetal notes
- › Mid-palate offers a moderately powerful smoke punch that is gently sweet and saline-like
- › Suddenly, a tropical fruit note on the finish

SERVING RECOMMENDATIONS

- › Neat

AWARDS

- › **SILVER** – WSWA 2019
- › **92 POINTS** – Distiller.com 2017
- › ★★★★★ **4 STARS, HIGHLY RECOMMENDED** Spirit Journal 2016

40%
ALC / VOL

750mL
BOTTLE SIZE

STATE
REGION
QUALITY
CATEGORY
AGAVE
AGAVE MATURITY
BARREL
GRINDER

San Luis Potosí
Mexquitic de Carmona
Premium
Joven
Wild Salmiana
10 years
N/A
Three-Ton Tahona

DISTILLER
TIMES DISTILLED
FERMENTATION YEAST
AGING
FERMENTING VATS
OVEN
MAESTRO MEZCALERO

Rustic Copper Alembic
Two
Wild Yeast
Unaged
Local Pine Wood Vats
Conical Stone Oven
Don Juan Zarur Flores



PRODUCTION PROCESS

[Hand-Picked Estate Agave
Piña + Tahona Chilena] + Local Pine Wood
Vats X 5 to 15 Days + Copper Pot
Distillation = Mezcal Artisanal

“It’s like this mezcal was designed to be well-mannered, but its naturally feral nature couldn’t be reined-in altogether.”

— PAUL PACULT



THE SOUTHERNER *Oaxaca Region*



Miel de Tierra Agave Espadín

The Espadín Agave is native of the humid southern regions of México. This type of agave cannot grow in the arid, northernmost regions of the country. It can only be found in Oaxaca, a land of deep pre-Hispanic ancestry and ancient mezcal making tradition. This Mezcal harnesses centuries of family knowledge to create the epicenter of Oaxacan Mezcal mastership.

TASTING NOTES

- › Featuring delicate, yet balanced smoke essences
- › Accompanied with balanced earthy notes

SERVING RECOMMENDATIONS

- › Neat
- › In cocktails for a bit of smoke

AWARDS

- › **SILVER** WSWA 2018

40%
ALC / VOL

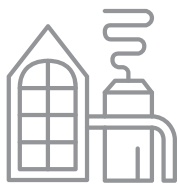
750mL
BOTTLE SIZE

STATE
REGION
QUALITY
CATEGORY
AGAVE
AGAVE MATURITY
BARREL
GRINDER

Oaxaca
Santiago de Matatlán
Premium
Joven
Espadín
6-8 years
N/A
Three-Ton Tahona

DISTILLER
TIMES DISTILLED
FERMENTATION YEAST
AGING
FERMENTING VATS
OVEN
MAESTRO MEZCALERO

Rustic Copper Alembic
Two
Wild Yeast
Unaged
Local Pine Wood Vats
Conical Stone Oven
Don Hector Matéo



PRODUCTION PROCESS

[Hand-Picked Estate Agave
Piña + Tahona Chilena] + Local Pine Wood
Vats × 5 to 15 Days + Copper Pot
Distillation = Mezcal Artisanal



All of the Mezcal making traditions add to the beautiful and rich culture that has surrounded Mezcal production in our country for Centuries. Not one style of Mezcal can be said to be superior to the other, rather, their difference is to be celebrated and enjoyed throughout this complex and ancient world of Mezcal making.

Hand Crafted • Locally Sourced

Miel de Tierra Sal de Gusano

TASTING NOTES

- › Umami with mild heat
- › Earthy, rounded, mineral

SERVING RECOMMENDATIONS

- › Serve on an orange slice
- › Cocktail Rimming Salt
- › Try a dash inside a mezcal cocktail
- › Pairs well with chocolate and caramel
- › Savory with eggs, steak, ceviche and fruit

0%
ALC / VOL

100g (3.5 oz),
500g (17.6oz)
BAG SIZE



By partnering with a local charitable organization, we exclusively employ Indigenous adults with physical disabilities in the preparation of our Sal de Gusano.



PRODUCTION PROCESS

HAND-HARVESTED AT
DAYBREAK FROM SEA FOAM
Flor de Sal

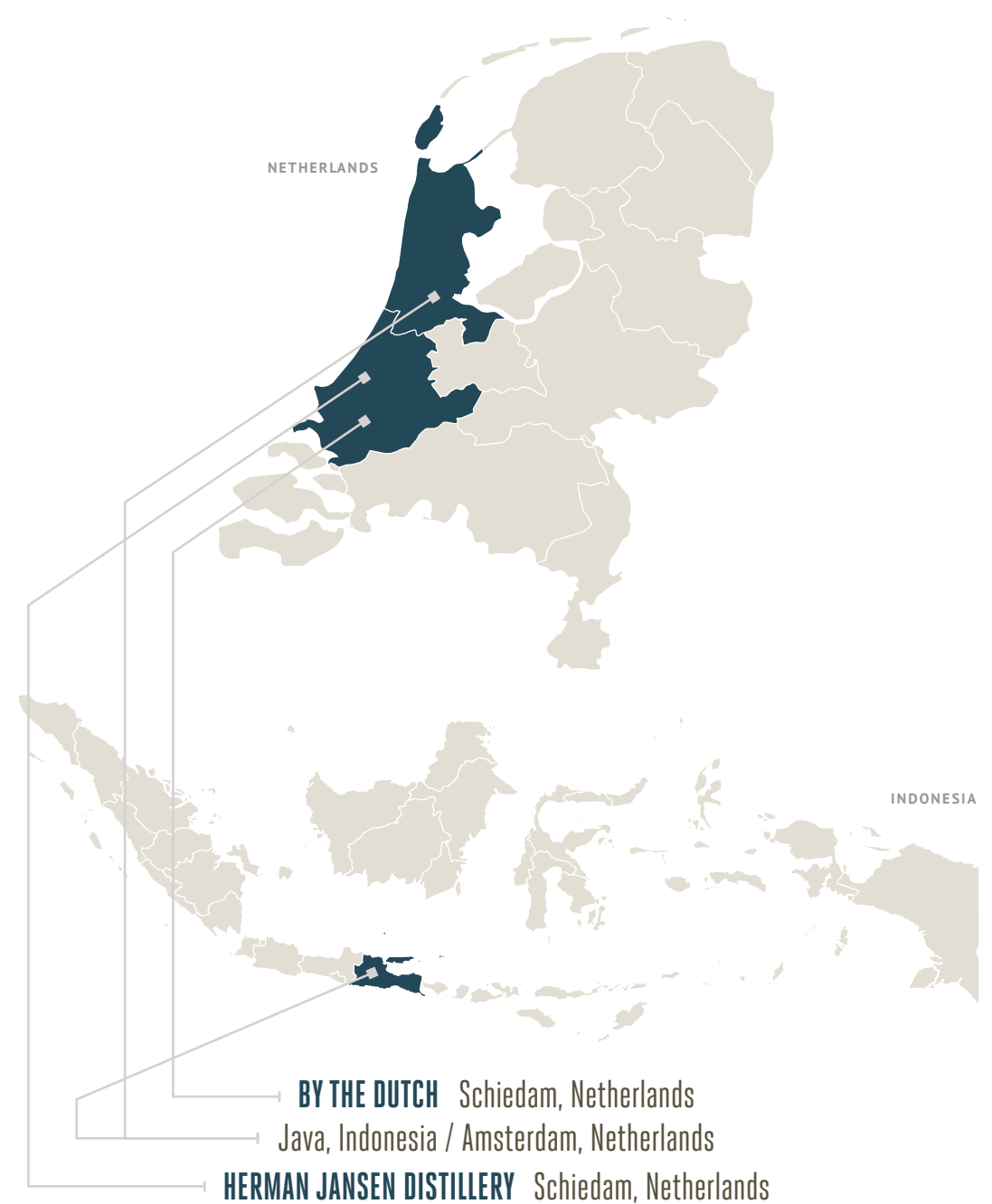
MAGUEY WORM
Molcajeta + Gusano +
Chili Cayenne + Piquin
SMOKED

= Pre-Hispanic Traditions of
Southwestern Mexico





NETHERLANDS & INDONESIA



“We have the ambition to tell the world the story of **mastery and craftsmanship** behind the spirits of the Dutch heritage.”



BY THE DUTCH

Spirits with a Dutch Heritage

By the Dutch began in 2015 to tell a story to the world. A story of tradition and craftsmanship.

Knowledge around products of Dutch distilleries has been transferred from father to children. Love for the product, timing, sense of ingredients and flavor, and an excellent nose are qualities that have been passed through generations for centuries.

For this reason, the Netherlands historically plays a leading role in the world of fine spirits. The Dutch were the first to master the art of distillation from agriculture products. They were also the first liqueur products in the world to spread their technology internationally.

HOLLAND'S BEST KEPT SECRET

By the Dutch Advocaat

There are many tales of how “advocaat” came to be. One belief dates back to Dutch colonial times when they were treated to a Brazilian drink with avocado (“advocaat”) pulp, cane sugar, and rum. The Dutch substituted egg yolk for the exotic fruit. There is also reference to a similar drink in 17th century Dutch texts about sailors in the Caribbean Islands.



Others place advocaat’s origins as the Dutch word for “lawyer.” An advocatenborrel is Dutch for “lawyer’s drink” where “borrel” is Dutch for a small alcoholic beverage consumed slowly during a social gathering. Named as a good lubricant for the throat, this drink is considered especially useful for a lawyer who must speak in public.

TASTING NOTES

- Rich and creamy with a texture and flavor reminiscent of custard or a light eggnog

SERVING RECOMMENDATIONS

- Advocaat is versatile for a wide range of cocktails and desserts

20%

ALC / VOL

750mL

BOTTLE SIZE

CLASSIC SNOWBALL

- | | |
|--------|-----------------------|
| 3 ½ oz | Lemon Soda |
| ¾ oz | Fresh Lime Juice |
| 2 oz | By the Dutch Advocaat |
| | Lime Zest Twist |

Pour the lemon soda and lime juice into an ice-filled Collins glass
Top with By the Dutch Advocaat
Lightly stir to integrate while retaining the lemon soda’s carbonation



THE PRODUCTION OF THE ORIGINAL DUTCH ADVOCAT IS A DELICATE CRAFT THAT ONLY A FEW SPECIALISTS HAVE TRULY MASTERED.

EACH BATCH GOES THROUGH A QUALITY CONTROL PROCESS PRIOR TO BOTTLING



PRODUCTION PROCESS

[Eggs + 14% Brandy + Brandy + Sugar + Vanilla] + Rested Until it Reaches Intended Viscosity = Custard in a Glass



What is Batavia Arrack

Batavia Arrack is a distillate based on sugarcane-molasses and red rice, produced exclusively on the island of Java, Indonesia dating back to the 17th century.

It is comprised of a specific range of pot still distillates originating from the East Indies, adopted from ancient Chinese pot still methodologies.

A History of Batavia Arrack

In 1619, the Dutch founded a permanent colony in Java, at Jakarta, which they renamed “Batavia;”. The Dutch looked at the success the Spanish who populated their colony with Chinese traders and did so as well.

One of the first things the Dutch did is finance a Chinese-manned sugar industry: Cane grew beautifully in Java, but the natives had no interest in pressing out and crystallizing the juice.

The solution to the problem was found in 1614 when the Dutch established a new distillery in Batavia to make Arrack which must be distilled from sugar and rice. A small addition of red rice would trigger the fermentation and add a certain ‘funky’ flavor.

This red rice cake sets the Batavia Arrack apart from Rum.

After the fermentation and distillation of the Batavia Arrack it was shipped to the Netherlands. The fragile stoneware jars which were used for transportation before were replaced by wooden casks made out of teak wood - one of the things that grows in Indonesia.

THE RUM OF INDONESIA

By the Dutch Batavia Arrack

TASTING NOTES

- › Dry, slightly bitter
- › Dense and earthy, vegetal, herbal and peppery
- › Acidic, woody, bark-like, peppery, sappy and clean
- › Long, deeply herbal, earthy, mossy/mushroom like finish

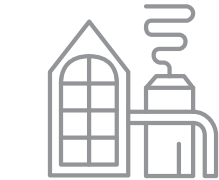
SERVING RECOMMENDATIONS

- › Neat
- › In punches and confectionary
- › Wonderfully showcased in cocktails

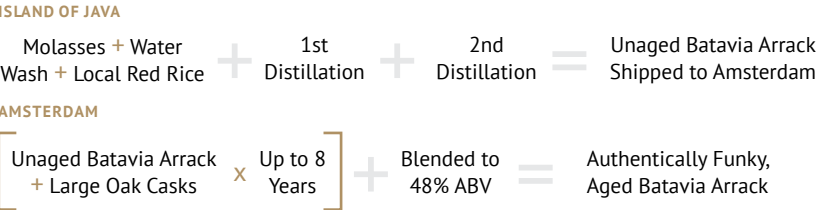
AWARDS

- › **GOLD, 92 POINTS, EXCEPTIONAL** *Tastings.com 2018*
- › **NOMINATION, BEST NEW EUROPEAN SPIRIT** *Mixology Bar Awards 2018*
- › **★★★★ HIGHLY RECOMMENDED** *Spirit Journal 2016*
- › **BRONZE** *Los Angeles Int'l Competition 2016*

48%
ALC / VOL
750mL
BOTTLE SIZE



PRODUCTION PROCESS



HEMINGWAY IN EUROPE

- 1 ½ oz By the Dutch Batavia Arrack
- ¼ oz Vergnano Maraschino
- ¾ oz Grapefruit Syrup
(Juice of 1 grapefruit + 1 cup of sugar)
- ¾ oz Fresh lime juice

Shake all ingredients and strain into a chilled martini glass.
Garnish with a small lime wheel and a cherry.

Visit BytheDutch.com for more great cocktail recipes

A UNIQUE GIN BLENDING TRADITION OF SCHIEDAM
GENEVER WITH THE BEST BOTANICALS AND SPICES.

By the Dutch Dry Gin

TASTING NOTES

- › Explosion of citrus fruit and juniper berries
- › Immediate balance of layered botanicals
- › Distinct expressions of each botanical melds perfectly on the palate
- › Lingering finish with bright notes

SERVING RECOMMENDATIONS

- › A great sipper or G & T

AWARDS

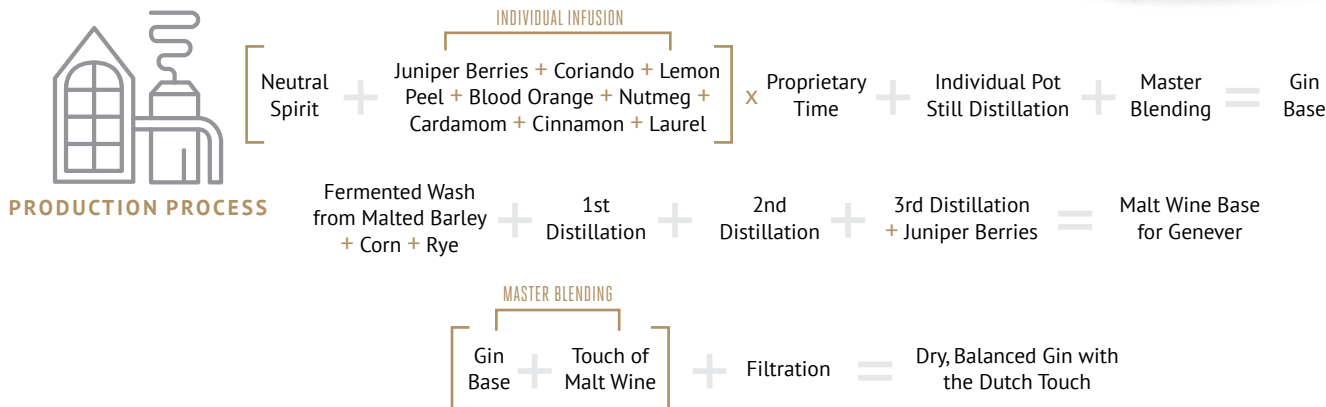
- › **SILVER** WSWA 2018
- › **GOLD, 94 POINTS, EXCEPTIONAL** Tastings.com Int'l Review of Spirits 2018
- › **BRONZE** IWSC 2017

42.5%

ALC / VOL

750mL

BOTTLE SIZE



BY THE DUTCH G&T

- 1 2/3 oz By the Dutch Dry Gin
- 3 to 5 oz Premium Indian Tonic Water
- Blood Orange Wedge
- Dried Bay Leaf

In a chilled glass, pour BTD Dry Gin and fill with ice
Top with desired amount of Indian Tonic Water
Garnish with blood orange wedge and dried bay leaf

A HISTORY OF GENEVER

Historical references of Genever date back to the 13th century.

Genever was originally produced by simply distilling malt wine to 50% ABV. The resulting spirit was not very palatable due to the lack of refined distilling techniques, so herbs and spices were added to mask the flavor. This included jeneverbes, “juniper berries.”

A tale as old as time references the invention of Genever by a doctor in the 16th century for medicinal use.

The myth is debunked by the birth date of the doctor residing in the 17th century. Nevertheless, the tale resides as the known reference point for the birth of Genever.

What is Genever

Genever is a clear, botanically rich, malted grain-based spirit.

It is a blend of two or more distillates:

- › First, a whiskey-like pot still, triple distillate made of corn, malt, and rye (Moutwijn or “Malt Wine”)
- › Second, a juniper-infused distillate

AOC

In 2008, the Dutch Government and EU created an official AOC (Appellation d'origine contrôlée) for Genever which defines exactly where Genever can be produced.

What did the AOC designation laws do?

- › Genever can now only be produced in certain regions:
 - › Holland

- › Belgium
- › Specific areas of France and Germany
- › Divided Genever into 2 distinct categories (exclusive to The Netherlands and Belgium)
 - › Jonge or “Young Genever”
 - › Oude or “Old Genever”

The terms young and old do not refer to any age of the spirit, but rather the new or old style of making genever.¹

Genever and Grains

Grainbill according to historical recipes:

- › **Rye (Dutch: Rogge):** provides a strong and a bit harsh flavor
- › **Malted Barley (Dutch: Gemoute Gerst):** Malted barley is necessary as it contains the enzymes which are critical to the fermentation process of Rye and Corn starch.
- › **Corn (Dutch: Maïs):** Softens a bit of the harsh flavor of Rye. Using only corn would result in a Genever which lacks character.

THE DISTILLERY

Schiedam, The Netherlands.

It is here, in the Genever capital of the world, that Herman Jansen distilled his first Genever.

In 2.5 centuries of continuous activity, Herman Jansen has wisely preserved 7 generations of knowledge and passion.

Today, they craft ‘By the Dutch’ Old Genever and Dry Gin respecting that same tradition².



JUNIPER BERRIES

“A LOVE CHILD OF A MARRIAGE
BETWEEN WHISKEY AND GIN”

—JOS ZONNEVELD

¹ See [page 111](#) for more details about old vs young.
² Notaris Genever is also produced at this distillery.



By the Dutch Old Genever

TASTING NOTES

- › Complex nose of spice, light malty aromas with a hint of juniper
- › Anise and citrus peel spritz
- › Orange flowers dusted with cinnamon
- › Nuanced malt with cloves, bitter orange and a touch of cumin
- › Satisfying finish full of flavor with lingering cooked malt

SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › John Collins - the Original Collins Cocktail
- › Paired with a beer, ginger ale, or cola

AWARDS

- › **SILVER, 87 HIGHLY RECOMMENDED** *Tastings.com Int'l Review of Spirits 2018*
- › **SILVER** *Gin Masters, The Spirits Business 2017*
- › **SILVER** *WSWA 2017*
- › **BRONZE** *Berlin Int'l Spirits Competition 2017*
- › **BRONZE** *IWSC 2017*

38%

ALC / VOL

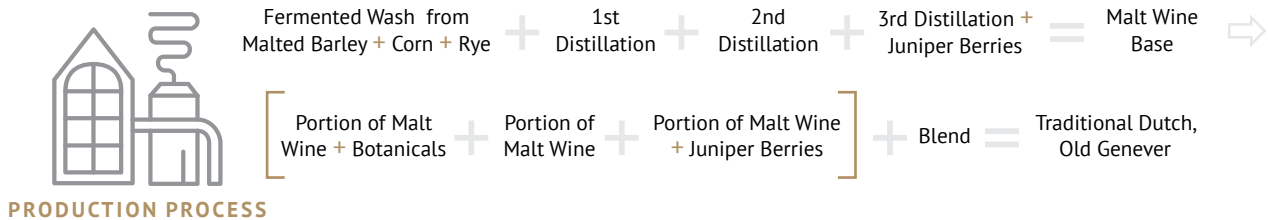
750mL

BOTTLE SIZE

DID YOU KNOW?

By the Dutch Old Genever is distilled (in a "branderij" or distillery) in Schiedam, Netherlands per the early methodology of Genever distillation, using malted barley, rye, and corn.

1942 RECIPE: 17% MALT WINE + 2.3 G/L SUGAR



DUTCH NEGRONI

- 1 ½ oz By the Dutch Old Genever
- 1 oz Drapò Rosso Vermouth
- 1 oz Tuvè Bitter

Add ingredients to mixing glass filled with ice
Stir and strain into a chilled rocks glass; fill with fresh ice
Garnish with a half-wheel of orange or large orange twist

Visit BytheDutch.com for more great cocktail recipes



Old vs Young

Old versus young is purely a difference in distillation methodology.

Old Genever

- › Original style of Genever production
- › Distilled with malted barley, rye, corn
- › Must contain 'at least' 15% malt wine, but no more than 20g/L of sugar
 - › Often matured in oak, not required
 - › Usually contains 51% to 70% malt wine
 - › Up to 20 g/L of sugar
- › By law must be a pale, caramel color

Birth of Young Genever

- › WWII led to lack of imported cereals, malt, and forced a promotion of a new blend
- › Trend of lighter and less dominant taste, low price
- › Result: development of more grain verse malt & plain sugar-based alcohol
- › Must contain no more than 15% malt wine and 10g sugar/L

A New Batavia Arrack - Not What You'd Expect:
A synopsis of Batavia Arrack history and tradition.

cocktailwonk.com/2016/10/a-new-batavia-arrack-from-by-the-dutch-not-what-youd-expect.html

Gin, the Son of Genever:
A History of how gin came to be.

www.bythedutch.com/gin-son-of-genever

FURTHER READING



A HISTORY OF TRADERS & DISTILLERS VOC

The VOC, or the Dutch United East Indian Company, operated between 1602 and 1796, sailing a total of 4,785 ships to Asia.

Their immense reach allowed grains, spices and botanicals from remote corners of the world to find their way into The Netherlands.

ORIGIN & TRADITION

Batavia Arrack During the 17th century (golden age), VOC traders started importing Batavia Arrack, a sugarcane distillate from the isle of Java.

Genever Thanks to VOC imports, Dutch distillers could develop an acute sensibility for ingredients and became masters in balancing them. They refined their Genever recipe up to an unprecedented quality level.



BITTERS THAT WILL GIVE A FIRM KICK TO YOUR PUNCH!

Bitters complete the By the Dutch range by supporting the spirits in the preparation of great drinks. Their strong personality is derived from the use of herbs and spices of the Dutch tradition.

- › Vegan Friendly
- › 100% Natural Flavoring and Sweeteners

SERVING RECOMMENDATIONS

- › A few drops to spruce up a cocktail
- › Sparkling water with ice

By the Dutch Classic Bitters

45%
ALC / VOL

50mL
BOTTLE SIZE

TASTING NOTES

- › Powerful and full-bodied aromatic bitter
- › Sweet and fiery cinnamon with bitter orange
- › Notes of gentian root, cardamom, and dried herbs

By the Dutch Ginger Bitters

75%
ALC / VOL

50mL
BOTTLE SIZE

TASTING NOTES

- › A powerful bitter dominated with exploding notes of ginger

By the Dutch Orange Bitters

45%
ALC / VOL

50mL
BOTTLE SIZE

TASTING NOTES

- › Spicy and bitter with hints of orange peel and wormwood
- › A distinct scent of cardamom, coriander and nutmeg

THE OLD MARTINEZ

1 ½ oz	By the Dutch Old Genever
1 oz	Drapò Bianco Vermouth
1 oz	Drapò Dry Vermouth
¼ oz	Orange Liqueur
2 drops	By the Dutch Classic Bitters

*Add all ingredients in a mixing glass with ice
Stir until chilled
Strain into a chilled coupe glass
Garnish with an orange twist*

ARRACKVOCAAT

1 ½ oz	By the Dutch Batavia Arrack Rum
1 ½ oz	By the Dutch Advocaat
1/3 oz	Lime Juice
2 drops	By the Dutch Ginger Bitters
	Ginger Beer

*In a cocktail shaker with ice, combine all ingredients except the ginger beer
Shake and strain into an ice-filled highball glass
Top with ginger beer; gently stir
Garnish with cinnamon stick and candied ginger*

Created in 2018 by Matthias Soberon

OLD (OUDE) FASHIONED

2 oz	By the Dutch Old Genever
½ oz	Simple Syrup
3-4 drops	By the Dutch Orange Bitters
3-4 drops	By the Dutch Classic Bitters

*Combine all ingredients in a rocks glass with ice
Stir 40 times
Garnish with an orange zest*



HERMAN JANSEN DISTILLERY

The Perfect Inspiration to Make New History

Herman Jansen is a seventh-generation, family-owned distillery located in Schiedam, Netherlands. Established in 1777, the family has built a business based on honesty, quality craftsmanship, and an open approach to collaborations. Successive generations possess innovative characteristics leading to the honorable mention by World Spirits Awards Austria for Distillery of the Year and the prestigious title of World Class Distillery in 2012.

Due to Genever laws, Herman Jansen has two distillers onsite; one solely for Genever named Branderig De Tweelingh. The distilleries operate under the supervision of Master Distiller Ad van der Lee, two product developers, and three beverage makers with over two hundred years of experience.

In 1902, the 4th generation of Herman Jansen initiated the Schiedam malt spirit regulations to protect the 100% malt spirit style. The municipality seal of Schiedam represents a certificate of authenticity with the guarantee the distilled product is made of malt spirit in accordance with regulated methods. Currently, the 6th generation of Herman Jansen is working to bring these regulations into the future, adjusted to the new standards, techniques, and environmental values. In 1987, Notaris was created and stands as one of three Genevers to carry this municipal seal of Schiedam today.

BASE FOR ALL PRODUCTS:

Malt Spirit + Malt Spirit + Spice + Malt Spirit + Juniper + High PF Malt Spirit = 100% Malt Spirit Genever

Notaris Bartender's Choice

In cooperation with some of the best bartenders in the world, Herman Jansen created this smooth maltspirit with a nice, raw edge.

Notaris Bartenders Choice is made for purists by purist from purists; a Genever made by bartenders.

TASTING NOTES

- › Very fruity, apple- and pear-like, almost green and ethereal style, menthol
- › Grainy and malty, rye, dried pears, slightly yeast
- › Somewhat green and woody
- › Citrus, orange, apple peel, flour-like and grainy, moist grain
- › A touch of botanicals in the background, raisins, delicate malty alcohol sweetness
- › Good harmony and length

SERVING RECOMMENDATIONS

- › Good in cocktails or mix with smokey tonic

AWARDS

- › **SILVER, 88 POINTS** WOB-Punkte 2018



47% ALC / VOL 750mL BOTTLE SIZE



Malt Spirit = Malted Barley, Corn, & Rye

Malt Spirit Genever¹ + Malt Spirit + Juniper + Cornwyn 51% ABV + HP Malt Spirit = Notaris Bartender's Choice

PRODUCTION PROCESS



SCHIEDAMSCHE MULE

1 ¾ oz Notaris Bartender's Choice
4 oz Old Jamaican Ginger Beer
½ oz Lime Juice

*Fill a copper mug with ice
Add ingredients and top with Ginger Beer
Stir and garnish with a lime wedge*

¹ See [page 114](#) for Genever base formula.



Notaris Bartender's Choice Rome Jerry Thomas

Out of the cask warehouse of the Notaris Distillery “De Tweelingh,” the Jerry Thomas Project selected their favorite casks to make their own Notaris Bartenders choice blend representing Rome.

TASTING NOTES

- › Intense malt notes
- › Beer-like and yeasty with green and roasty wood aromas
- › Apple peel, quince, grapefruit, dark chocolate, vanilla, honey, bread crust, subtle aniseed notes, juniper berries, vegetable aspects
- › Chocolate, roasty wood notes, straw like and dusty
- › Somewhat smokey, green reflections, vanilla, caramel
- › Finishes with a tight body, persistent length, delicate and green

SERVING RECOMMENDATIONS

- › Neat

AWARDS

- › **GOLD, 93 POINTS** WOB-Punkte 2018

47% 750mL
ALC / VOL BOTTLE SIZE



PRODUCTION PROCESS

Malt Spirit = Malted Barley, Corn, & Rye

10 yr Notaris Malt Spirit Genever¹ + 15 yr Notaris Malt Spirit Genever + Rye Distillate = Notaris Bartender's Choice Rome Jerry Thomas

DUTCH TREAT

- 1 ½ oz Notaris Bartender's Choice Rome
- 1 ½ oz Drapò Bianco Vermouth
- .16 oz Orange Curacao
- 2 drops By the Dutch Classic Bitters

Combine ingredients with ice in a mixing glass
Stir and strain into a chilled coupe
Garnish with a lemon twist



¹ See [page 114](#) for Genever base formula.



Notaris 3 Year

Notaris 3 yrs is aged in oak barrels for a minimum of three years. During these three years, Notaris has been allowed to mature calmly, lending to its unparalleled flavor and unique aroma.

TASTING NOTES

- › Grainy texture, wheat, smoky and roasty
- › Clear malty and yeasty aromas, slight citrus freshness, oranges, very subtle juniper berries, cumin, delicate roast aromas, Carmel, licorice, flour like and dusty
- › Clear malt character, delicate juniper spiciness, somewhat green hazelnuts, delicate meadow herbs, vanilla, good harmony
- › Full bodied, nice finish

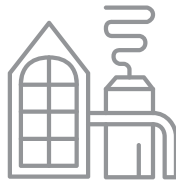
SERVING RECOMMENDATIONS

- › Good in cocktails and neat at room temperature

AWARDS

- › **GOLD, 92 POINTS** WOB-Punkte 2018

40% 750mL
ALC / VOL BOTTLE SIZE



PRODUCTION PROCESS

Malt Spirit = Malted Barley, Corn, & Rye

Notaris Malt Spirit Genever¹ + Malt Spirit + Juniper + Notaris Botanicals + Cornwyn + HP Malt Spirit + Aged 3 Years in 9-Year-Old Oak Barrels = Notaris 3 Year



NOTARIS MARTINEZ

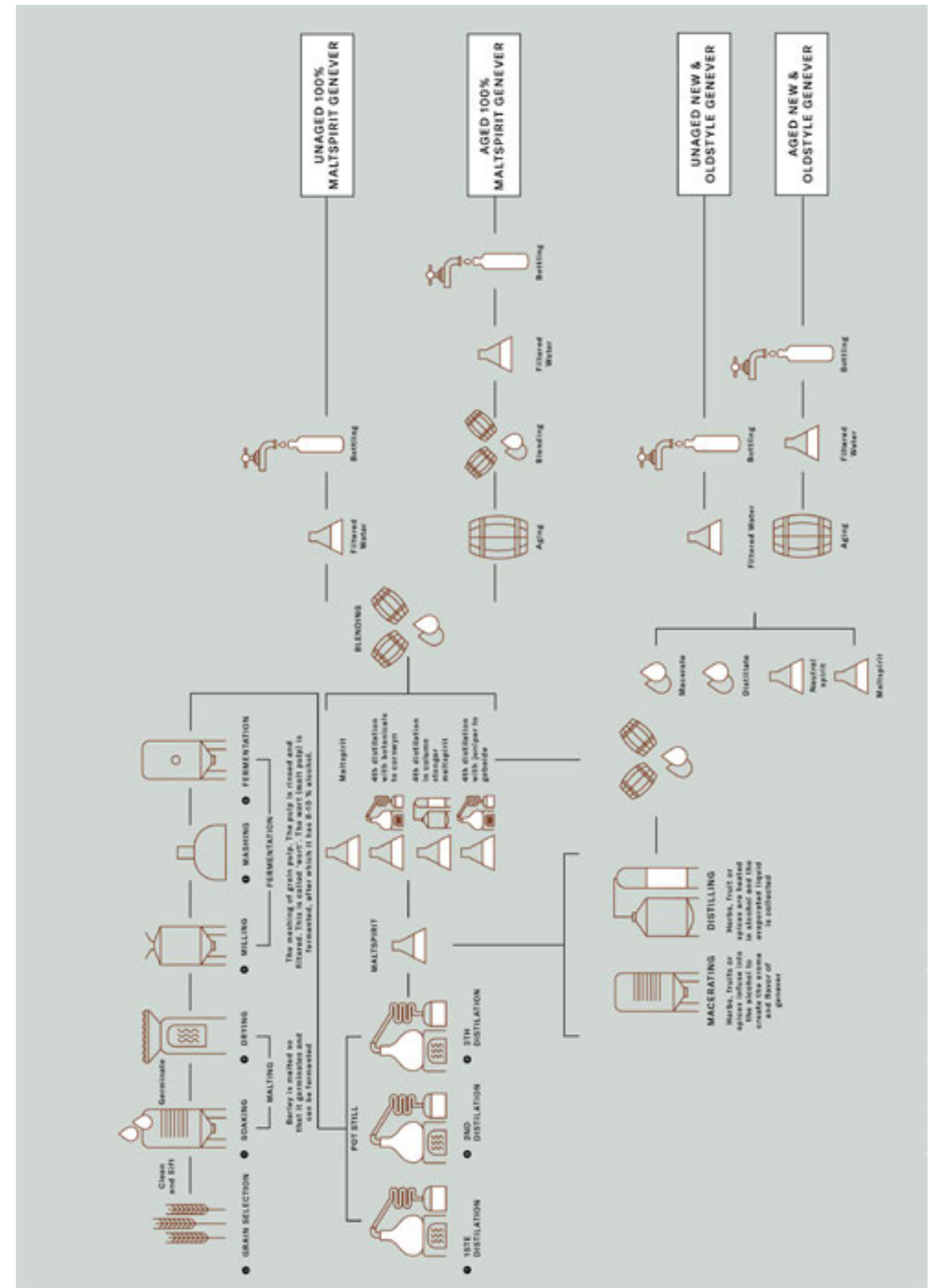
- 2 ¼ oz Notaris 3 Year
- 1 oz Drapò Rosso Vermouth
- 1/3 oz Vergnano Maraschino

Combine ingredients with ice in a mixing glass
Stir and strain into a chilled coupe
Garnish with a lemon twist

¹ See [page 114](#) for Genever base formula.

THE DISTILLERY

PHOTOS CLOCKWISE FROM TOP LEFT:
NOTARIS' DICK JANSEN, KETEL, AND FACILITY





PERU



VIÑAS DE ORO Ica, Peru



VIÑAS DE ORO

Bodegas Viñas de Oro is located 133 miles south of Lima, Peru in the traditional district of El Carmen, Chinchá in Ica. A father and son duo, Mr. Pedro and Mario Brescia have a background in agricultural engineering and a heart for adventure.

The winery opened their doors in 1983 as part of the “Breca” Agrícola unit, a Peruvian business by the Brescia Cafferata family which has been in business for over 100 years. The extensive property covers 800 hectares, 80 of which are dedicated to growing six types of Pisco grapes.

Viñas de Oro values social and environmental responsibility in farming and production methods. Traditional distillation combined with modern production techniques ensures an exquisite Pisco collection of the highest quality.

VINIFICATION



DISTILLATION



TYPES OF GRAPES & PISCOS

Aromatic

- 1. Italia
- 2. Torontel
- 3. Moscatel
- 4. Albilla

Non-Aromatic

- 1. Quebranta
- 2. Negra Criolla
- 3. Mollar¹
- 4. Uvina¹

¹ Bodegas Viñas de Oro does not produce a Mollar or Uvina Pisco

PURE PISCO:

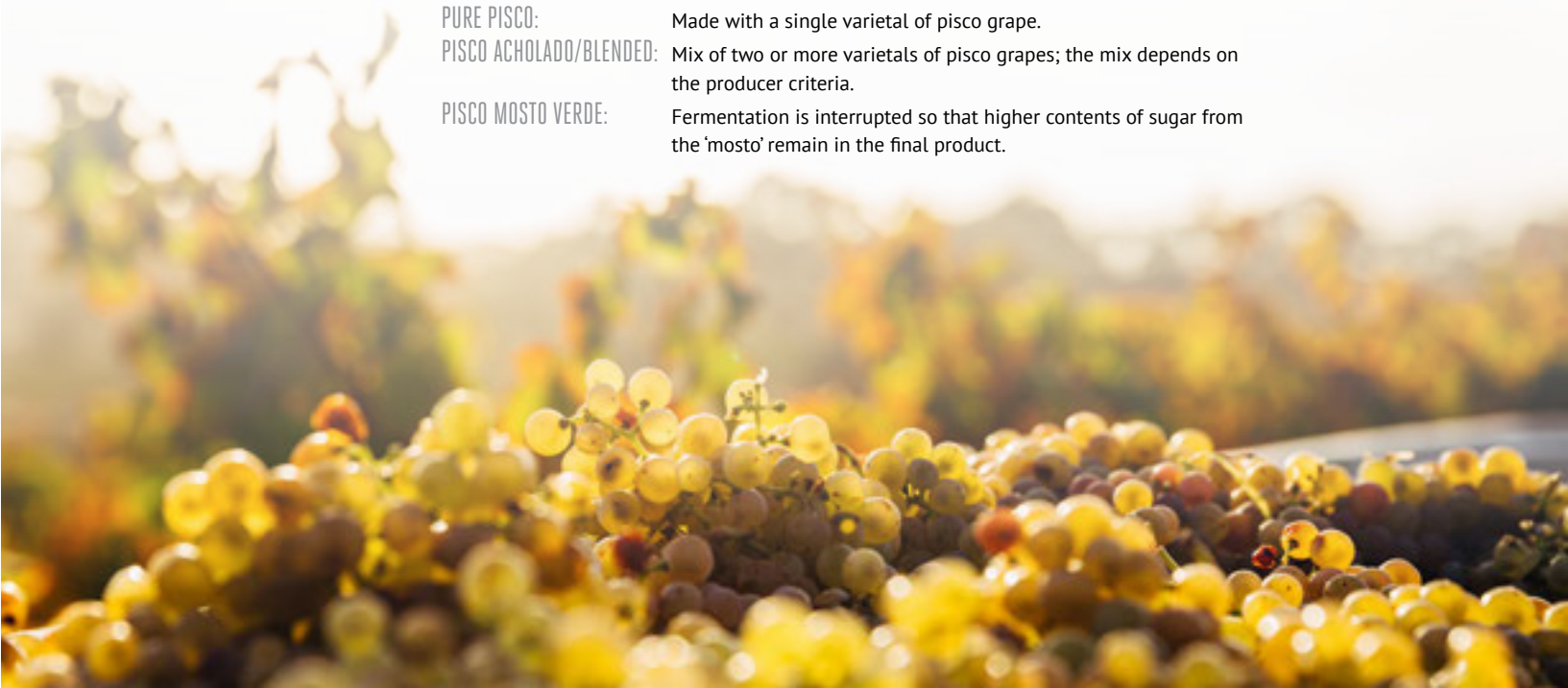
PISCO ACHOLADO/BLENDED:

PISCO MOSTO VERDE:

Made with a single varietal of pisco grape.

Mix of two or more varietals of pisco grapes; the mix depends on the producer criteria.

Fermentation is interrupted so that higher contents of sugar from the ‘mosto’ remain in the final product.





AROMATIC PISCO GRAPE VARIETALS

Pisco Premium Italia

TASTING NOTES

- › Sweet and perfectly balanced
- › Beautiful fruit bouquet of orange and lemon blossoms
- › Entry of floral citrus notes
- › Long, intense finish

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **GOLD** ISW 2015
- › **GRAND GOLD** ExpoPisco 2009
- › **GOLD** ExpoPisco 2008, 2009
- › **GOLD** Beverage Testing Institute 2006
- › **SILVER** ExpoPisco 2013, 2014

41%

ALC / VOL

750mL

BOTTLE SIZE

PISCO PUNCH

2 oz	Viñas de Oro Pisco Italia
½ oz	Lemon Juice
½ oz	Gum Syrup
4 oz	Pineapple Juice
	Diced Pineapple
1	Cherry

*In a tall glass, add Viñas de Oro Pisco Italia, lemon juice, gum syrup, pineapple juice, and ice; stir
Garnish with pineapple and a cherry*

AROMATIC PISCO GRAPE VARIETALS

Pisco Premium Albilla

TASTING NOTES

- › A sweet and balanced nose with spices and herbal tones
- › Chamomile blossoms and grape essence
- › The palate is light, round and silky, with a solid fruit and floral character

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **GOLD** Concours Mondial de Bruxelles 2008
- › **SILVER** ExpoPisco 2011
- › **BRONZE** ExpoPisco 2009

41%

ALC / VOL

750mL

BOTTLE SIZE

CLASSIC CHILCANO

2 oz	Viñas de Oro Pisco Albilla
6 drops	Lemon Juice
4 drops	Aromatic
	Ginger Ale

*Add Vinas de Oro Pisco Albilla, lemon juice, Aromatic, and ice to a tall glass; stir
Top with Ginger Ale*



Pisco Premium Torontel

TASTING NOTES

- › Shows vivid aromas of peaches, white raisins and geraniums
- › Rounded palate of silky, oily floral and fruit notes
- › Tropical mango fruit through a subtle and elegant finish

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **GOLD** Concours Mondial de Bruxelles 2013
- › **SILVER** ExpoPisco 2009
- › **BRONZE** Regional Ica 2010

41%

ALC / VOL

750mL

BOTTLE SIZE

PISCO TONIC

2 oz	Viñas de Oro Pisco Torontel
	Tonic Water
	Orange Twist
	Star Anise

*Over ice, pour Viñas de Oro Pisco Torontel and tonic water; stir
Garnish with an Orange Twist and Star Anise*



AROMATIC PISCO GRAPE VARIETALS

Pisco Premium Moscatel

TASTING NOTES

- › Sweet and fruit-filled aroma showing pears and grapes
- › Calm entry of daisies and honeysuckle
- › A light and round Pisco on the palate distinguished by delicate hints of chocolate

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **GRAND GOLD** ExpoPisco 2011
- › **GOLD** ExpoPisco 2011
- › **SILVER** ExpoPisco 2010
- › **BRONZE** ExpoPisco 2008

41%

ALC / VOL

750mL

BOTTLE SIZE

ZAMACUECA

1 ½ oz	Viñas de Oro Pisco Moscatel
6	Blueberries
½ oz	Sugar Syrup
½ oz	Lemon Juice
	Brut Sparkling Wine

*Muddle the blueberries
Add remaining ingredients and shake with ice
Pour into a coup
Top with Sparkling wine
Garnish with a cinnamon stick and blueberries*





NON-AROMATIC PISCO GRAPE VARIETALS

Pisco Premium Quebranta

TASTING NOTES

- › Bouquet of apple, green mango and dried fruit tones
- › Hints of toasted almonds and pecans
- › Fruit driven with an earthy profile
- › Touch of chocolate sensations

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **GOLD** *ExpoPisco 2008*
- › **SILVER** *ExpoPisco 2010, 2013, 2015*
- › **SILVER** *ISW 2013*
- › **SILVER** *Concours Mondial de Bruxelles 2006*
- › **SILVER** *Vinalies International Competition 2006*

41%

ALC / VOL

50mL, 750mL

BOTTLE SIZE

PISCO SOUR

- | | |
|-----------|------------------------------|
| 2 oz | Viñas de Oro Pisco Quebranta |
| ½ oz | Viñas de Oro Pisco Italia |
| 1 oz | Lime Juice |
| ¾ oz | Simple Syrup |
| ½ | Fresh Egg White |
| 2-3 drops | Aromatic |

Place ingredients inside a shaker with ice; shake vigorously for 20-30 seconds
Strain into a chilled glass
Finish with 2 - 3 drops of Aromatic in the middle of the cocktail

50% QUEBRANTA 50% ITALIA

Pisco Premium Acholado

TASTING NOTES

- › Light floral aromas of honey laced blossoms
- › Hints of herbaceous citrus between notes of yellow rose
- › Balanced with a subdued earthy profile

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail
- › Try as a split base with Mezcal or Vodka

AWARDS

- › **DOUBLE GOLD, BEST PISCO, BEST IN SHOW** *vWSWA 2019*
- › **GOLD** *ISW 2013*
- › **SILVER** *ExpoPisco 2013*
- › **SILVER** *Vinalies Int'l Competition 2007*
- › **SILVER** *Beverage Testing Institute 2006*

41%

ALC / VOL

750mL

BOTTLE SIZE

CAPTAIN

- | | |
|---------|------------------------------|
| 2 oz | Viñas de Oro Pisco Acholado |
| 1 oz | Padró Rojo Clásico |
| 5 drops | By the Dutch Classic Bitters |

Stir ingredients with ice
Strain into a chilled coupe
Garnish with an orange peel



NON-AROMATIC PISCO GRAPE VARIETALS

Pisco Premium Negra Criolla COMMON BLACK GRAPE VARIETAL

TASTING NOTES

- › Sweet, fruit aroma with ripe lucuma¹ and chocolate
- › The palate is balanced, round and dry with persistent flavors of dried, toasty fruits

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **SILVER** *ExpoPisco 2014*

41%

ALC / VOL

750mL

BOTTLE SIZE

ZAMBONI

- | | |
|------|----------------------------------|
| 1 oz | Viñas de Oro Pisco Negra Criolla |
| 1 oz | Drapò Vermouth Rosso |
| 1 oz | Tuvè Bitter |
| 1 | Orange Twist |

In a rocks glass, add ice, Viñas de Oro Negra Criolla, vermouth, and bitter; stir
Garnish with a twist of orange



COCKTAIL HOUR



ZAMACUECA



PISCO PUNCH



PISCO TONIC



PISCO SOUR



ZAMBONI



CLASSIC CHILCANO

¹ Lucuma (loo-coo-mah) is a native Peruvian tropical fruit; the flavor is savory like a sweet potato with hints of caramel and maple



Brandy Reserva

TASTING NOTES

- › A bouquet of candied orange with touches of toffee and honey
- › Smooth entry laced in caramel and vanilla
- › Persistent flavor with a round, clean finish

SERVING RECOMMENDATIONS

- › Neat
- › Brandy Old Fashioned
- › Brandy Highball with Ginger Ale

40%
ALC / VOL

750mL
BOTTLE SIZE

BRANDY TONIC

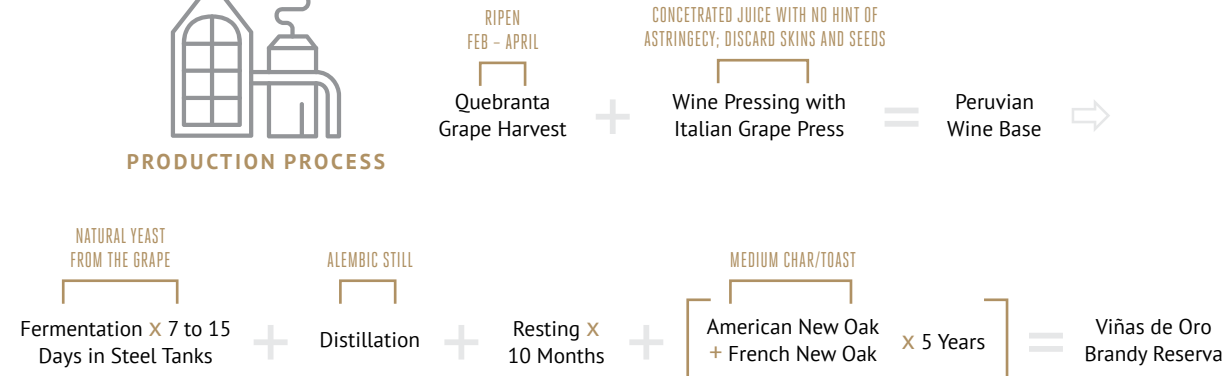
2oz Premium Tonic Water
1oz Viñas de Oro Brandy Reserva
3 drops By the Dutch Classic Bitters
Garnish Lemon Twist

Pour ingredients over ice, stir

100% QUEBRANTA GRAPE • AGED 5 YEARS



PRODUCTION PROCESS



LEFT & RIGHT: Vineyard
CENTER: Alambique Stills



DID YOU KNOW?

The term “pisco” has its origin in a pre-Hispanic Quechua word which means “bird.”

Inca ancestors admired the number of coastal birds in the region, referring to the coastal valley as “Pisko,” where the famous Paracas culture was also established.

On the other hand, it was in the 16th century that grapes arrived in Peru from the Canary Islands brought by Marquis Francisco de Caravantes. Historians indicate that the Macahuasi hacienda in Cuzco was the place where the first wine was produced in South America.

Once Limas was founded in 1535, they built churches which brought a demand for increased wine. Vineyards flourished in the Ica Valley.

In 1574 the Spaniards established themselves in ‘Pisko,’ which became one of the main regional trading routes and was primal point of silver shipments to Spain.

Distillation of wine, resulting in Pisco is said to have begun around the turn of the 17th century.



POLAND



RODIONOV & SONS POLUGAR Warszawa, Poland



Historic Production

The Rodionov family meticulously reproduced copper pot stills from 18th century drawings. Each Polugar selection is produced in accordance with authentic recipes of Russian aristocracy in the 1700s. The bottle is designed after Queen Elizabeth's personal snuff-bottle, circa 1745, that is on exhibit at the Russian National Museum.

Polugar, What Does it Mean?

The word Polugar means *half-burned*.

Before the advent of alcohol meters, strength and quality were achieved by boiling two portions of the distillate together into one. The resulting alcohol content was 38.5% alc/vol.

Pairings

Polugar pairs well with a variety of foods:

- › Salt-Cured Meats
- › Mushroom Roulade
- › Roast Pork
- › Lamb
- › Ham Hock
- › Hummus and Black Bread
- › Sausage Dishes
- › Traditional Eastern European Soups such as Sour Cabbage and Borscht

RODIONOV & SONS POLUGAR

Father of Vodka – Brother of Whisky

Reviving An Era of Craft Distillation

Polugar is known as the legendary Russian bread wine, the noble father of vodka.

Pre-single column still, Russia's version of vodka was similar to whisky; the smell and flavor reminiscent of freshly baked bread and was known as bread wine.

In 1895 Tsar Alexander III decreed to have all pot stills in Russia broken down. Distillation processes were restricted to government licensed and taxed column stills. Thus established the less nuanced spirit we know as vodka today.

The Rodionov family spearheaded a movement to restore the traditional grain spirits. Boris Rodionov, a renowned vodka historian, discovered the original recipe for the national bread wine spirit. With legislation forbidding the Polugar style of grain distillation in Russia, the Rodionov family restored an old distillery tucked away in a forest in Poland.



SINGLE GRAIN SERIES



“A landmark for rye based vodka.”
—PAUL PACULT

Polugar Single Malt Rye

- TASTING NOTES
- › The aroma is juicy, almost citrusy with savory herbs & pickle brine
 - › Slightly smoked nose with a peppery, mineral-like note
 - › Entry is creamy, rich in malted milk balls and nougat
 - › A nicely baked mid-palate is toasty, gaining a sweet meaty, grainy and malt-like note
 - › Long, lush, slightly roasted spice with plump malted rye finish
- SERVING RECOMMENDATIONS
- › Slightly chilled
 - › Neat
- AWARDS
- › ★★★★★ HIGHEST RECOMMENDATION *Spirit Journal*

38.5%
ALC / VOL

750mL
BOTTLE SIZE



1 Historically reproduced from 18th Century, Russian drawings
2 Popular method of the Russian aristocracy in the 1700's. See [page 137](#) for more info.

“Aftertaste is spicy, lean, desert dry, and slightly toasted”
—PAUL PACULT

Polugar Classic Rye

- TASTING NOTES
- › Aroma of rye bread toast,
 - › Keenly pepper, round, and slightly fruity and ripe
 - › Entry is completely dry, intensely grainy and rye bread-like
 - › Sideline notes of caraway seeded crackers
- SERVING RECOMMENDATIONS
- › Slightly chilled
 - › Neat
- AWARDS
- › 94 POINTS, FINALIST *Ultimate Spirits Challenge 2016*
 - › ★★★★★ 4 STARS, HIGHLY RECOMMENDED *Spirit Journal*
 - › ★★★★★ 4 STARS *Difford's Guide*

38.5%
ALC / VOL

750mL
BOTTLE SIZE



“Finish is dry yet bountiful”
—PAUL PACULT

Polugar Wheat

- TASTING NOTES
- › Assertive breakfast cereal aroma shows remnants of soybean and candle wax
 - › Scents of apple, white grape, and yellow plum
 - › Entry is clean, dry, and deeply grainy
 - › Cereal-like, raisiny, acutely ripe
 - › Mid-palate finds apple-like acidity that maintains the freshness well and long
- SERVING RECOMMENDATIONS
- › Slightly chilled
 - › Neat
- AWARDS
- › ★★★★★ HIGHEST RECOMMENDATION *Spirit Journal*
 - › ★★★★★ EXCELLENT *Difford's Guide*

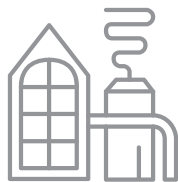
38.5%
ALC / VOL

750mL
BOTTLE SIZE

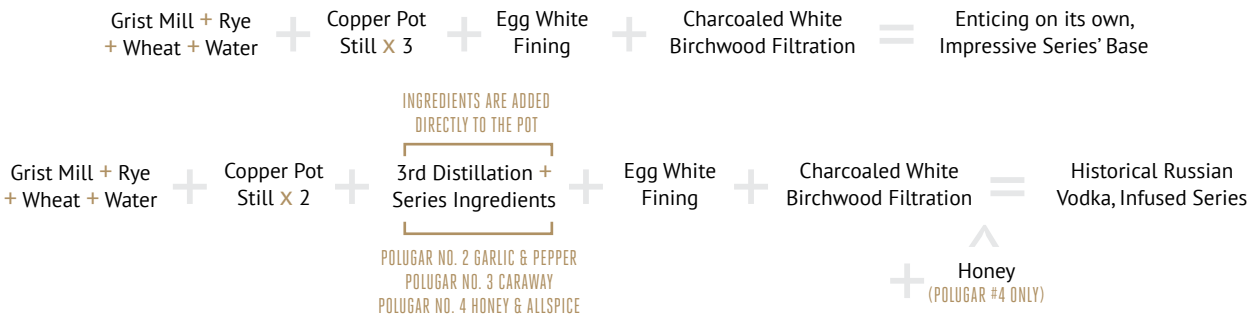


INFUSED RANGE SERIES

BASE: POLUGAR #1



PRODUCTION PROCESS



“...the Wheat and the Rye makes the case that blending might be the way to go because this fragrance takes the finest virtues of both and transforms it into something magically enticing...”

- PAUL PACULT

Polugar No 1 Rye & Wheat

TASTING NOTES

- › Aroma of home-baked bread, herbal, floral, and woody
- › Delicate palate with a slight sweet, warm taste of rye, baked fruit, and pine sap
- › Silky, acidic yet fruity and waxy
- › Long finish of alluring minerality and subtle fruit pulp

SERVING RECOMMENDATIONS

- › Slightly chilled, Neat
- › A great base for classic cocktails or a Cosmopolitan

AWARDS

- › ★★★★★ 4 STARS, HIGHLY RECOMMENDED Paul Pacult
- › SILVER WSWA 2016

NEGROSKI		MOSCOW MULE	
1 part	Polugar No 1 Rye Wheat	1 oz	Polugar No 1 Rye Wheat
1 part	Tuvè Bitter	2½ oz	Premium soda water
1 part	Drapò Rosso Vermouth	½ oz	Ginger Beer syrup
		1	Lime wedge
Stir with ice and strain into ice-filled Old Fashioned glass		Combine liquid ingredients in ice-filled glass or copper mug	
Garnish with orange twist		Squeeze in lime wedge and stir	



38.5% ALC / VOL 750mL BOTTLE SIZE

Polugar No 2 Garlic & Pepper

TASTING NOTES

- › Entry is coyly garlicky with a chili pepper flare
- › Warmth from the capsaicin but not fiery
- › Mid-palate is appealingly embers-warm from chili influence
- › A calm finish displaying savory and zest

SERVING RECOMMENDATIONS

- › Slightly chilled, Neat
- › Perfect for culinary and cocktail applications

AWARDS

- › ★★★★★ 5 STARS, HIGHEST RECOMMENDATION Paul Pacult
- › ★★★★★ 5 STARS Difford's Guide

BLOODY MARISHA	
1 ½ oz	Polugar No 2 Garlic Pepper
5 oz	Fresh tomato juice
Shake with ice	
Strain into ice-filled Old Fashioned glass	
Garnish with lemon wheel and celery stick	

“...a brilliantly conceived and executed bouquet.”

—PAUL PACULT



38.5% ALC / VOL 750mL BOTTLE SIZE



Polugar No 3 Caraway is based on Polugar Classic Rye with **caraway** and **coriander** added before the third distillation, with a delectable taste reminiscent of classic Borodinsky bread¹.

Polugar No 3 Caraway

TASTING NOTES

- › Striking aroma with a seed-like bitterness
- › Oiliness of caraway emerges with a fresh, crushed impression
- › Lightly toasted, delicately bitter mid-palate
- › Reminiscent of classic Borodinsky¹ bread
- › The taste remains focused entirely on the savory caraway through the finish

SERVING RECOMMENDATIONS

- › Slightly chilled, Neat
- › As an aperitif or after a meal
- › In cocktails such as a Mojito

AWARDS

- › **92 POINTS, FINALIST** *Ultimate Spirits Challenge 2016*
- › **GOLD** *American Distilling Institute 2016*
- › **BEST OF CLASS** *American Distilling Institute 2016*
- › **BEST OF CATEGORY** *American Distilling Institute 2016*
- › **★★★★ 4 STARS, HIGHLY RECOMMENDED** *Spirit Journal*

DELI MARTINI

- | | |
|-------------|--------------------|
| 2 oz | Polugar No. 3 |
| 1 oz | Drapò Dry Vermouth |
| 1 dash | Lemon Bitters |
| ¼ bar spoon | Sea Salt |

Combine ingredients; stir without ice to dissolve salt

Add ice, stir; strain into martini glass

Express a lemon peel over the glass

Garnish with 3 olives



TASTING NOTES

- › Initial aroma of honey opening to the zest of allspice
- › The bouquet evolves into an amaro-like fragrance
- › Allspice piquancy stimulates the olfactory mechanism
- › Entry offers an upfront honey element
- › Mid-palate is tangy as the honey fades
- › Long finish, bitter, spicy, herbal

SERVING RECOMMENDATIONS

- › Slightly Chilled, Neat
- › In cocktails such as an Apple Martini

AWARDS

- › **★★★★ 4 STARS** *Spirit Journal*
- › **★★★★ 4 STARS** *Difford's Guide*
- › **DISTINGUISHED PLATINUM WINNER** *Spirits Int'l Prestige Awards 2012*

38.5%
ALC / VOL

750mL
BOTTLE SIZE

SPICED SOUR

- | | |
|--------|-------------------|
| 1 ¾ oz | Polugar No 4 |
| 1oz | Pomegranate Juice |
| ¾oz | Lemon juice |
| ⅔ oz | Vanilla syrup |
| ⅓ oz | Egg white |

Shake and strain into chilled flute glass



Learn
More

Egg White Fining Process

Egg white fining is a historical technique used to achieve clarity and to enhance or correct flavor. This process is more seen in old wine making methodologies, thus tying into the name Bread Wine for this style of vodka production.

Egg whites contain the protein molecule albumen, which has a positively charged surface. The positivity of the albumen molecules attract negatively charged molecules. This is known to soften astringency, while keeping the phenols intact.

¹ Borodinsky bread is a dark brown, sourdough rye bread of Russian origin, traditionally sweetened with molasses and flavored with coriander and caraway seeds.



SCOTLAND



DISTILLER'S ART Scotland



DISTILLER'S ART

A Tribute to the Artisans of Scotland Distilleries

The Laing family has been in the whisky business for over three generations, acquiring not only a great deal of expertise, but more importantly, vast stocks of the most sought after Scotch Whisky.

Hunter Laing & Co. Ltd is a family company with an unrivaled pedigree as blenders and bottlers of the finest Scotch whisky.

Company founder Stewart H. Laing has spent nearly fifty years in the industry, learning the whisky business from the ground up, starting as an apprentice at Bruichladdich Distillery on Islay before joining his father in the export business.

Stewart started working with his father, Frederick, as a young man—first as a blender, and later as a bottler of some of the finest single cask Scotch whiskies in the market.

He traveled the world with his father selling the company's brands until Frederick's passing in 1982. Their Scotch blends were frequently best-sellers in their main markets of Asia and South America. In order

to create those whiskies, Frederick purchased and carefully stored many hundreds of casks from distilleries all over Scotland – many of which, have sadly long since closed.

Due to the foresight of Frederick Laing, these casks are still with us. Bottled at the ideal stage of maturation; each Distiller's Art selection is a treasure to savor.

Today, Stewart is joined by his sons, Scott and Andrew. Expert single cask bottlers in their own right, they know the importance of selecting the choicest casks for the exceptionally knowledgeable single malt consumer.

It is their collective goal that Hunter Laing & Co. Ltd continues to be one of the most respected and trusted names in the Scotch whisky market. Moreover, as Hunter Laing & Co. Ltd believe in the continuous success of Scotch whisky, the family has decided to build their first own malt whisky distillery on the iconic Ilse of Islay. Ardnahoe Distillery started production in April 2019

Distiller's Art 2011 Ben Nevis

TASTING NOTES

- › Intricate depth with a fruity, old school style aroma
- › Chewy with a unique leathery note
- › Rich, thick finish

BEN NEVIS DISTILLERY FACT

The Ben Nevis distillery was closed in 1986 for a while and the future was uncertain. Fortunately, it was purchased from Whitbread by the Japanese Nikka distillery in 1989.

It took some time to get the whisky production up and running again, but Ben Nevis was reopened again in 1991 and has been running smoothly ever since.

AGED	6 Years
CASES AVAILABLE (6/750ML)	40
BOTTLING STRENGTH	60.60% alc/vol
CASK TYPE	Bourbon
YEAR FOUNDED	1825
WATER SOURCE	Lochy River
REGION	Western Highlands

Distiller's Art 2010 Bennrines

TASTING NOTES

- › Aromas of barley, sugar snap peas, scones and dried fruit
- › Mid pallet bring warm, baked apples with notes of cinnamon
- › A slight touch of horseradish sensation and a sweet chocolate finish

BENRRINNES DISTILLERY FACT

The Benrinnes distillery (sometimes spelled as 'Ben Rinnes') was constructed near the site of an earlier distillery, which was built near Whitehouse Farm, Banffshire in 1826.

It was perhaps not the most fortunate choice of locations. The first Benrinnes distillery was destroyed by a flood in 1829. Ordinary people might have given up, but not the Scots. Another distillery was constructed nearby around 1835.

The ownership of this new distillery changed several times before John Dewar & Sons acquired Benrinnes in 1922. In 1925 the John Dewar & Sons company merged with DCL (Distillery Company Limited, now part of UDC / Diageo).

AGED	7 Years
CASES AVAILABLE (6/750ML)	46
BOTTLING STRENGTH	55.0% alc/vol
CASK TYPE	Bourbon
YEAR FOUNDED	1862
WATER SOURCE	Scurran Burn & Rowantree Burn
REGION	Speyside

Distiller's Art 2002 Benrinnes

TASTING NOTES

- › Initial floral fragrance of lychee and passionfruit
- › Heavy roasted coffee and rum-soaked star fruit bouquet
- › Opens to notes of cloudy apple juice with wood char
- › Entry is 85% dark cocoa with a wealth of stewing tropic fruit with a large helping of spice
- › When diluted, burnt chocolate sponge cake and sweet sherry materializes
- › The finish is ridiculously long with notes of bitter coffee and chocolate biscuits chased with clean, refreshing mint
- › With time, burnt double-chocolate-chip cookie crumbs filter through

AGED	14 Years
CASES AVAILABLE (6/750ML)	85
BOTTLING STRENGTH	56.80% alc/vol
CASK TYPE	Sherry
YEAR FOUNDED	1834
WATER SOURCE	Scurran Burn & Rowantree Burn
REGION	Speyside

Distiller's Art 1997 Benrinnes

TASTING NOTES

- › Nose is sweet and mellow of pistachio ice cream with honey drizzle
- › Eloquent bouquet of fresh oranges and candied ginger
- › Rich, chocolate cake with vanilla pod and pear compote
- › Finish of butter toffee and violet petal essence

AGED	18 Years
CASES AVAILABLE (6/750ML)	10
BOTTLING STRENGTH	49.40% alc/vol
CASK TYPE	Bourbon
YEAR FOUNDED	1834
WATER SOURCE	Scurran Burn & Rowantree Burn
REGION	Speyside

Distiller’s Art 1995 Blair Athol

TASTING NOTES

- › Bouquet of toasted barley, sugar-coated almonds and juicy cranberries
- › Palate of spicy clove and cinnamon, with balancing notes of raisin and citrus peels
- › Rich, vanilla finish with hint of minerals

BLAIR ATHOL DISTILLERY FACT

Blair Athol is one of the oldest distilleries in Scotland, founded in 1798 by John Stewart and Robert Robertson near the picturesque little town of Pitlochry.

The young Blair Athol distillery was closed not long afterwards, however - until it was revived again by John Robertson in 1825/’26. It ran continuously for a decade after that.

A string of different owners followed in rapid succession; Alexander Conacher & Co., John Conacher & Co, Peter Fraser & Co., Elizabeth Conacher and P. McKenzie & Co Distillers Limited.

The Blair Athol distillery was finally closed in 1932, before being purchased by Arthur Bell & Sons Ltd. in 1933. Although Arthur Bell owned Blair Athol, they didn’t actually use it until it was fully rebuilt in 1949.

AGED	21 Years
CASES AVAILABLE (6/750ML)	95
BOTTLING STRENGTH	55.80% alc/vol
CASK TYPE	Sherry
YEAR FOUNDED	1798
WATER SOURCE	Lower reaches of the Ben Vrackie
REGION	Midlands

Distiller's Art 2010 Coal Ila

TASTING NOTES

- › Hints of anise, soft peaty smoke, and rich coffee notes
- › Flowing on the palate is a wisp of salt-water taffy, vanilla and sweet grain
- › Classic Islay peat lingers with a smoky balance

BLAIR ATHOL DISTILLERY FACT

Coal Ila is one of the lighter Islay whiskies. While lighter in color than its powerful neighbors, it has distinctive floral and peppery notes which complement the traditional Islay peat flavor.

In 1986, the distillery became part of the United Distillers conglomerate, leading to the first “semi-official” bottling range in 1989, Flora & Fauna. Although official bottlings have not always been frequently released from Coal Ila, today they’re much easier to source. In addition to the official bottling, independent bottling of the whisky has been well received by the international whisky community. The 1993 12-year-old bottled by Wilson & Morgan received the silver medal at the Malt Maniacs Awards in 2005.

AGED	7 Years
CASES AVAILABLE (6/750ML)	35
BOTTLING STRENGTH	55.80% alc/vol
CASK TYPE	Bourbon
YEAR FOUNDED	1846
WATER SOURCE	Loch Nam Ban
REGION	Islay

Distiller’s Art 1995 Craigellachie

TASTING NOTES

- › Stewed berry bouquet with Sherry-soaked barley
- › A touch of mineral-y smoke
- › Entry of more red fruits dusted with brown sugar and joined by a heavy slice of malt loaf
- › Chocolatey aftertaste with a touch of smoke

CRAIGELLACHIE DISTILLERY FACT

The Craigellachie distillery was built in 1891 by Craigellachie Distillery Co. Limited, a group of blenders and merchants led by Alexander Edward.

Two years later (1893) it was incorporated as a limited company, and in 1896 it was reconstructed as Craigellachie-Glenlivet Distillery Ltd.

During the years that followed, ownership passed to Peter Mackie (in 1916), the Distillery Company Limited (in 1927) and SMD (in 1930).

The transfer to SMD marked the beginning of a period of stability for Craigellachie; apart from a reconstruction in 1964-65 during which the number of pot stills was doubled, relatively little happened at the distillery.

Then, in 1998, the Craigellachie distillery was sold to John Dewar & Sons - owners of MacDuff and Aberfeldy and themselves part of the Bacardi drinks conglomerate.

AGED	21 Years
CASES AVAILABLE (6/750ML)	97
BOTTLING STRENGTH	52.70% alc/vol
CASK TYPE	Sherry
YEAR FOUNDED	1891
WATER SOURCE	Little Conval Hill
REGION	Speyside

Distiller's Art 2007 Dailuaine

TASTING NOTES

- › Rich barley, coffee cake and dried raisins
- › Wild green anise laced winter stone fruit
- › Nutty with a fresh style
- › Rich and zesty cereal finish

GIRVAN DISTILLERY FACT

The Distillery was founded in 1852 by William Mackenzie. When he died in 1865, his widow leased the distillery to James Fleming, a banker from Aberlour. Together with William Mackenzie's son he founded Mackenzie and Company.

1884 Dailuaine is renovated and enlarged. 1891 Dailuaine-Glenlivet Distillery Ltd. what was founded. 1898 Dailuaine-Glenlivet and Talisker Distillery Ltd. are fused to Dailuaine-Talisker Distilleries Ltd. 1915 Thomas Mackenzie and the company is sold to John Dewar & Sons, John Walker & Sons and James Buchanan & Co. one year later. 1917 A fire destroys the pagoda-roof. The distillery closes and reopens three years later. 1925 Dailuaine is bought by Distillers Company Limited (DCL) in 1925. 1960 The Distillery is completely renovated and is expanding from four to six stills. 1983 Since this time the malt is no longer produced inhouse. 1987 Dailuaine is taken over by United Distillers (UD)

AGED	11 Years
CASES AVAILABLE (6/750ML)	90
BOTTLING STRENGTH	55.0% alc/vol
CASK TYPE	Sherry Cask
YEAR FOUNDED	1852
WATER SOURCE	The Bailliemullich Burn
REGION	Speyside

Distiller's Art 1990 Girvan Single Grain

TASTING NOTES

- › Fragrant floral sweetness arrives first, alongside rounded notes of toffee and chocolate
- › Quite fruity, boasting notes of citrus peels and banana fritters
- › Layers of sugar icing and new oak
- › Finish of cinnamon, nutmeg, and plum

GIRVAN DISTILLERY FACT

William Grant & Sons built its Girvan distillery after a strange wrangle between the Grant family and DCL. According to legend, Grant's had decided to run a TV ad for its Standfast brand on commercial television. DCL took umbrage at this show of crass commercialism and promptly said that it would cut off Grant's supply of grain whisky.

As this would have seriously affected the growth of Standfast, the family did what they always have done: built a new distillery from scratch – and quickly. Girvan on the Clyde coast was chosen because of the size of the site and encouragement given by the local council for large-scale investment in the area.

In 1963, under the eye of the young Charles Grant Gordon, the distillery was built, commissioned and in production within nine months. In an echo of his great-grandfather William Grant at Glenfiddich, the first spirit ran on Christmas Day. The cutting off of grain could also be seen as giving the impetus for the launch of Glenfiddich Pure Malt the same year.

AGED	25 Years
CASES AVAILABLE (6/750ML)	15
BOTTLING STRENGTH	57.10% alc/vol
CASK TYPE	Bourbon
YEAR FOUNDED	1963
WATER SOURCE	River Girvan
REGION	Lowlands

Distiller's Art 2008 Glengoyne

TASTING NOTES

- › Abundant fruit on the nose
- › Sweet aromas of honey, candies, grain sugar
- › Nice oily texture that envelopes the palate
- › Spicy, zesty, tingling flavors on the mid-palate
- › A nice dram that leaves a pleasant, fresh finish

GLENGOYNE DISTILLERY FACT

The Glengoyne distillery is located near Glasgow - less than half an hour by taxi from the city center.

Glengoyne is said to have been founded in 1833 on the strangest of locations; precisely between the Highlands and the Lowlands. And while it was said the 'house style' used to be relatively similar to that of other 'Midlands' distilleries like Deanston and Tullibardine, they now seem to be aiming for a more pronounced 'Highlandish' profile.

After Glengoyne was founded in 1833 it passed through the hands of a string of different owners, including John McLelland and Lang Brothers. They changed the name of the distillery to Glen Guin in 1875, and then back again to Glengoyne around the year 1905.

AGED	10 Years
CASES AVAILABLE (6/750ML)	46
BOTTLING STRENGTH	55.0% alc/vol
CASK TYPE	Bourbon
YEAR FOUNDED	1833
WATER SOURCE	Stream Water from Drumgoyne
REGION	Highlands (Southwestern)

Distiller's Art 2008 Inchgower

TASTING NOTES

- › Coastal seaweed aroma with nice hints of spice
- › Very elegant fruit notes full of crisp apples and tart citrus
- › Nice staying power on the palate with fresh malt and spice

INCHGOWER DISTILLERY FACT

The distillery was built in 1871 to replace Tochineal Distillery but liquidated in 1903. Buckie Council purchased the concern in 1936 and ownership was transferred to Arthur Bell & Sons Ltd in 1938 and indeed to this very day the Bell's logo is used in the advertising of Inchgower. The current operator of Inchgower is Diageo. As of 1966 Inchgower has operated four stills.

AGED	10 Years
CASES AVAILABLE (6/750ML)	46
BOTTLING STRENGTH	55.0% alc/vol
CASK TYPE	Bourbon
YEAR FOUNDED	1871
WATER SOURCE	Menduff Hills Springs
REGION	Lower Speyside

Distiller's Art 2007 Jura

TASTING NOTES

- › Cinnamon bark, dried golden raisins, malt aroma
- › Crushed almond paste and malted barley flavors
- › Oily, long island mist finish

JURA DISTILLERY FACT

Even though the distillery didn't open until 1810, the people of Jura were entitled to distill whisky for personal consumption, until a ban was introduced in 1781.

The distillery fell into disrepair, but in the 1960s two local estate owners Robin Fletcher and Tony Riley-Smith rebuilt the distillery, employing architect William Delme-Evans.

By 1963 their work was complete; they had introduced taller stills allowing the distillery to create a mix of malts.

In 2006, the whisky received a Gold Quality Award from the International Quality Institute Monde Selection.

AGED	11 Years
CASES AVAILABLE (6/750ML)	46
BOTTLING STRENGTH	55.0% alc/vol
CASK TYPE	Bourbon
YEAR FOUNDED	1810
WATER SOURCE	The mountain Paps of Jura filters down to Market Loch
REGION	Island of Jura which is Northeast of Islay



Distiller's Art 2001 Laphroaig

TASTING NOTES

- › Seaweed and anise bouquet with developing sweet aromas of apple and blackcurrant in the background
- › Quite punchy at full-strength with classic medicinal peat at the forefront
- › Laced with orange and butterscotch
- › Coastal air lingers

LAPHROAIG DISTILLERY FACT

No one knows the full history of Laphroaig as much of it has been lost in the midst of time unfortunately.

It's clear that the Irish had been distilling here for many years and that the locals picked up the skills when they left, but because it was illegal the small stills on the farms were rarely discussed – just a nod and a wink in the right direction!

What we do know though, is that the Johnston's started farming here around 1800, and that soon after Messers Charles and Willie Doig were asked to do some 'work on a distillery' at Laphroaig.

By 1815 Laphroaig's reputation had spread and the tax man was getting suspicious so they officially established Johnston & Johnston and the legend of Laphroaig begun.

AGED	15 Years
CASES AVAILABLE (6/750ML)	29
BOTTLING STRENGTH	57.20% alc/vol
CASK TYPE	Sherry
YEAR FOUNDED	1850
WATER SOURCE	Kilbride Stream
REGION	Islay



Distiller's Art 1993 Macallan

TASTING NOTES

- › Nose full of fruit; orange, green apples, and caramel notes
- › Great malt delivery on the palate showing milk chocolate, dried fruits, and pepper
- › Long and warming finish with lingering spice

MACALLAN DISTILLERY FACT

One of the original farm distilleries of Speyside, Macallan became legal in 1824 when Alexander Reid obtained (or was persuaded to obtain) one of the new licenses issued after the passing of the 1823 Excise Act.

In 1868, James Stuart took the lease and rebuilt the plant. His ownership ended in 1892, when he sold Macallan to one of the giants of Victorian distilling, Roderick Kemp, who had previously owned Talisker (although he never owned both distilleries at the same time).

Kemp's ancestors – in particular the Shiach family – retained ownership until the 1996 takeover by Highland Distillers (now Edrington).

The plant has continually been expanded from its original wooden shed with two stills. It was increased to five stills (two wash, three spirit) in 1954 and then more significantly in 1965 when a new stillhouse with seven stills was built. This process continued throughout the 1970s with the total number of stills reaching 21 by 1975.

AGED	23 Years
CASES AVAILABLE (6/750ML)	78
BOTTLING STRENGTH	55.00% alc/vol
CASK TYPE	Bourbon
YEAR FOUNDED	1824
WATER SOURCE	Boreholes on Macallan Estate
REGION	Speyside



Distiller's Art 1996 North British Single Grain

TASTING NOTES

- › Aromatic sweet fudge and sugar icing over ripe bananas
- › Nutmeg laced with lavender
- › Larger, wider, clearer on the palate, tangibly bigger
- › Foam bananas, flora fudge
- › Masses of vanilla with dried coconut
- › Sweet, a little spicy
- › Finish is simply divine; like diving into fudge chunks and ice cream

NORTH BRITISH DISTILLERY FACT

The North British distillery was established in 1885. The founders of the distillery (near Edinburgh) were a group of local businessmen, including one Andrew Usher, who was one of the first merchants to market a blended whisky. Operations at the North British grain distillery started in 1887.

Over the years the distillery grew into Scotland's second largest grain whisky distillery with an annual production capacity of circa 64,000,000 litres of alcohol per year.

AGED	19 Years
CASES AVAILABLE (6/750ML)	7
BOTTLING STRENGTH	53.40% alc/vol
CASK TYPE	Sherry
YEAR FOUNDED	1887
WATER SOURCE	Pentland Hills via the Union Canal
REGION	Lowlands



The Distiller's Art collection is a large range of single-cask bottlings showcasing the character of a region or of a distillery in particular.

Bottled at natural cask strength, unadulterated with caramel or chill filtration, these single malt and single grain selections are chosen from specially selected individual bourbon and sherry casks. The distinctive and straightforward design of the presentation does justice to the quality of the whisky and makes the Distiller's Art bottle stand out on any shelf.

All bottles are individually numbered.



SPAIN



PADRÓ I FAMILIA, SL Tarragona, Spain

PADRÓ I FAMILIA, SL

A Tribute to An Ancient Tradition

Padró i Família, SL is owned and operated by the 5th generation of the Padró family. The family has been producing vermouth in Spain dating back to 1886 in the village of Brafim, Tarragona.

Through the popularity waves of vermouth, Padró has managed to survive by producing their own wine. Today, they have around 100 acres of 25 year old vines.

Historically the vermouth was delivered in barrels until recently when the first of their bottled brands was born. Their premium line, Padró & Co., launched in 2016, is a fusion of herbs, spices and flowers together with their wine to create an intense and unique experience.



"HOLD ONTO YOUR TRADITIONS, DO WHAT YOU KNOW HOW TO DO, AND BLEND THIS KNOWLEDGE WITH NEW INSPIRATION. THEN REACH OUT TO THE WORLD WITH SOMETHING REALLY SPECIAL." — PADRÓ I FAMILIA, PHILOSOPHY



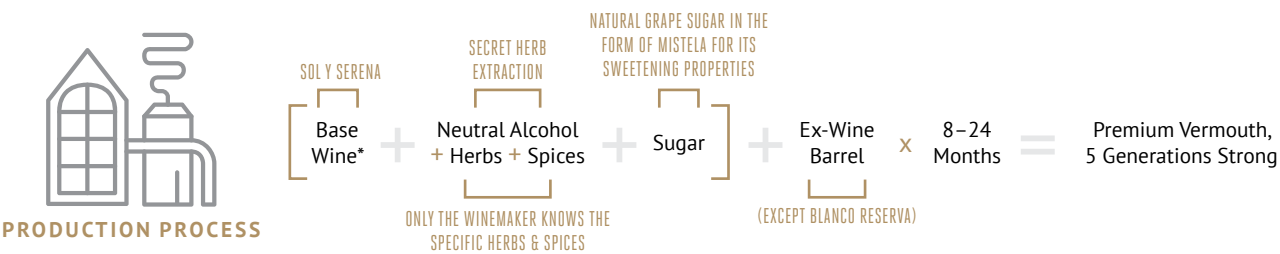
SOL Y SERENA

"IN THE ELEMENTS;" A STYLE OF AGING WINE OUTSIDE, ENDURING ALL WEATHER ELEMENTS

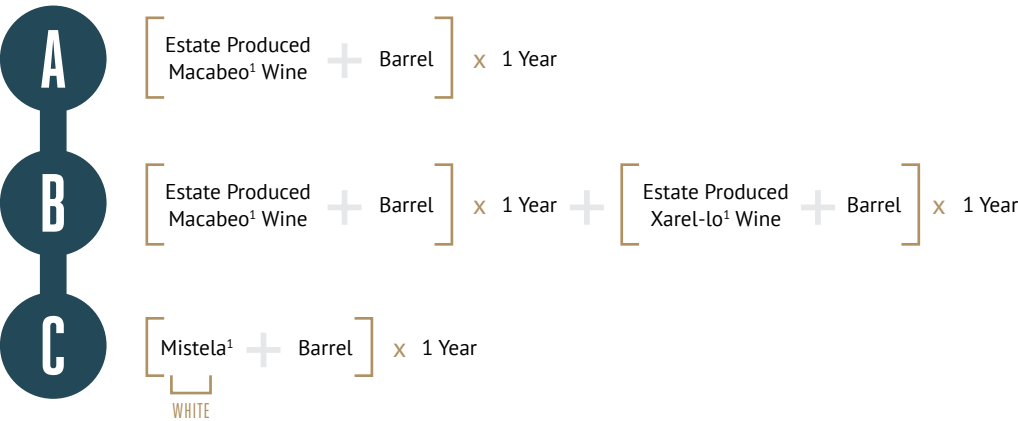
– MACABEO AND XAREL-LO BASE WINES ARE AGED IN THIS STYLE –

General Production Process

The Padró family believes vermouth making is not an exact science. They utilize the natural elements for their initial resting of the base wine¹; then the product is continuously tasted throughout the process. Like a good chef, the product is finished when it tastes just right.



Base Wine Chart



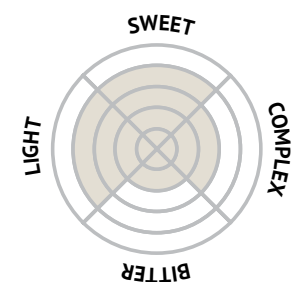
The Role of Barrels

Barrels, which have been used in transporting wine for decades, are a key component to the Padró Vermouth. Having roughly 30-80 years of use, the type of oak is no longer significant in brining tannins to the final product, rather the essence of these used barrels gives the vermouth unique character.

Types of Cask



¹ See [page 157](#) for details about Macabeo, Xarel-lo, and Mistela



Blanco Reserva

18%

ALC / VOL

750mL

BOTTLE SIZE

Historically, people used flowers, herbs and spices to improve the taste of wine, and at some point in the course of these creative methods, the precursor of all vermouths was born.

TASTING NOTES

- › Intense aromatics of sweet gentian and lemon verbena
- › Elegant, smooth, and refined mouthfeel
- › Slight sweetness with a touch of bitterness and angelica
- › Citrus finish; refreshing

SERVING RECOMMENDATIONS

- › Serve chilled, neat
- › Over ice

AWARDS

- › **DOUBLE GOLD PACKAGING DESIGN** *San Francisco World Spirits 2017*
- › **GOLD** *Best White Vermouth Vinari Catalan Vermouth Awards 2016, 2017*
- › **SILVER** *Catavinum Int'l Wine & Spirits Competition 2017*
- › **GOLD** *Int'l Wine Awards 2017*
- › **BRONZE** *Int'l Wine & Spirit Competition 2017*

CATALAN DREAM

2 oz Padró & Co. Blanco Reserva
1 ¾ oz Pineapple juice
½ oz Blue Curaçao
Pineapple Wedge

*Fill a tumbler with crushed ice
Add all ingredients; stir
Garnish with pineapple*



PRODUCTION PROCESS



Signature Herb
Extraction

Citrus
Fruit Peels

= Blanco
Reserva

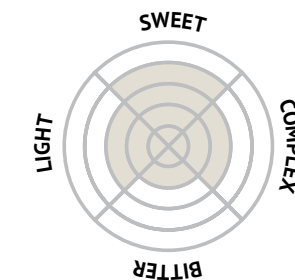
Rojo Clásico

18%

ALC / VOL

750mL

BOTTLE SIZE



Rojo Clásico pays homage to a time when the vermouth was originally sold in bulk directly from the wine cellars. This was typically served as a pre-lunch drink religiously every Sunday at noon in the neighborhood bars and cafés.

TASTING NOTES

- › A very expressive nose with aromas of sweet spice
- › Cinnamon and cloves with tones of candied fruit
- › A creamy and fresh palate
- › Memories of slightly bitter Mediterranean herbs

SERVING RECOMMENDATIONS

- › Serve with large ice cube and an olive

AWARDS

- › **DOUBLE GOLD PACKAGING DESIGN** *San Francisco World Spirits 2017*
- › **92 POINTS** *Guía Peñin Spirits & Cocktails 2017*
- › **GOLD** *Int'l Wine Awards 2017*
- › **SILVER** *Int'l Wine & Spirit Competition 2017*
- › **SILVER** *Catavinum Int'l Wine & Spirits Competition 2017*

BLOODY VERMUT

2 oz Padró & Co Rojo Clásico
3 ½ oz Tomato juice
½ oz Lemon juice
1 dash Worcestershire Sauce
1 dash Tabasco
1 pinch Salt
1 pinch Pepper

*Build in tumbler with ice
Combine ingredients in a rocks glass; stir
Garnish with a sprig of celery or parsley*



PRODUCTION PROCESS



Signature Herb
Extraction

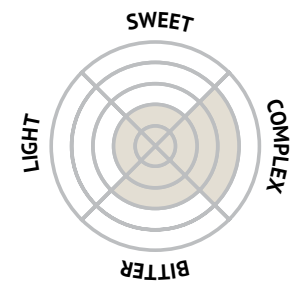
Sherry
Casks

x 10-12
Months

= Rojo Clásico

1 Reference full formula on [Page 151](#)

1 Reference full formula on [Page 151](#)



18%
ALC / VOL
750mL
BOTTLE SIZE

Reserva Especial

TASTING NOTES

- › Intense, sweet and striking aromas
- › Dried figs, roasted hazelnuts and green walnuts
- › Warm and smooth with flavors of licorice and medicinal herbs encased in sweet notes
- › Slight bitter tang of molasses

SERVING RECOMMENDATIONS

- › Serve with Beer
- › As an aperitivo, on ice or at room temperature

AWARDS

- › **DOUBLE GOLD PACKAGING DESIGN** *San Francisco World Spirits 2017*
- › **GOLD, INT'L PACKAGING** *Int'l Wine & Spirit Competition 2017*
- › **GOLD** *Int'l Wine Awards 2017*
- › **91 POINTS** *Guía Peñin Spirits & Cocktails 2017*
- › **GOLD** *Catavinum Int'l Wine & Spirits Competition 2017*

BEER ESPECIAL

2 ¾ oz Padró & Co Reserva Especial
8 ¾ oz Light Lager

Pour in glass and stir

DIABLO CERVEZA

2 ¼ oz Padró & Co. Reserva Especial
1 ¾ oz Tomato Juice
6 ¾ oz Light Lager

Pour in glass and stir



1 Reference full formula on [Page 151](#)

Dorado Amargo Suave

TASTING NOTES

- › A blend of aromas of wild and dry woodland herbs
- › Subtle mineral note, balsamic, refreshing and elegant
- › Perfectly balanced bitter-sweet sensations

SERVING RECOMMENDATIONS

- › Serve neat or over ice

AWARDS

- › **DOUBLE GOLD** *Packaging Design San Francisco World Spirits 2017*
- › **GOLD, INT'L PACKAGING** *Int'l Wine & Spirit Competition 2017*
- › **94 POINTS** *Guía Peñin Spirits & Cocktails 2017*
- › **SILVER** *Catavinum Int'l Wine & Spirits Competition 2017*
- › **SILVER** *Int'l Wine & Spirit Competition 2017*

BITTER DRAGON

1 ¾ oz Padró & Co Dorado Amargo Suave
¼ oz Centerba 72
¼ oz Torella 72
3 ¼ oz Tonic water
Ice

*Stir and strain into a balloon glass
Garnish with a twist of lemon*



1 Reference full formula on [Page 151](#)

2 The Dorado Amargo Suave is the only vermouth which utilizes the youngest of the used barrels in order to preserve and bring forth the signatory gentian root.



18%
ALC / VOL
750mL
BOTTLE SIZE





Rojo Amargo

18%
ALC / VOL

750mL
BOTTLE SIZE

TASTING NOTES

- › Zesty sensations of ripe orange peel with a subtle blend of cinnamon spices
- › Balsamic notes of cloves and also dried fruits such as dried apricots
- › Smooth and full-bodied mouthfeel
- › Fresh orange flirtations
- › Pleasant bitterness reminiscent of tobacco, cinchona bark and honeyed caramel

SERVING RECOMMENDATIONS

- › Serve over a large ice cube

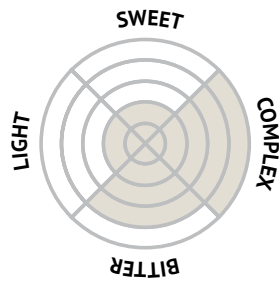
AWARDS

- › **DOUBLE GOLD PACKAGING DESIGN** *San Francisco World Spirits 2017*
- › **GOLD, INT'L PACKAGING** *Int'l Wine & Spirit Competition 2017*
- › **GOLD** *Catavinum Int'l Wine & Spirits Competition 2017*
- › **GOLD** *Int'l Wine Awards 2017*
- › **92 POINTS** *Guía Peñin Spirits & Cocktails 2017*

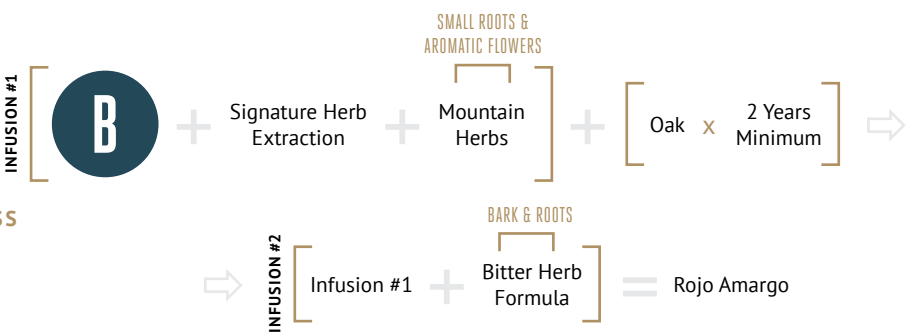
ALMENDRA AMARGA

2 1/3 oz Padró & Co. Rojo Amargo
1/3 oz Amaretto
1 dash Aromaticque

*Stir with ice
Strain into a coupe
Garnish with a twist of orange*



PRODUCTION PROCESS



1 Reference full formula on [Page 151](#)

BASE WINE DETAILS

MACABEO

- › One of the 3 white grapes commonly used for Cava; also known as a white rioja
- › Good structure for aging; neutral profile which doesn't interfere with the bitter herbs
- › Widely grown throughout Spain

XAREL-LO

- › Known as the backbone of Cava, native to Catalonia
- › Considered the most aromatic of the Cava varieties

MISTELA

- › A specific category of fortified wines that has the particularity of being produced from non-fermented grape juice in which alcohol is added, while for most fortified wines the fortification happens during or after fermentation
- › Common ingredient for fortified wines such as Sherry, Vermouth, and Marsala



SECRET HERB EXTRACTION EST 1886

VERMOUTH FLIGHT

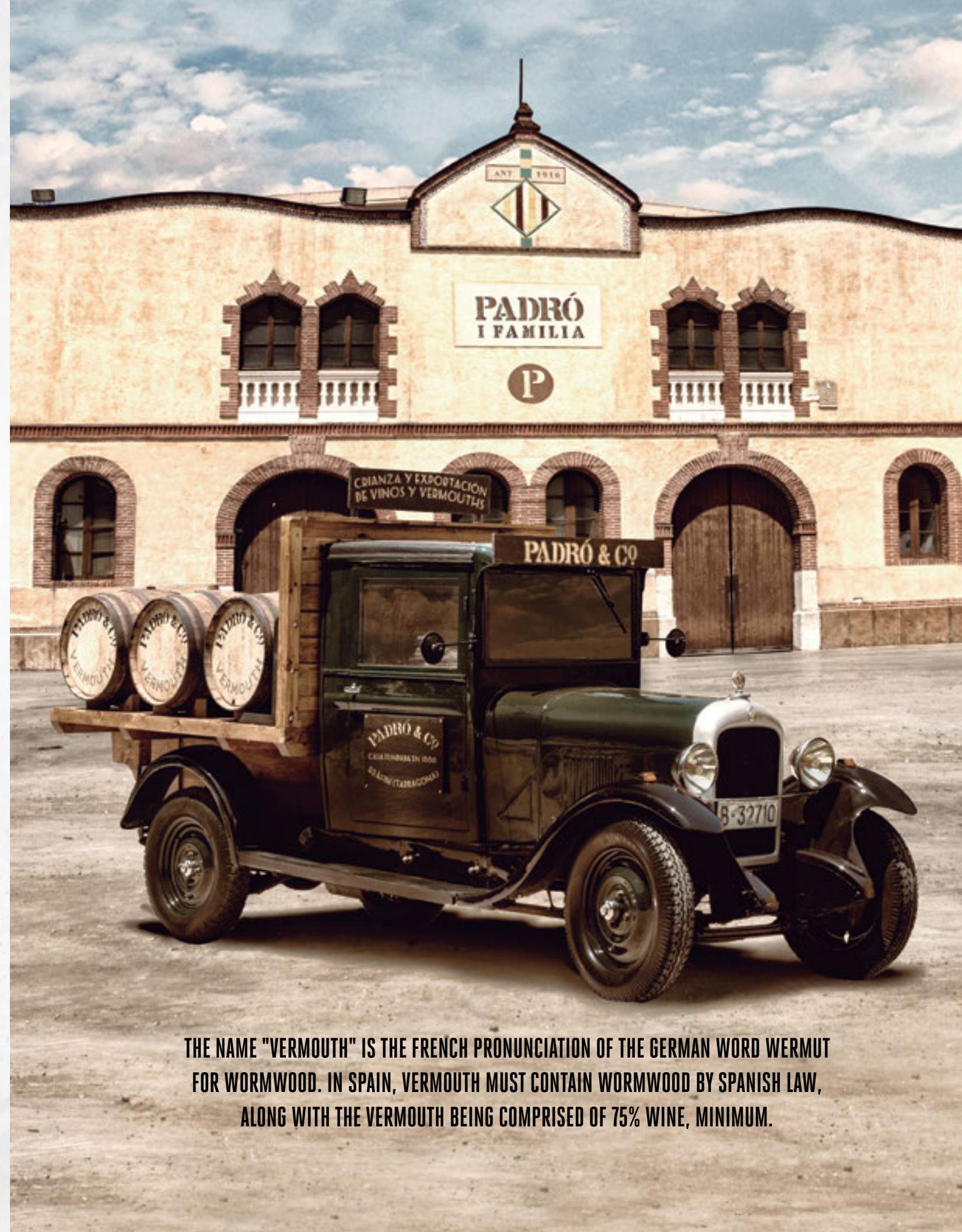
RECOMMENDED TASTING ORDER



NEW TASTING GLASS

THE RED VERMOUTHS GET THEIR COLOR IN PART FROM THE SPICES ADDED TO THE SIGNATURE HERB EXTRACT, AND IN PART DUE TO THE BARRELS THEY REST IN WHICH PREVIOUSLY CARRIED RED WINE.

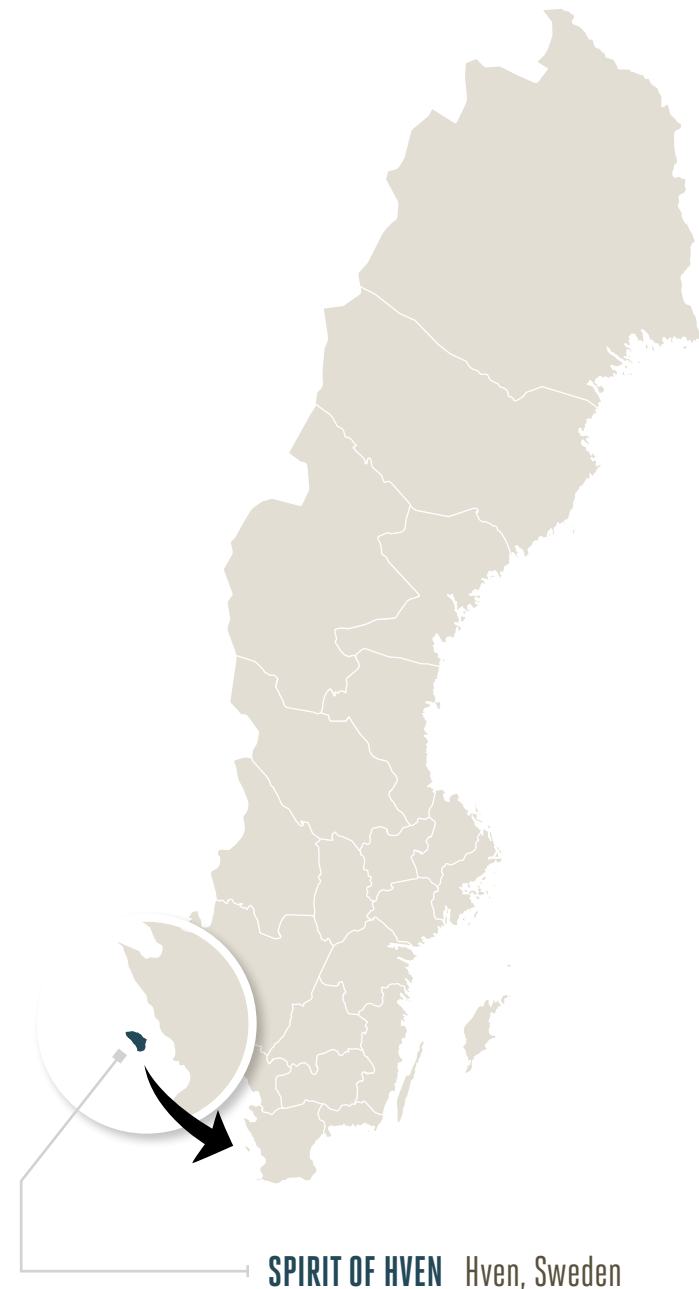
THERE IS A BIT OF A CARAMEL COLOR AS WELL, WHICH COMES AS A BITTER EXTRACT FROM GRAPE SKINS. THIS IS USED TO ACHIEVE THE DESIRED RED COLOR AS WELL AS ADD A BIT OF BITTERNESS.



THE NAME "VERMOUTH" IS THE FRENCH PRONUNCIATION OF THE GERMAN WORD WERMUT FOR WORMWOOD. IN SPAIN, VERMOUTH MUST CONTAIN WORMWOOD BY SPANISH LAW, ALONG WITH THE VERMOUTH BEING COMPRISED OF 75% WINE, MINIMUM.



SWEDEN





SPIRIT OF HVEN DISTILLERY

Hven is a beautiful green island in the strait of Öresund between Denmark and Sweden. It is only 5-miles in circumference with a population of 350 people.

After 8 years of planning, the distillery opened in 2008 by Anja and Henric Molin. This is the third pot still distillery built in Sweden. It has since developed into a major player throughout Europe.

The island is host to the country's most fertile landscapes, providing Hven with exceptional

raw ingredients. Only the best organic grains are selected from a few certified farmers. All Spirit of Hven products are

- › Non-GMO
- › Certified Organic
- › Gluten Free
- › Biodynamic
- › Fairtrade
- › Bottled at site without additives; No chill filtration

To create this product with the most enticing character possible, the ingredients are distilled in proprietary small copper pot stills. Everything, including the hand bottling, is done on site.

Spirit of Hven Backafallsbyn Distillery also holds its own hotel, bar and restaurant, where the traditions and heritage of the products can be shared.

CORE VALUES



	Organic Pot Distilled Vodka	Organic Distilled Gin	Organic Navy Strength Gin	Organic Oak Matured Aquavit	Organic Oak Matured Summer Spirit	Organic Oak Matured Winter Spirit	Organic Single Malt Whisky Tycho’s Star	Hvenus Rye Whisky
USDA Organic	X	X	X	X	X	X	X	
ABV	40%	40%	57.1%	40%	40%	40%	41.8%	45.6%
Color	Transparent	Transparent	Transparent	Golden Amber	Light Golden	Red Gold	Dark Amber	Dark Amber
Taste	Sweet almond with slight liquorice touch. Clean but yet high in taste.	Sweet, peppery with a soft oily character. Citric notes combined with fresh herbs.	Powerful but very smooth. Liquorice and sweetness from oak maturation. Soft and oily character.	Peppery with liquorice and caraway on the palate. Oily and long finish.	Floral with light acidity and clear taste of apples and elderflower. Summer in a bottle.	Dark and musty with clear taste of cloves and ginger. Oily and sweet, dry finish	Shows fruitiness coated by a mild, balanced and very clear smokiness. Soft but distinct.	Balance of tannins and sweet vanilla; Herbal pepper notes laced in coconut and chocolate
Scent	Light aromas of ocean with notes of seaweed and caramel.	Light juniper, herbal freshness, high citric notes and sweet vanilla finish.	Pure clear juniper & citrus notes, light aroma of vanilla, spicy liquorice, herbs and coriander.	Oaky, aniseed and caraway. Sweet vanilla and round oily finish.	Summer meadows with apples, rhubarb and elderflower. Sweet vanilla.	Ginger bread, dark chocolate, cassia/ cinnamon. Clear orange lifts the dark notes.	Round, sweet with evident smoke and leather. Oily and sweet finish.	Deep notes of chocolate and heavy char; roasted coffee with almonds and coconuts
GOES WELL WITH:								
Tonic	X	X	X	X		X		
Orange Soda	X				X	X		
Margarita	X	X	X		X			
Oysters	X	X	X				X	X
Caviar	X			X				
Shellfish	X	X	X	X			X	X
Sushi	X	X	X	X	X	X	X	X
Pickled Fish	X			X				
BBQ				X	X		X	X
Duck	X	X		X	X			
Salmon	X	X	X	X	X			
Grilled Fish	X			X	X			
Mild Cheese				X	X	X	X	X
Mature Cheese		X	X	X		X	X	X
Truffles				X		X	X	X
Dark Chocolate		X	X	X		X	X	X
White Chocolate					X			
Sweet Desserts		X	X		X			
Fruits		X	X		X	X		
Elderflower		X	X		X			



Organic Pot Distilled Vodka



40%

ALC / VOL

100mL, 750mL

BOTTLE SIZE

TASTING NOTES

- › Light aromas of ocean with notes of seaweed and caramel
- › Distinct full flavored and oily
- › Hints of vanilla
- › Round mouth feel
- › Smooth yet multifaceted with discrete notes of cut hay and wheat
- › Round, butter sweet tone
- › Complex, long, sweet and oily aftertaste finished off with a light pepper note

SERVING RECOMMENDATIONS

- › Serve on its own or over ice
- › With the addition of water
- › Mix with coffee and honey for a Swedish delight
- › Elegant cocktail base

PAIRING SUGGESTIONS

- › Capers
- › Caviar
- › Oysters
- › Shellfish
- › Sushi

AWARDS

- › **BRONZE** San Francisco World Spirits Competition 2018
- › **BRONZE** Int'l Spirits Challenge 2016
- › **BRONZE** IWSC 2009, 2013, 2014

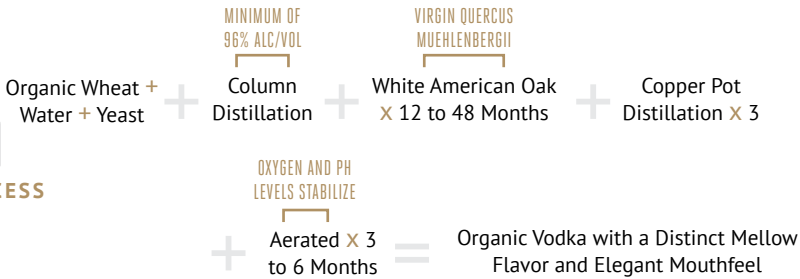
SPRIT OF EARTH

- 1 2/3 oz Spirit of Hven Organic Vodka
- 2/3 oz Elderflower Liqueur
- 1/3 oz Triple Sec
- 1 2/3 oz Lemon Juice
- 2 dashes Orange Bitters
- Ginger Beer
- Mint

Shake muddled mint, Spirit of Hven Organic Vodka, Elderflower Liqueur, Triple Sec, Lemon Juice, and Orange Bitters
Strain into a chilled glass
Top with Ginger Beer
Garnish with Mint and Orange Peel



PRODUCTION PROCESS



Organic Oak-Matured Aquavit



40%

ALC / VOL

100mL, 750mL

BOTTLE SIZE

TASTING NOTES

- › Clear note of caraway, combined with the berry freshness from St. John's Wort
- › Scent of fresh ground coffee is gently revealed with a forefront of fresh herbs
- › Fresh peels from organically grown lemon and oranges contribute with citric, almost Christmas-like tone
- › Soft fudge, vanilla character
- › Herbal, peppery tone
- › Addition of a small portion of locally harvested honey supplements the long aftertaste with oily sweetness

SERVING RECOMMENDATIONS

- › Serve as schnaps¹
- › On ice with a slice of orange
- › Consumed with the addition of water

PAIRING SUGGESTIONS

- › Cold, salty appetizer:
- › Pickled fish
- › Salt-cured meats

AWARDS

- › **SILVER** San Francisco World Spirits Competition 2018
- › **BEST IN CATEGORY** American Distilling Institute 2017
- › **BRONZE** American Distilling Institute 2017, 2018
- › **SILVER** IWSC 2011, 2012
- › **BRONZE** IWSC 2009, 2010, 2013, 2014, 2015

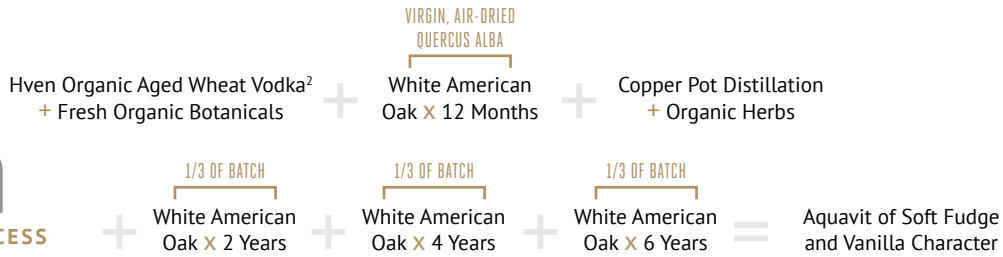
HVENI-VIDI-VICI BY DOSA IVANOV

- 1 2/3 oz Spirit of Hven Organic Aquavit
- 1 oz Red Bell Cordial (Red pepper and Simple Syrup)
- 2/3 oz Lime Juice
- 1 spray Aromatic

Shake ingredients
Garnish with Rhubarb and an Orange Peel



PRODUCTION PROCESS



¹ Learn more about Schnaps vs Schnapps on page 10
² Reference page 210 for Vodka Production Process



Organic Gin



40%
ALC / VOL
100mL,750mL
BOTTLE SIZE

The long, graceful neck of the proprietary pot stills creates increased copper contact with the volatile spirit giving the gin a smoother and less acidic profile. The gin gains a distinctive texture and depth of character due to its maceration and ageing period. Typically a barrel aged gin is matured post-distilling, verse the Spirit of Hven methodology of barrel aging pre-distillation.

TASTING NOTES

- › Delicate aromas of citrus, juniper and grains of paradise
- › Background of vanilla and spice
- › Smooth, distinct tone of cassia bark and Mauritian bourbon vanilla
- › Fresh Swedish junipers give a round character
- › Well balanced with cardamom and calamus root
- › Szechuan pepper, aniseed and guinea pepper give structure and edge
- › Long, smooth aftertaste with gentle touch of licorice and cut hay

SERVING RECOMMENDATIONS

- › On ice with lemon and tonic
- › On its own with the addition of water
- › Classic Dry Martini or Gin & Tonic

PAIRING SUGGESTIONS

- › Tomatoes
- › Cucumbers
- › Orange and Lemon inspired dishes

AWARDS

- › **BEST OF CATEGORY** ADI Spirits Competition 2018
- › **BEST IN WORLD** World of Gin Awards, Contemporary Gin 2016
- › **GOLD** Monde Selection IIQS 2009
- › **SILVER** IWSC 2013
- › **BRONZE** IWSC 2012, 2014

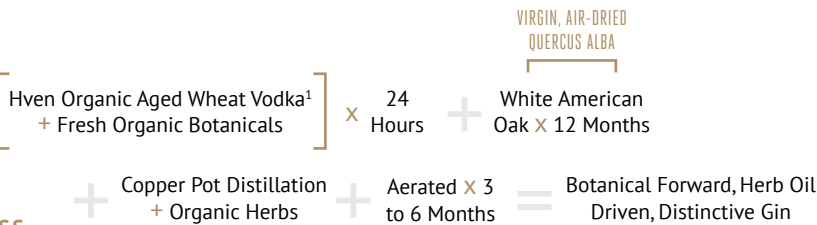
HVEN RASPBERRY CLUB

1 1/3 oz Spirit of Hven Organic Gin
1 oz Lemon Juice
1/3 oz Raspberry Syrup
Champagne

Combine Spirit of Hven Organic Gin, Lemon Juice, and Raspberry Syrup
Add to a Champagne Flute
Garnish with 1 Raspberry
Top with Champagne



PRODUCTION PROCESS



¹ Reference page 210 for Vodka Production Process

Organic Navy Strength Gin



57.1%
ALC / VOL
100 BRITISH PROOF
100mL,750mL
BOTTLE SIZE

TASTING NOTES

- › Pure with clear notes of juniper and citrus
- › Light aroma of vanilla is built up by a spicy licorice note
- › The strong alcohol is balanced well by herbs and coriander
- › The sweetness from the oak leaves the balancing point mid-palate
- › Smooth, yet powerful
- › Licorice notes balance the acidity and sweetness from the oak maturation
- › Full mouthfeel with a lengthy, round finish

SERVING RECOMMENDATIONS

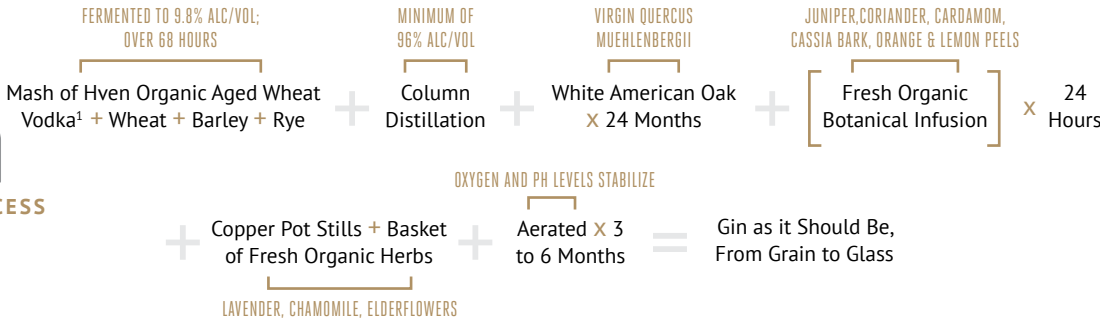
- › Gin & Elderflower Tonic

AWARDS

- › **DOUBLE GOLD** San Francisco World Spirits Competition 2018
- › **SILVER** ADI Spirits Competition 2018
- › **SILVER, OUTSTANDING** IWSC 2017
- › **BRONZE** IWSC 2016
- › **BRONZE** Int'l Spirits Challenge 2016



PRODUCTION PROCESS



LEGEND



Spirit of Hven Organic Navy Strength Gin is a unique distillate made from grain to bottle on the island of Hven in the strait of Öresund. This wonderful type of gin carries hundreds of years of history. Reshaped and further evolved to comply with new and safe distillation technique to adapt to modern drinking culture and refined scent and taste buds.

In the historical British commercial and naval fleet during the 1800th century, tradition bid that the officers drank gin and the lower ranking crew aboard consumed rum. Most commodities at the time were transported in oak casks because of their good characteristics. It was important that if the spirit casks leaked, they did not affect the gunpowder that might be in other casks. It was then found that at a strength of 100 proof (57.1% alc/vol), the gunpowder could still be ignited. It was also an easy way of discovering if somebody had "watered down" the spirit. This was known as Navy Strength or Over Proof.

This indirectly gave that most of the Navy Strength Gin being consumed was actually oak matured, something we rarely see today. With Spirit of Hven Organic Navy Strength Gin, Spirit of Hven has recreated the original, historical character in a completely new and unique way.

¹ Reference page 210 for Vodka Production Process



Organic Oak-Matured Winter Spirit



40%
ALC / VOL
100mL, 750mL
BOTTLE SIZE

TASTING NOTES

- › Aromas reminiscent of cozy winter nights
- › Fresh oranges, cinnamon, and cardamom wrapped gently with hints of vanilla and licorice
- › Sweet caramel balanced with stringent herbal character
- › Sweet yet appealing for savory accompaniments
- › Long finish with a gentle, oily mouthfeel

SERVING RECOMMENDATIONS

- › As an aperitif
- › Chilled with a slice of orange
- › As a spritzer with a dry sparkling wine, club soda, or tonic
- › In place of a dessert wine

AWARDS

- › **SILVER, BEST IN CLASS** IWSC 2011, 2012, 2013

WINTER IN MANHATTAN

2 oz Hven Winter Spirit
1 oz Padró Clásico
1-2 drops By the Dutch Classic Bitters

*Stir ingredients with ice
Strain into a chilled Coup
Garnish with an orange twist*

Organic Oak-Matured Summer Spirit



40%
ALC / VOL
100mL, 750mL
BOTTLE SIZE

TASTING NOTES

- › Summer meadows, with the flowers, grass, and strawberries
- › Fresh citric notes with apples and pears backing it up
- › Elderflower and honey brought together with strings of vanilla and cocoa
- › Sweet, with light acidity and some bitter notes from the oak maturation
- › Aftertaste is long, but very gentle and smooth

SERVING RECOMMENDATIONS

- › Beautiful in a Moscato d'Asti
- › Perfectly designed to match the traditional smörgåsbord

AWARDS

- › **SILVER OUTSTANDING** IWSC 2012, 2013, 2014
- › **BRONZE** IWSC 2011, 2015
- › **BRONZE** American Distilling Institute 2017



THE PINK HVEN

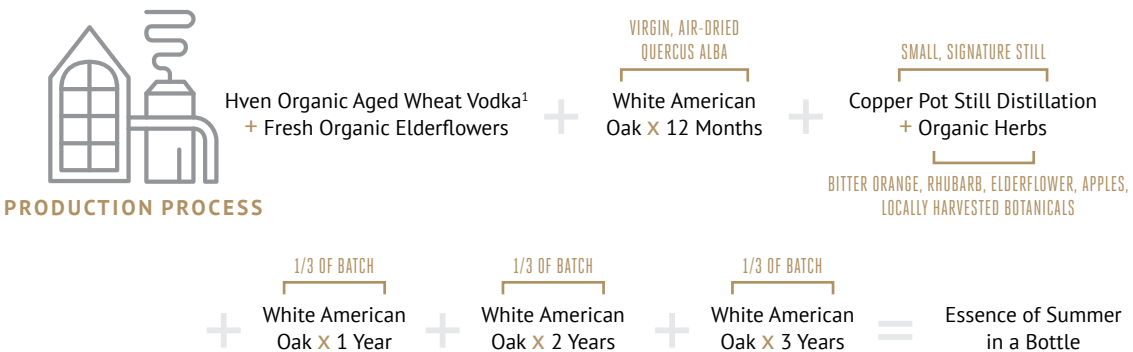
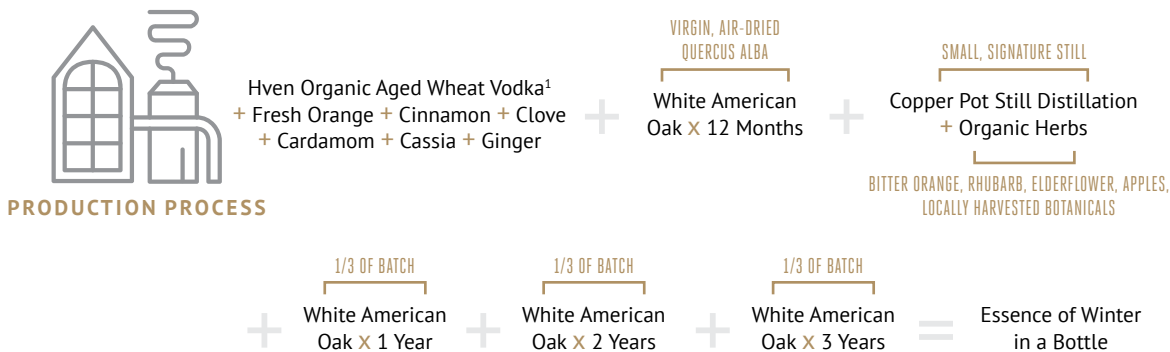
1 1/3 oz Spirit of Hven Organic Gin
2/3 oz Spirit of Hven Organic Summer Spirit
2/3 oz Elderflower Syrup
1/3 oz Freshly Squeezed Rhubarb Juice

*Shake ingredients with ice
Serve in a chilled coup*

THE BITTER BLOSSOM

1 oz Spirit of Hven Organic Gin
1/3 oz Spirit of Hven Organic Summer Spirit
1/3 oz Vanilla Syrup
2/3 oz Lemon Juice
2/3 oz Grapefruit Juice
2 dashes Peychaud's Bitters

*Shake ingredients and strain into a chilled coup
Garnish with lemon zest and fresh mint*



¹ Reference page 210 for Vodka Production Process



LEGEND

This whisky is named Tycho's Star as a tribute to the most famous islander yet, the astronomer Tycho Brahe (pronounced Brah-ee) (1546-1601).

The name Tycho's Star refers to the supernova that Tycho Brahe observed in the asterism Cassiopeia 1572. He called it "De Nova Stella" and made a term of the expression Nova, that nowadays are used to describe new stars.

In the research facilities near the castle Uraniborg, he had an observatory, medicinal gardens and laboratories. Almost 100 people worked within the compound. The astronomical measurement that was conducted on Hven

450 years ago are still astonishingly accurate and has been the basis for the heliocentric world view we have today.

In 1946, the Swedish crown prince Gustav Adolf inaugurated the famous statue of Tycho Brahe situated on Hven, and in 1999, the 50-metric-tonne heavy granite sculpture that pride the entrance to the distillery was inaugurated. This one is baptised "Tycho's Star." Tycho Brahe is also known for his artificial copper nose, as he lost his own in a sword duel over a mathematical formula.

Organic Tycho's Star Single Malt Whisky



Every bottle is individually numbered and waxed by hand.

TASTING NOTES

UNDILUTED

The whisky shows fruitiness coated by a mild, balanced and very clear smokiness.

- › Barley aroma complemented by coconut and almonds
- › Fresh with distinct smokiness and straight forward malt
- › The sweetness of vanilla and toffee oak is well balanced with the stringency of the French Oak

DILUTED

The whisky uncovers the soft balanced notes of the barley mash-bill, the chocolate malt becomes more evident and the smoke and peat a bit rounder. The fruitiness matures a fraction and moves to ripe apples and hints of licorice.

- › Honey and fudge blend with sweet wine aromas and wet wood jelly
- › Well balanced with a medium-long aftertaste
- › Enticing smokiness combined with an oiliness showcases the round maturity from cask maturation

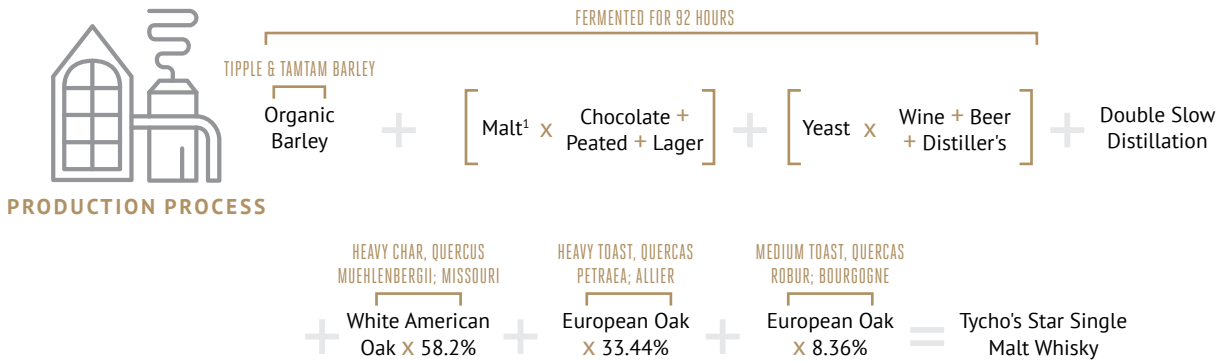
SERVING RECOMMENDATIONS

- › With a dash of water

AWARDS

- › **GOLD** San Francisco World Spirits Competition 2018
- › **GOLD** Wizards of Whisky Awards 2015, 2016, 2017
- › **GOLD** IWSC 2015
- › **BEST IN CATEGORY** American Distilling Institute 2017
- › **SILVER OUTSTANDING** IWSC 2017

41.8%
ALC / VOL
100mL, 750mL
BOTTLE SIZE



1 Chocolate Malt: Enticing caramel notes; Peated Malt: Leather, licorice and tar notes, Lager Malt: Grassy base notes



LIMITED
RELEASE IN
THE U.S.

45.6%

ALC / VOL

100mL, 750mL

BOTTLE SIZE

Hvenus Rye Whisky

The Hvenus name is derived from the island where it was born, Hven, combined with the second planet in the solar system, Venus. During Tycho Brahe's studies on the island, he had made thorough observation and notations of the planetary system. Much of his work leaves an impression on the island to this day.

Additionally, Copper plays a large influence on this whisky in production. It is only fitting that Venus and Copper share the same alchemy symbol.



ROMAN MYTHOLOGY:

Goddess Of Love, Beauty,
Desire, Prosperity

FEMININITY:

Elegance, Beauty, Strength,
Character, Warmth, Balance

ALL THINGS REPRESENTATIVE OF THIS BEAUTIFUL WHISKY

TASTING NOTES

UNDILUTED

- › Sweeping notes of almond carrot cake and dark chocolate
- › Fine-tuned peppery notes with drips of vanilla and coconut
- › Rounded finish with elegant herbal, grassy touches
- › Creamy with elegant tannins

DILUTED 1:7 H2O

- › Elevated herbal notes from the grain
- › Chocolate, roasted coffee and vanilla bloom
- › Palette of lavender, tulips and rosehip
- › Background hints of curry, licorice and barbecue
- › Vibrant roasted walnuts
- › Beautiful balance of tannins and sweetness

SERVING RECOMMENDATIONS

- › Neat
- › Diluted 1:7 with water

AWARDS

- › **GOLD, GRAIN WHISKY OF THE YEAR, EUROPEAN WHISKY OF THE YEAR** *Wizard of Whisky Awards 2019*
- › **SILVER** *International Spirit Challenge 2019*

HVENUS COFFEE

1 1/3 oz

Hvenus Rye
Hot Dark Roast Coffee

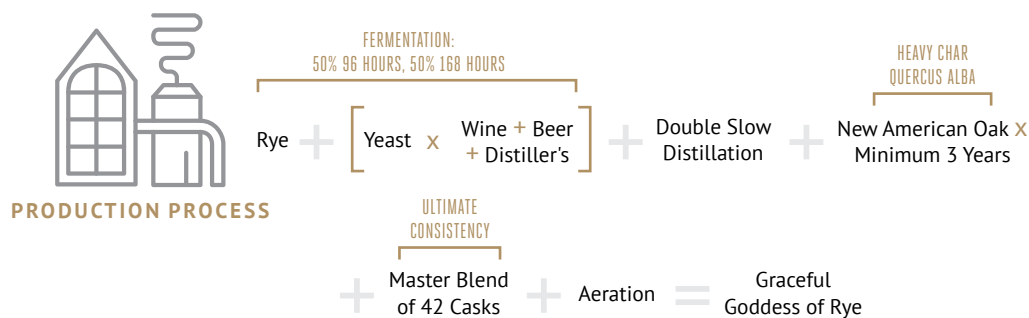
1 tsp

Brown Sugar
Whipping Cream

Stir Rye, hot coffee, and sugar until sugar is dissolved

Float the whipping cream

Garnish with grated milk chocolate



Enterprise Nominations, Awards, and Medals

Entrepreneur Of The Year, Landskrona	Företagarna Landskrona	2003
Årets Whiskybar (Best Whiskybar Of The Year In Sweden)	Vin & Bar	2006
Juryns Pris Årets Svenska Bar (Bar Of The Year In Sweden)	Vin & Bar	2006
Regional Final I Sveriges Stora Turistpris (Regional Final Grand Tourism Prize)	Tourism Sweden	2009
Nominerad Som Årets Marknadsförare (Nominated To Marketer Of The Year)	Marknadsföreningen HBG	2009
Årets Marknadsförare (Marketer Of The Year)	Marknadsföreningen HBG	2010
Årets Svenska Bar (Swedish Bar Of The Year)	Magasinet Skåne	2011
Årets Exportstipendie (Scholarship Export Management)	Business Sweden	2012
Nominerad Till "Årets Satsning" (Nominated For "Investment Of The Year")	Landskrona Stad	2013
Lilla Guldkärnan (Little Gold Star)	Marknadsföreningen HBG	2014
Skånska Gastronomiprisset (Scania Gastronomical Honorary Prize)	Skånska Gastronomiska Akademien	2015
Guldklövern För Företag (Golden Clover For Entrepreneurs)	Centerpartiet	2016
Sveriges Bästa Whiskykrog (Best Whiskybar In Sweden)	Venska Whiskyförbundet	2016
European Distillery Of The Year	World Of Whisky Awards	2017
Appointed Warden Rectifier Of The Gin Guild, London	The Gin Guild, London, UK	2017



SWITZERLAND



FASSBIND Schwyz, Switzerland



FASSBIND

Taste the Spirit Since 1846

The Fassbind distillery was founded in 1846 by Gottfried Fassbind in Oberarth SZ, in the heart of Switzerland. Since then Fassbind have dedicated themselves to the mastery of distilling handcrafted, pure fruit spirits from Swiss premium fruit.

Today, Fassbind is the oldest still functioning distillery and the second biggest distiller in Switzerland. Distilling fruit according to recipes handed down in the family for 170 years.

In 2014, Best Taste Trading, a distinguished Import and Distribution Company in Switzerland took over the Fassbind Company to restore the historic distillery.

Fruit is harvested July – September. Each piece of fruit is manually inspected to ensure there are no defects which would alter the distillate's flavor.

Les Eaux de Vie

Our Most Traditional, Handcrafted Fruit Spirits

The most renowned fruit spirits from the Fassbind distillery are still produced after the secret recipe which has been passed on through the generations of Master Distillers. The fruit is chosen after our strictest quality criteria using only A traded Swiss quality fruit. The young spirit is stored for at least one year and gets blended by our Master Distiller before bottling.

Les Vieilles Barriques

Distilled from fully ripe Swiss fruit, aged in oak (barrique), and produced according to a traditional Fassbind house recipe with a dried fruit liqueur dosage; the “Vieille’s” are characterized by their harmonious and exquisite taste.



FASSBIND USES A HYBRID OF A POT STILL AND COLUMN STILL. A CATALYTIC CONVERTER IS INTEGRATED IN THE COLUMN STILL, WHICH IS VERY IMPORTANT FOR THE DISTILLATION AND CONCENTRATION OF FRUITS. THE TWO POTS FOR THE MASH HAVE A CAPACITY OF 350L EACH.

Himbeergeist Eau de Vie

TASTING NOTES

- › Strong and crisp aroma of fresh, ripe raspberries with hints of honey
- › Soft, dry and fresh on the palate with a light sweetness
- › Long, fruity and opulent finish

SERVING RECOMMENDATIONS

- › As a digestive, chilled or at room temperature 68°F

AWARDS

- › **GOLD** *World Spirits, Klagenfurt 2014*
- › **GOLD** *DistiSuisse 2013/2014*
- › **DISTILLERY OF THE YEAR** *DistiSuisse 2017/2018*

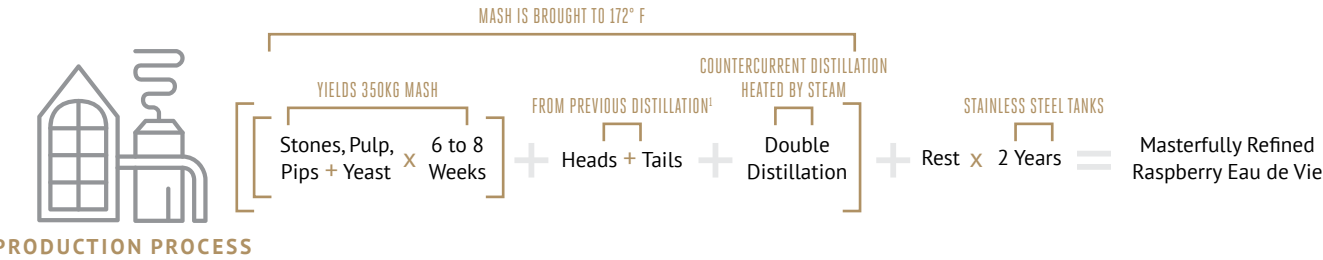
RASBINDER

1 1/3 oz	Fassbind Himbeergeist
3 1/3 oz	Cranberry Juice
1/3 oz	Lemon juice

Stir ingredients in a tumbler glass filled with ice
Garnish with a slice of lime

43%
ALC / VOL

750mL
BOTTLE SIZE





Kirsch Eau de Vie

TASTING NOTES

- › Delicate and lively almond tones with a scent of cherry jam
- › Hint of dark chocolate mousse followed by white pepper
- › Harmonious cherries with marzipan
- › Elegant, long lasting finish

SERVING RECOMMENDATIONS

- › As a digestive, chilled or at room temperature 68°F

AWARDS

- › **SILVER** *Meininger Int'l Spirits 2016*
- › **DISTILLERY OF THE YEAR** *DistiSuisse 2017/2018*

43%

ALC / VOL

750mL

BOTTLE SIZE

RIGI KIRSCH ESPRESSO

1 oz Fassbind Eau de Vie Kirsch
2/3 oz Dark Rum
3/4 oz Espresso
1/3 oz Tuvè Black Note Amaro
1/2 oz Honey

*Vigorously shake and double strain into an ice filled short tumbler
Garnish with 1 to 3 coffee beans*

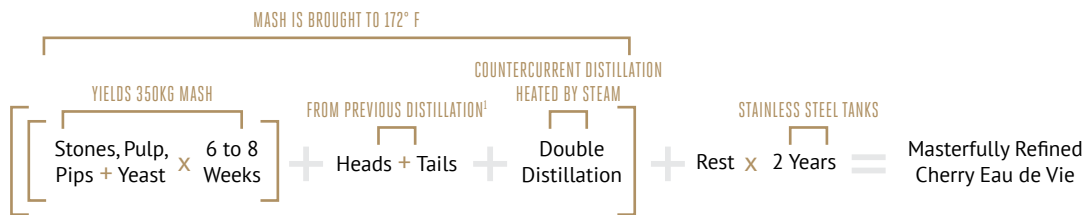
DOWNTOWN SWITZERLAND

2/3 oz Fassbind Eau de Vie Kirsch
2/3 oz Tuvè Bitter
2/3 oz Padró Rojo Clásico
1 barspoon Vergnano Cioco
1 barspoon Cherry Juice Syrup
Float 1 oz Champagne Brut or dry sparkling wine

*Stir all ingredients except the Champagne
Strain into a chilled champagne flute
Top with Champagne
Garnish with a cocktail cherry*



PRODUCTION PROCESS



Rigi Mountain sits beside Oberarth, home of Fassbind; known as “the queen of the maintains.” Rigi is a protected region (AOP) for cherries controlled by government

AOP = Appellation d'Origine Protégée

¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness

DID YOU
KNOW?



Williams Eau de Vie

TASTING NOTES

- › Opulent pear bouquet accompanied by roasted hazelnuts
- › full-bodied and luscious on the palate
- › Beautifully integrated sweetness with slight mint and a hint of pepper

SERVING RECOMMENDATIONS

- › As a digestive, chilled or at room temperature 68°F

AWARDS

- › **SILVER** *Meininger Int'l Spirits 2016*
- › **DISTILLERY OF THE YEAR** *DistiSuisse 2017/2018*

43%

ALC / VOL

750mL

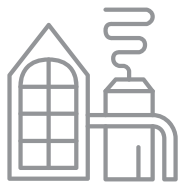
BOTTLE SIZE

TEARS FOR PEARS

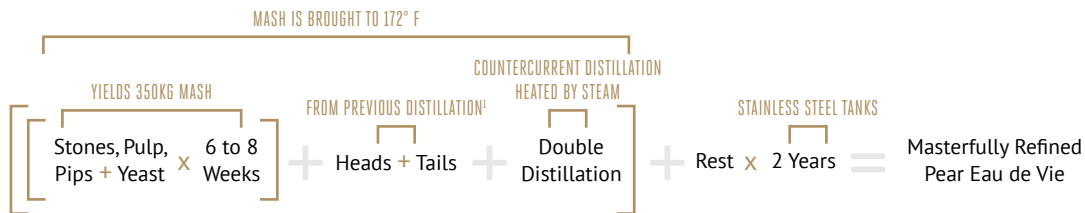
1 1/2 oz Fassbind Eau de Vie Williams
2/3 oz Lemon juice
1/3 oz Sugar Syrup
2/3 oz Egg white
2 bar spoons Cherry Juice Syrup

*Vigorously shake with ice
Strain into a short tumbler with ice
Float cherry juice
Garnish with a lemon*

CREATED BY MARKUS BLATTNER SWITZERLAND



PRODUCTION PROCESS





Vieilles Barriques Framboise

40%
ALC / VOL

750mL
BOTTLE SIZE

TASTING NOTES

- › Aromas of sweet raspberry sauce and homemade jam
- › Fully ripe raspberries, chestnut purée with hints of chocolate and vanilla
- › Fruity sweetness, opulent, very long-lasting finish

SERVING RECOMMENDATIONS

- › Chilled or at room temperature 68°F

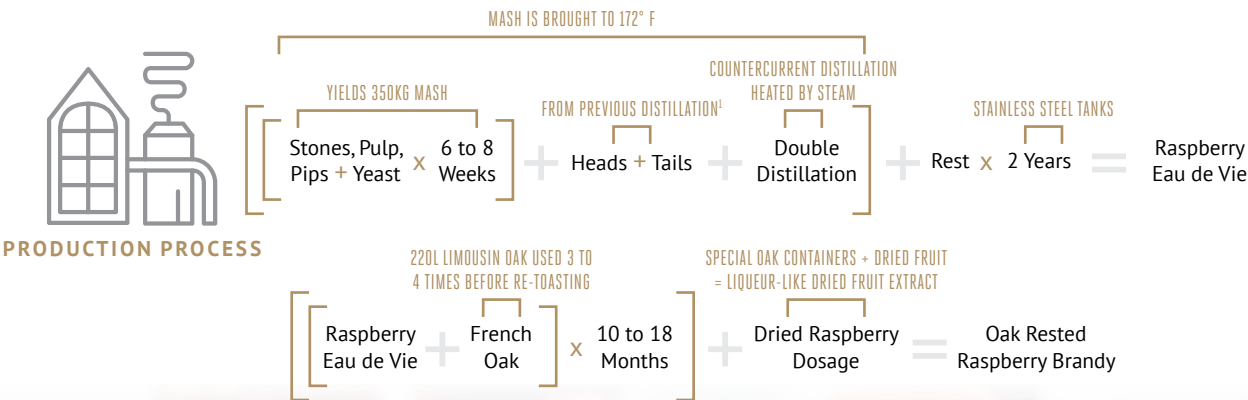
AWARDS

- › **GOLD** San Francisco World Spirits Competition 2018
- › **GOLD** DistiSuisse 2017/2018
- › **SILVER** ISW Meininger Int'l Spirits 2016

SWISS SUMMER

½ oz Fassbind Vieille Framboise
Top with Champagne Brut or Dry Sparkling Wine

*Build in a Champagne glass
Garnish with 3 fresh raspberries*



¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness



40%
ALC / VOL

750mL
BOTTLE SIZE

TASTING NOTES

- › Fragrant flambéed exotic fruit
- › Subtle almond undertones with vanilla cream and honey
- › Notes of apricot jam, cinnamon milk chocolate, and dried orange peel on the palate
- › Delicate and slightly peppery finish

SERVING RECOMMENDATIONS

- › Chilled or at room temperature 68°F

AWARDS

- › **SILVER** San Francisco World Spirits Competition 2018
- › **DISTILLER OF THE YEAR** DistiSuisse 2017/2018

TOP NEGRONI (Negroni Blanco)

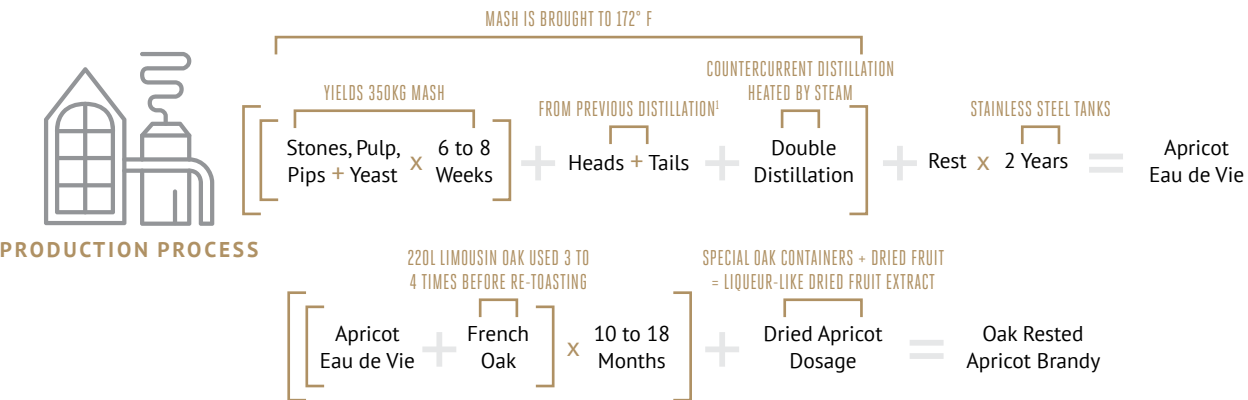
½ oz Fassbind Vieil Abricot
1 oz London Dry gin
1 oz Drapò Bianco Vermouth
½ oz Tuvé Black Note Amaro

*Build & stir in short tumbler
Garnish with an orange twist*

SWISS TIKI

1 oz Fassbind Vieil Abricot
⅔ oz Dark Rum (South American Rum)
1 oz Pineapple Juice
⅔ oz Fresh Lime Juice
⅓ oz Vanilla syrup
2 dashes Aromatic Bitter

*Vigorously shake with ice
Strain into an ice filled short tumbler
Garnish with mint and a dried apricot*



¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness



Vieilles Barriques Cerise

40%
ALC / VOL
750mL
BOTTLE SIZE

TASTING NOTES

- › Notes of marzipan, cherry cake and dried fruit with a hint of Caribbean rum on the nose
- › Aromas of pickled cherries, orange-chocolate biscuits and a hint of roasted almonds on the palate
- › Long-lasting, delicate and aromatic finish

SERVING RECOMMENDATIONS

- › Chilled or at room temperature 68°F

AWARDS

- › **BRONZE** *San Francisco World Spirits Competition 2018*
- › **DISTILLER OF THE YEAR** *DistiSuisse 2017/2018*

SOIRÉE D'ÉTÉ (SUMMER EVENING)

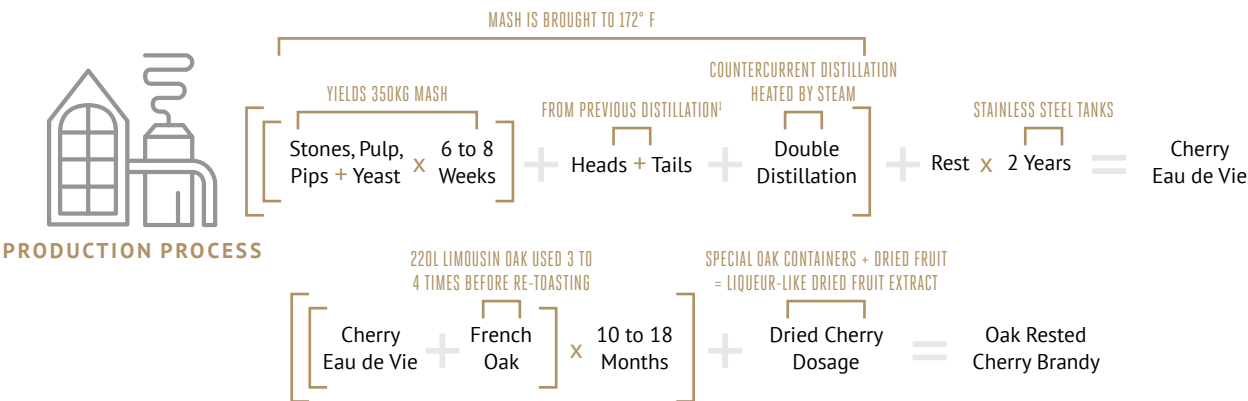
- 1 oz Fassbind Vieille Cerise
- $\frac{2}{3}$ oz Cognac VSOP
- $\frac{1}{2}$ oz Verjus (Verjuice)
- 2 dashes Sea Salt Solution (1:4 sea salt/water)
- Champagne Brut or Dry Sparkling Wine

Stir on ice

Double strain into a hilled Coupette glass without ice

Top up with Champagne Brut or dry sparkling wine

Garnish with a grapefruit twist



1 Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness

Vieilles Barriques Poire

40%
ALC / VOL
750mL
BOTTLE SIZE

TASTING NOTES

- › Fully ripe Williams pear with hints of candied fruit and hints of Crème Caramel
- › Honeydew and light wood notes
- › Pronounced pear aroma followed by vanilla ice cream, hazelnut, and meringues

SERVING RECOMMENDATIONS

- › Chilled or at room temperature 68°F

AWARDS

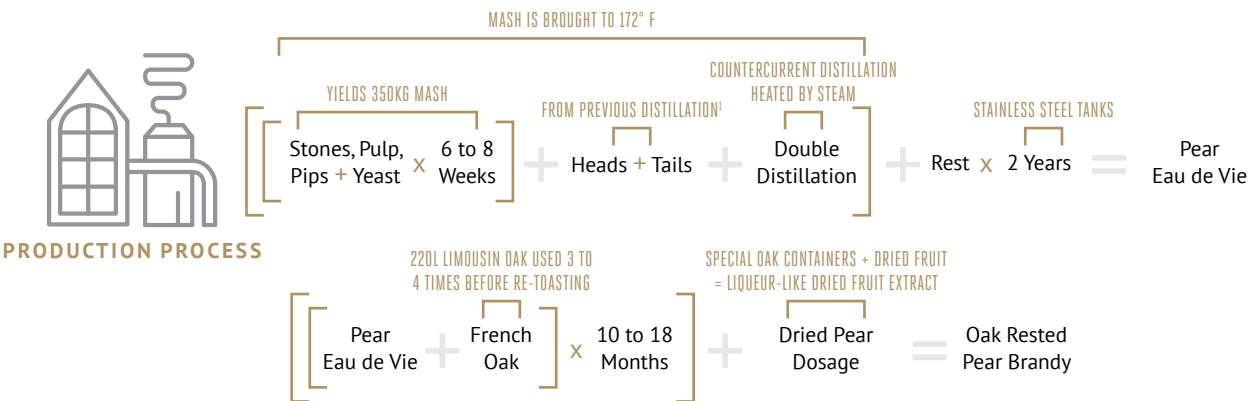
- › **GOLD** *San Francisco World Spirits Competition 2018*
- › **SILVER; DISTILLER OF THE YEAR** *DistiSuisse 2017/2018*

SWISSNESS

- $\frac{2}{3}$ oz Fassbind Vieille Poire
- $\frac{2}{3}$ oz Tuvè Black Note Amaro
- $\frac{1}{3}$ oz Fassbind Kirsch Eau de Vie
- Top with Pure Clear Apple Juice

Build in long drink glass with ice

Garnish with a cherry



1 Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness