

PREISS
— IMPORTS —

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TEQUILA BLANCO

4 Copas (Quatro Copas) NOM 1522

Organic • Kosher • Additive-Free



98 POINTS - Distiller.com 2019

92 POINTS, EXCELLENT, HIGHLY RECOMMENDED -
Ultimate Spirit Challenge 2020

SILVER - The Fifty Best 2013

BRAND OVERVIEW

A trailblazer in the industry, 4 Copas created the Certified Organic Tequila category in 1997. With the help of the best scientists, master distillers and academics, the result was a tequila with the best aroma and smoothest taste. This synergy gave him the ability to combine the best of science and nature to create a world class 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.

THE ORGANIC DIFFERENCE:

4 Copas uses 100% organic agave as the foundation for a pure and clean spirit true to the traditions of small batch tequila. 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.

Ilana Partida serves as the current master distiller of the historic spirit. With four generations of tequila mastery, she is as one of the leading female voices in the tequila industry. She continues to develop 4 Copas using the same lowland sourced agave since its inception.

THE WORLD'S FIRST ORGANIC TEQUILA

PRODUCT OVERVIEW



TASTING NOTES

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



SERVING RECOMMENDATIONS

- Chilled

CATEGORY

Tequila Blanco

VARIETY

Organic Blue Weber Agave

PLANT AGE

5.5 – 7 years

COOKING

Brick hornos

GRINDING

Roller Mill

FERMENTATION

100% agave, open air fermentation

DISTILLATION

Double distillation in copper pot stills

STATE

Jalisco

TOWN

Amatitán

MAESTRA

Ilana Partida



PRODUCTION PROCESS

Hand Harvest of Organic
Agave Piña + Roasted in
Brick Hornos



Roller
Mill



Open Air
Fermentation



Copper Pot
Distillation



4 Copas Tequila
Blanco -
Organic &
Kosher Certified

40%
ALC/VOL

750mL
BOTTLE



TEQUILA REPOSADO

4 Copas (Quatro Copas) NOM 1522

Organic • Kosher • Additive-Free



90 POINTS - Wine Enthusiast 2021

GOLD - The Fifty Best 2013

88 POINTS, EXCELLENT, HIGHLY RECOMMENDED -
Ultimate Spirit Challenge 2020

BRAND OVERVIEW

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THE WORLD'S FIRST ORGANIC TEQUILA

PRODUCT OVERVIEW



TASTING NOTES

- Vanilla, coconut and gently cooked agave



SERVING RECOMMENDATIONS

- Chilled

CATEGORY

Tequila Reposado

VARIETY

Organic Blue Weber Agave

PLANT AGE

5.5 – 7 years

COOKING

Brick hornos

GRINDING

Roller Mill

FERMENTATION

100% agave, open air fermentation

DISTILLATION

Double distillation in copper pot stills

STATE

Jalisco

TOWN

Amatitán

MAESTRA

Iliana Partida



PRODUCTION PROCESS



40%
ALC/VOL

750mL
BOTTLE



TEQUILA AÑEJO

4 Copas (Quatro Copas) NOM 1522

Organic • Kosher • Additive-Free



94 POINTS - Wine Enthusiast 2022

94 POINTS - Distiller.com 2019

91 POINTS, EXCELLENT, HIGHLY RECOMMENDED -
Ultimate Spirit Challenge 2020

BRAND OVERVIEW

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THE WORLD'S FIRST ORGANIC TEQUILA

PRODUCT OVERVIEW



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



SERVING RECOMMENDATIONS

- Chilled



PRODUCTION PROCESS

CATEGORY

Tequila Añejo

VARIETY

Organic Blue Weber Agave

PLANT AGE

5.5 – 7 years

COOKING

Brick hornos

GRINDING

Roller Mill

FERMENTATION

100% agave, open air fermentation

DISTILLATION

Double distillation in copper pot stills

STATE

Jalisco

TOWN

Amatitán

MAESTRA

Iliana Partida



40%
ALC/VOL

750mL
BOTTLE

4 Copas
Tequila Añejo -
Organic &
Kosher
Certified

Hand Harvest of
Organic Agave Piña +
Roasted in Brick Hornos

+ Roller
Mill

+ Open Air
Fermentation

+ Copper Pot
Distillation

× 17 Months in
Oak Barrels

=

TEQUILA EXTRA AÑEJO



4 copas.
The Original
ORGANIC TEQUILA

4 Copas (Quatro Copas) NOM 1522

Organic • Kosher • Additive-Free



BRAND OVERVIEW

A trailblazer in the industry, 4 Copas created the Certified Organic Tequila category in 1997. With the help of the best scientists, master distillers and academics, the result was a tequila with the best aroma and smoothest taste. This synergy gave him the ability to combine the best of science and nature to create a world class Tequila.

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THE WORLD'S FIRST ORGANIC TEQUILA

PRODUCT OVERVIEW



TASTING NOTES

- Full bouquet that ranges from vanilla, toffee, citrus peels and various herbs
- Complex, layered taste profile: vanilla, nuts and baking spices
- Rich in texture



SERVING RECOMMENDATIONS

- Neat or on ice



PRODUCTION PROCESS



40%
ALC/VOL

750mL
BOTTLE



4 COPAS ORGANIC OVERPROOF TEQUILA BLANCO 110PF

4 Copas (Quatro Copas) NOM 1522

Organic • Kosher • Additive-Free



95 POINTS, *Wine Enthusiast* 2023

BRAND OVERVIEW

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THE WORLD'S FIRST ORGANIC TEQUILA

PRODUCT OVERVIEW



TASTING NOTES

- Cooked agave is delicate, hints of vanilla, citrus tones such as lime and grapefruit, spicy tones such as black pepper, light mineral aromas
- Sweet and silky, confirming its spicy and citric olfactory promise on the palate
- Slightly bitter and of great permanence

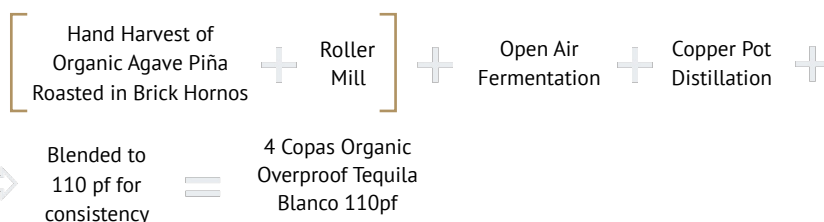


SERVING RECOMMENDATIONS

- Served neat in a glass for 15 minutes before tasting



PRODUCTION PROCESS



55%
ALC/VOL

750mL
BOTTLE



4 COPAS ORGANIC OVERPROOF TEQUILA REPOSADO 110PF

4 Copas (Quatro Copas) NOM 1522

Organic • Kosher • Additive-Free



BRAND OVERVIEW

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THE WORLD'S FIRST ORGANIC TEQUILA

PRODUCT OVERVIEW

TASTING NOTES

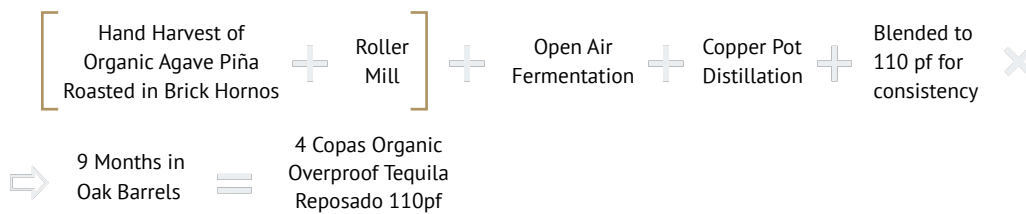
- Intense aromas of vanilla, caramel, coconut, preserved fruits such as crystallized orange, pineapple, floral notes and cooked agave
- Very light and balanced
- Confirms its olfactory promise, leaving vapors of vanilla, caramel, slightly sweet, of great permanence



SERVING RECOMMENDATIONS

- Served neat in a glass for 15 minutes before tasting

PRODUCTION PROCESS



55%
ALC/VOL

750mL
BOTTLE

4 COPAS ORGANIC OVERPROOF TEQUILA AÑEJO 110PF



4 Copas (Quatro Copas) NOM 1522

Organic • Kosher • Additive-Free



SILVER, New Orleans Spirit 2023

BRAND OVERVIEW

A trailblazer in the industry, 4 Copas created the Certified Organic Tequila category in 1997. With the help of the best scientists, master distillers and academics, the result was a tequila with the best aroma and smoothest taste. This synergy gave him the ability to combine the best of science and nature to create a world class Tequila.

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THE WORLD'S FIRST ORGANIC TEQUILA

PRODUCT OVERVIEW



TASTING NOTES

- Vanilla, caramel, tobacco, and cocoa vapors, with aromas of mint chocolate, dried fruits such as peach, plum, preserved cherry, almond and walnuts
- Confirms its sweetness, silkiness, and slight astringency in the mouth, leaving vapors of nuts and tobacco Balanced and of great permanence
- Balanced and of great permanence

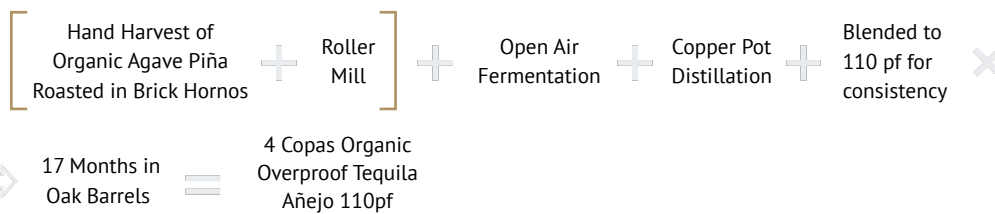


SERVING RECOMMENDATIONS

- Served neat in a glass for 15 minutes before tasting



PRODUCTION PROCESS



55%
ALC/VOL

750mL
BOTTLE



GOLD-APRICOT LIQUEUR

Original Bailoni Wachau

GOLD - 91 POINTS, Beverage Testing Institute 2018
92 POINTS - Tasting panel 2016
89 POINTS - VERY GOOD STRONG RECOMMENDATION,
Ultimate Spirit Challenge 2018

BRAND OVERVIEW

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

Eugino 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. The family business is now run by the 5th generation.

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.



TRADITION AND PRESTIGE SINCE 1872

PRODUCT OVERVIEW

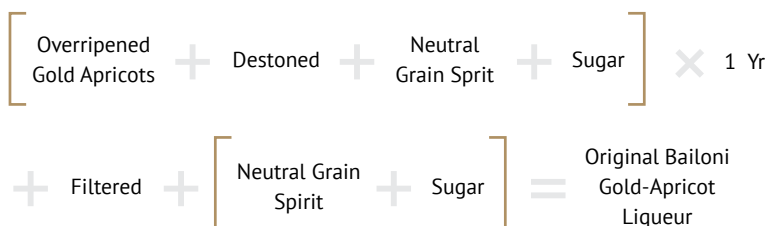
✶ TASTING NOTES

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

🍷 SERVING RECOMMENDATIONS

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

★ PRODUCTION PROCESS



50mL
30%
ALC/VOL
750ml
BOTTLE



ORIGINAL GOLD-APRICOT BRANDY

Original Bailoni Wachau

92 POINTS, *The Tasting Panel 2016*
87 POINTS - SILVER - HIGHLY RECOMMENDED,
Spirit Journal 2018
SILVER - BEST OF CATEGORY -
American Distilling Institute 2019

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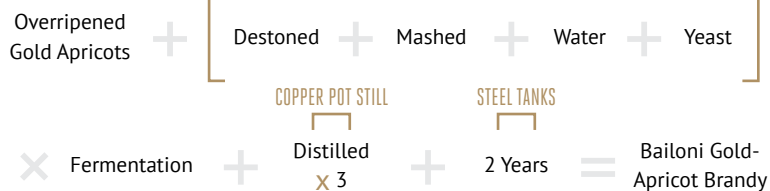
TASTING NOTES

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

SERVING RECOMMENDATIONS

- Neat, slightly chilled
- 1:1 Bailoni Brandy and Bailoni Liqueur

PRODUCTION PROCESS



50mL
40% ALC/VOL
750mL BOTTLE



OLD GENEVER

By The Dutch

DOUBLE GOLD - The Fifty Best, 2018
GOLD - Best of Category - American Distilling Institute, 2019
GOLD The Gin Masters - The Gin Masters, 2016

BRAND OVERVIEW

By the Dutch began in 2015 to tell a story of tradition and craftsmanship to the world with reintroducing traditional Dutch distillates.

The Netherlands historically has played a leading role in the world of fine spirits. The Dutch were the first to master the art of distillation from agricultural products, as well as the first to spread their technology internationally.

The By the Dutch portfolio has taken influence from the former routes of the VOC & WIC to create their portfolio. Education, transparency, and craftsmanship are of paramount importance at By the Dutch.

WHAT IS GENEVER?

Genever dates back to the 13th Century and was originally produced by simply distilling malt spirit to 50% ABV. The resulting spirit was not very palatable due to lack of refined distilling techniques, so herbs and spices were added to refine the flavors with the most distinguished botanical being juniper berries. 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. The

AOC did not only define the regions of production (Holland, Belgium and specific regions of France and Germany), but also the two distinct categories, Jonge and Oude. These terms do not refer to the aging of the spirit, but rather the production style.

Genever is comprised of 3 different grains: 1) Rye, which provides a strong harsh flavor; 2) Malted Barley plays a critical role of providing the enzymes for the fermentation process of rye and corn starch; 3) Corn is often used to soften the harsh flavors of the rye, while still allowing the complexity of the rye to shine through.

JONGE OR "YOUNG GENEVER"

The birth of Young Genever took place during WWII due to the lack of imported cereals and malt, forcing new blends to be created. Blends with less than 15% malt spirit and more neutral grain spirit creating a cheaper product. This led to a lighter and less dominant taste profile.

OUDE OR "OLD GENEVER"

Old Genever is the original style of production with more than 15% malt spirit, usually 51% to 70% malt spirit. By law it must be pale and caramel color.



PRODUCT OVERVIEW

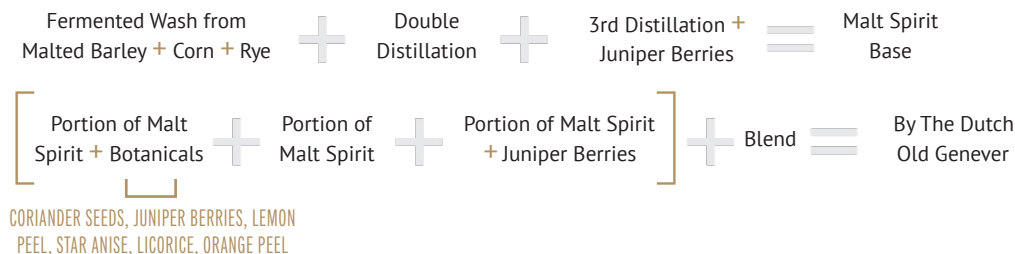
TASTING NOTES

- 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

PRODUCTION PROCESS



48%
ALC/VOL

750mL
BOTTLE



WHITE BATAVIA ARRACK INDONESIAN RUM

By The Dutch

96 Points Extraordinary - Ultimate Recommendation - Ultimate Spirit Challenge, 2020

GOLD - The Fifty Best, 2021

GOLD - Bartender Spirit Award, 2021

BRAND OVERVIEW

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WHAT IS BATAVIA ARRACK?

In 1619, the Dutch founded a permanent colony in Java, at Jakarta, which they renamed "Batavia."

The Dutch financed a Chinese-manned sugar industry. Cane grew beautifully in Java, but the natives had no interest in pressing out and crystallizing the juice. Distillation is carried out using very traditional pot stills, adopting ancient Chinese distillers' methods.

The fermentation process includes the addition of wild yeast, which grows on a local red rice. This sets it apart from rum, although the base material is still 100% sugarcane molasses.



SPIRITS WITH A DUTCH HERITAGE

Holland's best kept secret

PRODUCT OVERVIEW



TASTING NOTES

provided by matthias soberon

- Nose of salty air through maritime grass and sugarcane fields
- Wisps of overripe banana with a touch of clove, vanilla
- Mid-palate of ripe, exotic fruit esters
- A touch of allspice and herbs wrapped in soft caramel
- A finish of slight leathery, even woody impression

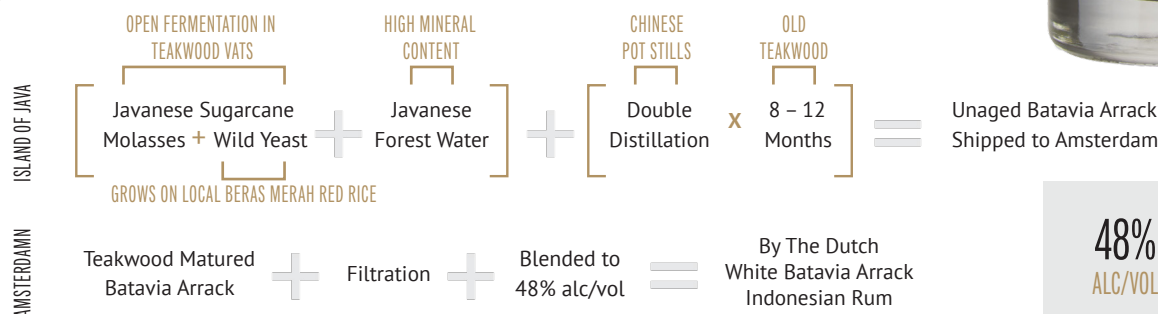


SERVING RECOMMENDATIONS

- Spice up a daiquiri
- Perfect in a jungle bird variation
- Historically in 18th century punch recipes



PRODUCTION PROCESS



48%
ALC/VOL

750mL
BOTTLE



AGED BATAVIA ARRACK INDONESIAN RUM

By The Dutch

4.5/5 Stars - Excellent, Forget Refinement,
Bring on the Flavor Explosion -
Difford's Guide - 2017

92 Points GOLD - Exceptional -
Beverage Testing Institute 2017

4/5 Stars - Highly Recommended -
Spirit Journal 2016

BRAND OVERVIEW

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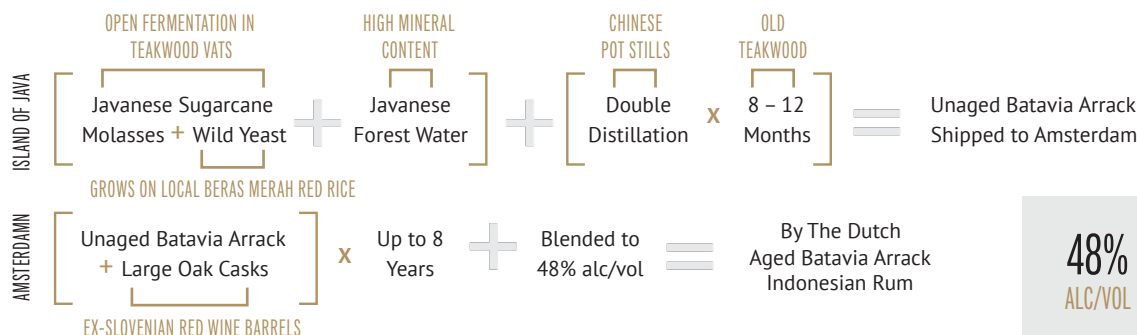
TASTING NOTES

- 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
- Excellent in punches and confectionary
- Wonderfully showcased in cocktails

PRODUCTION PROCESS



48%
ALC/VOL

750mL
BOTTLE



CLASSIC - GINGER - ORANGE BITTERS

By The Dutch

BRAND OVERVIEW

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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.

SPIRITS WITH A DUTCH HERITAGE

Holland's best kept secret



PRODUCT OVERVIEW

CLASSIC BITTERS - 45% ABV

TASTING NOTES

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

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

INSTRUCTIONS

Add all ingredients in a mixing glass with ice
Stir well; strain into a chilled coupe glass
Garnish with an orange twist

PRODUCTION PROCESS

- Vegan friendly
- 100% natural flavoring and ingredients

GINGER BITTERS - 75% ABV

TASTING NOTES

- A powerful bitter dominated with exploding notes of ginger

ARRACKVOCAAT

- 1 ½ oz By The Dutch Batavia Arrack Rum
- 1 ½ oz By The Dutch Advocaat
- ½ oz fresh lime juice
- 2 drops By The Dutch Ginger Bitters

INSTRUCTIONS

In cocktail shaker with ice, combine all ingredients except for the ginger beer
Shake and strain into an ice-filled highball glass
Top with ginger beer; gently stir
Garnish with a cinnamon stick and candied ginger
- Created in 2018 by Matthias Soberon

ORANGE BITTERS - 45% ABV

TASTING NOTES

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

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

INSTRUCTIONS

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

varies
ALC/VOL

50mL
BOTTLE



OAXACAN RUM

Camazotz

GOLD - The Spirits Business Global Rum and
Cachaça Masters Awards 2024
GOLD - Global Rum & Cachaça Masters 2024

Deep in the hills of Oaxaca, the legend of a mysterious bat creature is said to escort those of the ancient Americas into the underworld. Mysterious, yet revered, the Camazotz legend inspired sacrifices throughout the Incas and Mayans to appease this beast. This Oaxacan rum is steeped in tradition, and has reignited traditional "Aguardiente de Caña" to satisfy the local thirst for liquid connections to their ancestors. Camazotz Oaxacan Rum remains true to the traditions that reverberated through ancient cultures.

Leoncio Gaspar has taken the reigns in producing a rum that is: free from pesticides, making use of locally grown

sugarcane in Sierra Mixe, and fermented openly taking on natural yeasts in the hills of Oaxaca. Created by hand, Camazotz flavor is an exceptional window to view and taste a piece of Mexican heritage. Savory, earthy and grassy, balanced with a slight sweetness, the complexity of life is contained in a bottle like an elixir on the shelf in an apothecary.

Serve neat for an experience into the terroir of Oaxaca. Use as a base to discover a roller coaster of flavors alongside citrus juices and Falernums. Camazotz is versatile and can replace most aged and/or agave spirits in classic recipes.



Handcrafted Tradition

Camazotz Rum is traditional down to its delivery of sugarcane. Harvested sugarcane is transported by mules over 5 km uphill. This is truly ancestral.

PRODUCT OVERVIEW



TASTING NOTES

- Expressive, earthy, savory bouquet
- Slightly sweet, grassy and vegetal notes give a peculiar complexity
- Shares similar flavor profile of agricole and Cachaça



SERVING RECOMMENDATIONS

- Neat or on ice traditionally
- Use in Ti Punch recipes
- Split base with Barbados rum is an elegant match
- Shines with acidity of citrus and passion fruits



PRODUCTION PROCESS

Local sugar cane is harvested + Sugar is hand pressed raw + [Open fermented for 24 hours in barrels + Distilled twice through copper alembic still to proof] +



Open aged months = Camazotz Oaxacan Rum

48%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065

(760) 789-9000 • PreissImports.com



Carta De Amor was founded on a lifelong dedication to crafting and sharing “crazy good” micro batches of agave spirits. The founders revel in uncovering unsung mezcaleros in their journeys through Oaxaca’s vast array of Palenque’s to source mind- blowing products with authenticity.

This Artesanal Mezcal was distilled in 2019 using hard to find, wild Tobalá. Tobalá is one of the smallest magueys in existence, measuring one eighth the size of an Espadín. It has broad, spade-like leaves. The compact size of this agave and its small piña yields limited quantities of mezcal and takes 12-15 years to reach full maturation. Tobalá are notoriously hard to pin down as the flavor and aroma vary

wildly from batch to batch, even from the same mezcalero. Yet, this agave offers intensely aromatic mezcal with complex notes of tropical fruit.

Crafted by third generation Master Mezcalero Erasto Martinez and his team, the wild-harvested Tobalá used is sourced from the Highlands at an elevation averaging around 5000 feet. Carta de Amor Tobalá Silvestre 2019 is crafted in the traditional method at his palenque in Tlacolula de Matamoros, Oaxaca. The team used earthen pit ovens using oak for cooking the agaves, open air pinewood fermentation vats, and a copper still. The mezcal has been rested for over two years before being bottled lovingly by hand. Only 798 bottles were produced in total.



Carta de Amor is a “love letter” from the land, the agave, and the people of Oaxaca

PRODUCT OVERVIEW

LEAF TASTING NOTES

- An herbaceous and piney aroma, with delicate floral herbs
- Sweet, cooked agave, raw honey, with fragrant verdant spices and tropical papaya

- Warming pear and piney finish



SERVING RECOMMENDATIONS

- Sip neat, from a Copita (small wide clay bowl)



PRODUCTION PROCESS

Plant Age: 15 years+

Elevation: 4900-5900 feet

Terrain: Rocky canyons

Propagation: animals aid in propagation; only grows from seed

[Hand harvest of Tobalá Piña + Tahona Chilena] + Pine Vats × Open air fermentation 5-15 days +

⇒ Copper Pot Distillation + Rest in glass × 2 years = Carta de Amor Mezcal Tobalá Silvestre

48%
ALC/VOL

750mL
BOTTLE

BRAND OVERVIEW

Casa D'Aristi is a small producer located in the Yucatán peninsula in the beautiful town of Mérida, Mexico. They are committed to producing high quality selections reflecting authentic flavors of the Yucatán. Taking pride in sustainable production practices, they maintain close relationships with the farming communities with a focus on keeping their products free of additives and flavorings.

Kalani is 100% natural coconut liqueur made from fresh coconut milk and pulp, extracted from a special hybrid of coconut brought over to the Yucatán by the son of Don Carlos Aristi, Rafael Aristi, nicknamed "Malayan Dwarf Coconuts," grown in Oxtapacab, Yucatán.

GUARDING THE NATURAL WEALTH OF THE YUCATÁN

100% Natural Coconut

PRODUCT OVERVIEW



TASTING NOTES

- Buttery rich notes of roasted coconut
- Dark chocolate and caramel
- Light mint flavor with a hint of lime zest



SERVING RECOMMENDATIONS

- Chilled, neat
- Great in tiki cocktails
- Perfect for a piña colada

COCO DAIQUIRI

- ¾ oz Casa D'Aristi Kalani
- 1 ½ oz FAIR. Rum XO
- 1 oz Lime juice

*Add all ingredients to a shaker glass; shake
Strain into a cocktail glass
Garnish with a slice of lime*



PRODUCTION PROCESS



30%
ALC/VOL

750mL
BOTTLE

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Huana is the only guanábana fruit liqueur in the world and is the most versatile liqueur in the Casa D'Aristi portfolio.

Guanábana, also known as soursop, is a large, spiny tropical fruit that grows in a dense jungle landscape.

Upon the introduction of Huana, Casa D'Aristi has supported local farmers with their own fair-trade standards and prices, and this healthy ecosystem is carried on today.

GUARDING THE NATURAL WEALTH OF THE YUCATÁN

The Only Guanábana Liqueur in the World

PRODUCT OVERVIEW

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

PERFECT SERVE

1 ½ oz Casa D'Aristi Huana
2 oz Mineral water
1 dash Fresh lime juice

Combine ingredients over ice in a cocktail glass



PRODUCTION PROCESS



30%
ALC/VOL

750mL
BOTTLE

NARANO BITTER ORANGE LIQUEUR

Casa D'Aristi

DOUBLE GOLD - The Fifty Best 2024

GOLD - Best Cocktails 2023

93 Points - SILVER -

New York International Spirits Competition 2023

87 Points SILVER -

Beverage Testing Institute 2022

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Casa D'Aristi's Narano Bitter Orange Liqueur is made from a mix of Sweet Oranges* and Naranja Agria, a sour orange, brought to the Yucatán from Spain in

the late 1500's. Naranja Agria is more commonly known in the United States as a Seville Orange. In Mexico you will often find locals eating this sour orange sprinkled with hot chili powder or making lemonade. It is known for use in salsa and marinades with a tangy kick alongside an herbaceous note. Easily accessible for cocktail newcomers, Narano will be useful in a wide range of cocktails desiring a tangy punch.

GUARDING THE NATURAL WEALTH OF THE YUCATÁN

Frutos del Mayab

PRODUCT OVERVIEW

TASTING NOTES

- Fruity and herbaceous hints of green tea
- Bitterness with slight astringency
- Distinctly orange with mild sweetness
- Large mouthfeel

SERVING RECOMMENDATIONS

- Shaken with lime juice for an easy margarita variation
- Stirred into cocktails featuring barrel aging like cognac or reposado agave spirits
- Punch up a mojito or highball by adding ¼ oz of Narano

NARANO MARGARITA

1 oz Casa D'Aristi Narano Bitter Orange Liqueur
1 oz 4 Copas Reposado Tequila
¾ oz Lime juice
¼ oz Agave syrup
Tajin salt

*Rim glass with lime juice and dip into Tajin
Combine all ingredients in shaker with ice; shake
Strain into Tajin rimmed glass with ice*



PRODUCTION PROCESS

STAINLESS STEEL TANKS

Juice of Sweet Oranges* + Purified Water + Sugar + Yeast

× Fermentation

+

AKIL, YUCATÁN

Juice and Oils from the Skin of Naranja Agria

+

Neutral Grain Spirit + Sugar + Water

=

Narano Bitter Orange Liqueur

40%
ALC/VOL

750mL
BOTTLE

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The founder Don Carlos Aristi, 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 Mayan drink of fermented honey and bark, to which the Spanish settlers of the 1540s introduced green aniseed leading to the fruition of Xtabentún in 1935.

A brilliant and unique liqueur with green anise and Yucatecan bee honey!

GUARDING THE NATURAL WEALTH OF THE YUCATÁN

Classic Mayan-Inspired Nectar

PRODUCT OVERVIEW



TASTING NOTES

- Rich, fresh anise wrapped in honey
- Grassy, herbaceous notes with a touch of minerality
- Orange marmalade with a continuous underlying anise throughout



SERVING RECOMMENDATIONS

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



PRODUCTION PROCESS

LOCALLY SOURCED

Yucatecan Honey + Wild Green Aniseed + Sugar + Water + Yeast x 10 Days = Honey-Aniseed Concentrate

Honey-Aniseed Concentrate x Aged 30 Days + Mexican Rum = Xtabentún

DID YOU KNOW?

Yucatecan honey is not only rich in flavor and color but has a high vitamin and mineral content. Due to its bio-active qualities, it has been used traditionally for medicinal purposes, ranging from topical antibiotics, respiratory illness prevention, body moisturizer to a healing agent for burns and scars.



30%
ALC/VOL

750mL
BOTTLE

XTABENTÚN [ISH-TA-BEN-TOON]

Limited Mayan Edition

Casa D'Aristi

GOLD, BEST HONEY *The Fifty Best 2021*
SILVER WSWA 2019 **SILVER** ADI 2019 80
POINTS *Ultimate Spirits 2019* 95
POINTS *Distiller.com* 2017

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Classic Mayan-Inspired Nectar

PRODUCT OVERVIEW

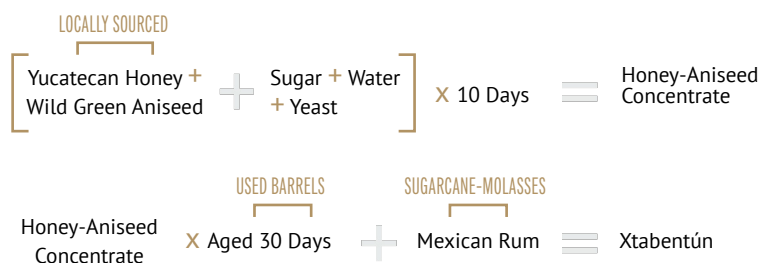
TASTING NOTES

- Rich, fresh anise wrapped in honey
- Grassy, herbaceous notes with a touch of minerality
- Orange marmalade with a continuous underlying anise throughout

SERVING RECOMMENDATIONS

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

PRODUCTION PROCESS



**Limited Edition
Bottle**

The bottle design is 100% handmade by local and traditional Yucatecan artisans. The bottle includes classic Yucatecan elements: the Mayan offering Blaché, Chichen Itza pyramids, and the string wrapped around the cap is "henequen" ("sisal" in English), which is a fiber made from a native Yucatecan plant. Historically, the henequen industry was a major source of wealth and prosperity for the region and is a significant part of Yucatan's cultural and historical heritage.

30%
ALC/VOL

750mL
BOTTLE



RON CARIBE WHITE RUM

Casa D'Aristi

87 POINTS, *Distiller.com 2017*

BRAND OVERVIEW

Casa D'Aristi is a small producer of craft liqueurs and artisanal rums at its home in the heart of Yucatan since 1935, in the beautiful city of Mérida, and is committed to sustainable practices and maintaining close relationships with the farming communities. Founder Don Carlos Aristi set off at 19 to travel the peninsula in search of Mayan culture and history. It was then that he discovered a true gem: an ancestral Mayan beverage. Their products remain additive and flavoring-free, focusing on quality and authentic flavors and recipes of Yucatan. Their spirits represent the best of the bounteous land

in a bottle and have continued to preserve the founder's legacy, sharing the treasures of the Mayan with the world.

Ron Caribe Silver is a premium white rum straight from the heart of the Mexican Caribbean. Made from 100% sugar cane juice, this small batch rum showcases the essence of the region and the natural flavors of sugar cane juice, with tropical and citrus notes, and an elegant finish.



GUARDING THE NATURAL WEALTH OF THE YUCATAN

A vibrant & refreshing white rum with tropical allure

PRODUCT OVERVIEW

TASTING NOTES

- Delicate floral notes reminiscent of orange blossom, with tropical fruit nuances
- Bright citrus zest
- Hints of natural cane sweetness, with an elegant finish

SERVING RECOMMENDATIONS

- Enjoy the rum neat or over ice to savor its smooth character
- Combines well with tropical fruit flavors, vermouths, and amaros
- Use in tropical cocktails, such as a mojito or daiquiri

PRODUCTION PROCESS

FERMENTATION

Sugar cane juice + Distillation in column stills + Blended = Ron Caribe White Rum

40% 750mL
ALC/VOL BOTTLE

RON CARIBE 15 YEAR RUM EXTRA AÑEJO

Casa D'Aristi

BRAND OVERVIEW

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in a bottle and have continued to preserve the founder's legacy, sharing the treasures of the Mayan with the world.

Ron Caribe Extra Añejo Rum 15 years is a limited edition offering, straight from the heart of the Mexican Caribbean. Made from 100% sugar cane juice and distilled in column stills, then matured in ex-bourbon barrels for 15 years at their historic hacienda in Yucatan, this exceptional aged rum delivers rich and vibrant notes, showcasing the tropical essence of the Caribbean combined with the deep flavors of the old oak barrels.



GUARDING THE NATURAL WEALTH OF THE YUCATAN

A characterful & smooth Añejo rum from the Mexican Caribbean
Limited Edition – Aged 15 years

PRODUCT OVERVIEW

TASTING NOTES

- Aromas of smooth coffee, tobacco & a touch of cinnamon
- Harmonious balance between tropical fruits, dried orange peel & smoky barrel notes
- Hints of honey & toasted nuts

SERVING RECOMMENDATIONS

- Savor the smooth flavor neat or on the rocks
- Can also be used as a floater to add extra complexity and depth to cocktails

PRODUCTION PROCESS

FERMENTATION

Sugar cane juice + Distillation in column stills + Aged in ex-bourbon barrels for 15 years + Blended = Ron Caribe 15 Year Rum Extra Añejo

44.7% 750mL
ALC/VOL BOTTLE



Château de La Béroje
ARMAGNAC
Appellation Bas-Armagnac contrôlée

CHÂTEAU DE LA BÉROJE BAS ARMAGNAC VINTAGES La Béroje

1990 Vintage – GOLD -
Gilbert and Gaillard Guide, 2018

BRAND OVERVIEW

Armagnac is France's oldest brandy: around the beginning of the 11th century AD, distilling techniques that had originated in ancient Egypt came to Gascony via nearby Moorish Spain and its Al Andalus civilization. Just as the Romans had been quick to plant Gascony with vineyards, stills began to develop rapidly. By the 15th century, brandy had become one of life's pleasures, appreciated in its own right rather than solely for its therapeutic virtues.

The brandy is distilled on site according to traditional Armagnac methods or "Eau Ardente" whereby the burning water leaves the still at 52-53° to fill oak barrels in the cool shade of the barrel-room. Upon contact with the oak, the brandy quickly loses its bite, then mellows, taking on a pale gold and then

amber hue, the juices mingle: a violent dialogue in which the fragrances merge. The brandies reach their aromatic peak after about 30 years: aromas of vanilla, dried fruit, blossoming vines, prunes, candied apricot, lime-flower.

The range of vintages invites you to step into a world of flavors: an inner, jubilatory world where subtle memories of warm, fresh, indescribable fragrances spring to life. These sumptuous harmonies reflect the essential nature of Armagnac: product of a unique terroir, transformed by the heat of a still, impregnated with the aromatic substances of wood, softened by the years in the damp atmosphere of a dirt-floor barrel-room, where everything can breathe, mingle, and resonate.

'La Béroje' means 'The Beautiful' in the language of Gascony

PRODUCT OVERVIEW

Inquire for vintages currently available

Tasting notes vary per vintage

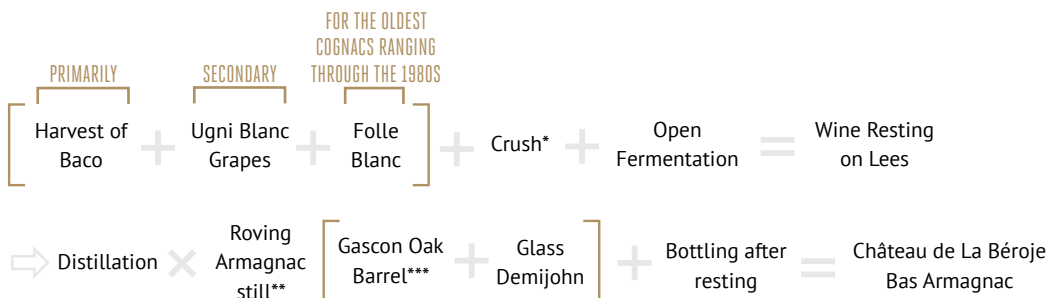


SERVING RECOMMENDATIONS

- Neat, at room temperature, in a tulip glass (which dramatically emphasizes the richness of the Armagnac rather than the alcohol).



PRODUCTION PROCESS



* Occurs by September 30

** By law completed by March 31

*** Until intended age statement is reached

Alc/vol is variable depending on vintage

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



MARASCHINO CHERRY LIQUEUR

Cherry Orchard

The maraschino liqueur is distilled using classic Italian techniques that date back to the 1700s. It was at the end of the 18th century when maraschino gained widespread fame across Italy and spread across Europe to distinguished courts. The exquisite flavor of the liqueur was greatly desired by many and the original flavors live on in spirit today.

The unique element to this maraschino is that it is distilled from both Marasca and Pecetto cherries, resulting in an especially aromatic and fruity cherry distillate. Marasca cherries are a prized agricultural product indigenous off the coast of Croatia, where Pecotto cherries come from Turin in the northern mountainous region of Italy, offering complex notes of each terroir.

AUTHENTIC ITALIAN FLAVORS AND TECHNIQUES



PRODUCT OVERVIEW



TASTING NOTES

- Strong, fruit-forward and sweet cherry aromas
- Rich, intense flavor of Marasca and Pecetto cherries
- Hint of bitter almond with proper astringency and a well-balanced, ripe and flavorful finish



SERVING RECOMMENDATIONS

- Neat
- On the rocks
- In classic cocktails like the Aviation, Last Word, and Martinez
- In baked goods



PRODUCTION PROCESS



30%
ALC/VOL

700mL
BOTTLE



TEQUILA BLANCO

Chinaco

Additive Free Alliance



GOLD - New York International Spirits Competition, 2023

BRAND OVERVIEW

During the Reform War and French Intervention, the Chinacos were independent landowners who were known as legendary fighters, admired by the people of Mexico. The leader of the Chinacos, General Manuel "El Manco" Gonzalez, acquired land in Tamaulipas and became president, where generations later his great grandson, Guillermo Gonzalez, founded Tequilera La Gonzaleña in 1972. Tequilera La Gonzaleña was the only distillery authorized to produce tequila in Tamaulipas, supplying the first ultra-premium tequila to the US in 1983.

Much of the tradition from the inception in 1972 is carried out today at Tequilera La Gonzaleña. From the technique and process, proprietary yeast, and the two restored, modified alembic copper stills, the distillery takes pride in maintaining precedent. The authenticity is also apparent, from the long, slow fermentation period that builds unique fruity and floral aromatics in the tequila, to the longstanding master distiller, Juan Angel, and the distinct white oak barrels from France and England.

They continue to craft the award-winning tequila with a passion for the traditional methods of the tequila distillation process.

Chinaco Tequila takes its name from legendary warriors and the bold and full flavors of the tequila aren't designed for the timid. With Chinaco being the only tequila produced in Tamaulipas, the terroir provides a unique flavor profile unlike any other tequila. At the family ranch, El Rosillo, they plant over 60,000 agaves annually, along with sourcing from other local farms. An unheard of practice today, these saplings are all from the same mother plants within the same region, providing unparalleled consistency and quality.

Chinaco Tequila Blanco is distinguished by its 100% agave taste. Bottled within five days of distillation, this tequila has a remarkably fresh, clean taste that's perfect for sipping neat, making premium margaritas or exquisite cocktails.

'#1 Most Influential Spirits Brand of the Last 25 Years'

- David Wondrich, Wine & Spirits Magazine, 2015

PRODUCT OVERVIEW

TASTING NOTES

- Mild bouquet of pear, quince, dill and lime, tinged with aloe
- Clean and smooth palate, with well balanced alcohol
- Smooth, long, lingering finish, concluding with a jalapeño snap

SERVING RECOMMENDATIONS

- Sip neat
- Exquisite in a premium Margarita, Paloma, and El Diablo
- Pairs well with popcorn with chili lime powder

PRODUCTION PROCESS

ORIGIN: Tamaulipas

AGAVE: Azul Weber Tequilana

PLANTAGE: An average of 10 years (due to extreme weather conditions)

COOKING: Autoclave at low temperature for 12 hours

GRINDING: Molino (old sugarcane press)

CHINACO POMEGRANATE

- 2 oz Chinaco Blanco Tequila
- 1.25 oz pomegranate juice
- 1 oz fresh lime juice
- 0.75 oz maple syrup

Add all ingredients to a shaker with ice. Shake thoroughly and strain into a salt-rimmed rocks glass with ice. Garnish with a fresh rosemary sprig and a couple pomegranate arils.

FERMENTATION: Stainless steel vats for 72 hours, with the same ambient yeast since the beginning in 1972

DISTILLATION: Modified alembic copper stills (restored from the originally purchased pair in 1972)

AGING: Bottled 5 days after distillation

MAESTRO: Juan Angel (for nearly 30 years)



40%
ALC/VOL

700mL
BOTTLE



TEQUILA REPOSADO

Chinaco

Additive Free Alliance



GOLD - Craft Competition 2022

BRAND OVERVIEW

During the Reform War and French Intervention, the Chinacos were independent landowners who were known as legendary fighters, admired by the people of Mexico. The leader of the Chinacos, General Manuel "El Manco" Gonzalez, acquired land in Tamaulipas and became president, where generations later his great grandson, Guillermo Gonzalez, founded Tequilera La Gonzaleña in 1972. Tequilera La Gonzaleña was the only distillery authorized to produce tequila in Tamaulipas, supplying the first ultra-premium tequila to the US in 1983.

Much of the tradition from the inception in 1972 is carried out today at Tequilera La Gonzaleña. From the technique and process, proprietary yeast, and the two restored, modified alembic copper stills, the distillery takes pride in maintaining precedent. The authenticity is also apparent, from the long, slow fermentation period that builds unique fruity and floral aromatics in the tequila, to the longstanding master distiller, Juan Angel, and the distinct white oak barrels from France and England.

They continue to craft the award-winning tequila with a passion for the traditional methods of the tequila distillation process.

Chinaco Tequila takes its name from legendary warriors and the bold and full flavors of the tequila aren't designed for the timid. With Chinaco being the only tequila produced in Tamaulipas, the terroir provides a unique flavor profile unlike any other tequila. At the family ranch, El Rosillo, they plant over 60,000 agaves annually, along with sourcing from other local farms. An unheard of practice today, these saplings are all from the same mother plants within the same region, providing unparalleled consistency and quality.

Chinaco Tequila Reposado is aged for 11 months in 35 year old French and English white oak scotch barrels which impart a gentle, woody character to the spirit. This tequila mixes beautifully, but also stands proudly on its own.

'#1 Most Influential Spirits Brand of the Last 25 Years'

- David Wondrich, Wine & Spirits Magazine, 2015

PRODUCT OVERVIEW



TASTING NOTES

- Gentle, woody, peppery character with aromas of pear and pineapple
- Clean, fresh flavors of citrus zest, peach and apple, hinting of dill and quince on the palate
- Medium length, lingering, fruity, spicy finish of cinnamon and spearmint



SERVING RECOMMENDATIONS

- Sip neat
- Exquisite in a premium Margarita, Paloma, and El Diablo
- Pairs well with spicy dishes



PRODUCTION PROCESS

ORIGIN: Tamaulipas

AGAVE: Azul Weber Tequilana

PLANTAGE: An average of 10 years (due to extreme weather conditions)

COOKING: Autoclave at low temperature for 12 hours

GRINDING: Molino (old sugarcane press)

CHINACO MARGARITA

- 2 oz Chinaco Reposado Tequila
- 1 oz fresh lime juice
- 0.5 oz agave nectar

Add all ingredients to a shaker with ice.

Shake thoroughly and strain into a rock glass with ice.

Garnish with a lime wedge.



FERMENTATION: Stainless steel vats for 72 hours, with the same ambient yeast since the beginning in 1972

DISTILLATION: Modified alembic copper stills (restored from the originally purchased pair in 1972)

AGING: Aged for 11 months in 35yo French and English white oak scotch barrels

MAESTRO: Juan Angel (for nearly 30 years)

40%
ALC/VOL

700mL
BOTTLE





TEQUILA AÑEJO

Chinaco

Additive Free Alliance



GOLD - Craft Competition 2022

BRAND OVERVIEW

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They continue to craft the award-winning tequila with a passion for the traditional methods of the tequila distillation process.

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Chinaco Tequila Añejo is aged for 30 months in 35 year old French and English white oak scotch barrels, as well as American bourbon barrels. The result is a remarkably smooth and rich complexity that is to be savored like a fine cognac.

'#1 Most Influential Spirits Brand of the Last 25 Years'

- David Wondrich, Wine & Spirits Magazine, 2015

PRODUCT OVERVIEW

TASTING NOTES

- Smooth and rich complexity
- Subtle aromas of pear, wildflowers, vanilla, smoke and baked apple, edged with papaya and mango
- Exceptional depth, ending in a luscious, spicy, smoky finish

SERVING RECOMMENDATIONS

- Sip neat and savor like a fine cognac
- Pairs well with sweet treats or dark chocolate

PRODUCTION PROCESS

ORIGIN: Tamaulipas

AGAVE: Azul Weber Tequilana

PLANT AGE: An average of 10 years (due to extreme weather conditions)

COOKING: Autoclave at low temperature for 12 hours

GRINDING: Molino (old sugarcane press)

FERMENTATION: Stainless steel vats for 72 hours, with the same ambient yeast since the beginning in 1972

DISTILLATION: Modified alembic copper stills

(restored from the originally purchased pair in 1972)

AGING: Aged for 30 months in 35yo French and English white oak scotch barrels and American bourbon barrels

MAESTRO: Juan Angel (for nearly 30 years)



40%
ALC/VOL

700mL
BOTTLE



TEQUILA NEGRO EXTRA AÑEJO

Chinaco

Additive Free Alliance



BRAND OVERVIEW

During the Reform War and French Intervention, the Chinacos were independent landowners who were known as legendary fighters, admired by the people of Mexico. The leader of the Chinacos, General Manuel "El Manco" Gonzalez, acquired land in Tamaulipas and became president, where generations later his great grandson, Guillermo Gonzalez, founded Tequilera La Gonzaleña in 1972. Tequilera La Gonzaleña was the only distillery authorized to produce tequila in Tamaulipas, supplying the first ultra-premium tequila to the US in 1983.

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Chinaco Tequila Negro Extra Añejo is another exclusive release from the distinguished distillery. Only 40% of the barrels destined for the production of the Extra Añejo were worthy of the distinction of being bottled for this label. Each of these barrels were specially selected by the Master Distiller, Doña Esther Hernández (r.i.p.), who ensured that Extra Añejo exhibits the character and flavors of the ripe agave pulp, it's baked to perfection, imprinting the finest and most intense flavors available to go through the fermentation, distillation and aging processes.

'#1 Most Influential Spirits Brand of the Last 25 Years'

- David Wondrich, Wine & Spirits Magazine, 2015

PRODUCT OVERVIEW



TASTING NOTES

- Aromas of baked pear, fruit pastry, honey, and pepper
- Rich flavors of caramel, nougat, and toffee
- Finishes very mellow with slightly sweet and buttery notes



SERVING RECOMMENDATIONS

- Sip neat and savor like a fine cognac



PRODUCTION PROCESS

ORIGIN: Tamaulipas

AGAVE: Azul Weber Tequilana

PLANT AGE: An average of 10 years (due to extreme weather conditions)

COOKING: Autoclave at low temperature for 12 hours

GRINDING: Molino (old sugarcane press)

FERMENTATION: Stainless steel vats for 72 hours, with the same ambient yeast since the beginning in 1972

DISTILLATION: Modified alembic copper stills (restored from the originally purchased pair in 1972) **AGING:** 48 months in oak **MAESTRO:** Doña Esther Hernández



40%
ALC/VOL

750mL
BOTTLE



D'AINCOURT
COGNAC

D'AINCOURT PREMIER CRU DE COGNAC GRANDE CHAMPAGNE

D'Aincourt

Driven by a passion for Cognac's finest eaux-de-vie, D'AINCOURT founder Vincent Norguet is offering an exceptional Cognac from the Grande Champagne Cru. D'AINCOURT's vineyards were established in 1830, the 35 hectares vineyard and distillery are in the heart of the Cognac region. D'AINCOURT Cognac showcases the rarest eau-de-vie in a carafe, expressing all the elegance and power of timeless Cognacs, as well as French artisan expertise and authenticity. Vincent and Julien Nau, a sixth-generation distiller and master blender, labored long and hard on blending to define the D'AINCOURT style and put the first compositions together, guided by the aromatic requirements of the great Cognacs and taking an uncompromising approach with total creative freedom.

"The final and common vocation between an artist, an artistic creator or a great Cognac House is to cause emotions through its works. This sensorial experience should awake an aesthetic memory, an emotional imprint, a timeless moment..." - Vincent Norguet, Founder of D'AINCOURT Cognac.

D'AINCOURT Cognac comes in an exclusive, authentic carafe, a timeless, reinterpretation of the original Cognac bottle. Created at a French artisan glassworks by master glassmakers using traditional techniques, each D'AINCOURT carafe is a unique item.

The clear, silky style of D'AINCOURT Cognac is characterized by the minerality, and aromatic power offered by very old eaux-de-vie from the limestone terroir of Grande Champagne, a Cognac Premier Cru. This unique, hugely elegant composition odes to contemplation, charming the senses of great cognac lovers seeking a taste of nobility.

Because of the extreme rarity of the eaux-de-vie used in the blend, only around a hundred bottles are produced each year. The luxurious D'AINCOURT Premier Cru de Cognac Grande Champagne is available in a handcrafted black piano finishing wood box.



Time Is Master in All Arts The Spirit of Conquest

PRODUCT OVERVIEW



TASTING NOTES

- Elegant and greatly complex aromatic notes from the very mature Grande Champagne with generous aromas of orange peel, candied melon, and roasted pineapple
- Gourmet flavors of jammy currant, prune, quince, timut pepper, and cinnamon
- Complex marriage of iris root, burnished leather, Havana cigar and mature oak
- The finish is hugely complex, with lingering, delicate notes of smoke and oak



SERVING RECOMMENDATIONS

- Neat, to allow for a sensory experience that is an invitation to contemplation



PRODUCTION PROCESS



*More than 7,000 French oak barrels in their aging cellars

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



MYTHE ABSINTHE TRADITIONAL

Distillerie des Terres Rouges

94 POINTS - Wine Enthusiast 2024

After a decades-long ban, absinthe production was revived in the early 21st century. Before bringing this special elixir back to life, the Terres Rouges Distillery carried out long and patient research into old recipes from the 1900s. Mythe Absinthe is an authentic, traditional absinthe that replicates the best recipes of the golden age in both its extensive ingredients and its sophisticated process.

According to Terres Rouges, absinthe is both a plant and a drink. *Artemisia Absinthium*, better known as wormwood, is the star player in the historical spirit. For this particular absinthe, the

Master Distiller first creates a plant infusion containing hyssop, verbena and wormwood as principal ingredients, and then adds several other plant based spirits. Staying true to the original production method, Mythe Absinthe is distilled five times in the distillery's Charentais stills. The beautiful color and bouquet is endowed by the natural plant macerations.

The darling of the cocktail world

PRODUCT OVERVIEW



TASTING NOTES

- Beautiful licorice notes
- Aromatic botanicals such as aniseed, verbena, and hyssop
- Acidity and color of wormwood, with a pleasant, bitter finish
- 100% natural with no coloring, aroma, or sugar added

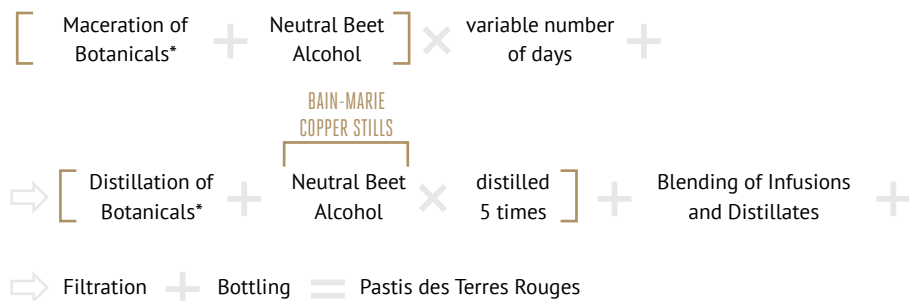


SERVING RECOMMENDATIONS

- Very high proof results in unique additions to classic cocktails, such as the Sazerac or Corpse Reviver
- Classic, water drip dilution ritual (with a "Brouilleur" fountain and sugar cube)



PRODUCTION PROCESS



*Botanicals: wormwood, anise, sweet fennel, lemongrass, peppermint, coriander, angelica, verbena, hyssop, plus others

69% 700mL
ALC/VOL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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PASTIS DES TERRES ROUGES

Distillerie des Terres Rouges

Pastis came to life in Marseille, Southeastern France, in 1915 following the prohibition of absinthe. While it is often compared to its predecessor, it is quite different from absinthe. It traditionally does not contain wormwood and has a much stronger flavor and presence of star anise. It also exhibits distinct flavors of licorice root, not typically found predominantly in absinthe. The presence of sugar is also a characteristic of pastis as opposed to absinthe.

The Master Distiller at Terres Rouges in Turenne has crafted a delicate aromatic bouquet of ten plants and spices that include the traditional

ingredients for pastis, including star anise, aniseed and licorice. Pastis gets its rich and complex aromas from the infusion of plants and blending together of several different distillates. The color is completely natural and comes from the infusion of plants and liquorice. The intense and unique character of the pastis is the perfect illustration of the Terres Rouges Distillery's outstanding expertise.



Pastis Once Elevated

PRODUCT OVERVIEW



TASTING NOTES

- Delicate menthol, aniseed, fennel, and cardamom notes on the palate
- Rich and complex with balanced notes of juniper, sage and caraway
- Beautiful licorice finish

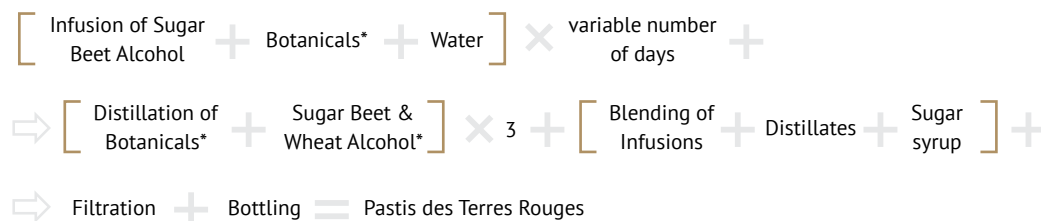


SERVING RECOMMENDATIONS

- Serve neat or over ice, diluted with water
- Works well in marinades, sauces, and even baking



PRODUCTION PROCESS



Botanicals: licorice root, star anise, green anise, cardamom, mace, juniper, mugwort, caraway, angelica root, sage, coriander seed, cloves, plus others

45% **700mL**
ALC/VOL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



DIVERTIDO TEQUILA BLANCO

Divertido Tequila NOM 1522

Additive Free

91/100 POINTS - WINE ENTHUSIAST SCORE

Verde Tequila, originally known for 4 Copas Organic Tequila, created the Divertido brand in 2023 with Lotería in mind. Lotería is a Mexican style bingo game, which provides vivid color and excitement on the Divertido bottle.

These expressions are cooked in a brick oven and fermented for 4 days. Reposado and Añejo are aged in single-use American Oak Whisky barrels. Master distiller Illiana Partida is the daughter of third generation agave farmer, and tequila producer, David Partida.

Blue Weber Agave are selected from the Partida plantations in Jalisco, by maestra Illiana Partida. These agave are grown by a fourth generation grower in the Partida family who are known for their attention to detail when growing and producing some of the finest quality Blue Weber Agave in Jalisco.

Variety – Blue Weber Agave

Plant Age – 5-7 Years

Cooking – Brick hornos

Grinding – Machine grinder



"Divertido" translates to "fun" in Spanish

PRODUCT OVERVIEW



TASTING NOTES

- Cinnamon and black pepper
- Cooked agave with delicate vapors of vanilla
- Silky and sweet
- Citrus fruit notes; lime, orange, and spicy cinnamon and pepper



SERVING RECOMMENDATIONS

- Great base for Margarita or Paloma
- Served neat or on ice



PRODUCTION PROCESS

5-7 Year Blue Weber Agave* + [24+ Hours cooking in brick hornos × Machine Grinder] + 72-96 Hour Fermentation** +

⇒ 2x Distilled in Copper pot stills + Double Filtered = Divertido Blanco Tequila

*Hand selected by Illiana Partida
** Natural Yeasts Used

50mL
40% ALC/VOL
700mL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



DIVERTIDO TEQUILA REPOSADO

Divertido Tequila NOM 1522

Additive Free

93 POINTS - Wine Enthusiast 2024

Verde Tequila, originally known for 4 Copas Organic Tequila, created the Divertido brand in 2023 with Lotería in mind. Lotería is a Mexican style bingo game, which provides vivid color and excitement on the Divertido bottle.

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Variety – Blue Weber Agave

Plant Age – 5-7 Years

Cooking – Brick hornos

Grinding – Machine grinder

Fermentation – 72-96 hours with Natural Yeast



“Divertido” translates to “fun” in Spanish

PRODUCT OVERVIEW



TASTING NOTES

- Carmel, bitter chocolate, maple, cooked agave, with caramelized fruit
- Vanilla leaving passing flashes of cooked agave and chocolate sweet ending

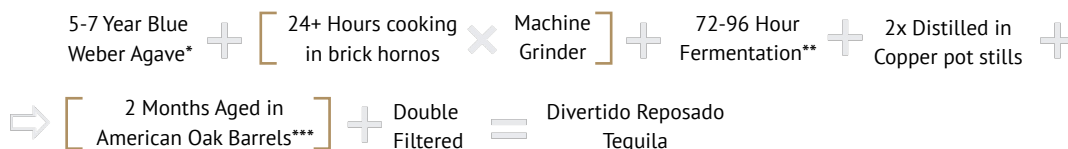


SERVING RECOMMENDATIONS

- Split base with mezcal for smoky margaritas - pairs well with spicy flavors



PRODUCTION PROCESS



*Hand selected by Illiana Partida

** Natural Yeasts Used

*** Bourbon Barrels

50mL
40%
ALC/VOL

700mL
BOTTLE



DIVERTIDO TEQUILA ANEJO

Divertido Tequila NOM 1522

Additive Free

Verde Tequila, originally known for 4 Copas Organic Tequila, created the Divertido brand in 2023 with Lotería in mind. Lotería is a Mexican style bingo game, which provides vivid color and excitement on the Divertido bottle.

These expressions are cooked in a brick oven and fermented for 4 days. Reposado and Añejo are aged in single-use American Oak Whisky barrels. Master distiller Illiana Partida is the daughter of third generation agave farmer, and tequila producer, David Partida.

These agave are grown by a fourth generation grower in the Partida family who are known for their attention to detail when growing and producing some of the finest quality Blue Weber Agave in Jalisco.

Variety – Blue Weber Agave

Plant Age – 5-7 Years

Cooking – Brick hornos

Grinding – Machine grinder

Fermentation – 72-96 hours with Natural



"Divertido" translates to "fun" in Spanish

PRODUCT OVERVIEW



TASTING NOTES

- Honey, caramel, maple, and canned fruits
- Silky and sweet

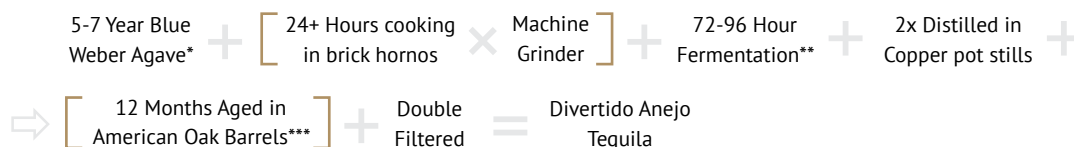


SERVING RECOMMENDATIONS

- Margarita or Old Fashioned
- Add mole bitters for earthy complex



PRODUCTION PROCESS



*Hand selected by Illiana Partida

** Natural Yeasts Used

*** Bourbon Barrels

50mL
40%
ALC/VOL
700mL
BOTTLE



BORED-O BLANC CALIFORNIA GRAPE NECTAR

Domaine Santé

GOLD – Los Angeles International Spirits Competition

Domaine Santé brings you the ultimate sugar alternative made simply from sustainably sourced wine grapes, grown in California's backyard. Grape Nectar offers not only incredible flavor, but also the health benefits of the super fruit – loaded with antioxidants and are the lowest glycemic and lowest sugar content natural option on the market.

Female founded, Grape Nectar was created by an expert nutritionist with influence from a certified sommelier and seasoned barman and an affinity for French wine culture. All three blends of California Grape Nectar exhibit surprisingly unique nuances of the grapes they are made from and will enhance flavor and effortlessly transform any standard cocktail recipe from ordinary to extraordinary. Domaine Santé uses grapes from vines that are over 60 years old, grown free of pesticides.

The Bored-O Blanc blend of Grape Nectar is the "original" blend of grape nectar, made from Sauvignon Blanc and Semillon grapes. It is your go-to option for sweetening margaritas and old fashions with balanced acidity and the most neutral flavor profile in the line of grape nectars. Wine not replace your simple syrup, agave and honey with a more delicious and more sustainable, health-promoting sugar option.

All Domaine Santé grape nectars:

- All natural – no refined sugar or artificial flavors/colors added
- Low carb and low glycemic
- 50% less sugar than honey and agave
- Vegan certified and paleo friendly



Better Flavor, Better For You

PRODUCT OVERVIEW



TASTING NOTES

- Aromas of apple, fig and candied citrus
- Tangy on the palate with bright acidity
- A smooth, round mouthfeel



SERVING RECOMMENDATIONS

- Replacement for agave and maple syrup
- Works well as a substitute for any sugar modifier
- Perfect for margaritas or sugar in an Old Fashion
- Add to savory glazes and sauces too
- Lends an abundance of flavor to mocktails

ROSEMARY SPRITZ

- 1 oz Bored-O Blanc Grape Nectar
- 1 oz fresh grapefruit juice
- Fresh rosemary
- 4-5 oz soda water

Muddle Nectar, grapefruit, and rosemary in shaker. Add ice and shake thoroughly. Double strain into a collins glass with ice. Top with soda water and garnish with a rosemary sprig.



PRODUCTION PROCESS

Pressed Sauvignon Blanc and Semillon grapes* + Filtered and Strained + proprietary low heat process to concentrate the juice + blended and bottled in sunny San Diego = Bored-O Blanc Grape Nectar

*Traditional grapes of the Bordeaux region, but locally sourced from Lodi
To extend shelf life, refrigeration is recommended upon opening

0%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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ALL-SASS CALIFORNIA GRAPE NECTAR

Domaine Santé

GOLD – Los Angeles International Spirits Competition

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The All-Sass blend of Grape Nectar is the “sassiest” blend of grape nectar, made from Gewurztraminer and Riesling grapes. The aromatics compliment gin in cocktails including the spritz and French 75, with beautiful orange blossom and a punch of baking spice. Wine not replace your simple syrup, agave and honey with a more delicious and more sustainable, health-promoting sugar option.

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- All natural – no refined sugar or artificial flavors/colors added
- Low carb and low glycemic
- 50% less sugar than honey and agave
- Vegan certified and paleo friendly



Better Flavor, Better For You

PRODUCT OVERVIEW



TASTING NOTES

- Extremely fragrant, white floral blossom notes
- Hints of spice and orange citrus
- Light and energizing with a stone fruit finish



SERVING RECOMMENDATIONS

- Replacement for agave and honey
- Works well as a substitute for any sugar modifier
- Perfect for gin, pisco, and rum cocktails or a spritz
- Add to morning tea or coffee too
- Lends an abundance of flavor for a mocktail

MINT NO-JITO

- 1 oz All-Sass Grape Nectar
- ½ oz fresh lime juice
- Fresh mint
- 4-5 oz soda water

Muddle Nectar, lime, and mint in shaker. Add ice and shake thoroughly. Double strain into a collins glass with ice. Top with soda water and garnish with a mint sprig.



PRODUCTION PROCESS

Pressed Gewurztraminer and Riesling Grapes* + Filtered and Strained + proprietary low heat process to concentrate the juice + blended and bottled in sunny San Diego = All-Sass Grape Nectar

*Traditional grapes of the Alsace region, but locally sourced in Napa
To extend shelf life, refrigeration is recommended upon opening

0%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065

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BORED-O ROUGE CALIFORNIA GRAPE NECTAR

Domaine Santé

GOLD – Los Angeles International Spirits Competition

Domaine Santé brings you the ultimate sugar alternative made simply from sustainably sourced wine grapes, grown in California's backyard. Grape Nectar offers not only incredible flavor, but also the health benefits of the super fruit – loaded with antioxidants and are the lowest glycemic and lowest sugar content natural option on the market.

Female founded, Grape Nectar was created by an expert nutritionist with influence from a certified sommelier and seasoned barman and an affinity for French wine culture. All three blends of California Grape Nectar exhibit surprisingly unique nuances of the grapes they are made from and will enhance flavor and effortlessly transform any standard cocktail recipe from ordinary to extraordinary. Domaine Santé uses grapes from vines that are over 60 years old, grown free of pesticides.

The Bored-O Rouge blend of Grape Nectar is the "grapiest" blend of grape nectar, made from Cabernet Sauvignon, Merlot, and Malbec grapes. It is a delicious addition to tiki cocktails and punches and adds a unique profile to mezcal or vodka cocktails with its rich, decadent grape flavor. Wine not replace your simple syrup, agave and honey with a more delicious and more sustainable, health-promoting sugar option.

All Domaine Santé grape nectars:

- All natural – no refined sugar or artificial flavors/colors added
- Low carb and low glycemic
- 50% less sugar than honey and agave
- Vegan certified and paleo friendly



Better Flavor, Better For You

PRODUCT OVERVIEW

TASTING NOTES

- Strong aromas of berry and currant
- Jammy explosion of flavor on the palate
- A rich, bold, long-lasting finish

SERVING RECOMMENDATIONS

- Replacement for maple syrup and grenadine
- Works well as a substitute for any sugar modifier
- Perfect for tiki and agave cocktails
- Top off any dessert creation or replace wine in a reduction sauce
- Lends an abundance of flavor to mocktails

ROSE LEMONADE

- 1 oz Bored-O Rouge Grape Nectar
- 1 oz fresh lemon juice
- Dried rose petals
- 4-5 oz soda water

Add ingredients except soda water to a shaker with ice. Shake thoroughly and strain into a collins glass with ice. Top with soda water and garnish with a lemon wheel.

PRODUCTION PROCESS

Pressed Cabernet Sauvignon, Merlot, and Malbec grapes* + Filtered and Strained + proprietary low heat process to concentrate the juice + blended and bottled in sunny San Diego = Bored-O Rouge Grape Nectar

*Traditional grapes of the Bordeaux region, but locally sourced from Lodi
To extend shelf life, refrigeration is recommended upon opening

0%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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ESPADÍN JOVEN MEZCAL ARTESANAL

El de Barra

"El De Barra" means "the one for the bar", also known in Mexican slang as "the house mezcal". It was created to share the Mexican daily ritual of coming home at the end of a long day and knowing that the house mezcal is waiting at the table. You'll find it at the entrance usually on the "Ofrenda" to pay respect to the dead and welcome the living.

As Mezcaleros, they offer a well-crafted, artisanal mezcal at a competitive price, because they don't have a "middle man". They are agronomists that cultivate the agaves, the producers that extract its magical spirit, and the ones that encase it in a bottle. Their mezcal is distilled by their Maestro Mezcalero Francisco Jeronimo, third generation of

Mezcaleros. El De Barra is crafted in their "palenque" with the knowledge and cultural heritage passed down through generations of Mezcaleros from this region. They use 100% sugars of our agave Espadín, cultivated in the white terroir of the elevated highlands (1,600m) of the central valleys of Oaxaca, in Tlacolula de Matamoros.

El de Barra Mezcal is designed to be your house mezcal, the one you use to create a long list of cocktails or the one you quickly pour for a toast. It is best consumed neat on a hot summer day and perfectly priced for mixing in cocktails.

THIS IS THE HOUSE MEZCAL – THE ONE FOR THE BAR

PRODUCT OVERVIEW



TASTING NOTES

- Fresh herbaceous notes of green grass, lemon verbena, grapefruit and pineapple shell
- Strong smoky flavor paired with classic cooked agave and citrus notes refresh and clean the palate and make you salivate for more
- Warming sensation with a pleasant, soft feel



SERVING RECOMMENDATIONS

- Sip neat, from a Copita (small wide clay bowl)
- Perfect for mixing in cocktails – your go-to bar mezcal



PRODUCTION PROCESS

Plant Age: 8 years

Elevation: 5000 feet

Terrain: Dry, red terrain, from the central valleys of Oaxaca

Location: Tlacolula de Matamoros, Oaxaca

WITH A COA DE
JIMA MACHETE

Hand harvest
of Tobalá Piña



Earthen Pit
Roasting using oak



Tahona
Milling



HEATED WITH
DIRECT FIREWOOD



Cypress
Wood Vats



Open air fermentation
8-10 days



2x Copper Pot
Distillation



El de Barra Espadín
Joven Mezcal Artesanal



40%
ALC/VOL

1L
BOTTLE



CENTERBA 72 HERBAL DIGESTIVO

Enrico Toro DC

95 Points, **GOLD** - Exceptional,
Beverage Testing Institute 2018
90 Points - Highly Recommended - "Excellent",
Ultimate Spirit Challenge 2016
SILVER,
Wine and Spirits Wholesalers of America 2016

BRAND OVERVIEW

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.

PRODUCT OVERVIEW

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



PRODUCTION PROCESS

STEEPED IN PROPRIETARY ORDER,
HERB COMBINATIONS

Sugar Beet Alcohol + 100 Herbs = Powerful, Herbal Digestivo

THE AROMATIZING HERBS ARE HAND-
PICKED FROM THE LOCAL MOUNTAINS

70%
ALC/VOL

750mL
BOTTLE



CENTUCA 72

Enrico Toro DC

DOUBLE GOLD - Spirits Best of Show,
Wine and Spirits Wholesalers Association 2019

BRAND OVERVIEW

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.

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THE OLDEST DIGESTIVO IN ABRUZZO

PRODUCT OVERVIEW

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

PRODUCTION PROCESS

STEAM DISTILLATION

Star Anise + Green
Anise + Fennel



Neutral Alcohol +
Elderflower + Herbs



Sugar



Sambuca



Sambuca + Centerba 72



Flawless Matrimony

38%
ALC/VOL

750mL
BOTTLE





TORELLA 72

Enrico Toro DC

BRAND OVERVIEW

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.

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THE OLDEST DIGESTIVO IN ABRUZZO

PRODUCT OVERVIEW

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

- Savored 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

PRODUCTION PROCESS

Centerba 72 + Acacia Honey



Heavenly Sweet Herbs

38%
ALC/VOL

750mL
BOTTLE



GENZIANA 72

Enrico Toro Distilleria Casauria

94 POINTS - GOLD - Beverage Testing Institute 2022

Enrico Toro has been creating digestivos and bitter extracts dating back to the 1817. The core focus has been using ingredients which are wildy grown in the surrounding mountainous region of Abruzzo.

Genziana follows suit in the company's tradition containing gentian gathered from the Apennine Mountains and rhubarb gathered in the Italian Alps; both mountain ranges going through the Abruzzo region. This particular expression features a particularly bitter, yet floral brightness from gentian root and rhubarb stalk. The bitter-sweet tasting liqueur is amber in color. It is particularly appropriate to be served at the end of a meal for its digestive properties.

The basis of this liqueur is the extraction of the ingredients obtained in an alcohol tincture through a cold infusion. The ingredients are meticulously selected and processed to make the extraction of the natural properties more potent.

Gentian, being bitter in taste, has been a feature of many modern classics like the White Negroni. Rhubarb adds that special touch to round out the gentian and bring forward a nice bitter flavor complimenting the earthiness of the gentian.



STEEPED IN TRADITION

Much of the inspiration at Enrico Toro is derived from Benedictine Friars who built the San Clemente a Casauria Abbey in 1100

PRODUCT OVERVIEW

TASTING NOTES

- Bittersweet amaro
- Floral brightness from gentian root
- Lemon pith with honey-like sweetness
- Deep herbaceous flavors from the infusion process

SERVING RECOMMENDATIONS

- Neat for post meal digestivo
- Bittering agent for cocktails with unaged spirits
- White Negroni variation
- Pairs well with ginger and citrus

PRODUCTION PROCESS

TINCTURES MADE BY COLD INFUSION FOR A PROPRIETARY DURATION

Apennine Mountain
Gentian Root Tincture



Italian Alps
Rhubarb Tincture



High Proof Neutral
Grain Alcohol



Graduated to
25% ABV



Sugar



Genziana

25%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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AMARO 72

Enrico Toro DC

90 Points, Wine Enthusiast 2023

BRAND OVERVIEW

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THE OLDEST DIGESTIVO IN ABRUZZO

PRODUCT OVERVIEW

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

With the addition of Centerba 72 herbs, Centerba 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

PRODUCTION PROCESS

[Sugar Beet Alcohol + Centerba Herbs + Spices + Bitters] x 30 Days + Sugar = Bitter-Sweet Amaro

27% 750mL
ALC/VOL BOTTLE

Distillerie F. Meyer is the most awarded distillery in France for the excellence of its Eau-de-Vie, with over 219 medals, including 105 Gold, 73 Silver and 41 Bronze, at the Concours Général Agricole de Paris since 1959. Fridolin Meyer founded the F. Meyer Distillery in 1958, but their story begins earlier in 1890. In the gastronomically rich province of Alsace, France, Joseph Meyer, father to Fridolin, was a home distiller creating eaux-de-vie from locally grown fruits. At the foot of the Vosges Mountains, the Villé valley was and is full of plentiful orchards with cherries, pears, plums, and a wide array of berries.

Fridolin grew up tasting these life-giving spirits and wanted to continue his father's legacy. Fridolin went further and worked with the Ministry of Agriculture to develop policy around the cultivation of fresh fruit to ensure

that only the best quality produce could be used for spirits.

Handed down through the generations, the 3rd generation of Meyers have run the distillery since 2008.

Every year they distill 400 tons of fruit in their Holstein-type stills*. They are among the rare distillers in France who have a computer-controlled system of distillation, allowing steady quality. After distillation, the eaux-de-vie are rested in stainless steel tanks for 2-4 years.

F. Meyer Eau-de-Vie de Framboise is vibrant, bursting with raspberry fruit and refreshing green undertones.

* Holstein has been making stills in Germany since 1958 and are known around the world for innovation and quality.



PRODUCT OVERVIEW

TASTING NOTES

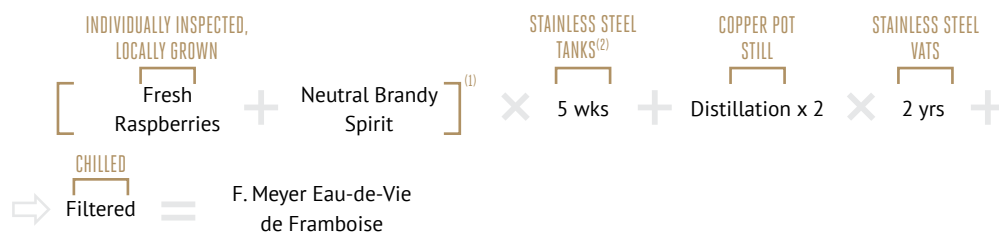
- Sugar aromas with fresh raspberries
- Bright, lively, and fruit forward
- Green, leafy undertones

Tasting Notes by Jacob Grier

SERVING RECOMMENDATIONS

- Neat

PRODUCTION PROCESS



(1) Since raspberries are low in sugar they need to macerate with brandy, 100kg of raspberries are used to produce 12.5 liters of brandy.
(2) The temperature of the tanks is regulated by an electrically powered cold unit.

45%
ALC/VOL

375mL
BOTTLE



F. MEYER EAU-DE-VIE DE KIRSCH

F. Meyer Distillery

Distillerie F. Meyer is the most awarded distillery in France for the excellence of its Eau-de-Vie, with over 219 medals, including 105 Gold, 73 Silver and 41 Bronze, at the Concours Général Agricole de Paris since 1959. Fridolin Meyer founded the F. Meyer Distillery in 1958, but their story begins earlier in 1890. In the gastronomically rich province of Alsace, France, Joseph Meyer, father to Fridolin, was a home distiller creating eaux-de-vie from locally grown fruits. At the foot of the Vosges Mountains, the Villé valley was and is full of plentiful orchards with cherries, pears, plums, and a wide array of berries.

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Handed down through the generations, the 3rd generation of Meyers have run the distillery since 2008.

Every year they distill 400 tons of fruit in their Holstein-type stills*. They are among the rare distillers in France who have a computer-controlled system of distillation, allowing steady quality. After distillation, the eaux-de-vie are rested in stainless steel tanks for 2-4 years.

Kirsch eau-de-Vie is made from Cerise de Guigné, which was obtained by crossing a conventional black cherry with a wild black cherry from the Valley of Villé, over 250 years ago. It is found mainly in the Valley of Villé. Its color is a deep, intense black, with soft, gelatinous flesh, providing a balanced complexity of flavor and aroma.

* Holstein has been making stills in Germany since 1958 and are known around the world for innovation and quality.



PRODUCT OVERVIEW



TASTING NOTES

- Beautiful aroma of cherries and roses
- Full cherry flavor
- Fantastically balanced

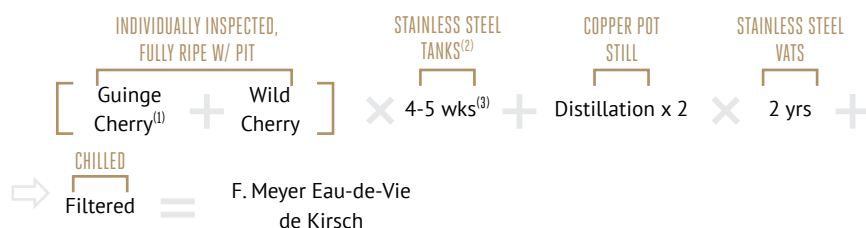


SERVING RECOMMENDATIONS

- Neat



PRODUCTION PROCESS



(1) Guigne Cherry is almost black in color and ripens earlier than other cherries. It has a jelly like flesh and is typically found in eastern France.

(2) The temperature of the tanks is regulated by an electrically powered cold unit.

(3) The cherries are stirred daily during the fermentation process. This allows the fruity flavors of the pulp and the tart flavors of the pits to meld creating a slight almond aroma.

45%
ALC/VOL

375mL
BOTTLE



F. MEYER EAU-DE-VIE DE POIRE WILLIAMS

F. Meyer Distillery

Distillerie F. Meyer is the most awarded distillery in France for the excellence of its Eau-de-Vie, with over 219 medals, including 105 Gold, 73 Silver and 41 Bronze, at the Concours Général Agricole de Paris since 1959. Fridolin Meyer founded the F. Meyer Distillery in 1958, but their story begins earlier in 1890. In the gastronomically rich province of Alsace, France, Joseph Meyer, father to Fridolin, was a home distiller creating eaux-de-vie from locally grown fruits. At the foot of the Vosges Mountains, the Villé valley was and is full of plentiful orchards with cherries, pears, plums, and a wide array of berries.

Fridolin grew up tasting these life-giving spirits and wanted to continue his father's legacy. Fridolin went further and worked with the Ministry of Agriculture to develop policy around the cultivation of fresh fruit to ensure

that only the best quality produce could be used for spirits.

Handed down through the generations, the 3rd generation of Meyers have run the distillery since 2008.

Every year they distill 400 tons of fruit in their Holstein-type stills*. They are among the rare distillers in France who have a computer-controlled system of distillation, allowing steady quality. After distillation, the eaux-de-vie are rested in stainless steel tanks for 2-4 years.

F. Meyer Eau-de-Vie de Poire Williams exudes aromas of pear skin with a gentle sweetness and a refreshing hint of tartness that displays the complexity of the Williams pear.

** Holstein has been making stills in Germany since 1958 and are known around the world for innovation and quality.*



PRODUCT OVERVIEW



TASTING NOTES

- Bouquet offers generous aromas of pear skin
- Ripe fruit with slight acidity
- Evolving into gentle sweetness with mild spice
- Finishing with a hint of tartness and earth



SERVING RECOMMENDATIONS

- Neat



PRODUCTION PROCESS



⁽¹⁾ The temperature of the tanks is regulated by an electrically powered cold unit.
⁽²⁾ The pears are stirred daily during the fermentation process.

45%
ALC/VOL

375mL
BOTTLE





LIQUEUR DE CHOCOLAT

F. Meyer Distillery

96 POINTS - Wine Enthusiast 2024

Distillerie F. Meyer is the most awarded distillery in France for the excellence of its Eau-de-Vie, with over 219 medals, including 105 Gold, 73 Silver and 41 Bronze, at the Concours Général Agricole de Paris since 1959. Fridolin Meyer founded the F. Meyer Distillery in 1958, but their story begins earlier in 1890. In the gastronomically rich province of Alsace, France, Joseph Meyer, father to Fridolin, was a home distiller creating eaux-de-vie from locally grown fruits. At the foot of the Vosges Mountains, the Villé valley was and is full of plentiful orchards with cherries, pears, plums, and a wide array of berries.

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Handed down through the generations, the 3rd generation of Meyers have run the distillery since 2008.



PRODUCT OVERVIEW



TASTING NOTES

- Pleasant sweetness
- Spoils the nose & the palate with its intense chocolate aromas

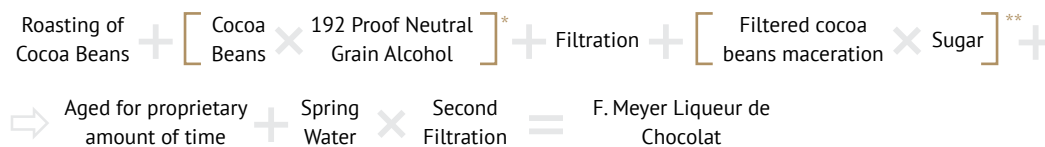


SERVING RECOMMENDATIONS

- Best served neat
- Add flavor to desserts & cocktails



PRODUCTION PROCESS



* Maceration occurs for 3-4 weeks in steel tanks
** Occurs in steel tanks

18% 375mL
ALC/VOL BOTTLE



LIQUEUR DE FRAMBOISE

F. Meyer Distillery

Distillerie F. Meyer is the most awarded distillery in France for the excellence of its Eau-de-Vie, with over 219 medals, including 105 Gold, 73 Silver and 41 Bronze, at the Concours Général Agricole de Paris since 1959. Fridolin Meyer founded the F. Meyer Distillery in 1958, but their story begins earlier in 1890. In the gastronomically rich province of Alsace, France, Joseph Meyer, father to Fridolin, was a home distiller creating eaux-de-vie from locally grown fruits. At the foot of the Vosges Mountains, the Villé valley was and is full of plentiful orchards with cherries, pears, plums, and a wide array of berries.

Fridolin grew up tasting these life-giving spirits and wanted to continue his father's legacy. Fridolin went further and worked with the Ministry of Agriculture to develop policy around the cultivation of fresh fruit to ensure that only the best quality produce could be used for spirits.

Handed down through the generations, the 3rd generation of Meyers have run the distillery since 2008.



PRODUCT OVERVIEW



TASTING NOTES

- Beautiful red hues & pleasant, supple sweetness
- Exceptionally bright, fruity aromas



SERVING RECOMMENDATIONS

- Best served neat as a digestif
- Add to cocktails

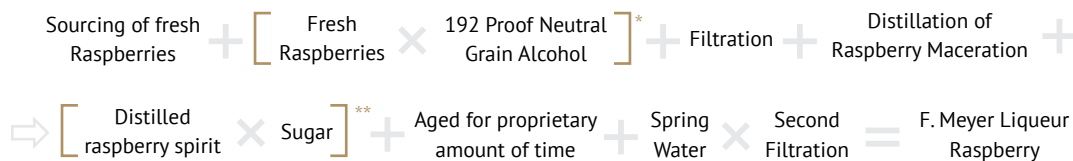
RASPBERRY LEMON DROP

- 2 oz Vodka
- 1 oz Liqueur de Framboise
- 1 oz Fresh lemon juice
- 1-3 Fresh raspberries

Rub rim of martini glass with lemon wedge & coat with sugar. Place raspberries in bottom of glass. Add remaining ingredients to shaker with ice. Shake & strain into glass & serve.



PRODUCTION PROCESS



* Maceration occurs for 3-4 weeks in steel tanks
** Occurs in steel tanks

25%
ALC/VOL

375mL
BOTTLE





90 Points - GOLD - Beverage
Testing Institute 2022 **BEST**
OF THE YEAR - Wine
Enthusiast 2017 **DOUBLE**
GOLD - Asia Spirit Masters
2014

BRAND OVERVIEW

FAIR® was created in 2009 to develop a spirits line with a positive impact on people and the planet. They have been committed from the very start to giving 1% of revenue back to the farming communities that provide their superior crops. FAIR® does not just label products as ethical —“they create real sustainable change by equitably distributing resources to the beginning of the supply chain, leveraging local and regional agricultural expertise, and creating standards that protect people and the environment.”*

Fair Trade is a global movement made up of a diverse network of producers, companies, consumers, advocates, and organizations putting people and the planet first. Products bought, sold, and consumed every day are connected to the livelihoods of others; Fair Trade is a way to make a conscious choice for a better world.

* From fairtradecertified.org.

FAIR® is also about the celebration of cultures and promoting our differences. FAIR® Quinoa Vodka is made from Andean Quinoa grown at 13,000 feet in the Andes mountains. FAIR® sources directly from a co-op of 1,200 independent farmers in the Bolivian Andes. Quinoa has been part of the fabric of Bolivian culture since before written history.

After the quinoa is harvested, it is shipped to Cognac to be distilled along with neutral, non-GMO corn alcohol.

When you drink FAIR® Quinoa Vodka it is a sign of appreciation and respect for the people who make production possible.

FAIR® Quinoa Vodka is:

- Fair Trade
- Organic
- Vegan
- Non-GMO
- Gluten-free
- No Sugar Added



THINK HUMAN. DRINK FAIR.

1% of Revenue Returned To The Farming Communities

PRODUCT OVERVIEW

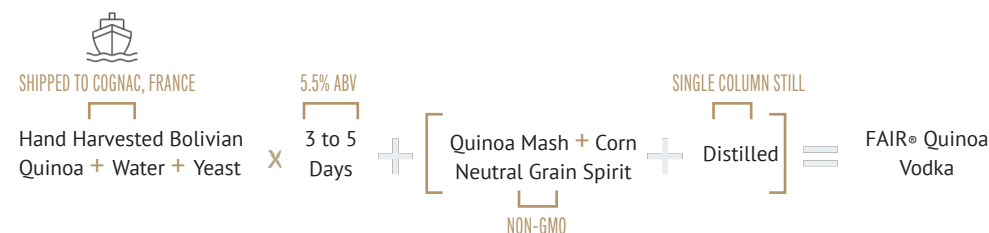
TASTING NOTES

- Bouquet of minerals, cereals and citrus fruit
- Green and fruity to the palate
- Aroma of vanilla and pair with smoke
- Creamy almond milk and limestone finish

SERVING RECOMMENDATIONS

- Stirs well with vermouth, orange liqueurs
- Use along with lime, ginger, and bitters for an Andean Mule
- Mixes well with floral liqueurs

PRODUCTION PROCESS



BRAND OVERVIEW

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FAIR® is also about the celebration of cultures. FAIR® Juniper Gin brings two worlds together: Andean quinoa from the Andes and juniper berries from the mountains of Uzbekistan—two cultures who understand hard work and perseverance with a commitment to producing the best quality crops to share with the world.

FAIR® blends Fair Trade and organic botanicals to their FAIR® Quinoa Vodka. They intentionally use a small number of botanicals as to not draw away from the warm flavor of the Uzbek juniper berries.

FAIR® Juniper Gin is:

- Fair Trade
- Organic
- Vegan
- Non-GMO
- Gluten-free
- No Sugar Added



THINK HUMAN. DRINK FAIR.

1% of Revenue Returned To The Farming Communities

PRODUCT OVERVIEW



TASTING NOTES

- Smells of baked lemon bars
- Bright lemon with juniper and coriander sailing underneath
- Finishes clean and fresh as a summer breeze

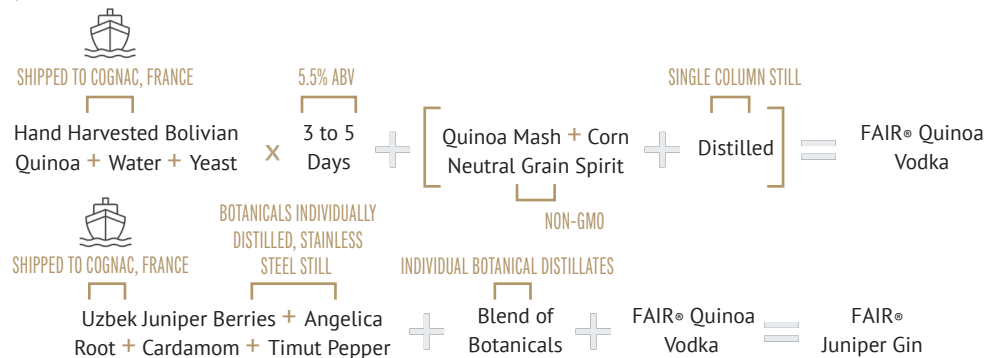


SERVING RECOMMENDATIONS

- Goes well in a Negroni
- On the rocks
- Makes a bright martini



PRODUCTION PROCESS



42%
ALC/VOL

700mL
BOTTLE



93 Points, *Wine Enthusiast* 2023
GOLD - Gin Gold Winners, *Tipxy Awards* 2023
SILVER, *Rhum Fest Paris* 2014
SILVER, *Beverage Testing Institute* 2015

BRAND OVERVIEW

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FAIR® is also about the celebration of cultures and promoting our differences. Belize Rum XO is sourced and produced in Belize. The molasses is sourced from 6,000 different farming operations around the country of Belize. FAIR® Belize Rum XO is distilled in a single column still at Travellers Liquors, a local Belize distillery. The rum is aged four to six years in American White Oak Bourbon barrels. When Belize Rum XO has reached its prime, it is shipped to Cognac, France for bottling. Belize Rum XO comes from a single distillery and has no sugar added.

FAIR® Belize Rum XO is more delicate with flavors of pear accentuating the vanilla and chocolate notes. A fruity bouquet sweeps the drinker into plantain fields and a tropical paradise.

FAIR® Belize Rum XO is certified:

- Fair Trade
- Non-GMO
- Vegan
- No Sugar Added

* From fairtradecertified.org.

THINK HUMAN. DRINK FAIR.

1% of Revenue Returned To The Farming Communities



PRODUCT OVERVIEW

TASTING NOTES

- Bouquet of fresh chocolate, coffee, grilled bananas
- Balanced between sweet and spicy, hints of vanilla, chocolate, and pear
- Smooth, lingering finish



SERVING RECOMMENDATIONS

- Neat or on ice
- Old Fashioned cocktails
- Angostura and mint are exemplary matches when shaken with citrus
- Plays well with most other aged spirits

PRODUCTION PROCESS



40%
ALC/VOL

700mL
BOTTLE

BRAND OVERVIEW

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FAIR® Oaxaca whiskey is made from ancestral blue corn, sourced from Oaxaca, Mexico. It is double distilled in copper alembic stills. The whiskey is aged for four years in single fill bourbon casks in Mexico, and then 6 months to 1 year in virgin limousin oak casks in Cognac.

FAIR® Oaxaca Whiskey is:

- Fair Trade
- Non-GMO
- Vegan
- Gluten-Free

* From FairTradeCertified.org

THINK HUMAN. DRINK FAIR.

1% Of Revenues Returned To The Farming Communities

PRODUCT OVERVIEW

TASTING NOTES

- Highly aromatic with hints of marshmallow, caramel & a distinct salinity
- Complex on the palate with notes of marzipan, vanilla & dark chocolate
- Rounded out with raspberry, cardamom & oak

SERVING RECOMMENDATIONS

- Neat or on a rock
- Best tasted in a Glencairn glass
- Works well in an Old Fashion, Boulevardier, & Manhattan



PRODUCTION PROCESS



46%
ALC/VOL

700mL
BOTTLE

FAIR KUMQUAT LIQUEUR



GOLD, Liqueur Masters 2018 & 2020
MASTER, Liqueur Masters 2022
SILVER, Best Cocktails 2023

BRAND OVERVIEW

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* From fairtradecertified.org.

FAIR® is also about the celebration of cultures and promoting our differences. FAIR Kumquat Liqueur is ethically sourced in Malaysia, where kumquats are a symbol of good luck. FAIR Kumquat Liqueur is produced through a slow maceration process to extract the subtle flavors of the kumquat. Combined with Fair Trade organic cane sugar and an infusion of citrus peels, FAIR Kumquat Liqueur inspires visions of adventuring through Malaysia.

The kumquat and a natural citrus infusion meld perfectly to create an exquisite liqueur. Perfectly suited to function as a sweetener on its own.

FAIR® Kumquat Liqueur is certified:

- Fair Trade
- Vegan
- Non-GMO



THINK HUMAN. DRINK FAIR.

1% Of Revenues Returned To The Farming Communities

PRODUCT OVERVIEW

TASTING NOTES

- Bouquet of fresh blood orange
- Balanced perfectly with sumptuous notes of mandarin oranges and its blossoms
- Acidity pushes kumquat flavor to sing

SERVING RECOMMENDATIONS

- Replace triple sec 1:1

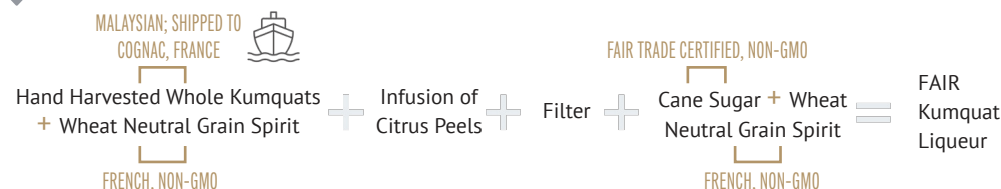
KUMQUAT MARGARITA

1 1/2 oz 4 Copas Organic Kosher Tequila
 1 oz FAIR Kumquat Liqueur
 1/2 oz lime juice

INSTRUCTIONS

*Wet rim of glass with lime wedge; dip in salt
 Combine all ingredients with ice in shaker
 Strain into salt rimmed glass Garnish with rosemary sprig*

PRODUCTION PROCESS



22% 700mL, 1L
 ALC/VOL BOTTLE

FAIR® PASSION FRUIT LIQUEUR



GOLD- 91 POINTS- Beverage Testing Institute 2024
SILVER - Best Cocktails 2023
MASTER - Liqueur Masters London 2022

BRAND OVERVIEW

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and consumed every day are connected to the livelihoods of others; Fair Trade is a way to make a conscious choice for a better world.

FAIR® Passion Fruit is made from ethically sourced, passionfruit from Peru. It is made from concentrated juice and natural aromas, then distilled in Cognac, France.

FAIR® Passion Fruit Liqueur is:

- Fair Trade
- Vegan
- Non-GMO
- Gluten-free

* From FairTradeCertified.org

THINK HUMAN. DRINK FAIR.

1% Of Revenues Returned To The Farming Communities

PRODUCT OVERVIEW

TASTING NOTES

- Passion fruit notes accompanied by a sweet embodiment
- Light & powerful zest with a complimenting citric acidity

SERVING RECOMMENDATIONS

- Cocktails with citrus
- Pairs well with rum, vodka & whiskey

PRODUCTION PROCESS



PORNSTAR MARTINI

- 2 oz FAIR® Quinoa Vodka
- 1 oz FAIR® Passion Fruit Liqueur
- 1/2 oz vanilla syrup
- 1/2 oz lime juice

INSTRUCTIONS

Add all ingredients to a shaker with ice. Shake thoroughly and strain into a chilled cocktail glass. Garnish with fresh passion fruit sliver or lime wheel.



22%
ALC/VOL

1L
700mL
BOTTLE

FAIR® GINGER LIQUEUR



91 Points - Ultimate Spirits Challenge 2022
90 Points, GOLD - Beverage Testing Institute 2022
BEST GINGER LIQUEUR, SILVER - New York International Spirits Competition 2021

BRAND OVERVIEW

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FAIR® is also about the celebration of cultures and promoting our differences. FAIR® Ginger Liqueur is created from the selection of the finest Indian and Sri Lankan ginger roots, macerated with a slow and progressive reduction by adding fair trade liquid cane sugar throughout the maceration process. FAIR® Ginger Liqueur is produced with no additional flavors or spices leaving a spirit that embodies the passion and exuberance of the people who cultivate this dynamic root.

FAIR® Ginger Liqueur is:

- Fair Trade
- Organic
- Vegan
- Non-GMO
- Gluten-Free

* From fairtrade-certified.org.

THINK HUMAN. DRINK FAIR.

1% of Revenue Returned To The Farming Communities



PRODUCT OVERVIEW

TASTING NOTES

- Fiery and fresh
- Spicy and smooth
- Candied ginger

SERVING RECOMMENDATIONS

- On ice with soda water
- In place of simple syrup in whiskey cocktails, such as a Mint Julip

GINGER BREEZE

1 1/2 oz FAIR® Rum XO
3/4 oz FAIR® Ginger Liqueur
1/2 oz Lime, juiced
Soda water
Lime wedge, garnish

INSTRUCTIONS

In a shaker, add rum, ginger liqueur, lime, and ice
Strain into tall glass with ice
Top with soda water and garnish with lime wedge

PRODUCTION PROCESS

INDIAN AND SRI LANKAN;
SHIPPED TO COGNAC, FRANCE



Sliced Ginger Root + Wheat
Neutral Grain Spirit

FRENCH, NON-GMO

+ Filter +

FAIR TRADE CERTIFIED,
NON-GMO

Cane Sugar + Wheat
Neutral Grain Spirit

FRENCH, NON-GMO

FAIR® Ginger
Liqueur

35% 700mL, 1L
ALC/VOL BOTTLE

FAIR® ELDERFLOWER LIQUEUR

SILVER- 88 POINTS-
Beverage Testing Institute 2024



BRAND OVERVIEW

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and consumed every day are connected to the livelihoods of others; Fair Trade is a way to make a conscious choice for a better world.

FAIR® Elderflower Liqueur is ethically sourced, using hand-picked elderflower petals from the French countryside. The fresh petals are macerated for one week in neutral alcohol, then slowly reduced by adding fair-trade liquid sugar and demineralized water for a perfect balance.

FAIR® Elderflower Liqueur is:

- Fair Trade
- Non-GMO
- Vegan
- Gluten-Free

* From FairTradeCertified.org

THINK HUMAN. DRINK FAIR.

1% Of Revenues Returned To The Farming Communities

PRODUCT OVERVIEW

TASTING NOTES

- Balanced, delicate & subtle palate with notes of elderflower, citrus & hints of sweetness
- Long, fresh & refined finish
- Floral nose: sweet blossom, apple, & lychee

SERVING RECOMMENDATIONS

- Champagne, prosecco, etc.
- Vodka & Gin cocktails; "bartenders' ketchup"

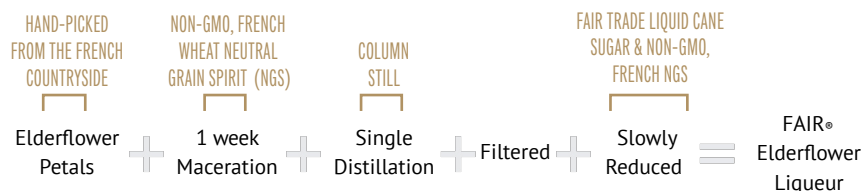
HUGO SPRITZ

- 1 1/2 oz FAIR® Elderflower Liqueur
- 2 oz Sparkling Water
- 3 1/2 oz Prosecco
- 6 Mint Leaves
- 3 Lime Wedges

INSTRUCTIONS

Add elderflower liqueur & mint sprig to a wine glass. Muddle gently & let sit for 3 minutes. Add ice, Prosecco & top with sparkling water. Then stir to combine. Garnish with mint & a lime wedge.

PRODUCTION PROCESS



20% 700mL, 1L
ALC/VOL BOTTLE

FAIR® AÇAÍ BERRY LIQUEUR

SILVER - Beverage Testing Institute 2019



BRAND OVERVIEW

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FAIR® Açai Liqueur is made using açai berries from the Amazon rainforest in Brazil, a superfood rich in antioxidants and fiber. It is made into an açai distillate, and then slowly reduced by adding fair-trade liquid sugar and demineralized water for a perfect balance. It is ethically sourced and distilled in Cognac, France.

FAIR® Açai Liqueur is:

- Fair Trade
- Non-GMO
- Vegan
- Gluten-free

* From FairTradeCertified.org

THINK HUMAN. DRINK FAIR.

1% Of Revenues Returned To The Farming Communities

PRODUCT OVERVIEW

TASTING NOTES

- Intense ripe blackberry & raspberry jam aromas
- Balance between alcohol & sweetness
- Lingering violet & floral finish

SERVING RECOMMENDATIONS

- Pairs well with bitter liqueurs, cranberry & orange
- Natural partner to white rum, vodka & gin
- Shake with fresh citrus for refreshing cocktails

FRENCH AÇAÍ MARTINI

- 1 1/2 oz FAIR® Quinoa Vodka
- 1/2 oz FAIR® Açai Liqueur
- 1 1/2 oz pineapple juice
- 1/2 oz egg whites

INSTRUCTIONS

Add ingredients to shaker, & shake without ice. Add ice to shaker & shake again vigorously. Strain into a chilled cocktail glass and garnish with a wedge of pineapple.



PRODUCTION PROCESS

HARVESTED FROM THE
AMAZON RAINFOREST
IN BRAZIL

COLUMN STILL WITH
FRENCH, NEUTRAL
GRAIN SPIRIT

FAIR TRADE, NON-GMO
CANE SUGAR &
DEMINERALIZED WATER

Açaí
Berries



Distilled



Filtered



Slowly
Reduced



FAIR® Açai
Berry
Liqueur

22%
ALC/VOL

700mL
BOTTLE



MASTER,
Liquid Masters London 2019
BEST SPIRIT OF THE YEAR,
Wine Enthusiast 2017
SILVER,
New York International Spirit Competition 2010

BRAND OVERVIEW

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FAIR® is also about the celebration of cultures and promoting our differences. Coffee has welcomed people to their day from many cultures for centuries. Being one of the most colonized commodities in the world, it is ever more important to give back to the communities that grow and roast coffee beans. FAIR® shares 1% of revenue with the co-op of 1,800 independent Mexican coffee farmers from where they source the beans.

FAIR® Café Liqueur uses a slow roast technique to finely extract oils from 100% Arabica beans. After the roasting process, beans are infused for 48 hours in non-GMO wheat neutral grain spirit. After adding sugar, the liqueur is shipped to Cognac, France where it is bottled.

FAIR® Café Liqueur is:

- Fair Trade
- Non-GMO
- Vegan
- Gluten-free

* From fairtradecertified.org.

THINK HUMAN. DRINK FAIR.

1% of Revenue Returned To The Farming Communities

PRODUCT OVERVIEW

TASTING NOTES

- Chocolate fudge on the palate with nutty aromas
- Bitter roasted coffee finish

SERVING RECOMMENDATIONS

- Wonderful accent for Italian vermouth, bitters
- Plays well with aged spirits
- A complex addition to a fruit forward tiki drink

ESPRESSO MARTINI

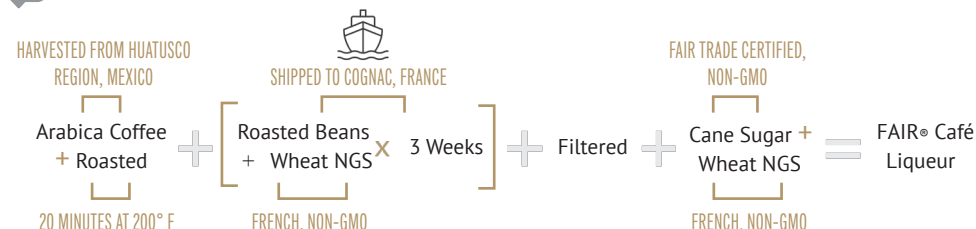
1 ½ oz FAIR® Quinoa Vodka
 1 oz FAIR® Coffee Liqueur

INSTRUCTIONS

Fill martini glass with ice to chill
 Add ingredients to a shaker with ice and shake
 Empty chilled martini glass and strain shaker into the glass to create a rich, smooth froth



PRODUCTION PROCESS



22% ALC/VOL
700mL, 1L BOTTLE

FAIR® CHIPOTLE LIQUEUR



BRAND OVERVIEW

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* From FairTradeCertified.org

and consumed every day are connected to the livelihoods of others; Fair Trade is a way to make a conscious choice for a better world.

FAIR® Chipotle Liqueur is made using Chipotle from Oaxaca. Chipotle peppers are smoked, dried jalapeño peppers. The ingredients are first infused for two weeks in neutral alcohol, and slowly reduction by adding Fair Trade liquid sugar and demineralized water for a perfect balance.

FAIR® Chipotle Liqueur is:

- Fair Trade
- Vegan
- Non-GMO
- Gluten-free

THINK HUMAN. DRINK FAIR.

1% Of Revenues Returned To The Farming Communities

PRODUCT OVERVIEW

TASTING NOTES

- Nose of smoke, chili pepper, ripe fruit, caramel
- A burst of elegant spiciness in the first sip, smoky, intense, raisin, wildflower and citrus notes
- Spicy, smoky, citrusy finish

SERVING RECOMMENDATIONS

- Spice up a margarita by using ½ oz
- Perfect partner to coffee cocktails
- Add to Bloody Marys to add slight smokiness

SPICY MARGARITA

- 2 oz tequila blanco
- ½ oz FAIR® Chipotle Liqueur
- 1 oz lime juice
- ½ oz agave syrup

INSTRUCTIONS

Add all ingredients to a shaker with ice. Shake thoroughly and strain into a rocks glass with ice. Garnish with a lime wedge.



PRODUCTION PROCESS

Smoked Chipotle Peppers* × Neutral Grain Alcohol + 1x Column Distilled + Filter +

⇒ Cane Sugar** × Demineralized Water = FAIR® Chipotle Liqueur

* Chipotle peppers harvest from Brazil, Shipped to Cognac, France

** Fair Trade, Non Gmo Sugar

18% ALC/VOL 700mL, 1L BOTTLE

FAIR® CUCUMBER LIQUEUR



BRAND OVERVIEW

FAIR® was created in 2009 to develop a spirit's line with a positive impact on people and the planet. They have been committed from the very start to giving 1% of revenue back to the farming communities that provide their superior crops. FAIR® does not just label products as ethical – "they create real sustainable change by equitably distributing resources to the beginning of the supply chain, leveraging local and regional agricultural expertise, and creating standards that protect people and the environment."*

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FAIR® Cucumber Liqueur is made using fresh cucumber, sourced from France. First, a cucumber distillate is made with neutral alcohol, and then slowly reduced by adding Fair Trade liquid sugar and demineralized water for a perfect balance.

FAIR® Cucumber Liqueur is:

- Fair Trade
- Vegan
- Non-GMO
- Gluten-free

* From FairTradeCertified.org

THINK HUMAN. DRINK FAIR.

1% Of Revenues Returned To The Farming Communities

PRODUCT OVERVIEW

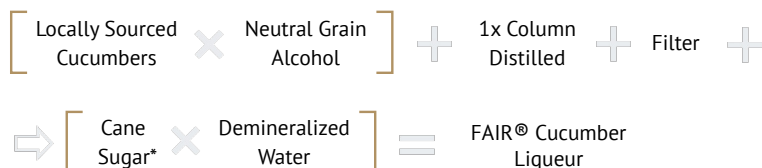
TASTING NOTES

- Floral nose with hints of fresh cumber and herbs
- Balanced and subtle palate with notes of cucumber, spices, as well as hints of citrus
- A complex and fresh finish

SERVING RECOMMENDATIONS

- Compliments lighter base spirits, such as vodka and gin
- Perfect partner to mint, lime, and watermelon in cocktails
- Great in a spritz or margarita

PRODUCTION PROCESS



* Fair Trade, Non-GMO Sugar

EL PEPINO

- 2 oz FAIR® Cucumber Liqueur
- 2 1/4-inch wheels fresh jalapeño
- 1.5 oz tequila blanco
- 1 oz fresh lime juice
- 0.75 oz agave syrup

INSTRUCTIONS

Add all ingredients to a shaker with ice. Shake thoroughly and strain into a rocks glass with ice. Garnish with a chili-salt rim and cucumber slices.



18% ALC/VOL 700mL BOTTLE

BRAND OVERVIEW

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.

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.



TASTE THE SPIRIT SINCE 1846

PRODUCT OVERVIEW

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

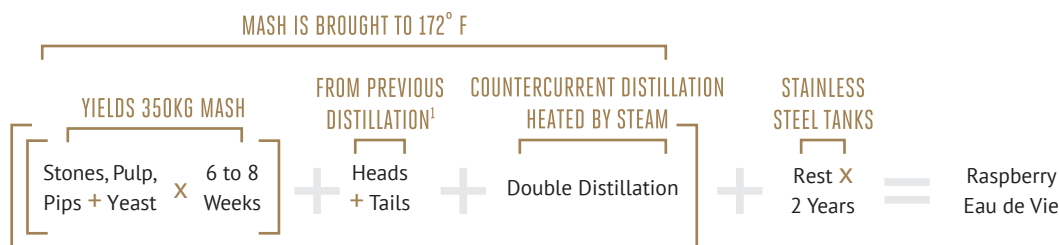


SERVING RECOMMENDATIONS

- As a digestive, chilled or at room temperature 68°F



PRODUCTION PROCESS



¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness

43%
ALC/VOL

750mL
BOTTLE

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TASTE THE SPIRIT SINCE 1846

PRODUCT OVERVIEW

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
- Long lasting, wonderfully balanced finish

SERVING RECOMMENDATIONS

- As a digestive, chilled or at room temperature 68°F

PRODUCTION PROCESS

MASH IS BROUGHT TO 172° F



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43%
ALC/VOL

750mL
BOTTLE

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TASTE THE SPIRIT SINCE 1846

PRODUCT OVERVIEW

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

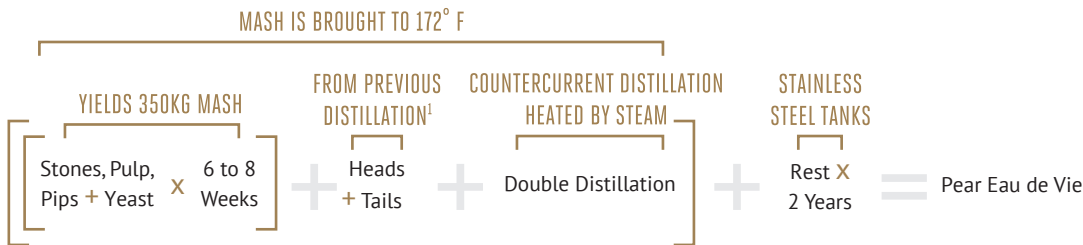


SERVING RECOMMENDATIONS

- As a digestive, chilled or at room temperature 68°F



PRODUCTION PROCESS



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43%
ALC/VOL

750mL
BOTTLE

VIEIL ABRICOT • OAK RESTED APRICOT

Fassbind Les Vieilles Barriques

SILVER – San Francisco World Spirits Competition 2018

DISTILLER OF THE YEAR – DistiSuisse 2017/2018

BRAND OVERVIEW

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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.

TASTE THE SPIRIT SINCE 1846

PRODUCT OVERVIEW

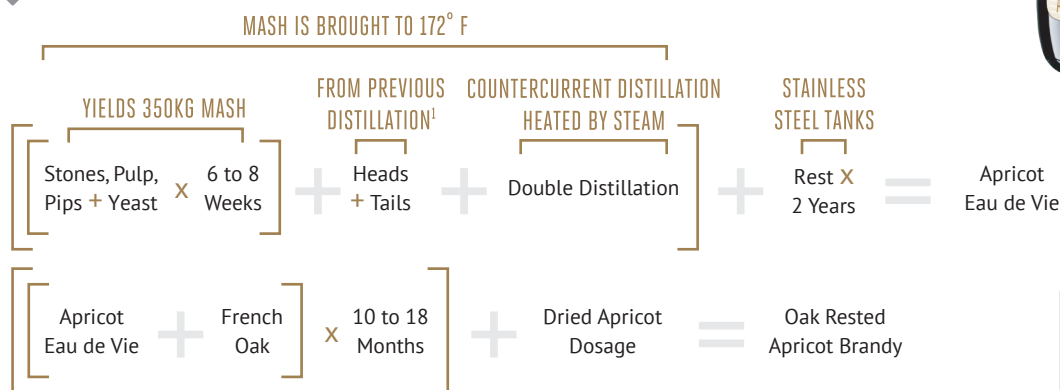
TASTING NOTES

- 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

PRODUCTION PROCESS



40%
ALC/VOL

750mL
BOTTLE

VIEILLE CERISE • OAK RESTED CHERRY

Fassbind Les Vieilles Barriques

BRONZE – San Francisco World
Spirits Competition 2018

DISTILLER OF THE YEAR –
DistiSuisse 2017/2018

BRAND OVERVIEW

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PRODUCT OVERVIEW

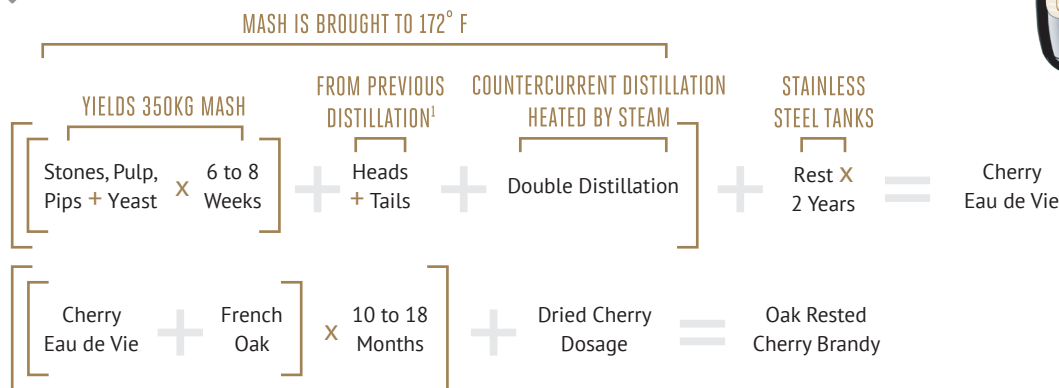
TASTING NOTES

- 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

PRODUCTION PROCESS



40%
ALC/VOL

750mL
BOTTLE

BRAND OVERVIEW

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TASTE THE SPIRIT SINCE 1846

PRODUCT OVERVIEW

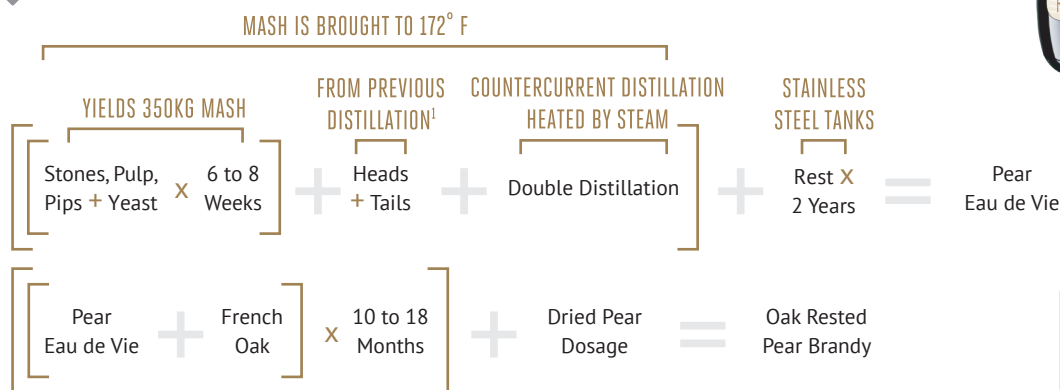
TASTING NOTES

- 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

PRODUCTION PROCESS



40%
ALC/VOL

750mL
BOTTLE

VIEILLE FRAMBOISE • OAK RESTED RASPBERRY

Fassbind Les Vieilles Barriques

GOLD – San Francisco World Spirits Competition 2018

GOLD – DistiSuisse 2017/2018

SILVER – ISW Meininger Int'l Spirits 2016

BRAND OVERVIEW

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PRODUCT OVERVIEW

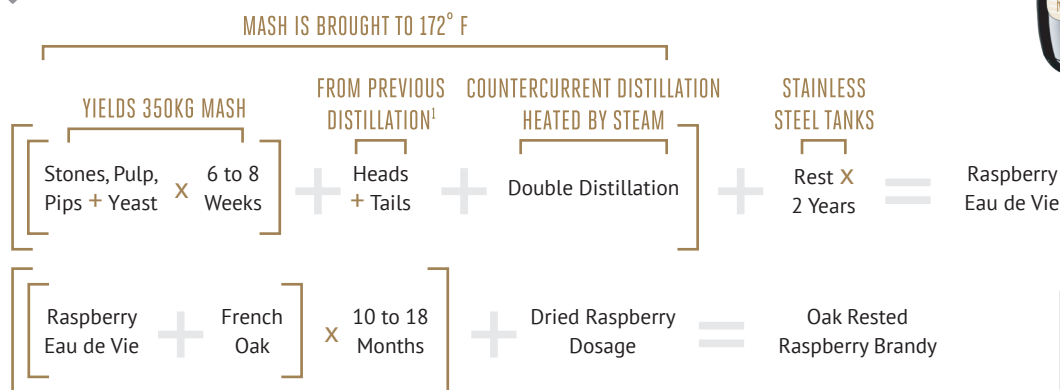
TASTING NOTES

- 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

PRODUCTION PROCESS



¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness



40%
ALC/VOL

750mL
BOTTLE



FERDINAND'S SAAR DRY VERMOUTH

Capulet & Montague, LTD

GOLD - Packaging design,
LA International Spirits Competition 2015
SILVER,
Wine and Spirits Wholesalers of America 2019

BRAND OVERVIEW

The creators of Ferdinand's are the brothers Denis Reinhardt and Erik Wimmers, as well as their friends Andreas Vallendar, Master Distiller, and Dorothee Zilliken, winemaker of the VDP winery Forstmeister Geltz-Zilliken. The four friends have created a unique handmade product through their shared passion for high-quality spirits. They have dedicated themselves to the idea of an aromatic image of their home region.

THE STILL

Master Distiller Vallendar engineered the exclusive still used for the Ferdinand's product line, and 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 its pristine production. Only 64 stills were ever sold.

A TRUE FARM TO BOTTLE

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 its source, you can taste the terroir in each and every bottle.

RIESLING PERFECTION

The riesling found in Ferdinand's products is exclusively made by winemaker Zilliken of Rausch Vineyards, who brings forth over 200 years of family tradition and her winery is deemed one of the most prominent German wineries to date. Volcanic and slate soil with harsh weather conditions makes for the brightest acidity riesling with floral notes and a beautiful, round vanilla finish.

THE DRY VERMOUTH

Ferdinand's Saar Dry Vermouth is infused with native regional and vineyard botanicals. The large, steep south-facing slope of the Grand Cru Saarburger Rausch vineyard, its 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 grapes, the bitterness of the wormwood and the floral, spicy aromas of the regional herbs and flowers give this selection its unique lightness and elegance. The world's first riesling vermouth is handcrafted in small batches with limited availability.



PRODUCT OVERVIEW

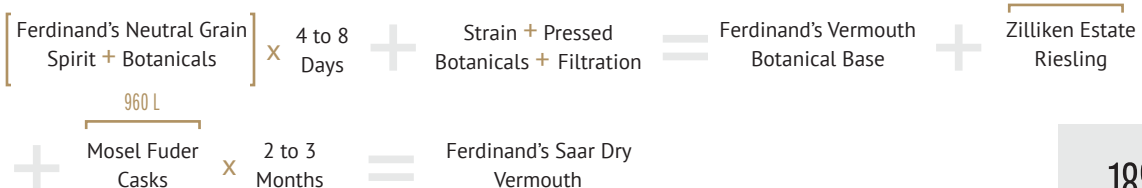
★ TASTING NOTES

- 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

★ 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.

18%
ALC/VOL

750mL
BOTTLE



FERDINAND'S SAAR DRY GIN

Capulet & Montague, LTD

97 Points - Extraordinary - Chairmans Trophy,
Ultimate Spirit Challenge 2017

90 Points - GOLD, LA International Spirits Competition 2016
DOUBLE GOLD, Wine and Spirits Wholesalers of America 2017

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THE GIN

Independent of their mutual friendship, the creators of Ferdinand's all instantly agreed they wanted a gin which reflected the terroir of the region and their independent specialties. To be true to their vision, the group distills their own neutral grain alcohol of wheat, spelt, and rye. The recipe of the riesling-infused Ferdinand's Saar Dry Gin is a tribute to the fertile landscape of the Saar region. Over 30 finely tuned botanicals, mainly from their own cultivation, in combination with the finest Riesling grapes from the great Saarburger Rausch site, stand for the highest drinking pleasure.



PRODUCT OVERVIEW



TASTING NOTES

- Hint of smoked and toasted spice, black tea-like
- Mid-palate is bittersweet
- Viscous and silky

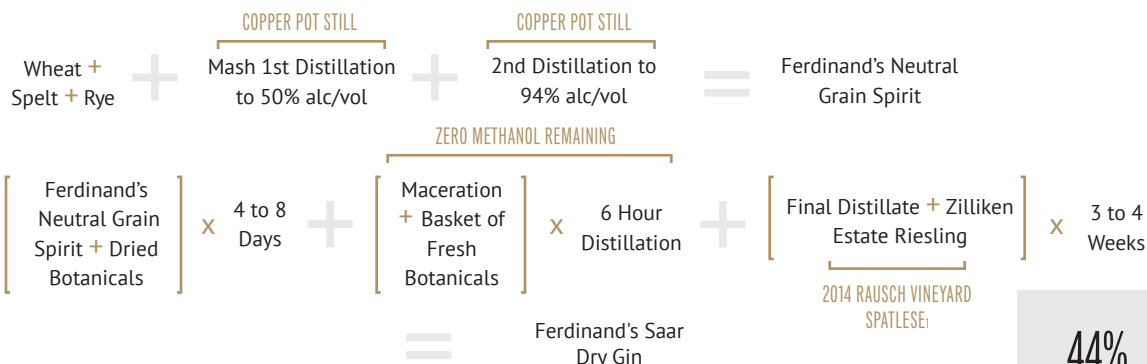


SERVING RECOMMENDATIONS

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



PRODUCTION PROCESS



1 Spatlese 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.

44%
ALC/VOL

750mL
BOTTLE



FERDINAND'S SAAR QUINCE

Capulet & Montague, LTD

96 Points - PLATINUM - 2018 Best flavored vodka,
Beverage Testing Institute 2018

93 Points, Distiller.com 2019

DOUBLE GOLD - Best flavored Vodka - Spirits Best of Show,
Wine and Spirits Wholesalers of America 2019

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THE QUINCE VODKA

Ferdinand's Saar Quince is derived from freshly harvested clary quinces, a rare pear quince variety, from their own cultivation. The infusion of their Rausch Kabinett form the basis for our regional homage to British Sloe Gin.

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



PRODUCT OVERVIEW

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 a mild cheese
- In a Gin and Tonic

PRODUCTION PROCESS



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

44%
ALC/VOL

750mL
BOTTLE

The Forgotten Casks collection is a creation by Henry Preiss and Alain Royer. Between the two, they 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 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.



A Sipping Cognac at its Best

PRODUCT OVERVIEW



TASTING NOTES

- Light straw-yellow hue with a hint of amber
- Notes of dried fruit with a subtle vanilla finish



SERVING RECOMMENDATIONS

- Neat in a brandy glass
- On the rocks
- In cocktails such as a Sidecar



PRODUCTION PROCESS

Harvest of Ugni Blanc Grapes* + Crushing of Ugni Blanc Grapes × Fermentation = wine resting on lees

[1x Distillation through Alembic Charentais + Second Distillation of Brouillis in same Alembic Charentais] + 10-20 Yrs. In Limousin Oak** ×

⇒ Blending of eau-de-vie*** = Forgotten Casks XO

* Grand Champagne grapes only

**300L barrels

*** Blend on minimum of 10 years old eau-de-vie up to 50 years old

40%
ALC/VOL

750mL
BOTTLE



XO CIGAR BLEND

The Forgotten Casks

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A Sipping Cognac at its Best

PRODUCT OVERVIEW



TASTING NOTES

- Light straw-yellow hue with a hint of amber
- Woody aromas
- Rancio reminiscent of a cigar box
- Walnut notes with a slightly spicy finish



SERVING RECOMMENDATIONS

- Neat in a brandy glass
- On the rocks



PRODUCTION PROCESS

Harvest of Ugni Blanc Grapes* + Crushing of Ugni Blanc Grapes × Fermentation = wine resting on lees

[1x Distillation through Alembic Charentais + Second Distillation of Brouillis in same Alembic Charentais] + 10 Yrs. In Limousin Oak** ×

⇒ Blending of eau-de-vie*** = Forgotten Casks XO Cigar Blend

* Grand Champagne grapes only

**300L barrels

*** Blend on minimum of 10 years old eau-de-vie up to 50 years old

40%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



ELITE

The Forgotten Casks

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The Program

The Forgotten Casks Cognac selections are special casks that have in their own way been forgotten in time. Custom blends are created in a way only a small, specialty merchant and master blender can work. The water used in each batch, sustainably sourced from a well on the estate.

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



A Sipping Cognac at its Best

PRODUCT OVERVIEW



TASTING NOTES

- Dark amber hue
- Subtle notes of dried fruits (prunes) accompanied by delicate woody aromas
- Complex aromas unfold on the palate, revealing a sense of breadth and depth with notes of leather and a peppery finish



SERVING RECOMMENDATIONS

- Neat in a brandy glass
- On the rocks



PRODUCTION PROCESS

Harvest of Ugni Blanc Grapes* + Crushing of Ugni Blanc Grapes × Fermentation = wine resting on lees

[1x Distillation through Alembic Charentais + Second Distillation of Brouillis in same Alembic Charentais] + 10-50 Yrs. In Limousin Oak** ×

⇒ Blending of eau-de-vie*** = Forgotten Casks Elite

* Grand Champagne grapes only

** 300L barrels

*** Blend on minimum of 10 years old eau-de-vie up to 50 years old

43%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



VERGNANO MARASCHINO LIQUEUR

Fratelli Vergnano 1865

BRAND OVERVIEW

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 materials quality, and first rate finished products.

Developed by the **first generation** of Fratelli Vergnano 1865, this authentic recipe was passed down through generations.

PRODUCT OVERVIEW

TASTING NOTES

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

SERVING RECOMMENDATIONS

- Neat
- On the rocks
- In baked goods

AVIATION

- ½ oz Vergnano Maraschino Liqueur
- 1 ½ oz HVEN Navy Strength Organic Gin
- 1 tsp Crème de Violette
- ¾ oz Freshly pressed lemon juice
- ¼ oz Simple syrup

Add ingredients to a shaker

Fill with ice and shake vigorously

Fine strain into a chilled cocktail glass

Garnish with a cherry



PRODUCTION PROCESS



30%
ALC/VOL

750mL
BOTTLE



CIOCO ARTICHOKE LIQUEUR

Fratelli Vergnano 1865

95 Points, *Wine Enthusiast* 2023
94 Points, **GOLD** Exceptional -
Beverage Testing Institute 2019
86 Points, **Very Good, Strong Recommendation** -
Ultimate Spirit Challenge 2018

BRAND OVERVIEW

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"Perfect after dinner but intrepid bartenders will see its many cocktail applications."

- *Ultimate Spirits Challenge* 2018

PRODUCT OVERVIEW

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

CHOK ME LIKE YOU LOVE ME

2 oz 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



PRODUCTION PROCESS

INFUSED FOR A
PROPRIETARY TIME PERIOD

Artichoke + Bitter Orange +
Herbs + Melasso Alcohol



Touch of
Sugar



Herbal, Bittersweet Amaro

16.5%
ALC/VOL

750mL
BOTTLE



VERGNANO MIRTILLO LIQUEUR

Fratelli Vergnano 1865

87 Points, Wine Enthusiast 2021
SILVER,

Wine and Spirits Wholesalers of America 2018

BRAND OVERVIEW

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

This is an **all-natural** product, therefore, color may slightly vary and is sensitive to light. **No artificial coloring or flavoring.**



PRODUCT OVERVIEW

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
- Pairs well with aged spirits



PRODUCTION PROCESS

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

Blueberries + Wheat
Alcohol



Blueberry
Juice



Sugar



Vivacious
Blueberry

17%
alc/vol

750mL
bottle

432 Maple Street Unit #4, Ramona, CA 92065



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ARC BOTANICAL GIN

Full Circle Craft Distillers Co.

GOLD – The Asian Spirits Masters 2023, UK
"92" RATING, Wine Enthusiast, 2023
PLATINUM – SIP Awards 2021, USA
GOLD – L.A. Spirit Awards 2021, USA
GOLD – World Gin Awards 2019, UK
CERTIFIED CRAFT DISTILLED SPIRIT
by the American Distilling Institute

Full Circle Craft Distillers Co. is the first authentic craft distillery in the Philippines, located in Calamba, Laguna. Their goal has been to handcraft and launch a world-class line of artisanal spirits on the global stage to prove that the Philippines can compete, world-wide, with the very best craft spirit brands.

Their Archipelago (ARC) line highlights a passion and commitment to craft, precision, and excellence. Using time-honored techniques and processes, Full Circle produces their spirits in small batches on their state-of-the-art German copper still. Archipelago also works to promote inclusive development that helps connect farmers to supply chains and creates local opportunities for employment.

ARC Botanical Gin is handcrafted from a rare and wonderful blend of 28 botanicals, 22 of these exotic botanicals are directly foraged or sourced from across the Philippine archipelago. ARC Botanical Gin is unfiltered, to ensure that all the flavors and oils from these carefully selected botanicals are retained.

At room temperature, these oils stay dissolved in the spirit however, when chilled or poured over ice, they may separate and turn cloudy. Full Circle proudly embraces this distinction, opting to prioritize flavor over presentation.



DRINK IN THE ARCHIPELAGO

PRODUCT OVERVIEW

TASTING NOTES

- Fresh highlights of pomelo and calamansi
- Earthy coriander
- Savory juniper with notes of mango
- Hints of perfumed lavender
- Floral dryness from the angelica seeds and chamomile
- Notes of lemongrass, cinnamon, and black pepper
- Finishes with a clean balance of juniper, citrus, lemon balm and spicy cardamom

SERVING RECOMMENDATIONS

- Neat
- On ice
- In a martini with citrus twist
- Use in any gin forward cocktail looking for exotic botanicals

PRODUCTION PROCESS



(1) Fresh Citrus, Benguet Pine, Sampaguita, Jasmine, Kamia, and Ylang-Ylang etc.

(2) Juniper, Coriander, Star Anise, Cinnamon, Angelica, Citrus Pulp, and Fresh Mango, along with a range of others.

(3) Unfiltered to preserve the flavors and aromas of the extracted essential oils.

45% 700mL
ALC/VOL BOTTLE



ARC BARREL RESERVE GIN

Full Circle Craft Distillers Co.

MASTER – The Asian Spirits Masters 2023, UK

"89" RATING, Wine Enthusiast, 2023

PLATINUM – ASCOT Awards 2021

DOUBLE GOLD - SIP Awards 2021, USA

BEST OF CATEGORY / GOLD – World Gin Awards 2019, UK

CERTIFIED CRAFT DISTILLED SPIRIT
by the American Distilling Institute

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ARC Botanical Gin is handcrafted from a rare and wonderful blend of 28 botanicals, 22 of these exotic botanicals are directly foraged or sourced from across the Philippine archipelago.

Full Circle sources oak barrels from Seguin Moreau, one of the world's top cooperages, to gently age their ARC Barrel Reserve Gin. These 225-liter barrels are handcrafted in Napa Valley, CA, from new American oak and receive a medium long toast. This gentle toast allows the oak flavors to intertwine with their citrus-forward gin and not overpower the botanicals. Each barrel must be carefully monitored so the gin can be removed from the barrel before it becomes over-oaked. This ensures that the gin retains its softer tropical botanical notes which might otherwise be lost.



DRINK IN THE ARCHIPELAGO

PRODUCT OVERVIEW



TASTING NOTES

- Scent of citrus, cinnamon, and cardamom
- Hint of spicey, peppery notes
- A rich, complex taste of juniper and citrus, enhanced by hints of oak and vanilla
- Angelica, star anise and lavender with pomelo and floral notes
- Finish with pomelo and toasted caramel
- Pinch of cinnamon and sweet spice

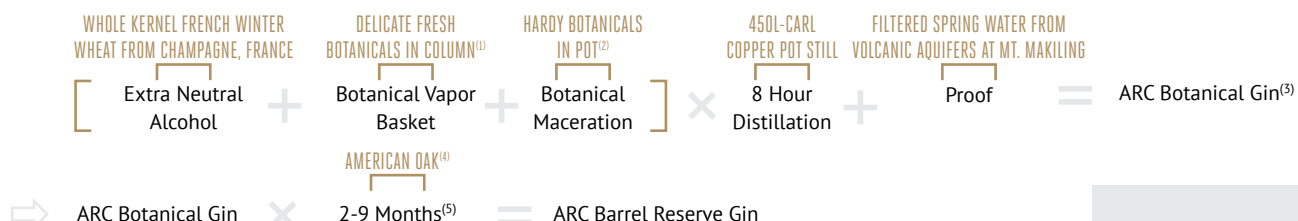


SERVING RECOMMENDATIONS

- Neat
- On ice
- Old Fashioned cocktail



PRODUCTION PROCESS



(1) Fresh Citrus, Benguet Pine, Sampaguita, Jasmine, Kamia, and Ylang-Ylang etc.

(2) Juniper, Coriander, Star Anise, Cinnamon, Angelica, Citrus Pulp, and Fresh Mango, along with a range of others.

(3) Unfiltered to preserve the flavors and aromas of the extracted essential oils

(4) Burgundy-style 225L American oak barrels with medium long toast.

(5) Length of aging is dependent on if the barrel is first-use, second-use, or third-use.

45%
ALC/VOL

700mL
BOTTLE

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ARC BLACK BAMBOO GIN

Full Circle Craft Distillers Co.

"92" RATING, *Wine Enthusiast*, 2024
GOLD – *The Asian Spirits Masters 2023*, UK

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Their Archipelago (ARC) line highlights a passion and commitment to craft, precision, and excellence. Using time-honored techniques and processes, Full Circle produces their spirits in small batches on their state-of-the-art German copper still. Archipelago also works to promote inclusive development that helps connect farmers to supply chains and creates local opportunities for employment.

Black Bamboo is the newest expression of gin, handcrafted from organic Japanese black bamboo cultivated on the family farm. The black bamboo presents an elegant flavor profile of earth, grass, and a spicy cardamom bite. The base, similar to all other ARC spirits, is derived from whole kernel French winter wheat grown in the Champagne region, providing notes of sweet caramel.



DRINK IN THE ARCHIPELAGO

Organic Japanese black bamboo cultivated on ARC family farm

PRODUCT OVERVIEW



TASTING NOTES

- Earthy profile with grass and spicy cardamom bite
- Strong foundation of citrusy Italian juniper with notes of sweet caramel

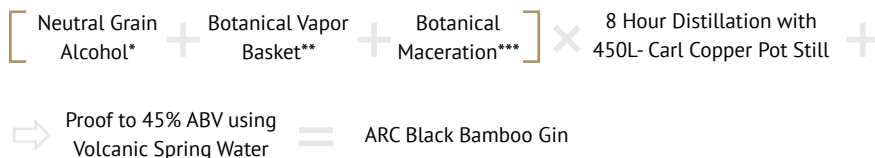


SERVING RECOMMENDATIONS

- Tiki cocktails, such as the Saturn cocktail
- Incredible pairing with Grenadine in cocktails such as the Jack Rose
- Serve ice cold in a Martini



PRODUCTION PROCESS



* Fresh Citrus, Benguet Pine, Sampaguita, Jasmine, Kamia, and Ylang-Ylang and Black Bamboo

** Italian Juniper, Coriander, Star Anise, Cinnamon, Angelica, Citrus Pulp, and Fresh Mango, along with a range of others

*** Unfiltered to preserve the flavors and aromas of the extracted essential oils

45% 700mL
ALC/VOL BOTTLE

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ARC NAVY STRENGTH GIN

Full Circle Craft Distillers Co.

MASTER - The Asian Spirits Masters 2023, UK

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Their Archipelago (ARC) line highlights a passion and commitment to craft, precision, and excellence. Using time-honored techniques and processes, Full Circle produces their spirits in small batches on their state-of-the-art German copper still. Archipelago also works to promote inclusive development that helps connect farmers to supply chains and creates local opportunities for employment.

Full Circle Craft Distiller's flagship ARC Botanical Gin, elevated to a higher, seaworthy, strength of 58 abv. Offering a more robust aroma and flavor profile, this expression packs a stronger botanical punch that can hold its own in even the most creative or complex craft cocktails. Intended to be a bartender's favorite!



DRINK IN THE ARCHIPELAGO

PRODUCT OVERVIEW



TASTING NOTES

- Fresh pomelo, dalandan, calamansi, pine, juniper spice, with notes of lemongrass, and black pepper
- Clean and balanced, with cooling notes from lemon balm and cardamom



SERVING RECOMMENDATIONS

- Tiki cocktails, such as the Saturn cocktail
- Incredible pairing with Grenadine in cocktails such as the Jack Rose
- Serve ice cold in a Martini



PRODUCTION PROCESS

[Neutral Grain Alcohol* + Botanical Vapor Basket** + Botanical Maceration***] x 8 Hour Distillation with 450L- Carl Copper Pot Still +

⇒ Proof to 58% ABV using Volcanic Spring Water = ARC Navy Strength Gin

* Fresh Citrus, Benguet Pine, Sampaguita, Jasmine, Kamia, and Ylang-Ylang etc

** Juniper, Coriander, Star Anise, Cinnamon, Angelica, Citrus Pulp, and Fresh Mango, along with a range of others

*** Unfiltered to preserve the flavors and aromas of the extracted essential oils

58%
ALC/VOL

700mL
BOTTLE

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ARC LAVA ROCK VODKA

Full Circle Craft Distillers Co.

GOLD – The Asian Spirits Masters 2023, UK
GOLD – London Spirits Competition 2023, UK
“93” RATING / NAMED “TOP 100 SPIRITS FOR 2022” by Wine Enthusiast
GOLD – ASCOT Awards 2021, USA – Gold
DOUBLE GOLD – SIP Awards 2021, USA
BEST OF CATEGORY – ADI Judging of Craft Spirits 2019, USA
CERTIFIED CRAFT DISTILLED SPIRIT
by the American Distilling Institute

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Their Archipelago (ARC) line highlights a passion and commitment to craft, precision, and excellence. Using time-honored techniques and processes, Full Circle produces their spirits in small batches on their state-of-the-art German copper still. Archipelago also works to promote inclusive development that helps connect farmers to supply chains and creates local opportunities for employment.

ARC Lava Rock Vodka is filtered over lava rocks from the Philippine volcanoes of Taal and Mayon. This leads to an extremely smooth, crisp and clean spirit that celebrates their handcrafted, artisanal distilling processes.

Authenticity

Every step of their craft distilling process is genuine and real. They proudly and transparently share each step of their process, with an aim to educate and uplift.

Integrity

They proudly handcraft their artisanal spirits using time-honored traditions and techniques. No shortcuts, no smoke, no mirrors.

Precision

They embrace ingenuity and innovation to push the envelope of the possible. They apply research, history, and best practices to their work.

Craft

They are committed to true craft, which means small-batch, copper distilled, handcrafted spirits.

Pride of Place

With each spirit they aim to capture the essence and character of the Philippine Archipelago's rich flora and transform it into a single magical moment of sensory enlightenment.



DRINK IN THE ARCHIPELAGO

PRODUCT OVERVIEW



TASTING NOTES

- Pure and crisp nose
- Subtle grainy hints of wheat
- Fresh and clean taste with round mouth feel
- Extremely smooth with a hint of soft vanilla, grain, and caramel



SERVING RECOMMENDATIONS

- Neat
- On ice
- In vodka forward cocktails



PRODUCTION PROCESS

WHOLE KERNEL FRENCH WINTER
WHEAT FROM CHAMPAGNE, FRANCE

Extra Neutral
Alcohol



7-PLATE COPPER POT STILL,
93.5% ABV

8 Hour
Distillation



LAVA ROCKS FROM TAAL
AND MAYON VOLCANOES

Filtered



FILTERED SPRING WATER FROM
VOLCANIC AQUIFERS AT MT. MAKILING

Proof



Chill-Filtered



ARC Lava Rock Vodka

45%
ALC/VOL

700mL
BOTTLE



ELIXIR D'ANVERS

F.X. de Beukelaer

For more than 160 years, FX de Beukelaer has used dozens of plants and herbs from around the world to distill the authentic Elixir d'Anvers. The recipe for this artisanal liqueur has remained unchanged since François-Xavier de Beukelaer developed it in 1863. Its unique taste has been loved by many generations and today inspires chefs and mixologists to create inventive dishes and cocktails.

Ivan Nolet, a member of an old distillery family, became CEO of the Elixir d'Anvers distillery in 1998, succeeding the de Beukelaer family. He runs the distillery in the spirit of its founder, François-Xavier de Beukelaer, bringing much-needed modernization to the company while maintaining respect for tradition.

"The recipe and the quality of Elixir d'Anvers have always remained the same," he said.

In 2021, his son, Carl-Ivan Nolet, joined the family distillery and works closely with his father, who teaches him the unique philosophy behind Elixir d'Anvers. The distillery is now listed as a cultural heritage site by the Flemish government.

Discover the complex flavours and fragrant aromas of the unique Elixir d'Anvers and be amazed by its tradition and limitless possibilities. Elixir d'Anvers is your perfect companion from aperitif to dessert and a perfect drink at any time of the day.



ELIXIR D'ANVERS, 160 YEARS OF TRADITION

Dozens of botanicals in Elixir d'Anvers

PRODUCT OVERVIEW

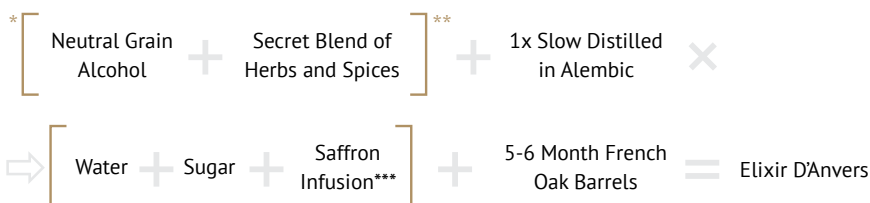
TASTING NOTES

- Full, rich aromatics of herbs and spices
- Slight hints of cinnamon and coriander
- Unique sweet herbaceous tones mixed with savory spice
- A complex and balanced flavor that is both bitter and sweet

SERVING RECOMMENDATIONS

- Perfect addition to an appletini or a mule
- Great substitute for herbal spirits and liqueurs
- Works wonderful in a Bee's Knees variation
- Versatile with tart flavors such as cranberry and pomegranate

PRODUCTION PROCESS



* Maceration in Alembic

** Contains walnuts

*** Proprietary Recipe for Infusion

36.9%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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BRAND OVERVIEW

The spirit of Armagnac has been steeped in history and traditions for more than two centuries. During much of that time, bartenders have been trying figure out ways to preserve the integrity of a spirit that is rich in aroma and fruity, dry characteristics. Gaspard de M. has set their mind to create a highly accessible, yet innovative eaux-de-vie for bartenders. Armagnac cocktails have never been easier to master with the Blanche Bas Armagnac.

This unaged armagnac features a blend of Ugni and Colombard grapes that display a bouquet of flowers, funky exotic fruit with peppers. Vines range from 3 to 30 years and are grown

in soil with high clay content called "tawny sands" resulting in grapes with higher acidity. Unaged, but rested for one year in steel vats, allows the intended fruity, dry characteristics of armagnac to be preserved and enjoyed by the drinker and drink maker. Bottled at a high proof (44.5% ABV), the Blanche expression pushes through on any serving technique.

Blanche is highly effective in sours and drinks with fruitier flavor profiles. Blanche has a brightness that can punch up tiki cocktails, sours like daiquiris or mojitos, but can also add complexities to cocktails like a Vesper or Martinez.

AOC OF BLANCHE BAS ARMAGNAC

From vines grown in the Villeneuve-de-Marsan region, the wine rests on the lees, unfiltered, until distillation which gives dry, fruity profiles to the finished product.

PRODUCT OVERVIEW



TASTING NOTES

- Tropical fruit notes accompanied by peppers and white flowers
- Smooth finish
- Very bright and light

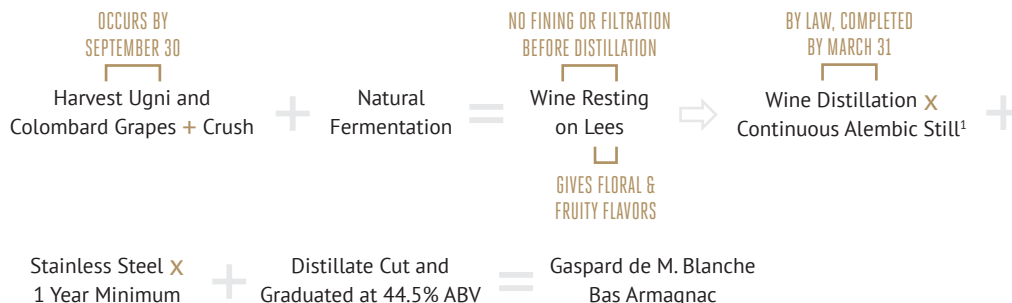


SERVING RECOMMENDATIONS

- Great for tiki cocktails
- Adds complexity to shaken cocktails like a Mai Tai, mojito, or sidecar
- Punch up a stirred cocktail that normally features gin and vermouth



PRODUCTION PROCESS



44.5%
ALC/VOL

700mL
BOTTLE

¹ Final product is of eaux-de-vie blended from batches distilled by a 1923 Proprietary Still and batched distilled by a Roving Still

DISTILLER'S CUT BAS ARMAGNAC

Gaspard de M.

BRAND OVERVIEW

The spirit of Armagnac has been steeped in history and traditions for more than two centuries. At Gaspard De M., vines—which can date 30 years old—have seen the changes in weather and soil conditions. During much of that time, bartenders have been trying to figure out ways to preserve the integrity of a spirit that is rich in aroma and fruity, dry characteristics. Gaspard de M. has set their mind to creating a highly accessible eaux-de-vie for bartenders. Armagnac cocktails have never been easier to master with the Distiller's Cut Bas Armagnac.

This 3-year aged armagnac features a blend of Ugni and Colombard grapes grown in clay loam

soils known as “tawny sands.” Distiller's Cut bas Armagnac displays a bouquet of flowers, gentle wood notes, baking spice and hint of roasted coffee. Used and fresh Gascony black oak barrels add character and spice to cocktails of all kinds. Bottled at a high proof (45.3% ABV), the Distiller's Cut expression pushes through on any serving technique.

Distiller's Cut carries cocktails of any technique and serving style. Citrus and herbs such as mint can make an interesting, delicious, and refreshing smash. The age and woodiness is perfect in stirred cocktails like a sazerac, old fashioned, and Manhattan variations.

AGING OF GASPARD DE M. BAS ARMAGNAC

During their time in the unique 16th century cellar, the eaux-de-vie are carefully monitored, aerated, and blended (Angel's Share Ranges 1.5% - 4% Annually).

PRODUCT OVERVIEW

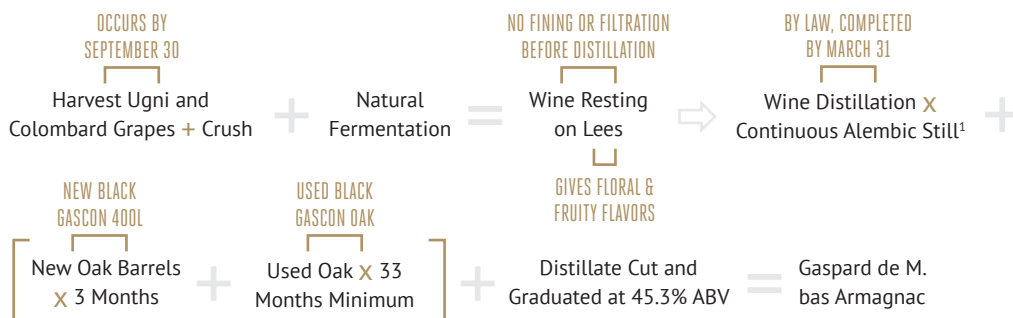
TASTING NOTES

- Woodiness paired with spices reminiscent of whiskey and rum
- Fresh prunes and wood aromas
- Roasted coffee finish
- Fruity, baking spice and dry finish

SERVING RECOMMENDATIONS

- Great for stirred cocktails
- Interesting substitute for whiskey in cocktails containing lemon and grapefruit
- Pairs fantastically with vermouths and liqueurs such as crème de menthe and crème de cacao

PRODUCTION PROCESS



45.3%
ALC/VOL

700mL
BOTTLE

¹ Final product is of eaux-de-vie blended from batches distilled by a 1923 Proprietary Still and batched distilled by a Roving Still

BRAND OVERVIEW

Over a century ago a man named Sergio Caetano started distilling cachaças outside the city of Belo Horizonte in the rolling hills of Nova União. Caetano created Germana cachaça to showcase the unique flavors of southwestern Brazil in the heart of Minas Gerais.

In Portuguese, the name Germana means "something unmixed, pure and genuine." Caetano picked this name for his cachaça and to honor the life of the famed nun, Sister Irma Germana. Sister Germana lived at the Sanctuary of the Serra da Piedade, southwest of Nova União. She was known to be a healer, who aided pilgrims and visitors with infusions made from cachaça and herbs which she picked on the mountainside.

Germana begins with hand cut sugarcane, grown on the Caetano's family farm free of chemicals, and pesticides. The cane is harvested on their farm, pressed the same day and left to ferment in open-air vessels for about 24 hours, depending on the ambient temperature. To aid the process of natural fermentation, Germana also adds a measure of toasted maize which is grown and ground locally. After fermentation, the wash is distilled in direct-fire copper pots stills using the pressed and dried sugarcane as fuel.

Germana Soul Cachaça is a pure expression of Minas Gerais. After distillation the Cachaça is rested in stainless steel vats for two years. This resting period allows the spirit breath and express the true soul of cachaça without the influence of wood. The result is a crystal-clear spirit that sets the standard for artisan cachaça.

DISTILLING THE CULTURE OF BRAZIL SINCE 1912
PURE. SETTING THE STANDARD.

PRODUCT OVERVIEW

TASTING NOTES

- Unaged style brings grassy and herbaceousness
- Green and light
- Savoriness reminiscent of sea salt
- Earthy quality creates a warm complexity
- Hint of banana on nose
- Oily texture coats mouth

SERVING RECOMMENDATIONS

- Neat
- Great for caipirinhas
- Shaken cocktails with lime or lemon juice
- Will add complexity to daiquiris, tiki drinks
- Pairs well with blanc vermouths and citrus based liqueurs

PRODUCTION PROCESS



* Sugarcane fields are not burned which means there is no char in the fermentation process like many other cachaças.

** The pressed sugarcane fibers are used as the fuel for the direct fire to heat the still. Germana is the only Cachaça distillery using open fire distillation.



50mL
40%
ALC/VOL

1L
BOTTLE

BRAND OVERVIEW

Over a century ago a man named Sergio Caetano started distilling cachaças outside the city of Belo Horizonte in the rolling hills of Nova União. Caetano created Germana to showcase the unique flavors of southwestern Brazil in the heart of Minas Gerais.

In Portuguese, the name Germana means "something unmixed, pure and genuine." Caetano picked this name for his cachaça and to honor the life of the famed nun, Sister Irma Germana. Sister Germana lived at the Sanctuary of the Serra da Piedade, southwest of Nova União. She was known to be a healer, who aided pilgrims and visitors with infusions made from cachaça and herbs which she picked on the mountainside.

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Germana Caetano's Cachaça is a tribute to Germana's founder and patriarch, Sergio Caetano. After distillation, the cachaça is aged for two years in umburana casks. Also known as Brazilian cherry tree, the umburana adds a layer of fruity and tropical aroma to the spirit.

DISTILLING THE CULTURE OF BRAZIL SINCE 1912

PRODUCT OVERVIEW

TASTING NOTES

- Tropical fruit notes surrounded by grassy and herbaceous qualities
- Smooth finish
- Hints of baking spices such as cinnamon and nutmeg
- Delicate mouthfeel

SERVING RECOMMENDATIONS

- Neat or on ice
- Great for tiki cocktails
- Cachaça Old Fashioned
- Caipifruta with red berries

PRODUCTION PROCESS



* Sugarcane fields are not burned which means there is no char in the fermentation process like many other cachaças.

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*** Uburana is the indigenous word for Brazilian Cherrywood.



50mL
40%
ALC/VOL
1L
BOTTLE

germana® CACHAÇA GERMANA HERITAGE

Germana

BRAND OVERVIEW

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In the early 20th century, the roads and mountain pass of Minas Gerais were rough. So, Caetano would wrap his cachaça in banana leaves before loading them onto his mules with the smoked meat, corn, and cheese, he sold to the local miners. Today, Germana carries on this tradition by hand tying the bottles in dried banana leaves without any glue or adhesives

DISTILLING THE CULTURE OF BRAZIL SINCE 1912
BEST SELLING CACHAÇA IN BRAZIL

Stored for 8 years in oak and 2 years in barrels

PRODUCT OVERVIEW

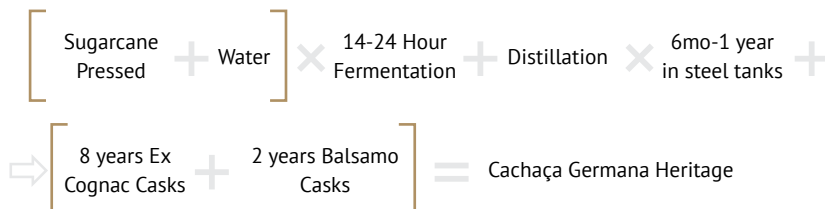
TASTING NOTES

- Expressions of vanilla mixed with baked banana
- Smokey molasses notes compare to a molasses rum

SERVING RECOMMENDATIONS

- Neat
- Copita, Snifter, or Glencairn glass
- Served with smoked prawns

PRODUCTION PROCESS



40% **700mL**
ALC/VOL BOTTLE

germana® TRADITIONAL DA PALHA CACHAÇA

Germana

GOLD 95 POINTS,
Beverage Testing Institute 2022
SILVER, New York International Spirits
Competition 2021

BRAND OVERVIEW

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After distillation, Traditional da Palha Cachaça is aged for two years in french oak casks, softening the spirit giving it a silky mouth feel.

DISTILLING THE CULTURE OF BRAZIL SINCE 1912
BEST SELLING CACHAÇA IN BRAZIL

PRODUCT OVERVIEW

TASTING NOTES

- Well balanced, spices from wood are evident
- Classic cachaça grassy and herbaceous flavor
- French oak adds baking spice and silky mouthfeel
- Earthy quality creates complexity

SERVING RECOMMENDATIONS

- Neat
- Great for built cocktails
- Shaken cocktails with lime or lemon juice
- Shines in Manhattan variation
- Always great when used as split base with other style of rums

PRODUCTION PROCESS



* Sugarcane fields are not burned which means there is no char in the fermentation process like many other cachaças.

** The pressed sugarcane fibers are used as the fuel for the direct fire to heat the still. Germana is the only Cachaça distillery using open fire distillation.



50mL
40%
ALC/VOL
1L
BOTTLE

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germana® CACHAÇA GERMANA BRAZIL

Germana

BRAND OVERVIEW

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DISTILLING THE CULTURE OF BRAZIL SINCE 1912

BEST SELLING CACHAÇA IN BRAZIL

Stored for 5 years in French oak barrels

PRODUCT OVERVIEW

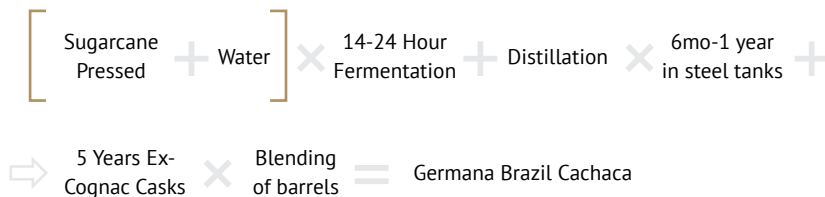
TASTING NOTES

- Rich cane and fruity notes
- Sweet wood aroma from French oak barrels

SERVING RECOMMENDATIONS

- Neat
- Paired with cashew nuts

PRODUCTION PROCESS



40%
ALC/VOL

700mL
BOTTLE

germana® CACHAÇA GERMANA SINGLE BARREL CASK

Germana

BRAND OVERVIEW

Over a century ago a man named Sergio Caetano started distilling cachaças outside the city of Belo Horizonte in the rolling hills of Nova União. Caetano created Germana cachaça to showcase the unique flavors of southwestern Brazil in the heart of Minas Gerais.

In Portuguese, the name Germana means "something unmixed, pure and genuine." Caetano picked this name for his cachaça and to honor the life of the famed nun, Sister Irma Germana. Sister Germana lived at the Sanctuary of the Serra da Piedade, southwest of Nova União. She was known to be a healer, who aided pilgrims and visitors with infusions made from cachaça and herbs which she picked on the mountainside.

Preiss Imports, as the official importer and distributor of Germana in the United States, personally selected two casks from the impressive cask inventory of Germana, where they were carefully bottled in cask

strength and packed as single cask bottlings - so-called "Barril Único" - exclusively for the American market. These are the first and very rare single-cask bottlings of Germana Cachaça to arrive in the United States. Germana only liberates a small number of casks every year for single-cask bottlings. These noble and very limited exclusivities prove that handcrafted Cachaça Artesanal can also be enjoyed pure in this quality and is an extraordinary experience.

The distillery is built 3300 feet above sea level in the hills of Minas Gerais, where temperatures can reach lows of 32 degrees Fahrenheit and highs of up to 104 degrees Fahrenheit during the year. Due to these temperature changes, the angel share is between 4 to 5 per cent, ageing our cachaça 2 to 2.5 times faster than single malt whisky in Scotland. Our single-cask bottling can hold comparison to premium single-malt whiskies and premium rums

DISTILLING THE CULTURE OF BRAZIL SINCE 1912
PURE. SETTING THE STANDARD.

*Inquire for single casks currently available
Tasting notes vary*



PRODUCT OVERVIEW

SERVING RECOMMENDATIONS

- Neat
- Copita, Snifter, or Glencairn glass

PRODUCTION PROCESS



- ⇒ Cask #194 – Aged 7 years in Ex-Bourbon Casks
- ⇒ Cask #209 – Aged 8 years in Ex-Bourbon Casks

CASK #209
43.7%
CASK #194
43.8%
ALC/VOL
700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065

(760) 789-9000 • PreissImports.com





CANADIAN SINGLE MALT WHISKY 10 YR.

Glen Breton Rare

GOLD MEDAL
2022 San Francisco World Spirits Competition
GOLD MEDAL
2021 New York International Spirits Competition
RATED IN TOP 50 SPIRITS WORLDWIDE 2006,
Wine Enthusiast
GOLD MEDAL
2024 World Whiskies Awards
GOLD MEDAL
2011 International Review of Spirits, Chicago

Serving as North America's first single malt distillery, Glen Breton has set a high bar of excellence for single malts created in Canada. Nestled among the hills of Nova Scotia, Canada, forward thinkers founded Glenora Distillery back in 1989 with the help of one of the whisky world's greatest minds, Jim McEwan. Using traditional pot stills, mash tuns and maturation processes, Glen Breton was born and became one of the world's most sought-after single malts (figuratively and legally).

Their water is sourced from MacLellan's Brook, which starts in the Cape Breton Highlands, Glen Breton directly takes on

the identity of their 900-acre property from start to finish. On the property, fields of heather grow alongside a maple wood forest, which directly impacts their flavors while ageing in ex-bourbon casks. With cold winters and hot summers, the ex-bourbon casks elevate the terroir during the natural breathing cycle year after year.

The result of sitting in a dunnage warehouse year after year has resulted in numerous awards from around the world. Enjoy this whisky neat, on a large ice cube or play around with an Old Fashion with a barspoon of maple simple sugar, allspice dram and aromatic bitters.



The First North American Single Malt

PRODUCT OVERVIEW

TASTING NOTES

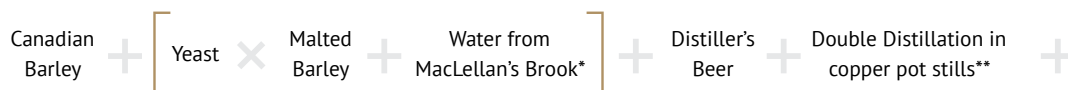
- Aromas of orange, earth spices, chocolate, and cherry
- Flavors of hazelnut, cherry and pleasant fruitiness
- Long lasting finish that features ginger and apples



SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass
- Stir into an Old Fashion, Manhattan or feature as the base for a Penicillin

PRODUCTION PROCESS



⇒ 10 Years in Ex-Bourbon Barrels*** = Glen Breton Rare Canadian Single Malt Whisky 10 Year

* Brook located next to Glenora Distillery

** Imported from Scotland

*** Sourced from Buffalo Trace. Open Floor, dunnage warehouse allows for maximum filtration and extraction with the seasons

43% **750mL**
ALC/VOL BOTTLE



CANADIAN SINGLE MALT WHISKY

14 YR

Glen Breton Rare

GOLD - 90 POINTS
Beverage Testing Institute 2024
GOLD MEDAL 2022
San Francisco World Spirits Competition
CATEGORY WINNER -
World Whiskies Awards 2024
SILVER MEDAL -
2023 Whiskies of the World

Serving as North America's first single malt distillery, Glen Breton has set a high bar of excellence for single malts created in Canada. Nestled among the hills of Nova Scotia, Canada, forward thinkers founded Glenora Distillery back in 1989 with the help of one of the whisky world's greatest minds, Jim McEwan. Using traditional pot stills, mash tuns and maturation processes, Glen Breton was born and became one of the world's most sought-after single malts (figuratively and legally).

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The First North American Single Malt

PRODUCT OVERVIEW



TASTING NOTES

- Aromas of wild apple, heather, honey and maple
- Flavors of apples, chocolate, maple and toasted wood
- Long lasting finish that features hints of nuts and berries

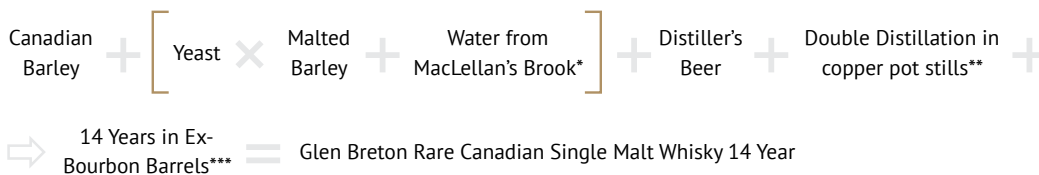


SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass
- Stir into an Old Fashion, Manhattan or feature as the base for a Penicillin



PRODUCTION PROCESS



* Brook located next to Glenora Distillery

** Imported from Scotland

*** Sourced from Buffalo Trace. Open Floor, dunnage warehouse allows for maximum filtration and extraction with the seasons

43%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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CANADIAN SINGLE MALT WHISKY

19 YR

Glen Breton Rare

PLATINUM MEDAL
2023 LA Spirits Awards
BEST NORTH AMERICAN SINGLE MALT WHISKY
2023 LA Spirits Awards
SILVER MEDAL
2023 Whiskies of the World
SILVER MEDAL -
2024 World Whiskies Awards

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The First North American Single Malt

PRODUCT OVERVIEW



TASTING NOTES

- Aromas of orange zest, pine, honey brine and subtle smokiness
- Flavors of pepper, cedar wood, lemon zest, hazelnut and maple
- Long lasting finish that is memorable

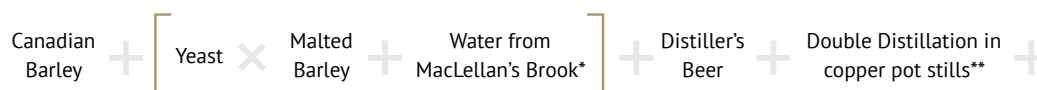


SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass
- Stir into an Old Fashion, Manhattan or feature as the base for a Penicillin



PRODUCTION PROCESS



⇒ 19 Years in Ex-Bourbon Barrels*** = Glen Breton Rare Canadian Single Malt Whisky 19 Year

* Brook located next to Glenora Distillery

** Imported from Scotland

*** Sourced from Buffalo Trace. Open Floor, dunnage warehouse allows for maximum filtration and extraction with the seasons

43%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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CANADIAN SINGLE MALT WHISKY 21 YR.

Glen Breton Rare

GOLD - 92 POINTS
Beverage Testing Institute 2024

INTERNATIONAL GOLD MEDAL 2016
New York Wine and Spirits Competition

Serving as North America's first single malt distillery, Glen Breton has set a high bar of excellence for single malts created in Canada. Nestled among the hills of Nova Scotia, Canada, forward thinkers founded Glenora Distillery back in 1989 with the help of one of the whisky world's greatest minds, Jim McEwan. Using traditional pot stills, mash tuns and maturation processes, Glen Breton was born and became one of the world's most sought-after single malts (figuratively and legally).

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casks elevate the terroir during the natural breathing cycle year after year.

The result of sitting in a dunnage warehouse year after year has resulted in numerous awards from around the world. Enjoy this whisky neat, on a large ice cube or play around with an Old Fashion with a barspoon of maple simple sugar, allspice dram and aromatic bitters.



The First North American Single Malt

PRODUCT OVERVIEW

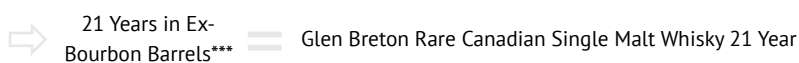
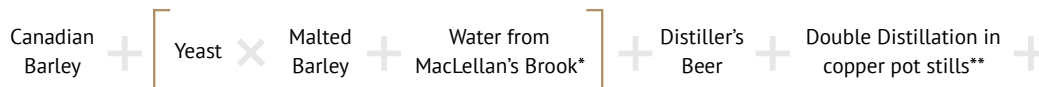
TASTING NOTES

- Aromas of apples and maple syrup
- Flavors of butterscotch and wild apples
- Long lasting finish of hazelnut and toffee

SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass
- Stir into an Old Fashion, Manhattan or feature as the base for a Penicillin

PRODUCTION PROCESS



* Brook located next to Glenora Distillery

** Imported from Scotland

*** Sourced from Buffalo Trace. Open Floor, dunnage warehouse allows for maximum filtration and extraction with the seasons

43% 750mL
ALC/VOL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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CANADIAN SINGLE MALT WHISKY ICE WINE BARREL 10 YR

Glen Breton Ice

GOLD MEDAL – 2023 Whiskies of the World
INNOVATOR OF THE YEAR 2008
SILVER MEDAL
San Francisco World Spirits Competition 2007

Serving as North America's first single malt distillery, Glen Breton has set a high bar of excellence for single malts created in Canada. Nestled among the hills of Nova Scotia, Canada, forward thinkers founded Glenora Distillery back in 1989 with the help of one of the whisky world's greatest minds, Jim McEwan. Using traditional pot stills, mash tuns and maturation processes, Glen Breton was born and became one of the world's most sought-after single malts (figuratively and legally).

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while ageing in ex-bourbon casks. With cold winters and hot summers, the ex-bourbon casks elevate the terroir during the natural breathing cycle year after year.

For the last four months of the maturation process, the single malt distillate is finished in ice wine barrels sourced from around Nova Scotia. The robust nature of the single malt melds with the sweetness of the ice wine barrels to create some of the most unique single malt whisky in the Western Hemisphere.

The result of sitting in a dunnage warehouse year after year has resulted in numerous awards from around the world. Enjoy this whisky neat, on a large ice cube or play around with an Old Fashion with a barspoon of maple simple sugar, allspice dram and aromatic bitters.



The First North American Single Malt

PRODUCT OVERVIEW



TASTING NOTES

- Aromas of honey cinnamons, apple and vanilla
- Flavors of grape peels, sweet apple, hazelnut and spices
- Lingering flavors of cherry, ginger and cedar

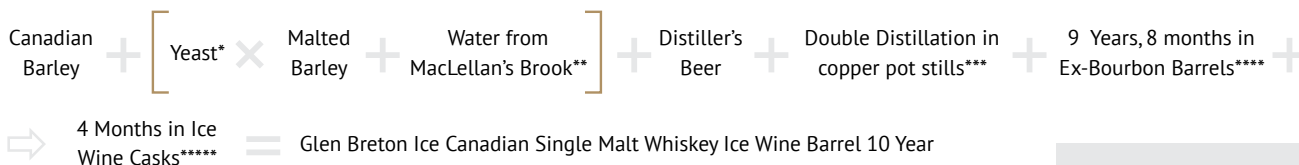


SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass
- Stir into an Old Fashion, Manhattan or feature as the base for a Penicillin



PRODUCTION PROCESS



* Sourced from Anchor Yeast, South Africa

** Brook located next to Glen Breton Distillery

*** Imported from Scotland

**** Sourced from Buffalo Trace. Open Floor, dunnage warehouse allows for maximum filtration and extraction with the seasons

***** Ice Wine from Grand Pré Winery in Nova Scotia

43% 750mL
ALC/VOL BOTTLE



CANADIAN SINGLE MALT WHISKY ICE WINE BARREL 12 YR

Glen Breton Ice

INTERNATIONAL GOLD MEDAL 2016
New York Wine and Spirits Competition

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The First North American Single Malt

PRODUCT OVERVIEW

TASTING NOTES

- Aromas of dry fruits and ripe grapes
- Flavors of vanilla and dry white wine
- Long lasting fruity finish with a hint of sweetness

SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass
- Stir into an Old Fashion, Manhattan or feature as the base for a Penicillin

PRODUCTION PROCESS



* Sourced from Anchor Yeast, South Africa

** Brook located next to Glen Breton Distillery

*** Imported from Scotland

**** Sourced from Buffalo Trace. Open Floor, dunnage warehouse allows for maximum filtration and extraction with the seasons

***** Sourced from Grand Pré Winery in Nova Scotia

43%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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BATTLE OF THE GLEN CANADIAN SINGLE MALT WHISKY 15 YR

Glen Breton

GOLD - 91 POINTS
Beverage Testing Institute 2024

GOLD - BEST REST OF THE WORLD SINGLE
MALT WHISKY 13 YEARS AND OVER -
Whisky Magazine 2011

Serving as North America's first single malt distillery, Glen Breton has set a high bar of excellence for single malts created in Canada. Nestled among the hills of Nova Scotia, Canada, forward thinkers founded Glenora Distillery back in 1989 with the help of one of the whisky world's greatest minds, Jim McEwan. Using traditional pot stills, mash tuns and maturation processes, Glen Breton was born and became one of the world's most sought-after single malts (figuratively and legally).

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When the Scotch Whisky Association launched its lawsuit against Glenora Distillery in 2000, shortly after the release of its first bottling proudly called "Glen Breton Rare", a media frenzy soon followed in newspapers, magazines, and in online newsletters, forums, and blogs North America's only Single Malt Whisky distillery was a hot topic amongst the whisky and local cultural communities. Upon victory in the summer of 2009 it was decided to dedicate a bottling to celebrate this epic battle, so fittingly called the "Battle of the Glen." The packaging features some of the many press clippings that appeared throughout the world.



The First North American Single Malt

PRODUCT OVERVIEW

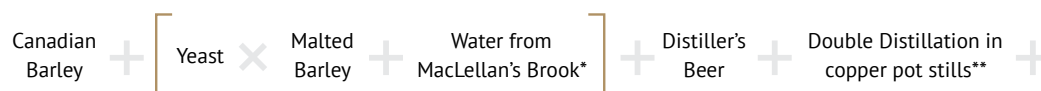
TASTING NOTES

- Aromas of summer cut apple wood, undertones of honey
- Flavors of malt orchard fruits and overall richness
- Long lasting warm finish with hardwood smoke and soft peat

SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass
- Stir into an Old Fashion, Manhattan or feature as the base for a Penicillin

PRODUCTION PROCESS



⇒ 15 years in Ex-Bourbon Barrels*** = Glen Breton Battle of the Glen Canadian Single Malt Whisky 15 Year

* Brook located next to Glenora Distillery

** Imported from Scotland

*** Sourced from Buffalo Trace. Open Floor, dunnage warehouse allows for maximum filtration and extraction with the seasons

43%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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NOTARIS

NOTARIS 3YO

Herman Jansen Distillery

DOUBLE GOLD Best Genever -
San Francisco World Spirit 2021
94 Points - GOLD -
Beverage Testing Institute 2021
SILVER -
San Francisco World Spirit 2021

BRAND OVERVIEW

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 classification of World Class Distillery since 2012 by the WSA Austria.

Due to Genever laws, Herman Jansen has two distillers onsite; one solely for Genever named Branderij 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.

Notaris 3 yrs is aged in oak barrels for at least three years up to 9 years. During these years Notaris has been allowed to mature calmly, which lends Notaris 3yrs its unparalleled flavor and its unique aroma.

100% MALT SPIRIT

The Perfect Inspiration to Make New History

PRODUCT OVERVIEW

TASTING NOTES

- Grainy texture, clear malty and yeasty aromas
- Slight citrus freshness, oranges, very subtle juniper berries, cumin
- Delicate roast aromas, caramel, licorice, flour like and dusty
- Somewhat green hazelnuts, delicate meadow herbs, vanilla
- Good harmony, full bodied, nice finish

SERVING RECOMMENDATIONS

- Good in cocktails
- Neat at room temperature

Domaine Santé

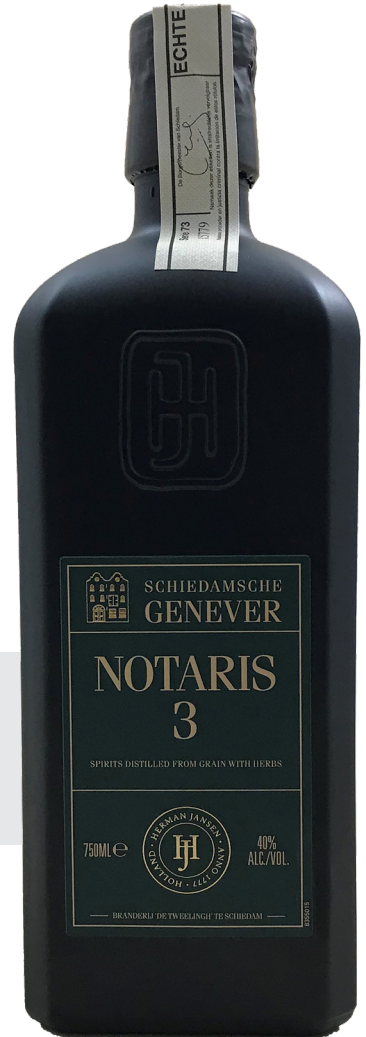
PRODUCTION PROCESS

Malt Spirit = Malted Barley, Corn, & Rye

Notaris Malt Spirit Genever + Malt Spirit with Juniper & Notaris Botanicals + Cornwyn + HP Malt Spirit + 3 yrs Aged in 9-Year-Old Oak Barrels = Notaris 3YO

40%
ALC/VOL

750mL
BOTTLE



NOTARIS

BARTENDER'S CHOICE

Herman Jansen Distillery

DOUBLE GOLD - Best Genever -
San Francisco World Spirit 2021
GOLD - 93 Points Exceptional -
Beverage Testing Institute 2021

BRAND OVERVIEW

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In 2009, Herman Jansen began producing Notaris bearing the European biological, organic symbol.

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

MADE FOR PURISTS BY PURISTS

The Perfect Inspiration to Make New History

PRODUCT OVERVIEW



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



PRODUCTION PROCESS

Malt Spirit = Malted Barley, Corn, & Rye

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



47%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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NOTARIS

NOTARIS BARTENDER'S CHOICE JERRY THOMAS ROME EDITION

Herman Jansen Distillery

DOUBLE GOLD

San Francisco World Spirit 2021
SILVER - 94 Points, Exceptional ,
2021 Best Genever -
Beverage Testing Institute 2021

BRAND OVERVIEW

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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. The Notaris bartender's choice Rome is a delightful combination of 10yrs old Notaris Maltspirit Genever together with a 15yrs old Notaris Maltspirit Genever combined with a unique Rye distillation, all produced at Herman Jansen Distillery in Branderij "De Tweelingh".

100% MALT SPIRIT

The Perfect Inspiration to Make New History

PRODUCT OVERVIEW

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

PRODUCTION PROCESS

Malt Spirit = Malted Barley, Corn, & Rye

Notaris 15 Years + Notaris 10 Years + Malted Rye Distillation = Notaris Bartender's Choice Rome



47%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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IZARRA JAUNE LIQUEUR

Pages Védrenne

95 POINTS - Wine Enthusiast 2024

BRAND OVERVIEW

The word “liqueur” comes from the Latin word “Liquifacere”, meaning “to make liquid”. In the late 1800’s and early 1900’s, herbs, spices, and fruit were chosen essentially for their medicinal purposes. Such concoctions were first labelled as elixirs, balms, crèmes, or oils and sold in markets or by roving merchants. The concoctions were not initially produced for consumers’ drinking pleasure, but rather to cure illnesses. Over the centuries, the elixirs were sweetened and prepared in a way that made them more palatable. Upon becoming more enjoyable, these elixirs set the premise for the world of liqueurs.

In 1906 Joseph Grattau gathered many years of research to create Izarra which became anchored in the Basque country and incorporated as part of its culture.

Izarra Jaune uses a proprietary blend of botanicals which are first distilled in a copper still. Only the heart of this simple spirit is retained, then blended with a matured mixture of walnut husk and prunes in neutral pure spirit. Armagnac is then added to the final blend with a touch of local, Basque honey.



IZARRA TRANSLATES TO “STAR” IN BASQUE

PRODUCT OVERVIEW

TASTING NOTES

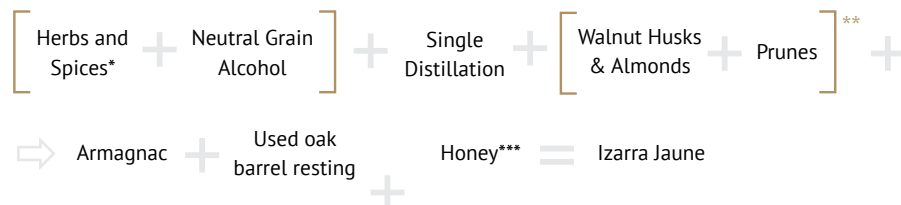
- Rich vegetal nose with cinnamon and coriander scent
- Spicy and vegetal notes of anise and lemon combined with honey
- Subtle woody character from period of oak barrel aging

SERVING RECOMMENDATIONS

- Izarra shines at any preference from neat to on ice or kept in the freezer
- Makes a lovely tonic with replacing Gin
- Works well as a base for a sour

NOTE: Does contain walnuts and almonds

PRODUCTION PROCESS



* Proprietary Blend of Herbs and spices

** Macerated for several months separately

*** Sourced from Basque Region of France

40%
ALC/VOL

700mL
BOTTLE



IZARRA VERTE LIQUEUR

Pages Védrenne

94 POINTS - Wine Enthusiast 2024

BRAND OVERVIEW

The word “liqueur” comes from the Latin word “Liquifacere”, meaning “to make liquid”. In the late 1800’s and early 1900’s, herbs, spices, and fruit were chosen essentially for their medicinal purposes. Such concoctions were first labelled as elixirs, balms, crèmes, or oils and sold in markets or by roving merchants. The concoctions were not initially produced for consumers’ drinking pleasure, but rather to cure illnesses. Over the centuries, the elixirs were sweetened and prepared in a way that made them more palatable. Upon becoming more enjoyable, these elixirs set the premise for the world of liqueurs.

In 1906 Joseph Grattau gathered many years of research to create Izarra which became anchored in the Basque country and incorporated as part of its culture.

Izarra Verte uses a propriety blend of botanicals which are first distilled in a copper still. Armagnac is then added to the final blend with a touch of sugar. Only the heart of this simple spirit is retained, then blended with a matured mixture of walnut husk and prunes in neutral pure spirit.



IZARRA TRANSLATES TO “STAR” IN BASQUE

PRODUCT OVERVIEW



TASTING NOTES

- Variety of botanicals highlighting peppermint, almonds, walnuts, and celery, and acacia honey
- Scents of menthols and camphor paired with a hint of spice



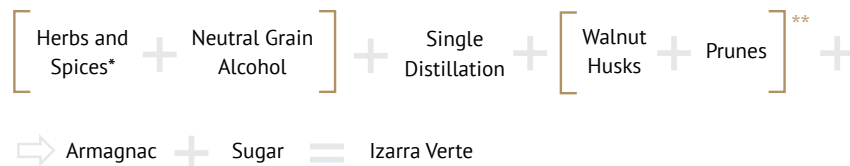
SERVING RECOMMENDATIONS

- Izarra shines at any preference from neat to on ice or kept in the freezer
- Works well in a Last Word or a Basque Mojito

NOTE: Does contain walnuts and celery



PRODUCTION PROCESS



* Proprietary Blend of Herbs and spices
** Macerated for several months separately

40%
ALC/VOL

700mL
BOTTLE



COLD BREWED COFFEE LIQUEUR WITH NZ VODKA & ESPRESSO CUP

Jumping Goat

GOLD

Bartender Spirits Awards 2022

Silver - Best of Category - Excellence in Packaging
American Distilling Institute 2022

Jumping Goat is a cold brewed coffee liqueur made using the finest quality, batch roasted coffee beans. Sugar and spices and the purest of New Zealand mineral water give the final product a smooth taste.

Jumping Goat Cold Brewed Coffee Liqueur vodka product uses a pure New Zealand whey vodka that provides a pleasant nutty sweetness as a counterbalance to the bold bitterness. Proofed to 33% ABV, this liqueur proves extremely versatile and provides similar awakening effects that you come to expect from a quality coffee liqueur.

Very real and freshly ground coffee upfront with a hint of chocolate. Unlike traditional coffee flavored liqueurs, the coffee infusion lingers, whilst the higher ABV warms the cockles like a good spirit should.

Jumping Goat Cold Brewed Coffee Liqueur is best served with creamy or nutty counterparts. Carajillo's and Espresso Martinis are the ideal cocktails to display this elegant liqueur.



JUMPING GOATS ... LITERALLY

Jumping Goat is named after the goats herded by Kaldi in Ethiopia and their mystical energy gained from coffee berries.

PRODUCT OVERVIEW

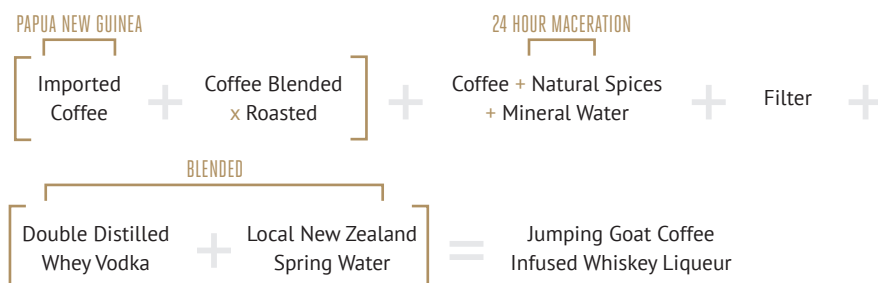
TASTING NOTES

- Bittersweet and nutty
- Hints of cinnamon and allspice give an earthy taste
- Light, yet round body

SERVING RECOMMENDATIONS

- Serve neat or chilled
- Shake with vodka for a lively Espresso Martini
- Get tropical with passion fruit and pineapple and coffee combinations

PRODUCTION PROCESS



50mL
ESPRESSO CUP
33%
ALC/VOL
700mL
BOTTLE



COLD BREWED COFFEE LIQUEUR BLACK BATCH & ESPRESSO CUP

Jumping Goat

GOLD

Bartender Spirits Awards 2022

Jumping Goat is a cold brewed coffee liqueur made using the finest quality, batch roasted coffee beans. Sugar and spices and the purest of New Zealand mineral water give the final product a smooth taste.

Jumping Goat Coffee Infused Whiskey Liqueur uses a pure New Zealand whey vodka, blended with a Highlands Scotch that provides a pleasant nutty sweetness, cradled with a hint of smoke. Proofed to 33% ABV, this liqueur proves extremely versatile and provides similar awakening effects that you come to expect from a quality coffee liqueur.

With an initial nose of smoky whisky, this spirit tastes of a very real and freshly ground coffee upfront. Produced for whisky lovers, a smooth and smoky whisky taste lingers and the higher ABV gives drinkers a nice warming of the insides. A perfect flavor fusion of coffee and whisky.

Jumping Goat Cold Brewed Coffee Liqueur is best served with creamy or nutty counterparts. Carajillo's and Espresso Martinis are the ideal cocktails to display this elegant liqueur.



JUMPING GOATS ... LITERALLY

Jumping Goat is named after the goats herded by Kaldi in Ethiopia and their mystical energy gained from coffee berries.

PRODUCT OVERVIEW

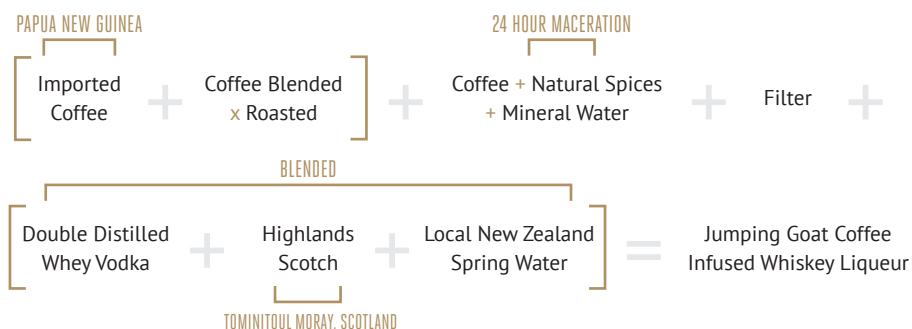
TASTING NOTES

- Bittersweet, slightly smoky and nutty
- Hints of cinnamon and allspice give an earthy taste
- Light, yet round body
- Notes of dark chocolate

SERVING RECOMMENDATIONS

- Serve neat or chilled
- Shake with vodka for a lively Espresso Martini
- Get tropical with passion fruit and pineapple and coffee combinations

PRODUCTION PROCESS



50mL
ESPRESSO CUP
33%
ALC/VOL
700mL
BOTTLE



NV ABSINTHE VERTE

La Fée • Bohemia Beer House, LTD

92 Points, *Wine Enthusiast* 2024
4 Stars - Recommended, *The Tasting Panel* 2017
82 Points - Recommended, *Spirit Journal* 2018

BRAND OVERVIEW

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 US.

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.



NV ABSINTHE VERTE IS A MODERN TWIST ON FRENCH ABSINTHE

PRODUCT OVERVIEW

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)

PRODUCTION PROCESS

Secret Green-Colored Botanicals
+ Sugar Beet Alcohol



6 to 8 Weeks



19th Century
Absinthe Recipe



La Fée Absinthe

40%
ALC/VOL

700mL
BOTTLE



BLANCHE ABSINTHE SUPERIEURE

La Fée • Bohemia Beer House, LTD

95 Points, *Wine Enthusiast* 2024

4.5 Stars - Excellent, *The Tasting Panel* 2017

84 Points - Recommended, *Spirit Journal* 2018

BRAND OVERVIEW

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“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

PRODUCT OVERVIEW

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:



PRODUCTION PROCESS



50ml,
700mL
53%
ALC/VOL
BOTTLE



ABSINTHE PARISIENNE

La Fée • Bohemia Beer House, LTD

94 points, Wine Enthusiast 2024

90 Points - GOLD, Beverage Testing Institute 2022

5 Stars - Exceptional, The Tasting Panel 2017

GOLD, Wine and Spirits Wholesalers of America 2019

BRAND OVERVIEW

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La Fée Absinthe Parisienne is the **first** traditional absinthe distilled in France since the 1915 ban



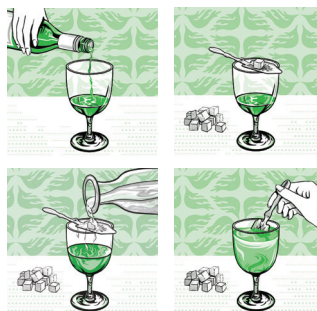
PRODUCT OVERVIEW

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:



PRODUCTION PROCESS

Secret Green-Colored Botanicals
+ Sugar Beet Alcohol



6 to 8 Weeks



19th Century
Absinthe Recipe



La Fée Absinthe
Parisienne

53%
ALC/VOL

50mL,
200mL
750mL
BOTTLE

ORGANIC LONDON DRY GIN

Lind & Lime Gin Distillery

Kosher-certified 

93 POINTS – Beverage Tasting Institute 2024

92 POINTS - 2023 Wine Enthusiast

DOUBLE GOLD - 2022 World Spirits Competition San Francisco

GOLD - 2021 Craft Spirits Berling

GOLD - 2020 Bartenders Spirits Awards

GOLD - 2020 The Gine Masters – The Spirits Business

Lind & Lime is a London Dry style Scottish gin produced by The Lind & Lime Gin Distillery in Leith, Edinburgh. James Lind, a Surgeons' Mate in the Royal Navy in 1738, is coined with the first clinical trial ever recorded to cure scurvy. James recorded in his 1753 book "A treatise of the Scurvy" that men saw the most improvement when eating citrus fruits, such as limes.

By the end of the 18th century, the Royal Navy began supplying their ships with limes and citrus fruit to improve sailors' health. The gin was named after James Lind, as well as various nautical references displayed throughout packaging to commemorate the Surgeons' Mate.

Using a 500 Liter Genio Still allows them to precisely control the temperature and speed of the distillations. The watchword in the creation of Lind & Lime was "Balance" allowing for a gin curated with a culmination of each flavor without a single dominant characteristic. The production of each batch takes approximately 4 days.

SUSTAINABILITY & GREEN EFFORTS

Lind & Lime makes a concerted effort to help protect the environment and reduce carbon footprints.

- Distilled with 100% green electricity
- Produced with 100% organic ingredients
- Packaged with 100% plastic free materials

THE BOTTLE

The classic Lind & Lime glass bottle is meant to pay tribute to the historic local industry. Sand and kelp seaweed, which are the two main raw materials necessary for creating these glass bottles, were very abundant locally in Leith in the 18th and 19th centuries.



"We set out to create the very definition of what a London Dry Gin should be; to do something very simple, but do it to perfection."

PRODUCT OVERVIEW



TASTING NOTES

- **Nose**- Fruity with freshly zested lime running through rich spiced fruitcake and pine
- **Palate**- Oily mouthfeel with earthy juniper, fresh bursts of citrus and pink pepper sweetness
- **Finish**- Tangy tropical citrus and lingering pepper spice



SERVING RECOMMENDATIONS

- Gin & tonic
- Negroni
- French 75



PRODUCTION PROCESS

HYBRID COPPER POT & COLUMN STILL* X 8 HOURS

Swiss Organic NGS 96% ABV + Water + Juniper + Pink Peppercorns + Orris Root + Angelica Root + Licorice Root + Coriander Seeds

24 Hours



Lime Zest + Botanical Basket



Filtered Water



48hrs Rest



Lind & Lime Organic London Dry Gin

50mL

44%

ALC/VOL

700mL

BOTTLE

*100% Green Electricity 500 Liter Genio Still



NAGA MALACCA INDONESIAN SPICED RUM

Naga Asian Rums

90 Points - Wine Enthusiast 2024

Indonesia is the largest producer of spices in the world. So, creating a spicy Naga rum was a matter of course. This rum is named Malacca, the port in Maylasia from which ships laden with Asian fruits and spices departed for Europe.

Naga is a mythical creature found in Buddhism and Hinduism across various Southeast Asian cultures. It is believed to be a semi divine, half human and half serpent being. They are believed to have either a human head or a dragon head. The Nagas are one of the cultural and mythological links that unite the immense territory that stretches from the Bay of Bengal to the Java Sea, from the Indian Ocean to the Pacific Ocean.

The figure of Naga is associated with water and fertility; the naga can be protective, nurturing and even creative. Although they live in their own kingdom, it is believed that some nagas can transform themselves to visit the world of humans in the form of a snake or a handsome young man. Naga dragons are often seen as protectors of treasures, sacred places, and kingdoms. They are associated with the protection of waters and natural riches. They are linked to water and are considered deities of rain and rivers, bringing fertility to the land. In many legends, Naga dragons possess great wisdom and magical powers.

****Please note: This product is non-chill filtered and may contain natural sediment.**



PRODUCT OVERVIEW

TASTING NOTES

- Aromas of sweet citrus
- Kumquat imparts lemony and orangey tones
- Fresh Jambu and subtle hints of lemongrass and cinnamon
- Moderate sweetness

SERVING RECOMMENDATIONS

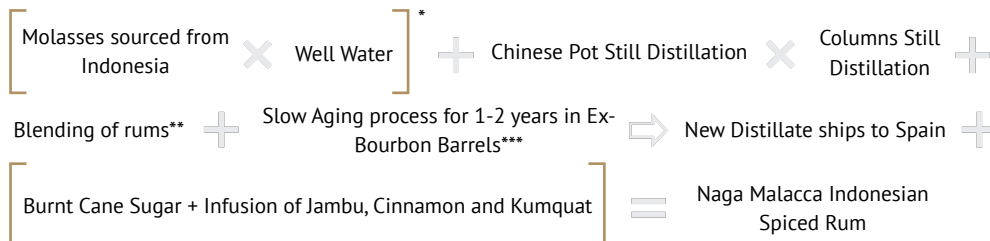
- On ice with a lemon zest
- Mixed with Ginger Beer or Cola (Fentiman's for example)

ASIAN MARTINI ESPRESSO COCKTAIL

- 1.5 oz Naga Malacca
- .75 Espresso
- .75oz Fair Café Liqueur
- .25 oz Simple Syrup

Add all ingredients to a cocktail shaker. Add ice and shake hard. Strain into a coupe. Garnish with three espresso beans on foam.

PRODUCTION PROCESS



* 48 Hours fermentation time in steel vats

**3 different rums consisting of 68%, 72% and 78% ABV

*** Underground warehouse for temperature control

40%
ALC/VOL

700mL
BOTTLE



NAGA THAI RUM SIAM EDITION 10 YEAR

Naga Asian Rums

92 Points - Wine Enthusiast 2024

With Thailand being the second biggest producer of sugar cane globally, it begs the question of what is done with the incredible volume of molasse that comes along with the processing of it's number one export. It is turned into delicious rums such as Naga Asian Rum Siam 10 Year.

Naga is a mythical creature found in Buddhism and Hinduism across various Southeast Asian cultures. It is believed to be a semi divine, half human and half serpent being. They are believed to have either a human head or a dragon head. The Nagas are one of the cultural and mythological links that unite the immense territory that stretches from the Bay of Bengal to the Java Sea, from the Indian Ocean to the Pacific Ocean. The

figure of Naga is associated with water and fertility; the naga can be protective, nurturing and even creative.

Rich in flavors on candied fruit, vanilla and tobacco, Naga Thai Rum Siam Edition 10 Year is a luxurious sipper. Pair with a nice cigar or use a base for tiki drinks, this is a rum with a significant place on the back bar. Naga dragons are often seen as protectors of treasures, sacred places, and kingdoms. They are associated with the protection of waters and natural riches. They are linked to water and are considered deities of rain and rivers, bringing fertility to the land. In many legends, Naga dragons possess great wisdom and magical powers.

****Please note: This product is non-chill filtered and may contain natural sediment.**



PRODUCT OVERVIEW

TASTING NOTES

- Lush brown sugar nose with complex spicy and woody aromas
- Supple and round structure
- Spicy flavors appear and support elegant notes of candied fruit, vanilla oak and tender leaf of blond tobacco

SERVING RECOMMENDATIONS

- Neat or on the rocks
- Perfect to use in a Summer Thai or Old Fashion Cocktail (Only use if needed)

THAIDAO

- 2 oz Naga Thai Rum Siam Edition 10 Year
- .75 oz Lime Juice
- .75 oz Simple Syrup
- 2 Dash Curry Bitters

Add all ingredients to cocktail shaker. Add ice and shake hard. Strain into a cocktail coupe and add a lime wheel for garnish.

PRODUCTION PROCESS



AGING TAKES PLACE ON SITE IN THAILAND

Slow dynamic aging process for 10 years in Ex-Bourbon Barrels*** ⇒ Shipped to Spain + proofed to 80 ⇒ Naga Thai Rum Siam Edition 10 Year

* 48 Hours fermentation time in steel vats

** 3 different rums consisting of 68%, 72% and 78% ABV

*** Underground warehouse for temperature control

40%
ALC/VOL

700mL
BOTTLE



NISMES-DELCLOU

NISMES-DELCLOU ARMAGNAC VINTAGES

Nismes-Delclou

Living Heritage Company -

Awarded by the French State in 2016

Nismes-Delclou is a family business that has been handed down for six generations, starting in the 17th century. Pierre Nismes, a war hero, and governor of Paris started the House of Armagnac in the beginning of the 19th century in Gascony. When Pierre married his wife Elisabeth Delclou, she insisted her name be incorporated, thus giving life to Nismes-Delclou. Today the historic Armagnacs are crafted by Florence Castarède, who is the descendant of a cousin of Pierre Nismes.

The oldest French brandy, Armagnac, is distilled from white grape varietals from the Gascony region. The Nismes-Delclou Armagnacs are crafted from Folle Blanche, Ugni Blanc, Colombard, and Baco grown in the Bas Armagnac's highly rated terroir, where vines grow on poor and acidic clay loam soils with pockets of iron, giving birth to light, fruity, delicate, and reputed eaux-de-vie. Per the rules of AOC, vintage Armagnacs are required to

have a minimum age of 10 years. The vintages are a result of each specific years' grape harvest. Uniquely, Nismes-Delclou "over-ages" their bottles, where they rest in casks for up to 50-60 years. Once the cellar master has decided that the balance has been reached, it is transferred to Dame-Jeanne glass containers, and only bottled on demand. The bottle dates are printed on the back label, which allows consumers to know the exact age of each of their vintages. Since all vintages rest in casks until they are ordered and bottled, their taste profiles continue evolving throughout the years. The vintages make for a great gift for any special occasion such as a birthday or anniversary.

The Nismes-Delclou House owns old and rare vintages dating back as far as 1893. A collection of bottles is stored in Berry Brothers' shops in the terminals of the Heathrow Airport in London as well as St. James Street's famous shop in London.

Founded in 1832, Nismes-Delclou Armagnac is the oldest trading House of Armagnac

PRODUCT OVERVIEW

Inquire for vintages currently available

Tasting notes vary per vintage

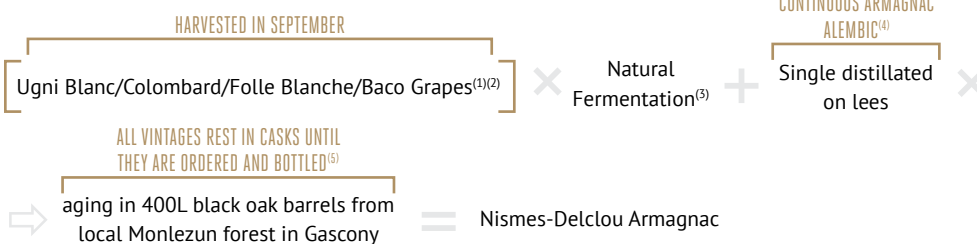


SERVING RECOMMENDATIONS

- Neat
- Serve with classic Gascon dishes, such as foie gras, game, or desserts
- Young Armagnacs are a perfect base for cocktails
- Pairs well with meat, game, charcuterie, cheese, pastries and chocolate



PRODUCTION PROCESS



(1) Ugni Blanc grape is ideal for distillation due to its high acidity and low alcohol wines, that after distillation produce fine eaux-de-vie of high quality.

(2) Colombard grapes are valued in the vinification of the local C. tes de Gascogne wines, its distillation is rarer. Its fruity and spicy aromas are very appreciated in blends.

(3) Natural vinification occurs without oenological products such as sulphur dioxide. There is no fining or filtration prior to distillation (distilled on the lees).

(4) A continuous Armagnac alembic is a pure copper still that was patented in 1818 by a stone maker in Auch, Sieur Tuilli re, under the reign of ing Louis VIII. The still has been adopted, modified, and improved by the region's distillers. A Rowan Alembic Still is used alongside the traditional alembic.

(5) The eaux-de-vie casks are kept in a unique 16th century cellar, carefully monitored, aerated, and blended. Up to 50-60 years, then transferred into Dame Jeanne glass containers. First aged in new barrels for a few months, then transferred to exhausted barrels



40%+
ALC/VOL

750mL
BOTTLE



NOYAU DE POISSY BLANC SCEAU DE SAINT-LOUIS LIQUEUR

Noyau de Poissy

The Seine Valley that runs through Poissy, France is renowned for its sunny slopes adorned with apricots, sloe berries and cherry trees. The kernels, or noyau, are highly aromatic which make them ideal for maceration with fruit brandies. The people of Poissy, a commune of Île-de-France outside Paris, have been producing a liqueur called ratafia from macerated fruit pits and brandy since the early 1600's.

Story has it, an innkeeper named Monsieur Suzanne began to serve this apricot kernel liqueur to his patrons, many of whom were buyers and sellers from the local cattle market. It became so popular that other inns in the town began serving the liqueur. In response to its popularity, the Noyau de Poissy distillery began producing their apricot kernel liqueur in 1698 which they named Noyau De Poissy Blanc Sceau de Saint-Louis Liqueur.



THE LAST HISTORIC DISTILLERY IN ÎLE-DE-FRANCE

PRODUCT OVERVIEW



TASTING NOTES

- Toasted almond and marzipan
- Sweet with enlivening spice
- Delicate almond flavors are backed and more complex by floral, almost rose water notes
- Ending with a slight bitterness

Tasting Notes by: Difford's Guide



SERVING RECOMMENDATIONS

- Pairs well with bourbon cocktails
- Any cocktail that is seeking a nutty flavor
- Goes well with Gin and Vermouth forward cocktails



PRODUCTION PROCESS

[Apricot Kernels + Cognac + Spices] × Maceration + Distillation + Sugar = Noyau de Poissy Blanc Sceau de Saint-Louis Liqueur

35%
ALC/VOL

700mL
BOTTLE



CHOCOLATE LIQUEUR

Organic Mixology



GOLD - Best Cocktails 2023
GOLD - Craft Spirits Competition 2015
DOUBLE GOLD, BEST OF SHOW -
Tasting Panel Spirits Competition 2013

ORGANIC MIXOLOGY embodies their mission of caring not only about what goes into their bottles, but also about the world around them. The brand has helped organize beach clean ups, mountain hikes, or simply connecting with others to support health, wellness, and the environment. They have donated proceeds from OM Liqueur sales to Trees For the Future, which helps trees to be planted around the world.

Located in Michigan USA, OM is a small, American-based business who prioritizes craftsmanship, quality, and consistency of their spirits. OM is also female co-founded and operated.

OM Chocolate Liqueur is a sugar cane spirit blended with certified organic cocoa extracts and agave nectar, finished off with a kiss of sea salt and whispers of caramel. It contains only five grams of sugar per serving, the lowest in its category, and their product is also the only 100% organic chocolate liqueur on the market.



ORGANIC- AMERICAN MADE

PRODUCT OVERVIEW

TASTING NOTES

- Aromas of milk chocolate and hazelnut
- Light, rather than rich mouthfeel
- Palate shows cocoa and tinges of nutella and candle wax, finishing with vanilla and the faintest anise exhale

SERVING RECOMMENDATIONS

- Add to an espresso martini
- On the rocks



PRODUCTION PROCESS

Organic neutral sugar cane spirit + organic cocoa extracts + essential oils + agave nectar + Blended and Bottled = OM Chocolate Liqueur

17.5%
ALC/VOL

750mL
BOTTLE



COLD BREW WITH CHOCOLATE LIQUEUR

Organic Mixology 

93 Points - Wine Enthusiast 2024
SILVER - Tag Global Spirits 2023

ORGANIC MIXOLOGY embodies their mission of caring not only about what goes into their bottles, but also about the world around them. The brand has helped organize beach clean ups, mountain hikes, or simply connecting with others to support health, wellness, and the environment. They have donated proceeds from OM Liqueur sales to Trees For the Future, which helps trees to be planted around the world.

Located in Michigan USA, OM is a small, American-based business who prioritizes craftsmanship, quality, and consistency of their spirits. OM is also female co-founded and operated.

The ready to drink can is a blend of organic cold brew and their award-winning chocolate liqueur. OM Cold Brew with Chocolate Liqueur is the only USDA certified organic hard cold brew on the market. It has about 35 mg of caffeine per can, 17.5% alcohol by volume, and is sweetened with organic agave nectar. It comes in a recyclable, lightweight 200 ml can so it's convenient for home entertainment, and easy to toss into an overnight bag or picnic basket.



ORGANIC - AMERICAN MADE - DAIRY-FREE

PRODUCT OVERVIEW

TASTING NOTES

- Chocolate liqueur cocoa notes transition beautifully to dark coffee flavor
- Subtle sweetness allows for a strong, warming finish

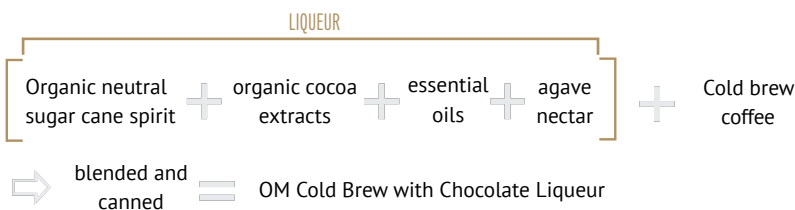


SERVING RECOMMENDATIONS

- Drink straight from the can
- Shake and serve into cocktail glass
- On the rocks



PRODUCTION PROCESS



17% 200mL
ALC/VOL READY TO DRINK
CAN



CURRACH SINGLE MALT IRISH WHISKEY - ATLANTIC KOMBU SEAWEED CASK

Origin Spirits

ABOUT THE COMPANY

Origin Spirits is an Irish based spirits producer from Kilsheelan, Tipperary, Ireland. Renowned for its Avant Garde approach to producing spirits, Origin Spirits has created a new avenue for Irish Whiskey fanatics that binds them to history as they drink. Currach Single Malt Irish Whiskey – Atlantic Kombu Seaweed Cask takes the tradition of seaweed farming in West Ireland and melds it to triple distilled single malt Irish whiskey in a way that brings Irish traditions via a modern technique.

Much like the boats in which it takes its namesake, this whiskey is an adventure into unknown territories. Currach Single Malt Irish Whiskey is a true innovation in the whiskey world, and the first to be finished in seaweed charred casks – the first expression created using Irish

Atlantic Kombu Kelp Seaweed. Using kombu seaweed as kindling, smoke from the fire seasons ex-bourbon casks for the 3–4-year whiskey to finish. The bottled whiskey takes on not only the pleasing maritime scent of the Atlantic but adds a noticeable umami finish.

IRISH SEAWEED

Sustainably hand harvested off the wild Atlantic coast of Co. Clare, the Kombu seaweed is 100% naturally grown and organically certified. Fourth Generation Seaweed Harvesters, The Talty Family, ensure only the finest seaweeds are selected for Currach Single Malt Whiskey. Mildly salty and subtly sweet, Kombu is rich in umami, the fifth human taste.



"A PERFECT UNION OF LAND AND SEA"

PRODUCT OVERVIEW



TASTING NOTES

- Fresh with gentle malt, green apples and honey
- Buttery mouth feel
- Soft honey gingerbread, orange zest, brioche and butter scotch

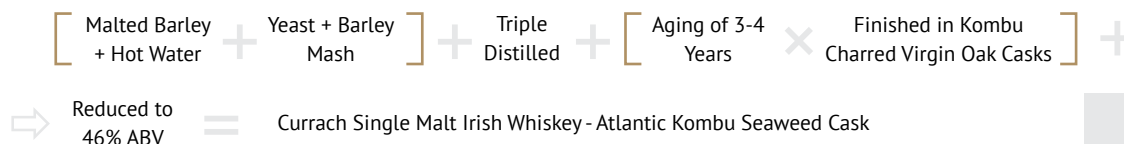


SERVING RECOMMENDATIONS

- Neat or over ice
- Mix with ginger ale and orange peel
- Ideal base for Old Fashioned or Manhattans
- Rhubarb and Angostura bitters accent seamlessly with fall flavors



PRODUCTION PROCESS



46%
ALC/VOL

700mL
BOTTLE



MYRRHA BLANCO VERMUT

Padró & Co.

GOLD – Best of Class 2021, American Distilling Institute

BRAND OVERVIEW

Delicious tradition. Distinctly authentic. Seasoned Style. Myrrha by Padró & Co. consists of exquisitely balanced Spanish vermouths, made following the traditional process, at the Padró family winery to the south of Barcelona, Spain.

What's behind the name? Myrrha is Spanish for myrrh, a natural resin used for centuries as a perfume, incense and medicine but also used in vermouth-making. Myrrh was highly prized by the ancients, who believed that a pleasant aroma not only beneficially affects the senses and mood but also heals the soul and body, and therefore kept vessels of myrrh in their temples for healing and protection. So, the name and label of this line, their vermouth brand, reflect the tradition and special character of their

vermouths as well as the importance of the natural herb infusions used.

Around 10 years ago, the Padró family had been making craft vermouth for well over a century and delivering it in bulk form (originally in barrels) to their many customers. Those same customers asked the family to put the vermouth into a bottle for them and so in 2014, Myrrha Rojo red came into being, followed shortly afterwards by Myrrha Blanco white and Myrrha Rojo Reserva, aged for 18+ months and a progression of the less-aged red. Myrrha by Padró & Co. is the Padró family's very first vermouth brand. Shortly after the vermouth was first bottled, it began to receive accolades.



A TRIBUTE TO AN ANCIENT TRADITION

PRODUCT OVERVIEW



TASTING NOTES

- Initial density with pleasant sweetness
- Fresh zestiness
- Elegant aftertaste with slightly tangy taste



SERVING RECOMMENDATIONS

- Served very cold in wide rimmed glass
- Add twist of lemon and mint leaf
- Aperitif
- Enjoyed with savory snacks or tapas
- Mixer for cocktails



PRODUCTION PROCESS

Young Dry White* + Signature herb extraction for one month** + Liquid Sugar + Mistela*** + Immediate Bottling at Winery = Myrrha Blanco

*Blend of Xarel·lo and Macabeu grapes

**Herbs include lemon verbena, elderflower, chamomile, star anise, as well as the peel of citrus fruits

***Partially fermented wine, with high sugar content from the grapes

1L
15%
ALC/VOL
187mL
BOTTLE



MYRRHA ROJO VERMUT

Padró & Co.

GOLD – Best of Class 2021, American Distilling Institute

BRAND OVERVIEW

Delicious tradition. Distinctly authentic. Seasoned Style. Myrrha by Padró & Co. consists of exquisitely balanced Spanish vermouths, made following the traditional process, at the Padró family winery to the south of Barcelona, Spain.

What's behind the name? Myrrha is Spanish for myrrh, a natural resin used for centuries as a perfume, incense and medicine but also used in vermouth-making. Myrrh was highly prized by the ancients, who believed that a pleasant aroma not only beneficially affects the senses and mood but also heals the soul and body, and therefore kept vessels of myrrh in their temples for healing and protection. So, the name and label of this line, their vermouth brand, reflect the tradition and special character of their

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A TRIBUTE TO AN ANCIENT TRADITION

PRODUCT OVERVIEW



TASTING NOTES

- Caramel like essence with candied fruits
- Initially warm and refreshing with elegant tanginess
- Soft and velvety sweetness

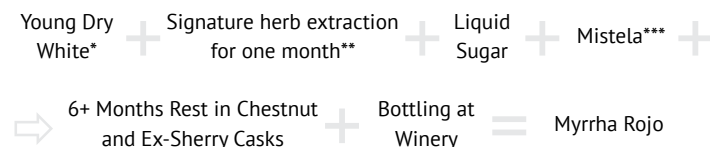


SERVING RECOMMENDATIONS

- Serve very cold in wide rimmed glass
- Aperitif
- Enjoyed with savory snacks or tapas
- Add a twist of orange
- Mixer for cocktails



PRODUCTION PROCESS



*Blend of Xarel·lo and Macabeu grapes

** Herbs include cinnamon and clove as well as the peel of citrus fruits

***Partially fermented wine, with high sugar content from the grapes

1L
15% ALC/VOL
187mL BOTTLE



PADRÓ & CO. BLANCO RESERVA WHITE VERMOUTH

Padró & Co.

GOLD - San Francisco World Spirit 2021

89 Points - SILVER -
Beverage Testing Institute 2022

SILVER, 88 Points, Highly Recommended -
Beverage Testing Institute 2018

BRAND OVERVIEW

Padró I Familia, 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 approx. one hundred acres of 25-year-old vines.

Historically, 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.

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

A TRIBUTE TO AN ANCIENT TRADITION

PRODUCT OVERVIEW

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 over ice or neat
- Use in a cocktail

CATALAN DREAM

INGREDIENTS

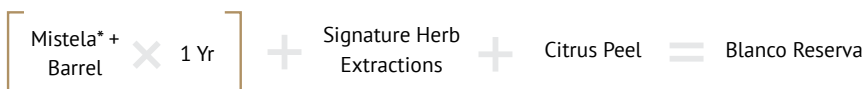
- 2 oz - Padró & Co. Blanco Reserva White Vermouth
- 1 ¾ oz - Pineapple juice
- ½ oz - Senior & Co. Blue Curaçao

INSTRUCTIONS

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



PRODUCTION PROCESS



*Mistela: non-fermented grape juice in which alcohol is added

50mL
18%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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PADR6 & CO. DORADO AMARGO SUAVE WHITE VERMOUTH

Padr6 & Co.

GOLD -

San Francisco World Spirit Competition 2021

87 Points, Strong Recommended, Very Good -
Ultimate Spirit Challenge 2018

BRAND OVERVIEW

Padr6 I Familia, SL is owned and operated by the 5th generation of the Padr6 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, Padr6 has managed to survive by producing their own wine. Today, they have approx. one hundred acres of 25-year-old vines.

Historically, vermouth was delivered in barrels until recently when the first of their bottled brands was

born. Their premium line, Padr6 & Co., launched in 2016, is a fusion of herbs, spices and flowers together with their wine to create an intense and unique experience.

The Padr6 family believes vermouth making is not an exact science. They utilize the natural elements for their initial resting of the base wine, then the product is continuously tasted throughout the process. Like a good chef, the product is finished when it tastes just right.

A TRIBUTE TO AN ANCIENT TRADITION

PRODUCT OVERVIEW

TASTING NOTES

- A blend of aromas of wild and dry woodland herbs
- Subtle mineral note, balsamic, refreshing and elegant
- Perfectly balanced bitter-sweet sensations, highlighting the amarogentin herb – the most bitter substance in the world

SERVING RECOMMENDATIONS

- Serve over ice or neat
- Use in a cocktail

BITTER DRAGON

INGREDIENTS

- 1 3/4 oz - Padr6 & Co. Dorado Amargo White Vermouth
- 1/4 oz - Enrico Toro Centerba 72
- 1/4 oz - Enrico Toro Torella 72
- 3 1/4 oz - Tonic water
- Ice

INSTRUCTIONS

Stir and strain into a balloon glass. Garnish with a twist of lemon.



PRODUCTION PROCESS

$$\left[\begin{array}{l} \text{Estate Produced} \\ \text{Macabeo* Wine} \\ + \text{Barrel} \end{array} \right] \times 1 \text{ Yr} + \left[\begin{array}{l} \text{Signature Herb} \\ \text{Extractions} \end{array} \right] + \left[\begin{array}{l} \text{Gentian} \\ \text{Root} \end{array} \right] + \left[\begin{array}{l} \text{Chestnut} \\ \text{Cask} \end{array} \right] \times 10\text{-}12 \text{ Months} = \text{Dorado Amargo Suave}$$

*Macabeo: One of the 3 white grapes used in Cava; also known as white rioja; good structure for aging

50mL
18%
ALC/VOL
700mL
BOTTLE



PADR6 & CO. RESERVA ESPECIAL SHERRY CASK VERMOUTH

Padr6 & Co.

GOLD, 95 Points,
Exceptional, 2018
Best Vermouth Red -
Beverage Testing Institute 2018

BRAND OVERVIEW

Padr6 I Familia, SL is owned and operated by the 5th generation of the Padr6 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, Padr6 has managed to survive by producing their own wine. Today, they have approx. one hundred acres of 25-year-old vines.

Historically, vermouth was delivered in barrels until recently when the first of their bottled brands was

born. Their premium line, Padr6 & Co., launched in 2016, is a fusion of herbs, spices and flowers together with their wine to create an intense and unique experience.

The Padr6 family believes vermouth making is not an exact science. They utilize the natural elements for their initial resting of the base wine, then the product is continuously tasted throughout the process. Like a good chef, the product is finished when it tastes just right.

A TRIBUTE TO AN ANCIENT TRADITION

PRODUCT OVERVIEW

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

DIABLO CERVEZA

INGREDIENTS

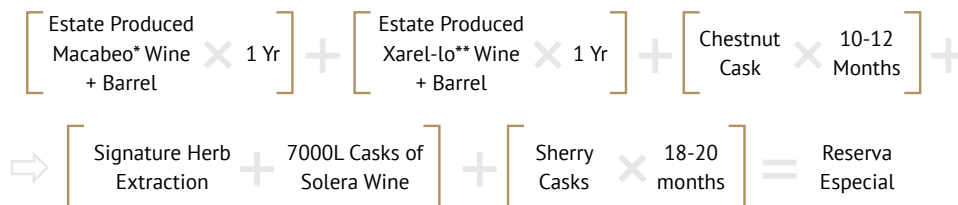
- 2 1/4 oz - Padr6 & Co. Reserva Especial Vermouth
- 1 3/4 oz - Tomato juice
- 6 3/4 oz - Light lager

INSTRUCTIONS

Pour in glass and stir.



PRODUCTION PROCESS



*Macabeo: One of the 3 white grapes used in Cava; also known as white rioja; good structure for aging

**Xarel-lo: Known as the backbone of Cava and native to Catalonia; considered the most aromatic of the Cava varieties

50mL
18%
ALC/VOL
700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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PADRÓ & CO. ROJO CLÁSICO RED VERMOUTH

Padró & Co.

GOLD, 90 Points, Exceptional -
Beverage Testing Institute 2018

86 Points, Strong Recommended, Very Good -
Ultimate Spirit Challenge 2018

BRAND OVERVIEW

Padró I Familia, 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.

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Historically, 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.

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

A TRIBUTE TO AN ANCIENT TRADITION

PRODUCT OVERVIEW



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

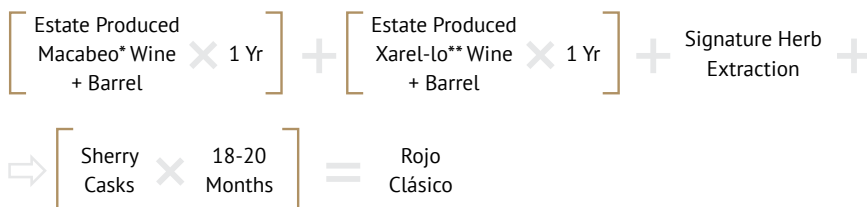


SERVING RECOMMENDATIONS

- Serve with large ice cube and an olive



PRODUCTION PROCESS



*Macabeo: One of the 3 white grapes used in Cava; also known as white rioja; good structure for aging

**Xarel-lo: Known as the backbone of Cava and native to Catalonia; considered the most aromatic of the Cava varieties

BLOODY VERMUT

INGREDIENTS

- 2 oz - Padró & Co. Rojo Clásico Red Vermouth
- 3 ½ oz - Tomato juice
- 1/3 oz - Lemon juice
- Dash - Worcestershire sauce
- Dash - Tabasco
- Pinch - Salt
- Pinch - Pepper
- Garnish - Celery or parsley

INSTRUCTIONS

Build in tumbler with ice. Combine ingredients in a rocks glass; stir. Garnish with celery or parsley.



50mL
18%
ALC/VOL

700mL
BOTTLE



PADRÓ & CO. ROJO AMARGO RED VERMOUTH

Padró & Co.

DOUBLE GOLD, Best of Class -
American Distilling Institute 2019

SILVER, 89 Points, Highly Recommended -
Beverage Testing Institute 2018

84 Points, Very Good, Strongly Recommended
- Ultimate Spirit Challenge 2018

BRAND OVERVIEW

Padró I Familia, 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.

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Historically, 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.

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

A TRIBUTE TO AN ANCIENT TRADITION

PRODUCT OVERVIEW

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

PRODUCTION PROCESS

Infusion #1

Estate Produced
Macabeo* Wine
+ Barrel

× 1 Yr

+

Estate Produced
Xarel-lo** Wine
+ Barrel

× 1 Yr

+

Signature Herb
Extraction

+

SMALL ROOTS &
AROMATIC FLOWERS

Mountain
Herbs

+

Oak × 2 Years
Minimum

Infusion #2

Infusion #1 + Bark & Roots Bitter
Herb Formula = Rojo
Amargo

ALMENDRA AMARGA

INGREDIENTS

- 2 1/3 oz - Padró & Co. Rojo Amargo Red Vermouth
- 1/3 oz - Amaretto
- 6 drops - By the Dutch Classic Bitters

INSTRUCTIONS

Stir with ice. Strain into a coupe glass. Garnish with a twist of orange.



18%
ALC/VOL

700mL
BOTTLE

*Macabeo: One of the 3 white grapes used in Cava; also known as white rioja; good structure for aging

**Xarel-lo: Known as the backbone of Cava and native to Catalonia; considered the most aromatic of the Cava varieties

432 Maple Street Unit #4, Ramona, CA 92065



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VERVEINE DU VELAY JAUNE (YELLOW) LIQUEUR

Pagès

Verveine du Velay Liqueur is emblematic of herbal liqueurs, founded in 1859 by herbalist Joseph Rumillet-Charretier in Le-Puy-en-Velay; set in the Auvergne-Rhône Alpes region of south-central France. The elixir is a harmonious union of local verberna, plants, spices, and aromatic herbs. The lemongrass verberna is planted in June, harvested before the first winter chill, dried, and hand stripped to preserve the aromas. From start to finish, the process takes just over 18 months to create the beloved liqueur.

Verveine du Velay Jaune is a high quality expression of the meticulous selection of plants. The color and variance come from the particular herbs used in this blend, giving a beautiful honey color.

ORGANIC & SUSTAINABLE

Beginning in 2021, the distillery has been engaged in an organic farming planting process. The 2024 harvest will be **100% certified Organic Agriculture**.

Post distillation, the plant residues are collected and returned to the garden to be used as compost.

There is a high focus on limiting energy consumption and therefore the stills only operate in spring and fall – April to June and September to November.



PRODUCT OVERVIEW



TASTING NOTES

- Nose: Floral Bouquet and fresh honey
- Palate: Warm, deep flavors, soft on the palate
- Slight floral flavors mixed with dried plants
- Notes of Amber; woodsy yet elegant and sweet spices



SERVING RECOMMENDATIONS

- Traditionally served as a digestif, at room temperature
- Elegant in a cocktail with Cognac and red vermouth
- Compliments Rye Whiskey
- Pairs well with aged spirits



PRODUCTION PROCESS

DISTILLERY GROWN,
HARVESTED, & DRIED

Lemon Verbena + Mace + Wormwood + Star Anise + Cardamom + Coriander + Angelica + Thyme + Proprietary Botanicals

9mo Maceration in Neutral Alcohol + Filtration = Maceration

ADDED DIRECTLY TO THE STILL

Verbena Leaves + Juniper Berries + Proprietary Herbs

1932, 700L STILLS

1x Copper Alembic for ~17 hrs

= Distillation

1,000L - 2,500L HIGHLY
SPENT BARRELS

Maceration + Distillation + honey + water

1yr Oak
Barrel Aging

= Verveine du Velay
Jaune (Yellow) Liqueur

VARIES PER SKU TO PROVIDE
DIFFERENTIATION

40%
ALC/VOL

700mL
BOTTLE



VERVEINE DU VELAY VERTE (GREEN) LIQUEUR

Pagès

Verveine du Velay liqueur is emblematic of herbal liqueurs, founded in 1859 by herbalist Joseph Rumillet-Charretier in Le-Puy-en-Velay; set in the Auvergne-Rhône Alpes region of south-central France. The elixir is a harmonious union of local verberna, plants, spices, and aromatic herbs. The lemongrass verberna is planted in June, harvested before the first winter chill, dried, and hand stripped to preserve the aromas. From start to finish, the process takes just over 18 months to create the beloved liqueur.

Verveine du Velay Verte is a high quality expression of the meticulous selection of plants. The color and variance come from the particular herbs used in this blend, giving it a stunning emerald color.

ORGANIC & SUSTAINABLE

Beginning in 2021, the distillery has been engaged in an organic farming planting process. The 2024 harvest will be **100% certified Organic Agriculture**.

Post distillation, the plant residues are collected and returned to the garden to be used as compost.

There is a high focus on limiting energy consumption and therefore the stills only operate in spring and fall – April to June and September to November.



PRODUCT OVERVIEW

TASTING NOTES

- Nose: Herbal notes of lemon verberna, juniper, and nutmeg
- Palate: Powerful and aromatic, with a refreshing finish

SERVING RECOMMENDATIONS

- Traditionally served as a digestif, at room temperature
- Pairs well with lime and ginger beer
- As a sour using gin as a base
- Compliments mint and cream in cocktails
- A refreshing spritz
- Adds character to a mojito

PRODUCTION PROCESS

DISTILLERY GROWN,
HARVESTED, & DRIED

Lemon Verberna + Mace + Wormwood + Star Anise + Cardamom + Coriander + Angelica + Thyme + Proprietary Botanicals

9mo Maceration in Neutral Alcohol + Filtration = Maceration

ADDED DIRECTLY TO THE STILL
Verberna Leaves + Juniper Berries + Proprietary Herbs
1932, 700L STILLS
1x Copper Alembic for ~17 hrs
= Distillation

1,000L - 2,500L HIGHLY SPENT BARRELS
Maceration + Distillation + honey + water
1yr Oak Barrel Aging
= Verveine du Velay Verte (Green) Liqueur

VARIES PER SKU TO PROVIDE
DIFFERENTIATION

55%
ALC/VOL

700mL
BOTTLE



VERVEINE DU VELAY EXTRA LIQUEUR

Pagès

Verveine du Velay liqueur is emblematic of herbal liqueurs, founded in 1859 by herbalist Joseph Rumillet-Charretier in Le-Puy-en-Velay; set in the Auvergne-Rhône Alpes region of south-central France. The elixir is a harmonious union of local verbena, plants, spices, and aromatic herbs. The lemon verbena is planted in June, harvested before the first winter chill, dried, and hand stripped to preserve the aromas. From start to finish, the process takes just over 18 months to create the beloved liqueur.

Verveine du Velay Extra is a high quality expression of the meticulous selection of plants. The color and variance come from the addition of Cognac, giving it a beautiful amber color and richer body.

ORGANIC & SUSTAINABILITY

Beginning in 2021, the distillery has been engaged in an organic farming planting process. The 2024 harvest will be **100% certified Organic Agriculture**.

Post distillation, the plant residues are collected and returned to the garden to be used as compost.

There is a high focus on limiting energy consumption and therefore the stills only operate in spring and fall – April to June and September to November.



PRODUCT OVERVIEW



TASTING NOTES

- Nose of stewed fruits
- Sweet spice taste
- Finishes with a fine and delicate herbal touch

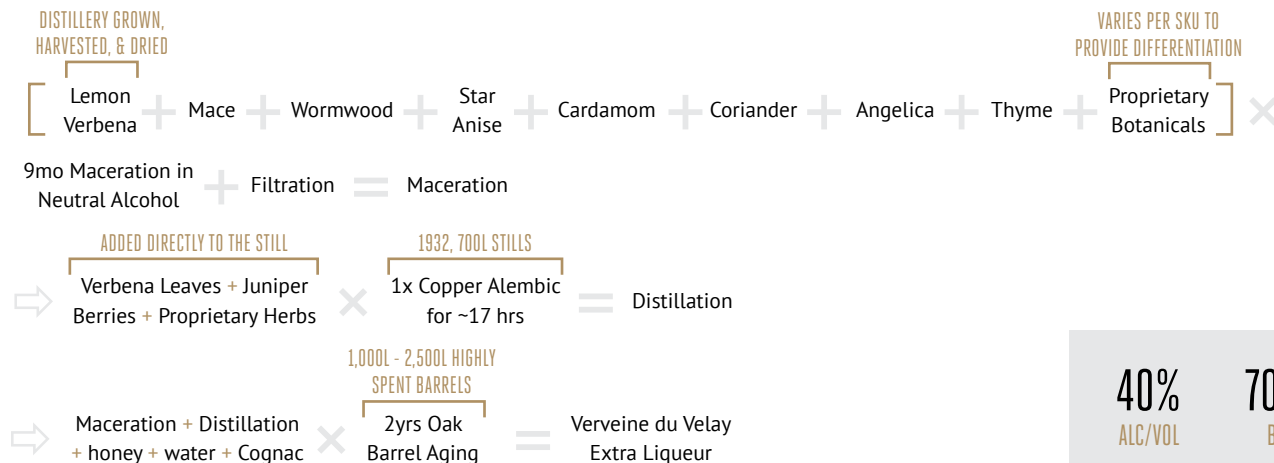


SERVING RECOMMENDATIONS

- Traditionally served as a digestif, at room temperature
- Adds an interesting herbal element as a replacement for cognac in cocktails, such as a Vieux Carré or Sidecar



PRODUCTION PROCESS



40%
ALC/VOL

700mL
BOTTLE



CRÈME DE BANANE LIQUEUR

Pairidaēza [pair·ih·duh·ee·zuh]

96 Points -Wine Enthusiast 2024

95 Points,GOLD,Beverage Testing Institute 2023

GOLD,New Orleans Spirit 2023

BRAND OVERVIEW

The idea of Pairidaēza eschews any sense of monotony. Lush, green, and rich, your cocktail paradise awaits with Crème de Banane. This amber liqueur is created with plantains rather than the common dessert banana. Aromas of caramel and coffee greet you as you are reminded of fresh baked banana bread. The taste of ripe plantain dominates the palate and gives a rich, full body mouth feel. This liqueur gives the creator a sense of versatility due to complexity and nuance.

All-natural plantains are used in the distilling process. Using plantains rather than dessert

bananas give this crème a more refreshing quality, than sweet and candylike. The Pairidaēza distilling process uses burnt sugar to provide the aromas or nuttiness and caramel to add layers of nuance to the drinker.

Crème de Banane is the liqueur to elevate your tiki cocktails and inject a richness to any cocktail. Pair this liqueur with baking spices such as cinnamon or cardamom, or bring complexity to a daiquiri. This versatile liqueur can make itself known in any style cocktail. Create a tropical paradise on command, anytime with Crème de Banane.

WHAT'S YOUR PARADISE?

Versatility and experience can blend past with future to provide a clearer picture to ones personal paradise

PRODUCT OVERVIEW



TASTING NOTES

- Hints of cinnamon and caramel on the nose
- Flavor of ripe plantains
- Rich creaminess accompanied by baking spice

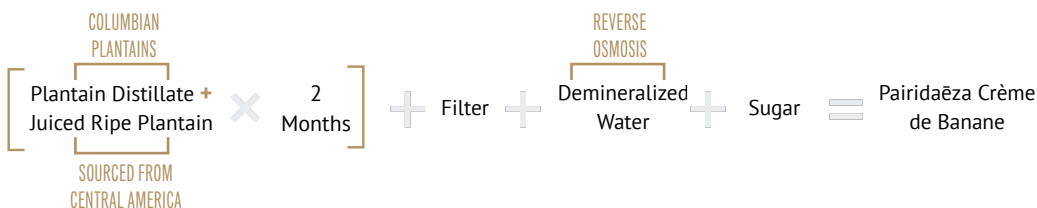


SERVING RECOMMENDATIONS

- Use as modifier in shaken cocktails
- Pairs with cognac, bourbon, coffee liqueur, and especially rum
- Effective partner to amari such as Fernet or Averna
- Delicious combo with walnut, angostura and/or peychauds bitters

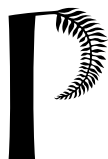


PRODUCTION PROCESS



25%
ALC/VOL

700mL
BOTTLE



CRÈME DE CACAO LIQUEUR

Pairidaēza [pair•ih•duh•ee•zuh]

95 POINTS - Wine Enthusiast 2024

89 Points, SILVER, Beverage Testing Institute 2023

BRAND OVERVIEW

Throughout ancient cultures, the idea of a hidden paradise in plain sight gave way to legends of extravagance lost to time. Bringing the past to life became a priority, as was the ability to fashion one's own version of a local utopia. The idea of connecting past levels of luxury unknown to our current expectations have become more in fashion with ever changing modernity.

Pairidaēza has taken lost recipes for commonly used liqueurs popular to past eras. A contemporary approach updating past forms to fit the elegance of the modern cocktailing needs. The ever-changing palate of modern society has left behind old recipes from Harry Craddock of The Savoy, which were heavy

on Crème de Cacao and Menthe as newer bartenders found infusions more appropriate. This all natural liqueur rescues the decadence of a forgotten modifier.

Pairidaēza's all natural Crème de Cacao is created by blending burnt sugar, all natural French Cocoa, neutral base alcohol and infusing vanilla into the mix. The bittersweet, spice filled liqueur is the perfect add for those seeking a luxurious silky mouth feel. Crème de cacao has been classically used with creams and strong mint flavors in drinks like The Grasshopper, but paired with cognac, you will have an elegant, blissful nirvana in a glass.

PAIRIDAĒZA [PAIR•IH•DUH•EE•ZUH] NOUN

1. One's own version of a sanctuary
2. An individual's picture of heaven which changes over time, building towards a complex dreamscape in reality

PRODUCT OVERVIEW



TASTING NOTES

- Full bodied mouthfeel
- Hints of vanilla and burnt sugar are accompanied by the strong, bittersweet earthiness of dark chocolate
- Subtle spice pops accent on the back end and linger



SERVING RECOMMENDATIONS

- Creams and mint flavors
- Adds character to an Old Fashioned
- Very good pairing with stone fruit flavors
- Use vodka to propel this liqueur as the base along coffee (White Russians, Espresso Martinis, etc.)



PRODUCTION PROCESS

West African Cacao + Madagascar Vanilla Pods + Neutral Alcohol + Filter + ^{REVERSE OSMOSIS} Demineralized Water + Sugar = Pairidaēza Crème de Cacao

25%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



CRÈME DE VIOLETTE ET MIEL

Pairidaēza [pair•ih•duh•ee•zuh]

93 POINTS - Wine Enthusiast 2024
Best of Category – Distilled – International Fruit Liqueur
SILVER, American Distilling Institute 2024
85 POINTS - SILVER, Beverage Testing Institute 2023
SILVER, New Orleans Spirit 2023

BRAND OVERVIEW

Throughout ancient cultures, the idea of a hidden paradise in plain sight gave way to legends of extravagance lost to time. Bringing the past to life became a priority, as was the ability to fashion one's own version of a local utopia. The idea of connecting past levels of luxury unknown to our current expectations have become more in fashion with ever changing modernity.

Crème de Violette et Miel is a liqueur that is multifaceted and vibrant in nature. Featuring a classic flavor reminiscent of the Parisian candies, this liqueur is sweetened with acacia honey. Flowery, refined and exuberant, Pairidaēza Crème de Violette et Miel reminds consumers how easy it is to modernize

cocktails with classic flavor profiles. Using honey to enhance floral aspects of a classic liqueur, Crème de Violette et Miel provides a bright, yet balanced flavor that will take your next cocktail to a nuanced paradise.

Use this liqueur with gin, Crème de Cacao and lemon juice for cocktails that showcase simple and/or classic flavor profiles.

BASED ON THE FLAVORS OF 19TH CENTURY PARISIENNE VIOLETTE CANDIES

PRODUCT OVERVIEW

TASTING NOTES

- Floral flavors are rounded with an earthy sweetness
- Exhilaratingly bright and tangy
- Well balanced mix of florality, a touch of bitterness, and slightly sweet

SERVING RECOMMENDATIONS

- Shaken gin cocktails are an undeniable pair
- Use with Crème de Cacao to create interesting flavor pairings
- Soda water and tonic extends a refreshing sweetness



PRODUCTION PROCESS



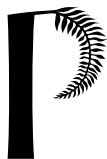
18%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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CRÈME DE CASSIS LIQUEUR

Pairidaēza [pair•ih•duh•ee•zuh]

94 POINTS - Wine Enthusiast 2024
SILVER Best of Category - ADI Spirits Competition 2024

BRAND OVERVIEW

Pairidaēza translates to “an enclosed garden” in Persian. This imagery embodies Pairidaēza’s ideology of creating your own paradise. Persian Gardens are said to evoke a sense of security behind walls filled with enchanted imagery. Throughout ancient cultures, the idea of a hidden paradise in plain sight gave way to legends of extravagance lost to time. Bringing the past to life became a priority, as was the ability to fashion one’s own version of a local utopia. The idea of connecting past levels of luxury unknown to our current expectations has become more in fashion with ever-changing modernity.

Crème de Cassis is known for its intense blackcurrant flavor with a well-balanced sweetness. The liqueur provides a slightly tart aroma complimented by the rich, deep purple color. Crème de Cassis has versatility to be enjoyed on the rocks or as an additive to spruce up a cocktail with its velvety texture.

Products based on the ideology of lush imagery, a step back-in-time, propelling into one’s aura; intended to be that perfect addition to your cocktail in paradise.

WHAT’S YOUR PARADISE?

Versatility and experience can blend past with future to provide a clearer picture to one’s personal paradise.

PRODUCT OVERVIEW



TASTING NOTES

- Rich, dark berry flavor
- Balance of tannins with bright acidity and a slightly tart character



SERVING RECOMMENDATIONS

- Over ice
- The perfect Crème de Cassis base for a Kir
- Great as a flavor addition for classic cocktails such as a mojito, margarita, or martini



PRODUCTION PROCESS

BLACKDOWN AND
NOIR DE BOURGOGNE
VARIETALS

Whole Cassis
Berries

Neutral
Alcohol



5 Weeks



Filter



Demineralized
Water



Sugar



Pairidaēza
Crème de Cassis



15%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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PAMPLEMOUSSE PINK GRAPEFRUIT LIQUEUR

Pairidaēza [pair•ih•duh•ee•zuh]

BRAND OVERVIEW

Throughout ancient cultures, the idea of a hidden paradise in plain sight gave way to legends of extravagance lost to time. Bringing the past to life became a priority, as was the ability to fashion one's own version of a local utopia. The idea of connecting past levels of luxury unknown to our current expectations has become more in fashion with ever-changing modernity.

Pairidaēza has taken lost recipes for commonly used liqueurs popular in past eras. A contemporary approach by updating past forms to fit the elegance of the modern cocktailing needs. The ever-changing palate of modern society has left behind old recipes from Harry Craddock of *The Savoy*, which includes use of early forms of grapefruit elements in

liqueurs, such as in Forbidden Fruit and Campari. Grapefruit was especially popular in liqueur form surrounding the Prohibition Era. This all natural liqueur rescues the decadence of a forgotten modifier.

Pairidaēza Pamplemousse Pink Grapefruit Liqueur perfectly captures the bitter and slightly sweet essence of the fruit. Pink grapefruit is a more complex and acidic variety of grapefruit versus its red counterpart, imparting more flavor and additional sour and bitter elements. There is a balanced sweetness in the liqueur that lends well to cocktail making and is intended to be that perfect addition to your cocktail in paradise.

WHAT'S YOUR PARADISE?

Versatility and experience can blend past with future to provide a clearer picture to one's personal paradise.



PRODUCT OVERVIEW



TASTING NOTES

- White floral aromas with a strong fresh grapefruit scent
- Surprisingly fresh and juicy with a balanced tanginess and slight sweet, ripe fruit flavors
- Crisp acidity allows the citrus flavor to linger on the palate

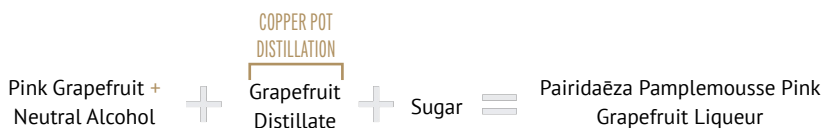


SERVING RECOMMENDATIONS

- Elevates gin, tequila, and vodka cocktails
- Acidity and forward fruit flavor provide a refreshing spritz
- Beautiful in a Paloma
- Pairs well with Bourbon for a summer cocktail; add a little soda water and lemon



PRODUCTION PROCESS



15%
ALC/VOL

700mL
BOTTLE



MENTHE BLANCHE LIQUEUR

Pairidaēza [pair•ih•duh•ee•zuh]

94 POINTS - Wine Enthusiast 2024

BRAND OVERVIEW

Throughout ancient cultures, the idea of a hidden paradise in plain sight gave way to legends of extravagance lost to time. Bringing the past to life became a priority, as was the ability to fashion one's own version of a local utopia. The idea of connecting past levels of luxury unknown to our current expectations have become more in fashion with ever changing modernity.

Since its arrival into culinary and medicinal lexicon, mint has been a multicultural ingredient. Until lately, Creme de Menthe was left in the Prohibition era, only to pop up in drinks like The Grasshopper. No longer. Pairidaēza created a nuanced twist on a classic liqueur. Blanche, meaning uncolored, this liqueur is all natural and invigorating on the tongue. This

modifier is perfect for adding depth not only in flavor, the cocktail will physically be different in mouthfeel.

What better to take you to paradise than the feeling of rejuvenation, free from stress and all ailments. White mint and hints of vanilla push result in a chic and graceful addition to many cocktails featuring aged spirits and amaro; fitting that ideals Pairidaēza can come in the in the form of galvanizing minty rush.

PAIRIDAĒZA CORE VALUES

All natural growth is important in nature and in personal taste. The past always lays groundwork for growth. Rejuvenate in giving something old new vitality.

PRODUCT OVERVIEW

TASTING NOTES

- Silky on the tongue
- Hints of vanilla and caress the refreshing taste of white mint
- Subtle spice pops accent on the backend and linger
- Drier finish with a lingering menthol cooling

SERVING RECOMMENDATIONS

- Creams and deeper, earthy flavors
- Pairs with cognac, bourbons, mezcals
- Effective partner to amari with smokier elements



PRODUCTION PROCESS



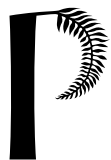
18%
ALC/VOL

700mL
BOTTLE

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MARASCA COCKTAIL CHERRIES

Pairidaēza [pair•ih•duh•ee•zuh]



BRAND OVERVIEW

Pairidaēza translates to “an enclosed garden” in Persian. This imagery embodies Pairidaēza’s ideology of creating your own paradise. Persian Gardens are said to evoke a sense of security behind walls filled with enchanted imagery. The Marasca cherries provide a sweet enrichment to any cocktail. These candied cherries are sourced strictly from European farms that have high quality standards while also complying with non-GMO project verified standards.

Throughout ancient cultures, the idea of a hidden paradise in plain sight gave way to legends of extravagance lost to time. Bringing the past to life became a priority, as was the ability to fashion

one’s own version of a local utopia. The idea of connecting past levels of luxury unknown to our current expectations has become more in fashion with ever-changing modernity.

Pairidaēza cherries are carefully crafted using only the best Marasca cherries, with a size of 30mm or greater. The candied cherries are cooked and coated using a proprietary method to maintain a nice firm exterior followed with a soft, delicate inside. This method preserves the texture of the fruit’s skin, providing resistance to cracking, thus making this the perfect cocktail cherry.

Products based on the ideology of lush imagery, a step back-in-time, propelling into one’s aura; intended to be that perfect addition to your cocktail in paradise

PRODUCT OVERVIEW

STORAGE: Room Temperature or Fridge (Pairidaēza cherries will not crystallize)

EXPIRATION: 36 months from date of production

INGREDIENTS LIST:

Cherries (50%), sugar, water, glucose syrup, sour cherry juice, natural color (anthocyanins, vegetable extracts), citric acid, natural flavors)



50g	—	1.76 oz	—	.84 oz	—	6
400g	—	14.1 oz	—	7.1 oz	—	55
1kg	—	35.2oz	—	17.6 oz	—	125
SIZE		TOTAL WEIGHT		DRAINED WEIGHT		APPROX. # OF CHERRIES





PISCO KU

Quebranta • Non-Aromatic Pisco Grape Varietals

A BODEGAS VINAS DE ORO CREATION

BRAND OVERVIEW

Pisco Ku originates 133 miles south of Lima, Peru in the traditional district of El Carmen, Chincha in Ica.

property covers eight hundred hectares, eighty of which are dedicated to growing six types of pisco grapes.

Designed at the Bodegas Vinas de Oro winery, the family 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

Pisco Ku is made with respect to environmental farming and production methods. Traditional distillation combined with modern production techniques ensure an exquisite pisco of the highest quality.

AUTHENTIC SKILLS, DISTILLING BOTH ART AND SCIENCE

PRODUCT OVERVIEW



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

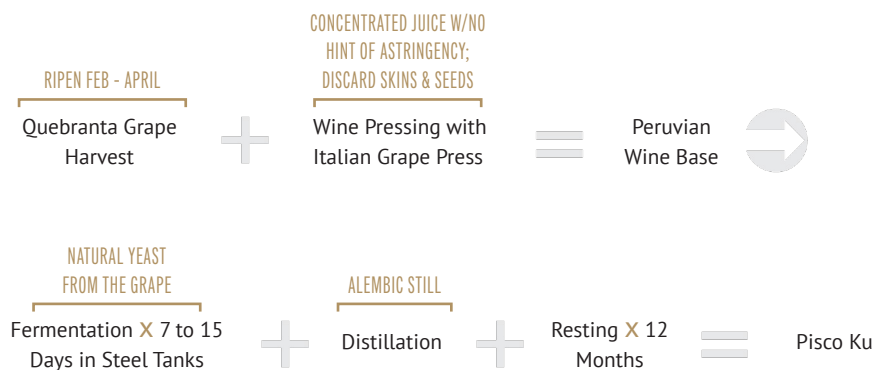


SERVING RECOMMENDATIONS

- Neat
- Great addition to a cocktail



PRODUCTION PROCESS



41%
ALC/VOL

750mL
BOTTLE



PRINCE PASTIS DE MARSEILLE

Prince Pastis de Marseille

89 POINTS, SILVER MEDAL – Tastings 2017

BRAND OVERVIEW

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

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.

Pastis, meaning "mixture", is typically made from a blend of star anise, licorice, other herbs, sugar, and spices, and has been consumed since the 19th century as an apertif. It is best consumed on an empty stomach, to enhance the medicinal qualities of the herbs.

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

FRENCH CLASSIC ANISE

PRODUCT OVERVIEW

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

SUISSESSE

- ½ oz Prince Pastis
- ½ oz lemon juice
- 1 egg white
- 1 splash soda water

*Shake with ice and strain into a lowball glass
Top with soda water*



PRODUCTION PROCESS

Sugarbeet Alcohol + Liquorice Root + Anise + Provence Secrets + Water + Sugar =

Prince Pastis de Marseille

45%
ALC/VOL

700mL
BOTTLE



MEZCAL ARTESANAL ESPADÍN

QuiQuiRiQui

96 POINTS - Wine Enthusiast 2023

QORQ Mezcal was founded in 2012 after the owner Melanie Symonds, ran a successful pop up Mezcal bar in East London and recognized a gap in the market for an affordable yet traditionally made mezcal. During a research trip to Oaxaca in 2011 Melanie meet the Mendez family who have been producing mezcal for 4 generations.

The Mendez family make QORQ at their family Palenque. The family have a strong connection with the local community and since partnering with QORQ, have been able to start several sustainability projects within the municipality. They are one of the few producers in the area to build vinasas disposal units which neutralizes the acidic run off from the mezcal production, before

its disposed of. To heat their roasting pit they only use non endangered wood species and focus on buying wood from government certified sustainable sellers. QORQ is committed to supporting the Mendez family's social responsibility towards the local people and environment, taking conservation steps whenever possible.

QORQ's aim has always been to offer high quality traditional Mezcal, made without additives, chemicals or preservatives.

QORQ is a single palenque Mezcal, batches are always made to order from one producer and never blended from multiple sources.



MEZCAL IS NOT JUST A DRINK, IT'S A WAY OF LIFE

PRODUCT OVERVIEW

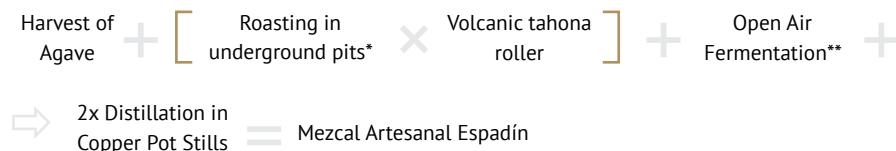
TASTING NOTES

- Lightly vegetal, earthy, woody, black pepper taste
- Slightly sweet, spicy, and dark chocolate finish

SERVING RECOMMENDATIONS

- Serve Neat in a Copita, Snifter or Glencairn
- Great base for margaritas and Bloody Marias
- Pairs well with citrus and coconut

PRODUCTION PROCESS



* Pits are lined with volcanic rock and sustainably sourced wood. Pit covered with bagazo when filled
** Fermentation in wooden vats

45% 700mL
ALC/VOL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



MEZCAL ENSAMBLE JOVEN

QuiQuiRiQui

95 Points - Wine Enthusiast - 2023

QORQ Mezcal was founded in 2012 after the owner Melanie Symonds, ran a successful pop up Mezcal bar in East London and recognized a gap in the market for an affordable yet traditionally made mezcal. During a research trip to Oaxaca in 2011 Melanie meet the Mendez family who have been producing mezcal for 4 generations.

The Mendez family make QORQ at their family Palenque. The family have a strong connection with the local community and since partnering with QORQ, have been able to start several sustainability projects within the municipality. They are one of the few producers in the area to build vinasas disposal units which neutralizes the acidic run off from the mezcal production, before its disposed of. To heat their roasting pit they only use non endangered wood species and focus on buying wood from government

certified sustainable sellers. QORQ is committed to supporting the Mendez family's social responsibility towards the local people and environment, taking conservation steps whenever possible.

QORQ's aim has always been to offer high quality traditional Mezcal, made without additives, chemicals or preservatives.

QORQ is a single palenque Mezcal, batches are always made to order from one producer and never blended from multiple sources.

QORQ Mezcal Artesenal Ensamble Joven is an equal blend of three agaves: espadín, wild cuishe, and wild terpeztate. This is a reposnible way to introduce different flavor profiles of wild agave but not put strain on the wild population.



MEZCAL IS NOT JUST A DRINK, IT'S A WAY OF LIFE

PRODUCT OVERVIEW

TASTING NOTES

- Fresh green vegetal notes
- Forest pine, bright acidity, light smoke
- Wild flowers, cut grass, pink peppercorn

CATEGORY: Ensamble Jove

VARIETY: 100% agave espadin, wild cuishe, wild tepeztate

AGAVE AGES: 5-30 years

COOK: Pit roast

SERVING RECOMMENDATIONS

- Traditionally served neat with orange slices
- Great base for cocktails
- Goes well with citrus

FERMENTATION: Wild yeast, open air in wood vats

DISTILLATION: Copper pot distillation

VILLAGE: Santiago Matatlan

STATE: Oaxaca

PRODUCTION PROCESS

Harvest of Agave* + [Roasting in underground pits** × Volcanic tahona roller]*** + Open Air Fermentation**** +

⇒ 2x Distillation in Copper Pot Stills = Mezcal Ensamble Joven

* Agave range from 5-30 Yrs

** Pits are lined with volcanic rock and sustainably sourced wood. Pit covered with bagazo when filled

*** All varieties roasted and rolled together

**** Fermentation in wooden vats

47% 700mL
ALC/VOL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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MEZCAL DESTILADO CON CACAO

QuiQuiRiQui

92 POINTS - Wine Enthusiast 2023
SILVER - Bartenders Spirits 2022

QQRQ Mezcal was founded in 2012 after the owner Melanie Symonds, ran a successful pop up Mezcal bar in East London and recognized a gap in the market for an affordable yet traditionally made mezcal. During a research trip to Oaxaca in 2011 Melanie meet the Mendez family who have been producing mezcal for 4 generations.

The Mendez family make QQRQ at their family Palenque. The family have a strong connection with the local community and since partnering with QQRQ, have been able to start several sustainability projects within the municipality. They are one of the few producers in the area to build vinasas disposal units which neutralizes the acidic run off from the mezcal production, before its disposed of. To heat their roasting pit they only use non endangered wood species and focus on buying wood from government certified sustainable sellers. QQRQ is

committed to supporting the Mendez family's social responsibility towards the local people and environment, taking conservation steps whenever possible.

QQRQ's aim has always been to offer high quality traditional Mezcal, made without additives, chemicals or preservatives.

QQRQ is a single palenque Mezcal, batches are always made to order from one producer and never blended from multiple sources.

QQRQ Mezcal Destilado con Cacao is Espadin Mezcal made to the family recipe. After 2 distillations the mezcal is macerated for 2 weeks with home roasted cacao beans then distilled a third time. This type of mezcal is locally called "Pechuga" style and is made for special occasions.



MEZCAL IS NOT JUST A DRINK, IT'S A WAY OF LIFE

PRODUCT OVERVIEW

TASTING NOTES

- Warm spice, pepper, and chocolate
- Toasted pecans, vanilla, dark chocolate
- Cinnamon, malt, saline

CATEGORY: Destilado Con

VARIETY: 100% Agave Espadin

AGAVE AGE: 5-9 Years

COOK: Pit roast

SERVING RECOMMENDATIONS

- Traditionally served neat with orange slices
- great base for cocktails
- goes well with white vermouth and tropical fruit

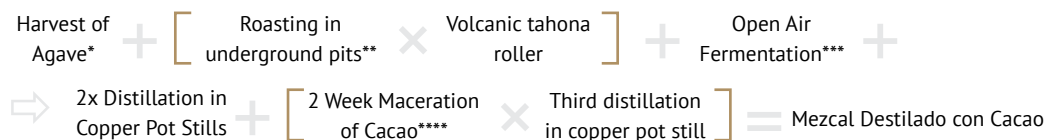
FERMENTATION: Wild yeast, open air in wood vats

DISTILLATION: Copper pot distillation

VILLAGE: Santiago Matatlan

STATE: Oaxaca

PRODUCTION PROCESS



* Espadin

** Pits are lined with volcanic rock and sustainably sourced wood. Pit covered with bagazo when filled

*** Fermentation in wooden vats

**** Whole Cacao Bean

47%
ALC/VOL

700mL
BOTTLE



MEZCAL DESTILADO CON CAFE

QuiQuiRiQui

94 Points - Wine Enthusiast 2023
GOLD - Bartenders Spirits 2022

QORQ Mezcal was founded in 2012 after the owner Melanie Symonds, ran a successful pop up Mezcal bar in East London and recognized a gap in the market for an affordable yet traditionally made mezcal. During a research trip to Oaxaca in 2011 Melanie met the Mendez family who have been producing mezcal for 4 generations.

The Mendez family make QORQ at their family Palenque. The family have a strong connection with the local community and since partnering with QORQ, have been able to start several sustainability projects within the municipality. They are one of the few producers in the area to build vinasas disposal units which neutralizes the acidic run off from the mezcal production, before its disposed of. To heat their roasting pit they only use non endangered wood species and focus on buying wood from government certified sustainable sellers. QORQ is

committed to supporting the Mendez family's social responsibility towards the local people and environment, taking conservation steps whenever possible.

QORQ's aim has always been to offer high quality traditional Mezcal, made without additives, chemicals or preservatives.

QORQ is a single palenque Mezcal, batches are always made to order from one producer and never blended from multiple sources.

QORQ Mezcal Destilado con Café is Espadin Mezcal made to the family recipe. After 2 distillations the mezcal is macerated for 2 weeks with home roasted coffee beans then distilled a third time. This type of mezcal is locally called "Pechuga" style and is made for special occasions.



MEZCAL IS NOT JUST A DRINK, IT'S A WAY OF LIFE

PRODUCT OVERVIEW

TASTING NOTES

- Spice, white pepper and coffee
- Floral, caramel, bitter coffee
- Vegetal, cinnamon, cacao

CATEGORY: Destilado Con

VARIETY: 100% Agave Espadin

AGAVE AGE: 5-9 Years

COOK: Pit roast

SERVING RECOMMENDATIONS

- Traditionally served neat with orange slices
- Great base for cocktails
- Goes well with bitters and grapefruit

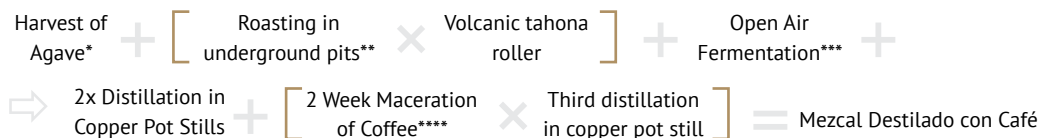
FERMENTATION: Wild yeast, open air in wood vats

DISTILLATION: Copper pot distillation

VILLAGE: Santiago Matatlan

STATE: Oaxaca

PRODUCTION PROCESS



* Espadin

** Pits are lined with volcanic rock and sustainably sourced wood. Pit covered with bagazo when filled

*** Fermentation in wooden vats

**** Whole Coffee Bean

47%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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MEZCAL DESTILADO CON MOLE

QuiQuiRiQui

98 Points - Wine Enthusiast - 2023

SILVER- Bartenders Spirits 2022

QORQ Mezcal was founded in 2012 after the owner Melanie Symonds, ran a successful pop up Mezcal bar in East London and recognized a gap in the market for an affordable yet traditionally made mezcal. During a research trip to Oaxaca in 2011 Melanie met the Mendez family who have been producing mezcal for 4 generations.

The Mendez family make QORQ at their family Palenque. The family have a strong connection with the local community and since partnering with QORQ, have been able to start several sustainability projects within the municipality. They are one of the few producers in the area to build vinasas disposal units which neutralizes the acidic run off from the mezcal production, before its disposed of. To heat their roasting pit they only use non endangered wood species and focus on buying wood from government certified sustainable sellers. QORQ is committed to supporting the Mendez

family's social responsibility towards the local people and environment, taking conservation steps whenever possible.

QORQ's aim has always been to offer high quality traditional Mezcal, made without additives, chemicals or preservatives.

QORQ is a single palenque Mezcal, batches are always made to order from one producer and never blended from multiple sources.

QORQ Mezcal Destilado con Mole is Espadin Mezcal, made to the family recipe. The Mezcal is macerated for 2 weeks with the Mendez family's mole recipe. The amazing flavors represented in this mezcal will transport you directly to the home of the Mendez family. This type of mezcal is locally called "Pechuga" style and is made for special occasions.



MEZCAL IS NOT JUST A DRINK, IT'S A WAY OF LIFE

PRODUCT OVERVIEW

TASTING NOTES

- Earthy notes with leather, spice, pepper and chocolate
- Toasted nuts, vegetal with stewed fruits
- Long and spicy finish with roasted cacao and pepper

CATEGORY: Destilado Con

VARIETY: 100% Agave Espadin

AGAVE AGE: 5-9 Years

COOK: Pit roast

SERVING RECOMMENDATIONS

- Traditionally served neat with orange slices
- Great base for cocktails
- Goes well with bitters and grapefruit

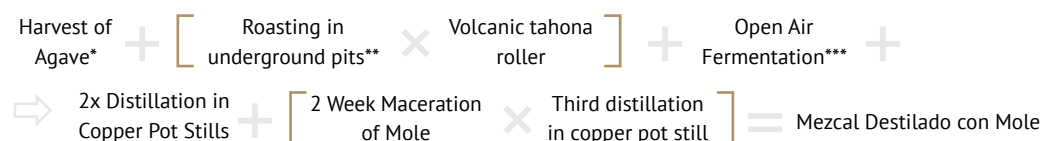
FERMENTATION: Wild yeast, open air in wood vats

DISTILLATION: Copper pot distillation

VILLAGE: Santiago Matatlan

STATE: Oaxaca

PRODUCTION PROCESS



* Espadin

** Pits are lined with volcanic rock and sustainably sourced wood. Pit covered with bagazo when filled

*** Fermentation in wooden vats

47%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



SINGLE MALT RYE

Rodionov & Sons

5/5 Stars Highest Recommendation ,
A Landmark for Rye based Vodka -
Spirit Journal 2016

BRAND OVERVIEW

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.

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.



FATHER OF VODKA – BROTHER OF WHISKY

PRODUCT OVERVIEW

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

PRODUCTION PROCESS

Blend of Single Malt
Rye Distillates + Grist
Mill + Water



Copper
Pot Still
x 3



Egg White
Fining



Charcoaled
White Birchwood
Filtration



NICKNAME FOR THE CATEGORY

Bread Wine;
Historical
Russian Vodka

NATURAL, NOT
CHEMICALLY PURIFIED

38.5%
ALC/VOL

750mL
BOTTLE





CLASSIC RYE

Rodionov & Sons

94 Points, Award Finalist -
Ultimate Spirit Challenge 2016
4/5 Stars Highly Recommended -
Spirit Journal 2016

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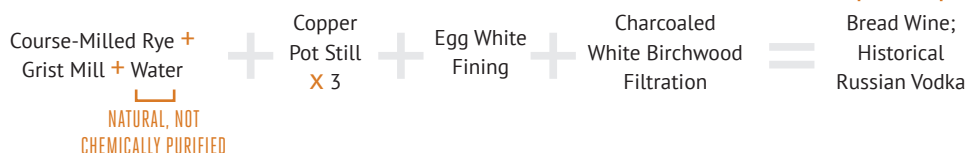
TASTING NOTES

- 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

PRODUCTION PROCESS



NICKNAME FOR THE CATEGORY

Bread Wine;
Historical
Russian Vodka

38.5%
ALC/VOL

750mL
BOTTLE

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FATHER OF VODKA – BROTHER OF WHISKY

PRODUCT OVERVIEW

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

PRODUCTION PROCESS

Blend of Malted and Unmalted Wheat + Grist Mill + Water

NATURAL, NOT
CHEMICALLY PURIFIED



Copper Pot Still X 3



Egg White Fining



Charcoaled White Birchwood Filtration



Bread Wine; Historical Russian Vodka

NICKNAME FOR THE CATEGORY

38.5%
ALC/VOL

750mL
BOTTLE



POLUGAR CHERRY

Rodionov & Sons

BRAND OVERVIEW

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FATHER OF VODKA – BROTHER OF WHISKY

PRODUCT OVERVIEW



TASTING NOTES

- Spicy, dry cherry note
- Woody ending with touch of oil

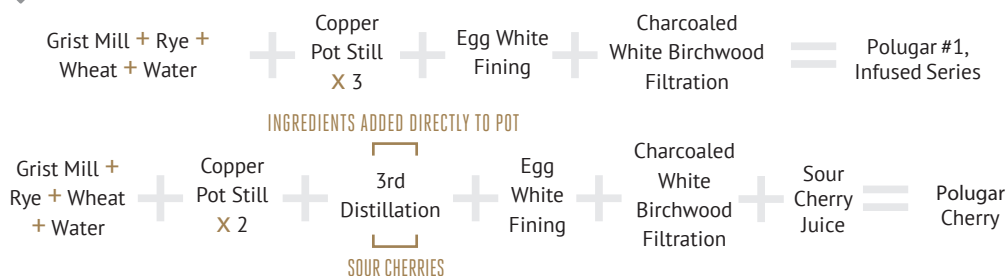


SERVING RECOMMENDATIONS

- Neat
- On big block ice
- Add a drop or two of water
- Low sugar replacement for cherry liqueur cocktails



PRODUCTION PROCESS



38.5% 750mL
ALC/VOL BOTTLE



NO 2 GARLIC & PEPPER

Rodionov & Sons

5/5 Stars Highest Recommendation -

Spirit Journal 2016

87 Points -

Ultimate Spirit Challenge 2016

SILVER -

Wine & Spirit Wholesalers of America 2016

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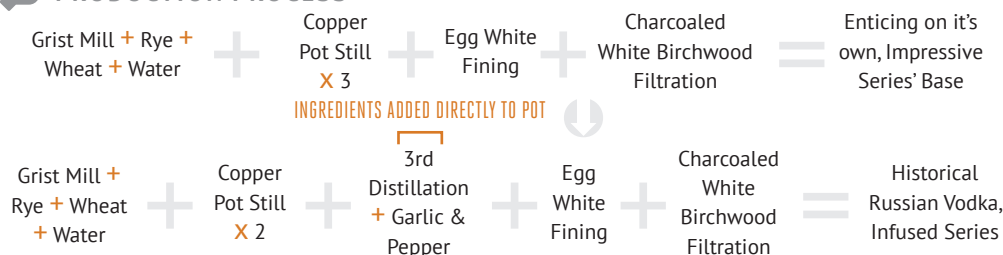
TASTING NOTES

- 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

PRODUCTION PROCESS



38.5%
ALC/VOL

750mL
BOTTLE

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NO 3 CARAWAY

Rodionov & Sons

96 Points PLATINUM - Beverage Testing Institute 2022

GOLD - Best of Class & Best of Category -

American Distilling Institute 2016

92 Points - Finalist - Ultimate Spirit Challenge 2016

BRAND OVERVIEW

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FATHER OF VODKA – BROTHER OF WHISKY

PRODUCT OVERVIEW

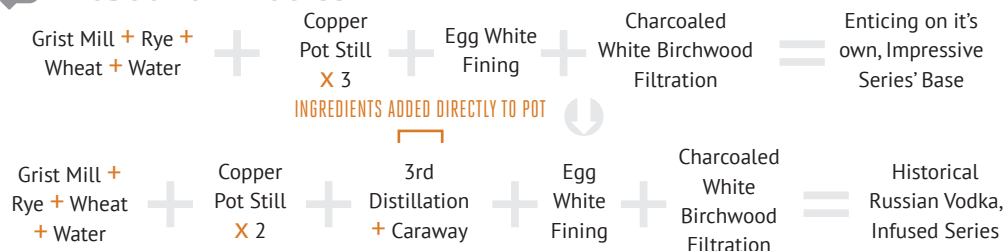
TASTING NOTES

- 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 Borodinsky** 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

PRODUCTION PROCESS



38.5%
ALC/VOL

750mL
BOTTLE



NO 4 HONEY & ALLSPICE

Rodionov & Sons

90 Points - Wine Enthusiast 2023
4/5 Stars Highly Recommended -
Spirit Journal 2016
Brand of Promise - Tequila Aficiando 2019

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FATHER OF VODKA – BROTHER OF WHISKY

PRODUCT OVERVIEW

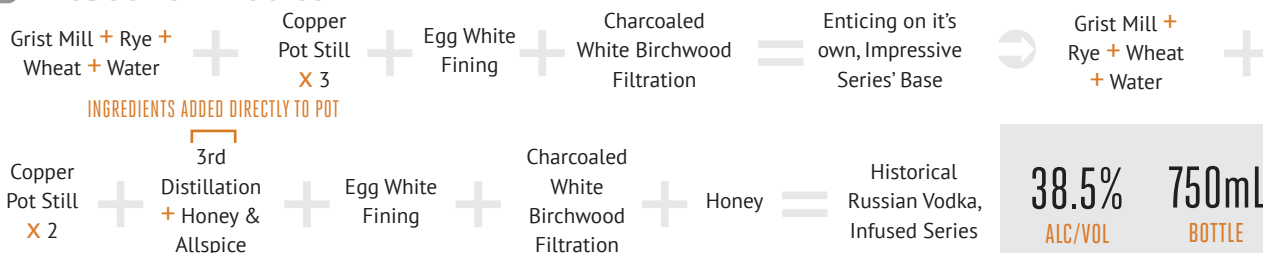
TASTING NOTES

- 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

PRODUCTION PROCESS



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POLUGAR NO.5 HORSERADISH

Rodionov & Sons

90 POINTS - Wine Enthusiast 2023

BRAND OF PROMISE -

Tequila Aficionado 2019

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FATHER OF VODKA – BROTHER OF WHISKY

PRODUCT OVERVIEW



TASTING NOTES

- Strong horseradish spice on the front with and dry ending
- Caraway bread taste with a touch of horseradish flavor



SERVING RECOMMENDATIONS

- Neat
- On big block ice
- Add a drop or two of water
- Compliments a Bloody Mary
- Dynamic in a dirty martini



PRODUCTION PROCESS



38.5% 750mL
ALC/VOL BOTTLE



POLUGAR NO.10 JUNIPER

Rodionov & Sons

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FATHER OF VODKA – BROTHER OF WHISKY

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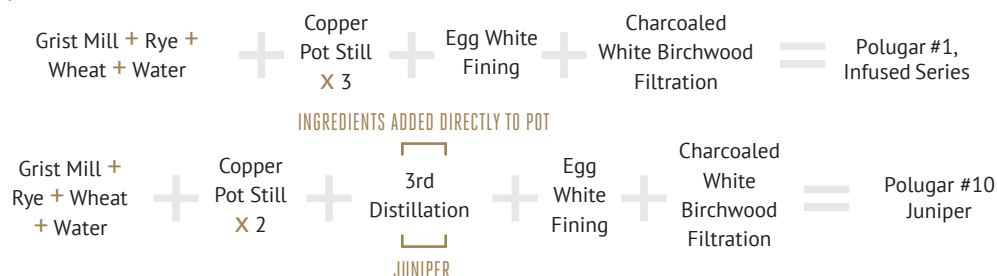
TASTING NOTES

- Rush of citrus and juniper
- Progression of sweet berry providing pleasant warmth

SERVING RECOMMENDATIONS

- Works well neat, on ice, or with a drop of water
- Perfect for a unique, juniper forward martini
- Replaces gin well in most cocktails providing a variation of the standard gin flavors
- Pairs well with basil and berries

PRODUCTION PROCESS



38.5% 750mL
ALC/VOL BOTTLE

RON COLÓN RUM 81 PF

Ron Colón

5 STARS, *The Tasting Panel 2020*
93 POINTS, *Wine Enthusiast 2019*
93 POINTS - EXCEPTIONAL,
Wine Spectator 2021

Ron Colón was birthed out of an appreciation for the rich history, soil, and culture of El Salvador. Since the 1920s Ingenio La Cabana has been growing and processing sugar cane near the Mayan ruins of Cihuatán, north of San Salvador. In 2004, Cabana built the distillery Licorera Cihuatán, which is overseen by Master Distiller and Blender Gabriella Ayala, and is the source of the Salvadorian rum used in Ron Colón products. At the distillery, El Salvadoran sugar cane is run through a century old mill as the starting point for their portfolio of rums.

One of Ron Colón's goals is to bridge worlds. With their rum portfolio they connected rum and coffee, bringing together the two finest raw ingredients exported from El Salvador. They continue to innovate, bridging industries and categories to create new flavor experiences with each of their products.

The rums that are chosen in this rum blend create a complex flavor palate. By combining column-distilled and pot-distilled rums, the overall flavor offers contrasting characteristics that interact to create something quite special. The flagship rum is a fruit-forward delicate style with a light, dry finish. The addition of Jamaican pot-distilled rums brings and earthiness and warm funk to the liquid.



BRIDGING WORLDS

The Rockstar of the Rum World

PRODUCT OVERVIEW

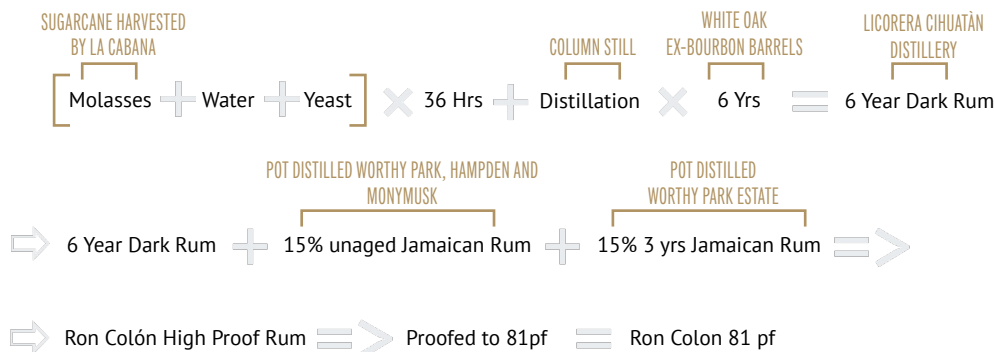
TASTING NOTES

- Strong tropical fruit aromas of fresh banana and sticky pineapple with raisins and prunes • Neat
- Developing flavors of toasted caramel, creamy milk chocolate, roasted almonds, and dried apricot
- Smooth, dry finish

SERVING RECOMMENDATIONS

- Neat
- Over a large cube of ice
- Add a drop or two of water
- Adds complexity to Tiki cocktails, Mai Tais, and Zombies

PRODUCTION PROCESS



40.5% 750mL
ALC/VOL BOTTLE

RON COLÓN COFFEE INFUSED RUM

Ron Colón

Best of Category International Flavored Rum
American Distilling Institute Judging of Craft Spirits 2021

Double Gold "Voted Best Flavored Rum 2021"
San Francisco World Spirits Competition 2021

Platinum
ASCOT 2021

Gold
New York International Spirit Competition 2021

Ron Colón was birthed out of an appreciation for the rich soil and culture of El Salvador. El Salvador's vast terrain of lowlands and high peaks is the perfect biome to grow the finest sugar cane and coffee in the Western Hemisphere. Ron Colón has partnered with local sugar cane producers, distillers, and coffee growers to create Ron Colón Coffee Infused Rum, featuring two of El Salvador's finest treasures.

Made with the same award-winning blend as Ron Colón High Proof Rum, this expression introduces Salvadorian grown bourbon variety of arabica coffee beans to the mix. Working with the Jags Head Coffee team, whole roasted beans are cold infused in the rum for 48 hours, imparting fruity flavors with a subtle richness to the spirit that still allows the rum to shine through.

Jags Head Coffee has been grown by the same family for the past 150 years. Their coffee plantations sit on the side of the Santa Ana Volcano, in the Apaneca-Ilamatepec mountains, home to El Salvador's first DOC for coffee. Jags Head grows the bourbon variety of coffee at their El Cipres farm 5,577 feet above sea level, surrounded by groves of cherry trees. Which the family believes adds a rich chocolate character with cherry and sweet honey flavors to the coffee as it ripens.



BRIDGING WORLDS

Celebrating the riches of El Salvador in every sip

PRODUCT OVERVIEW



TASTING NOTES

- Hints of caramelized bananas
- Coffee and toasted nutmeg
- Milk chocolate accompanied by tropical fruit

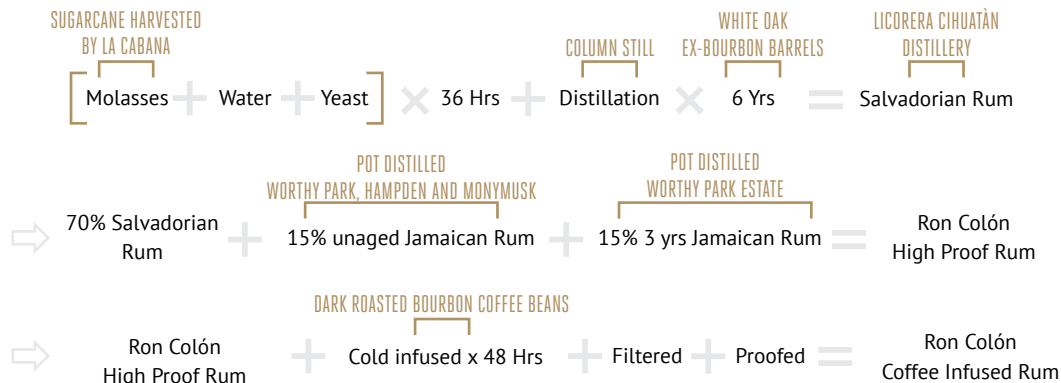


SERVING RECOMMENDATIONS

- Perfect in tiki cocktails
- Brings a hint bitterness to other rums and bourbons



PRODUCTION PROCESS



40.5% 750mL
ALC/VOL BOTTLE

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RON COLÓN HIGH PROOF RUM

Ron Colón

DOUBLE GOLD

American Distilling Institute Judging of Craft Spirits 2021

DOUBLE PLATINUM

"Best of category overproof Rum" ASCOT Awards 2021

GOLD Tastings.com 2021

93/100 Wine Enthusiast 2021

During Spanish Colonial rule, a part of their Central American empire was carved out into a new province and named El Salvador after Jesus Christ "The Savior." At that time, colonist used rum like a currency to trade with the Pipil and other Indigenous peoples of El Salvador. Because of its trade value and its associated byproducts, molasses and rum, sugar cane quickly became one of the most valuable crops in the region and the cause of numerous conflicts.

As the economy of El Salvador progressed, rum was supplanted by the peso as the currency of choice. Then in 1892, President Carlos Ezeta and the government of El Salvador renamed the Salvadorian peso to the Colón in honor of the 400th anniversary of Spain's "discovery" of the New World. And for the next 109 years the Colón remained the national currency until El Salvador replaced it with the U.S. dollar in 2001.

Since the 1920s Ingenio La Cabana has been growing and processing sugar cane near the Mayan ruins of Cihuatán, north of San Salvador. In 2004, Cabana built the distillery Licorera Cihuatán, which is overseen by Master Distiller and Blender Gabriella Ayala, and is the source of the Salvadorian rum used in Ron Colón products.

While wars may no longer be fought over rum and the colón is no longer in use, their powerful history remains with Ron Colón, the currency of El Salvador.

Ron Colón High Proof Rum blend creates an unusual flavor palate. The 6 year dark rum on its own brings a fruit-forward tropical nose with a light, dry finish. To create the perfect rum, they added a small amount of Jamaican rum to give it earthiness, creating the perfect balance.

BRIDGING WORLDS

The Rockstar of the Rum World

PRODUCT OVERVIEW

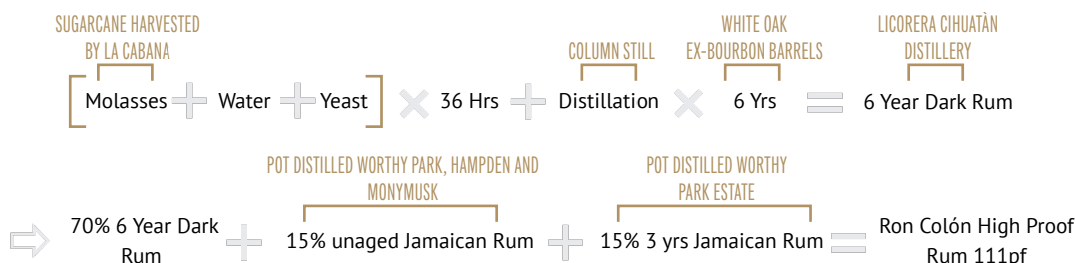
TASTING NOTES

- Bouquet of banana, pineapple, raisins, and prunes
- Warm spicy caramel
- Hints of cinnamon and nutmeg
- Apricot, chocolate, and almond notes round out the flavor
- Smooth, dry finish

SERVING RECOMMENDATIONS

- Neat or on ice
- Perfect for Tiki Cocktails
- Adds complexity to Mai Tais and Zombies
- Goes well with sugar and bitters over a rock

PRODUCTION PROCESS



55.5%
ALC/VOL

750mL
BOTTLE

RON COLÓN HIGH PROOF COFFEE INFUSED RUM

Ron Colón

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BRIDGING WORLDS

Celebrating the riches of El Salvador in every sip



PRODUCT OVERVIEW

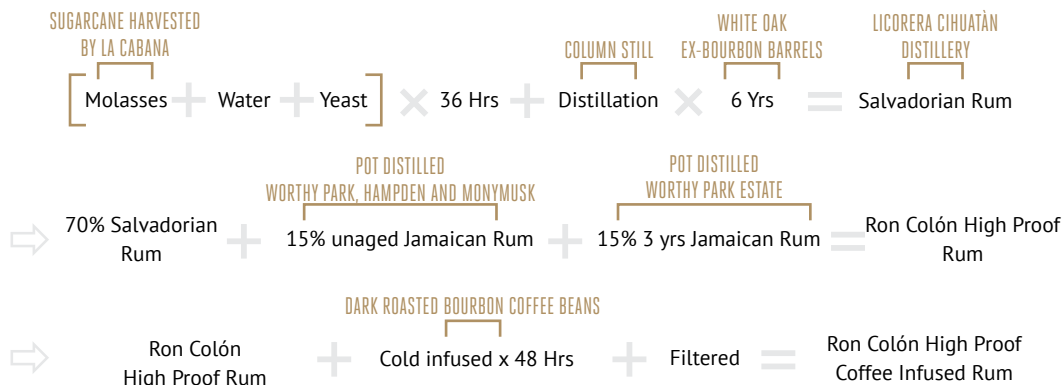
TASTING NOTES

- Hints of caramelized bananas
- Coffee and toasted nutmeg
- Milk chocolate accompanied by tropical fruit

SERVING RECOMMENDATIONS

- Perfect in tiki cocktails
- Brings a hint bitterness to other rums and bourbons

PRODUCTION PROCESS



55.5% **750mL**
ALC/VOL BOTTLE

RON COLÓN RUMRYE 50/50

Ron Colón

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RUMRYE 50/50 is the next adventure in their portfolio.

During the era of British rule in North America, rum was the most popular spirit in the colonies. But, after the American Revolution, heavy taxes on molasses caused the decline in the rum industry and drove drinkers to locally distilled whiskey. Despite the cold winters and poor soils, rye grew well from Northern Virginia to upstate New York. By the turn of the 19th Century there were thousands of farm distillers in Pennsylvania, Maryland and the surrounding states making rye whiskey. Ron Colón blends these two worlds into RUMRYE.

RUMRYE 50/50 is a split between Ron Colón High Proof Rum and 2017 American Straight 100% Rye Whiskey. This blend showcases the best of both spirits that encompasses the rich, bright, and distinctive spice of a classic rye balanced with the natural sweetness of rum.



BRIDGING THE HISTORICAL WORLDS OF RUM AND RYE

PRODUCT OVERVIEW

TASTING NOTES

- Tropical fruit with fresh mint and warm honey
- Notes of candied fruit and orange blossom
- Well balance with Rye spice and rum sweetness
- Dry finish with notes of citrus and soft mint

SERVING RECOMMENDATIONS

- Highball
- Twist on an Old Fashioned

PRODUCTION PROCESS



50%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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RON COLÓN RUMZCAL 33/66

Ron Colón

88 POINTS, *Wine Enthusiast* 2023
 BRAND OF PROMISE, *Tequila Aficionado* 2019
 SILVER, *Best Cocktails* 2023

Ron Colón was birthed out of an appreciation for the rich history, soil, and culture of El Salvador. Since the 1920s Ingenio La Cabana has been growing and processing sugar cane near the Mayan ruins of Cihuatán, north of San Salvador. In 2004, Cabana built the distillery Licorera Cihuatán, which is overseen by Master Distiller and Blender Gabriella Ayala, and is the source of the Salvadorian rum used in Ron Colón products. At the distillery, El Salvadoran sugar cane is run through a century old mill as the starting point for their portfolio of rums.

One of Ron Colón's goals is to bridge worlds. With their rum portfolio they connected rum and coffee, bringing together the two finest raw ingredients exported from El Salvador. They continue to innovate, bridging industries and categories to create new flavor experiences with each of their products.

Rumzcal was created with the intention of bridging categories, similar to RCS RumRye, but using Ron Colón Dark Rum 81 pf and Maguay Espadín Mezcal. A fourth-generation family business run by mother and son, produces the finest Maguay Espadín from Ozaza using artisan methods in the production of the mezcal for over six decades. These methods includes harvesting the pinas by hand with rudimentary tools, such as machetes, axes, and handmade mallets and cooking the pinas in a stone-lined conical-shaped floor oven covered with dirt, which was built in 1963. The cooked pinas are then ground using a Chilean horse-drawn mill. For fermentation the ground juices and fibres are poured into wooden vats, allowing local yeast to ferment the wort and then copper pot distilled.



BRIDGING WORLDS

The Rockstar of the Rum World

PRODUCT OVERVIEW



TASTING NOTES

- A naturally sweet and smokey, earthy scent
- Tropical fruit notes emerge following a slightly funky charred remark

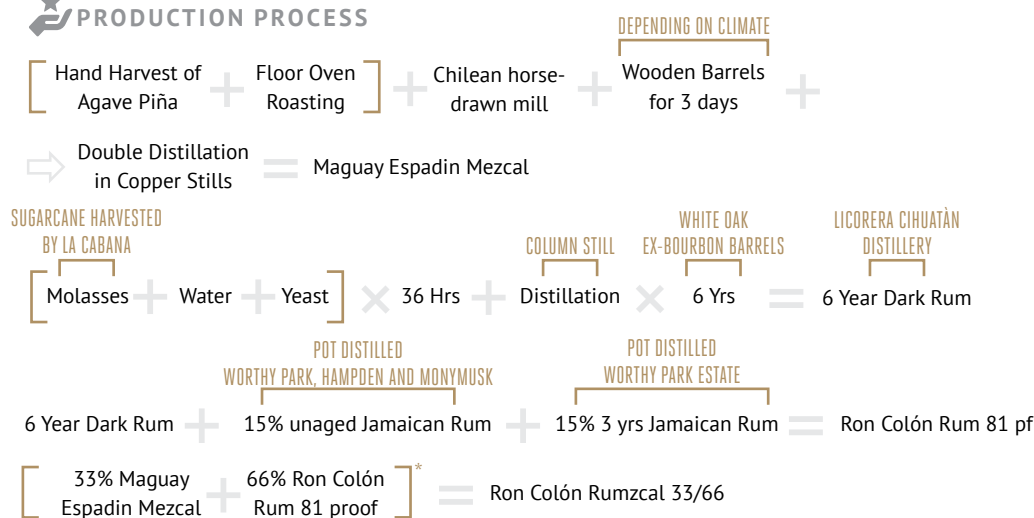


SERVING RECOMMENDATIONS

- Neat
- Over a large cube of ice
- Add a drop or two of water
- Replace in traditional mezcal cocktails, especially mezcal negroni



PRODUCTION PROCESS



*Bottled at 99 Proof

49.5% 750mL
 ALC/VOL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com

RON COLÓN RED BANANA OLEO

Ron Colón

92 POINTS - Wine Enthusiast 2024
DOUBLE GOLD,
BEST OF CLASS, BEST OF CATEGORY -
American Distilling Institute 2022
SILVER, Best Cocktails 2023

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One of Ron Colón's goals is to bridge worlds. With their rum portfolio they connected rum and coffee, bringing together the two finest raw ingredients exported from El Salvador. They continue to innovate, bridging industries and categories to create new flavor experiences with each of their products.

Inspiration for Red Banana Oleo came from the red banana trees growing on the Jags Head Coffee Farms in El Salvador. The bananas are soft and sweet when ripe, some say they have a raspberry sweetness while others consider it to be a cross between a yellow banana and a plantain. Eric van Beeck and Danil Nevsky created the perfect banana oleo syrup, matched with RC Rum 81 Proof to create the Red Banana Oleo.



BRIDGING WORLDS

The Rockstar of the Rum World

PRODUCT OVERVIEW

TASTING NOTES

- Roasted cacao followed with fresh caramelized banana
- Ending with a touch of heat and over-ripe tropical fruits

SERVING RECOMMENDATIONS

- Add a banana twist to tropical rum cocktails, including daiquiris
- Try as a split base in a rye whiskey old fashion or a dark and stormy
- Pour over desserts and ice cream

PRODUCTION PROCESS

SUGARCANE HARVESTED
BY LA CABANA

[Molasses + Water + Yeast]

36 Hrs

COLUMN STILL
Distillation

WHITE OAK
EX-BOURBON BARRELS
6 Yrs

LICORERA CIHUATÁN
DISTILLERY
6 Year Dark Rum

[Caribbean Rum + fresh organic red bananas]

macerate for 14 days

= banana maceration

[Caribbean Rum + dried organic red bananas]

macerate for 14 days

+ distill in copper pots

= banana distillate

[banana maceration] + [banana distillate]

+ 6 Year Dark Rum

+ sugarcane syrup

= Ron Colón Red Banana Oleo

40.5%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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BLUE CURAÇAO LIQUEUR

Senior & Co.

Kosher-certified

It was common in the 19th century for pharmacists to create botanical tinctures and tonics to aid digestion or cure other maladies. Likewise, Curaçao business partners Haim Mendes Chumaceiro and Edgar Senior, operated a drugstore called Botika Excelsior where they sold Senior's Curaçao Tonic based on a family recipe. In 1896, Senior and Chumaceiro formed Senior & Co. and changed the name of their tonic to Senior's Curaçao Liqueur, to highlight its sweet profile.

When Chumaceiro died, the recipe for the liqueur went to his widow and she continued to make modest quantities of the curaçao at her home. In 1945, Senior & Co. purchased the curaçao recipe from Chumaceiro's widow producing it on a commercial scale. Today, the descendants of Edgar Senior and Mendes Chumaceiro are still partial owners of Senior & Co. and their distillery, in the historic Landhuis Chobolobo mansion, welcomes around 140,000 visitors a year.

Senior & Co. offers premium, authentic liqueurs crafted with the finest ingredients, according to the original Senior recipe, distilled in a copper still from 1896. A Genuine Curaçao is made with the dried, bitter peels of the Laraha, known as the Golden Orange of Curaçao. That can only grow on the Caribbean Island of Curaçao, known for its colorful sights, joyful character, and tropical blue sea. Senior & Co. is proud to produce the Genuine Curaçao from Curaçao.

INTEGRITY

True to their essence and
never deviate from it

PASSION

Passionate about their heritage,
their island, and their customers



COMMITMENT

Dedicated since 1869 to
providing the finest liqueurs

RELIABILITY

Their production process is trustworthy,
and their quality is impeccable



THE ORIGINAL CURAÇAO LIQUEUR

Made from Laraha Oranges from the Island of Curaçao

PRODUCT OVERVIEW



TASTING NOTES

- Viscous mouthfeel, with almost no alcohol
- At the front end you get luscious orange blossom
- Zesty, oily orange mid palate
- Spice notes of clove and pepper perfectly balance the fruit
- Long finish

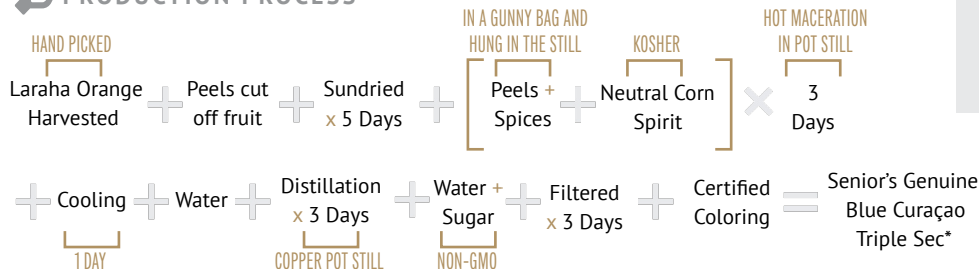


SERVING RECOMMENDATIONS

- On ice
- Use in any recipe calling for Orange Liqueur, Curaçao, or Triple Sec



PRODUCTION PROCESS



* The whole process is done by hand and takes around 17 days.

Senior & Co. is the only "Genuine" Curaçao Liqueurs in the world made with the Laraha orange on the island of Curaçao.

31%
ALC/VOL

750mL
BOTTLE



ORANGE CURAÇAO LIQUEUR

Senior & Co.

Kosher-certified

10/10, *SpiritsReview.com* 2021
87 POINTS - SILVER -
HIGHLY RECOMMENDED,
Beverage Testing Institute 2021

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THE ORIGINAL CURAÇAO LIQUEUR

Made from Laraha Oranges from the Island of Curaçao

PRODUCT OVERVIEW

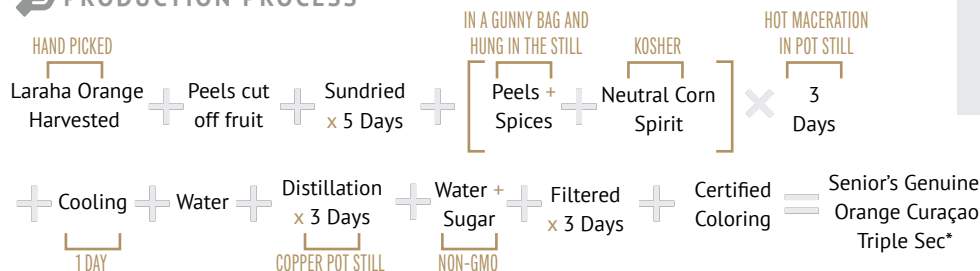
TASTING NOTES

- Viscous mouthfeel, with almost no alcohol • On ice
- At the front end you get luscious orange blossom
- Zesty, oily orange mid palate
- Spice notes of clove and pepper perfectly balance the fruit
- Long finish

SERVING RECOMMENDATIONS

- Use in any recipe calling for Orange Liqueur, Curaçao, or Triple Sec

PRODUCTION PROCESS



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31%
ALC/VOL

750mL
BOTTLE



CLEAR CURAÇAO LIQUEUR

Senior & Co.

Kosher-certified

85 POINTS -SILVER -
Beverage Testing Institute 2022

It was common in the 19th century for pharmacists to create botanical tinctures and tonics to aid digestion or cure other maladies. Likewise, Curaçao business partners Haim Mendes Chumaceiro and Edgar Senior, operated a drugstore called Botika Excelsior where they sold Senior's Curaçao Tonic based on a family recipe. In 1896, Senior and Chumaceiro formed Senior & Co. and changed the name of their tonic to Senior's Curaçao Liqueur, to highlight its sweet profile.

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THE ORIGINAL CURAÇAO LIQUEUR

Made from Laraha Oranges from the Island of Curaçao

PRODUCT OVERVIEW



- Viscous mouthfeel, with almost no alcohol • On ice
- At the front end you get luscious orange blossom
- Zesty, oily orange mid palate
- **TASTING NOTES** Spice notes of clove and pepper perfectly balance the fruit
- Long finish



SERVING RECOMMENDATIONS

- Use in any recipe calling for Orange Liqueur, Curaçao, or Triple Sec



PRODUCTION PROCESS



Senior & Co. is the only "Genuine" Curaçao Liqueurs in the world made with the Laraha orange on the island of Curaçao.

31%
ALC/VOL

750mL
BOTTLE



TAMARIND LIQUEUR

Senior & Co.

Kosher-certified

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THE ORIGINAL CURAÇAO LIQUEUR

Made from Laraha Oranges from the Island of Curaçao

PRODUCT OVERVIEW

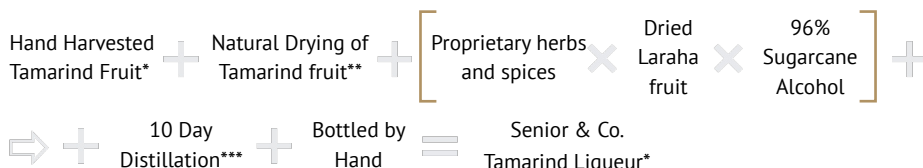
TASTING NOTES

- Tanginess that awakens the palate
- Subtle underlying sweetness like honey
- Essence of tamarind fruitiness with mild earthy undertones and hints of citrus
- Gentle bitterness for complexity
- This combination creates a distinct and versatile flavor perfect for cocktails and culinary explorations

SERVING RECOMMENDATIONS

- Perfect to use as a base in cocktails

PRODUCTION PROCESS



* Harvested before ripe for maximum fragrance

** 5-7 Days outside in Curaçao

***Copper Pot still Only

25%
ALC/VOL

750mL
BOTTLE

Rademon Estate is the first craft gin and whiskey distillery in Ireland, founded by Fiona and David Boyd-Armstrong. Fiona found her inspiration from a passion to rekindle the lost art of distilling in Northern Ireland. The Shortcross brand takes its name from the local village, Crossgar. In Gaelic or Irish, Crossgar means the 'Short Cross', they are proud to have the village name on each and every bottle produced. Each bottle is hand crafted and dipped in wax, showing each bottle is as unique as its new founders.

Inspired by the local surroundings at the estate, Short Cross Gin is created by foraging elderflower, elderberry, wild clover, and apples to create a gin that is unique and representative of Northern Irelands' lush green landscape. The botanicals combine to create a juniper

forward gin with uplifting floral notes and smooth, sweet flavors with a long-lasting finish. Shortcross Gin was launched in 2014 to critical acclaim and has been awarded over 21 awards for its unique, smooth taste and aroma.

Shortcross Gin is a gin that features softer, sweet floral and citrus flavors. The botanical base is described as having a distinctively Irish twist: elderflower, elderberry, wild clover, apples, juniper, citrus fruits, coriander seeds, cinnamon, and cassia. A lingering finish is a unique feature to this gin, as the body is much larger than an average London Dry style gin. At 46%, Shortcross Gin can punch through various robust ingredients, such as vermouths and spirits like rye whiskey. Use in Collins variations, Martinis or simply with tonic water.



The Most Awarded Gin in Ireland

PRODUCT OVERVIEW

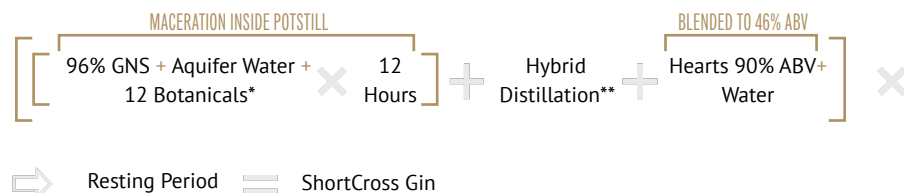
TASTING NOTES

- Notes from juniper and clover are layered with the lemony coriander spice
- Delicate; peppery yet leafy, angelica finish
- Oily mouthfeel adds a rich texture
- Elderberries compliment the floral notes across the palate

SERVING RECOMMENDATIONS

- Elegantly served as a 2:1 martini
- Excellent in cocktails and simply with tonic water
- Mixes well with lemon and orange curaçao

PRODUCTION PROCESS



* Elderflower, Elderberry, Wild Clover, Juniper, Coriander Seeds, and Cassia Bark, Orris Root, Apple, Cinnamon Quills, Lemon and Orange Peels
 ** Single Run through a Pot-Column Still with two enrichment columns active.

50mL
 46%
 ALC/VOL
 700mL
 BOTTLE

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The Irish whiskey journey began in 2015 when they distilled the first ShortCross whiskey on Ireland's smallest copper pot still. Each cask of ShortCross Irish Whiskey has been carefully crafted and

proudly distilled, matured, and bottled at the Rademon Estate Distillery, down to the water used in each batch, sustainably sourced from a well on the estate.

Shortcross Irish Poitín starts from a unique mashbill using 100% Irish cereals: a trio of malted barley, malted wheat and malted rye. Slowly distilled in their small copper still to create an Irish Poitín that is rich in flavor and uncompromisingly crafted. Why copper? The copper interacts with the spirit vapor as it passes through the still, removing harsh notes while giving the final spirit a fuller, more rounded flavor profile. A unique spirit that captivates connoisseurs.



Creating Legacy during the Renaissance of Irish Whiskey

PRODUCT OVERVIEW

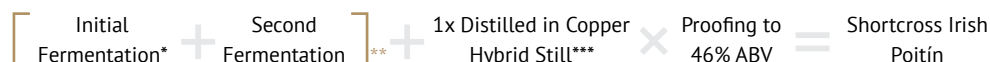
TASTING NOTES

- Fresh fruit salad with apple and pears, light vanilla followed by lightly roasted oats
- Creamy rich texture revealing sweet and light green undertones and blackberry crumble
- Long and lingering, rich sweetness

SERVING RECOMMENDATIONS

- Best served neat for sipping
- Diluted with water
- Perfect for spirited cocktails, such as a base for Manhattans, Negronis, and Bee's Knees

PRODUCTION PROCESS



*Mash bill comprised of Malted Barley, Malted Rye, Malted Wheat

** 160-180 Fermentation time

*** Bespoke still for Poitín

46% **700mL**

ALC/VOL BOTTLE

SHORTCROSS RYE AND MALT IRISH WHISKEY

Rademon Estate

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the Rademon Estate Distillery, down to the water used in each batch sustainably sourced from a well on the estate.

The blended whiskey is created with a unique mash bill of 100% Irish malted rye and malted barley. There are just three main ingredients: 100% Irish grain, water from their well, and yeast. The whiskey is aged for a least 5 years in a combination of virgin chinkapin oak and ex-bourbon barrels, and is non-chill filtered and contains all natural color to ensure the purest flavors of the island. Every detail is carefully considered from mash bill to fermentation, distillation and maturation, striving to create as much flavor as possible in each step of the process.



Creating Legacy during the Renaissance of Irish Whiskey

PRODUCT OVERVIEW



TASTING NOTES

- Soft spice, orange peel and creamy caramel fudge
- Sweet stem ginger, fresh apricot and green apple followed by dark honey
- Sweet marmalade and rich fudge, bringing with it light spice. Velvety and rich finish

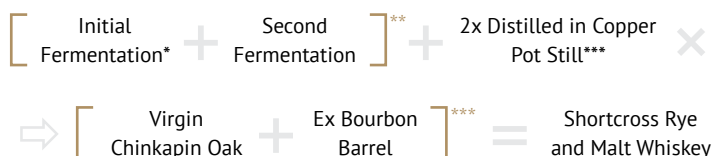


SERVING RECOMMENDATIONS

- On the rocks
- Neat



PRODUCTION PROCESS



* Mashbill is Malted Rye and Malted Barley

** 160-180-hour fermentation time

*** 5 Year total Ageing time

46%
 ALC/VOL
700mL
 BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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The Irish whiskey journey began in 2015 when they distilled the first ShortCross whiskey on Ireland's smallest copper pot still. Each cask of ShortCross Irish

Whiskey has been carefully crafted and proudly distilled, matured, and bottled at the Rademon Estate Distillery, down to the water used in each batch, sustainably sourced from a well on the estate.

This expression of ShortCross Irish Whiskey showcases their single malt Irish whiskey with elegant orchard fruit notes and a rich depth of flavor. The different barrel expressions are carefully blended together by their founder and Director of Distilling & Blending, David Boyd-Armstrong. The whiskey is non-chill filtered and contains all natural color to ensure the purest flavors of the island.



Creating Legacy during the Renaissance of Irish Whiskey

PRODUCT OVERVIEW



TASTING NOTES

- Vanilla and clotted cream aromas, with syrup-coated fruit
- Flavors of orchard fruits and fresh grape, followed by honey-coated cereal
- Oak spice, with a long and delicate finish

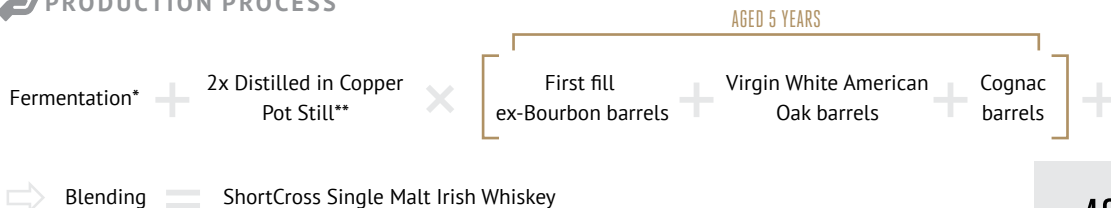


SERVING RECOMMENDATIONS

- Neat



PRODUCTION PROCESS



*Mashbill is 100% malted barley grown on the island of Ireland

**Distilled in their iconic 450L Copper Pot Still - the smallest whiskey still in Ireland

46%
ALC/VOL

700mL
BOTTLE

PEATED SINGLE MALT IRISH WHISKEY

Rademon Estate

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Whiskey has been carefully crafted and proudly distilled, matured, and bottled at the Rademon Estate Distillery, down to the water used in each batch, sustainably sourced from a well on the estate.

This expression of ShortCross Irish Whiskey showcases their peated single malt Irish whiskey that adds sweet and smoky flavors to the whiskey. The different barrel expressions are carefully blended together by their Director of Distilling & Blending, David Boyd-Armstrong. The whiskey is non-chill filtered and contains all natural color to ensure the purest flavors of the island.



Creating Legacy during the Renaissance of Irish Whiskey

PRODUCT OVERVIEW

TASTING NOTES

- Coconut and toffee notes with light smoke aromas, with apple blossom
- Flavors of honeyed malt and green orchard fruit, followed by sweet peat
- Rich and oily finish as the orchard fruits remain enticingly long



SERVING RECOMMENDATIONS

- Neat



PRODUCTION PROCESS



*Mashbill is 100% malted barley grown on the island of Ireland and peated in Scotland
 **Distilled in their iconic 450L Copper Pot Still - the smallest whiskey still in Ireland

46%
 ALC/VOL

700mL
 BOTTLE



DISTILLER'S DUO POT STILL & SINGLE MALT IRISH WHISKEY

Rademon Estate

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the Rademon Estate Distillery, down to the water used in each batch, sustainably sourced from a well on the estate.

This unique expression of ShortCross Irish Whiskey is a marriage of their Single Pot Still and Single Malt Irish Whiskey. They are the first brand to create this unique, signature blend using only Irish whiskey distilled at their modern Irish distillery. The Pot Still's mash bill includes historic unmalted, raw barley grown on the island, which gives its signature mouthfeel, flavors, and aromas. The different barrel expressions are carefully blended together by their founder and Director of Distilling & Blending, David Boyd-Armstrong. The whiskey is non-chill filtered and contains all natural color to ensure the purest flavors of the island.



Creating Legacy during the Renaissance of Irish Whiskey

PRODUCT OVERVIEW



TASTING NOTES

- Rich toffee and orchard fruit aromas, reminiscent of caramelized toffee apples
- Flavors of milk chocolate and sweet cereal from the malt, opening up to hints of green apple and cola
- Decadent and mouth coating with chewy pot still spices and lingering notes of red fruits, linseed, and tobacco leaf



SERVING RECOMMENDATIONS

- Neat



PRODUCTION PROCESS



*Mashbill: Single Malt is 100% malted barley and Single Pot Still is 66% Malted Barley, 34% unmalted barley (all grown on the island of Ireland)

**Distilled in their iconic 450L Copper Pot Still - the smallest whiskey still in Ireland

46%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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PEATED SINGLE MALT IN COGNAC AND ORANGE LIQUEUR CASK

Rademon Estate

Rademon Estate is the first craft gin and whiskey distillery in Ireland, founded by Fiona and David Boyd-Armstrong. Fiona found her inspiration from a passion to rekindle the lost art of distilling in Northern Ireland. The Shortcross brand takes its name from the local village, Crossgar. In Gaelic or Irish, Crossgar means the 'Short Cross', they are proud to have the village name on each and every bottle produced. Each bottle is hand crafted and dipped in wax, showing each bottle is as unique as its new founders.

The Irish whiskey journey began in 2015 when they distilled the first ShortCross whiskey on Ireland's smallest copper pot still. Each cask of ShortCross Irish

Whiskey has been carefully crafted and proudly distilled, matured, and bottled at the Rademon Estate Distillery, down to the water used in each batch, sustainably sourced from a well on the estate.

This expression of ShortCross Irish Whiskey is their Peated Single Malt Whiskey finished in cognac and orange liqueur casks. They are the first to use this cask type in the Irish whiskey industry, making this a truly unique expression. The whiskey is carefully blended by their founder and Director of Distilling & Blending, David Boyd-Armstrong. The whiskey is non-chill filtered and contains all natural color to ensure the purest flavors of the island.



Creating Legacy during the Renaissance of Irish Whiskey

PRODUCT OVERVIEW

TASTING NOTES

- Orange blossom, fresh mint and tropical fruit aromas, reminiscent of a summer garden
- Strong orange notes lead as milk chocolate from the malt combines with mint and finishes with smoke
- Sweet smoke and hints of leather come through in a long, rich finish

SERVING RECOMMENDATIONS

- Neat

PRODUCTION PROCESS



*Mashbill is 100% malted barley grown on the island of Ireland and peated in Scotland
**Distilled in their iconic 450L Copper Pot Still - the smallest whiskey still in Ireland

46%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065

(760) 789-9000 • PreissImports.com





CHANCER

Irish Whiskey Bonding Co.

The Irish Whiskey Bonding Co. is new, yet we can trace our origins back two hundred years to a time of Irish whiskey excellence. In the 19th and early 20th centuries, the Irish whiskey industry was very different to what it is today. Distilleries made unbranded spirits, selling the 'new make' whiskey to publicans, grocers and other retailers.

These 'Bonders' – so called because they held their whiskey 'in bond' without paying duty – then aged, blended and bottled it to sell to their customers. There were

Bonders in every town and city in Ireland, each with their own storage and blending methods, a practice that gave rise to regional variations of whiskey style and taste.

A super premium blend of five Irish whiskeys including Shortcross peated single malt Irish whiskey, triple & double distilled malt, alongside pot still and grain. Aged in ex-bourbon, sherry casks & virgin American oak. Non chill filtered, natural color.



Blended by a craftsman. Flavoured by a city.

PRODUCT OVERVIEW

TASTING NOTES

- Light smoke and fruit notes lead on the nose
- Honey coated cereal notes, mingled with soft fruit and pot still spice on the palate
- Sweet and smokey finish, with a slight dryness and spice



SERVING RECOMMENDATIONS

- Neat
- On ice

PRODUCTION PROCESS



⇒ Irish Whiskey Bonding Co Chancer Irish Whiskey

WHISKEY	ORIGIN	DISTILLATION	PEATED	BARREL
Single Malt	Shortcross	Double	Yes	Bourbon
Single Malt	Shortcross	Double	Yes	Virgin American Oak
Single Malt	Sourced	Triple	No	Bourbon
Pot Still	Sourced	Triple	No	Bourbon
Grain	Sourced	Column	No	Bourbon

*ShortCross Whiskey, 100% malted barley grown on the island of Ireland

**Sourced whiskey

***Pot Still: 30% or more malted barley, 30% or more unmalted/raw barley, 5% rye, wheat, and oats

****Grain: 30% malted barley, 70% maize and wheat

43% 700mL
ALC/VOL BOTTLE



GRAFTER

Irish Whiskey Bonding Co.

GOLD – 95 points,
IWSC 2022

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Blended by a craftsman. Flavoured by a city.

PRODUCT OVERVIEW



TASTING NOTES

- Elegant floral and citrus notes on the nose, with a full and fruity
- Very drinkable blend with a delightful rich cereal sweetness reminiscent of oat and wheat
- Well-integrated oak with gentle spice



SERVING RECOMMENDATIONS

- Neat
- Over ice



PRODUCTION PROCESS



⇒ Irish Whiskey Bonding Co Grafter Irish Whiskey

WHISKEY	ORIGIN	DISTILLATION	PEATED	BARREL
Single Malt	Shortcross	Double	No	Bourbon
Single Malt	Shortcross	Double	No	Virgin American Oak
Single Malt	Sourced	Triple	No	Bourbon
Pot Still	Sourced	Triple	No	Bourbon
Grain	Sourced	Column	No	Bourbon

*ShortCross Whiskey, 100% malted barley grown on the island of Ireland

**Sourced whiskey

***Pot Still: 30% or more malted barley, 30% or more unmalted/raw barley, 5% rye, wheat, and oats

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43% 700mL
ALC/VOL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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MERCHANTS MALT SINGLE MALT IRISH WHISKEY 15 YO

Irish Whiskey Bonding Co.

The Irish Whiskey Bonding Co. is a newly developed line bringing forth expressions based on the Irish origins dated back two hundred years to a time of Irish whiskey excellence. In the 19th and early 20th centuries, the Irish whiskey industry was very different to what it is today. Distilleries made unbranded spirits, selling the 'new make' whiskey to pubs, grocers and other retailers.

These 'Bonders' – so called because they held their whiskey 'in bond' without paying duty – then aged, blended and bottled it to sell to their customers. There were Bonders

in every town and city in Ireland, each with their own storage and blending methods, a practice that gave rise to regional variations of whiskey style and taste.

Named in honor of the great Irish Whiskey Merchants & Bonders of Belfast. The Merchants Malt is a carefully selected and sourced 15-year-old triple distilled single malt Irish Whiskey from the north coast of Ireland, aged solely in bourbon barrels. An exceptional bottling that showcases Irish Whiskey at its finest. A limited quantity of this unique Irish whiskey will be available.



BLEND BY A CRAFTSMAN. FLAVORED BY A CITY.

PRODUCT OVERVIEW

TASTING NOTES

- Caramelized tropical fruit, combined with manuka honey intertwine on the nose
- Sweet pineapple mingles with velvety milk chocolate notes
- Soft and warming wood spice to finish, with layers of fruit salad

SERVING RECOMMENDATIONS

- Neat
- On ice

PRODUCTION PROCESS

Single Malt + 3x Pot Distilled + 15 years x Bourbon Barrels = Irish Whiskey Bonding Co Merchants Malt

43%
ALC/VOL

700mL
BOTTLE



THE LEGENDARY SILKIE IRISH WHISKEY

Sliabh Liag Distillers (Slieve League)

GOLD - ASCOT Awards 2021

GOLD, Category Winner -

World Whiskies 2021

Chairmans Trophy, Great Valley,

Top 100, 88 Points -

Ultimate Spirit Competition 2021

BRAND OVERVIEW

The Legendary Silkie Irish Whiskey is the first step in the journey into smoky Irish whiskey that Silkie Irish whiskey takes you on. Named from the mermaid (Silkie) legends of Donegal, the Legendary Silkie is the first step in their ambitious journey of bringing legitimate distilling to the Donegal Gaeltacht.

In reclaiming the distilling heritage of Donegal, the Legendary Silkies take you on a journey into smoky Irish whiskey.

The Legendary Silkie Irish Whiskey is a blend of the finest double and triple distilled malts, lightly

peated malt, and soft grain whiskey, sourced from the finest distilleries in Ireland. These whiskeys are then blended by Master Blender, James Daugherty, using Sliabh Liag's unique recipe. Although higher in ABV, the whiskey is exceptionally smooth with crisp green apple in the fore, with ripe red fruits, gentle smoke, and an oaky sweetness, which gives way to a long lingering finish of gently warming spice.

Silkie is non-chill filtered, allowing the soft, buttery mouthfeel to be evident, creating a character as rich as the mythical tales that inspired it.

JOURNEY INTO SMOKY IRISH WHISKEY

Reclaiming the Distilling Heritage of Donegal

PRODUCT OVERVIEW

TASTING NOTES

- Fresh with gentle malt, green apples, honey
- Buttery mouthfeel
- Soft honey gingerbread, orange zest, brioche, and butterscotch
- Elegant hint of peat

SERVING RECOMMENDATIONS

- Neat or over ice
- Mix with ginger ale and orange peel
- Ideal base for Old Fashioned or Manhattans
- Rhubarb and Angostura bitters accent seamlessly with fall flavors

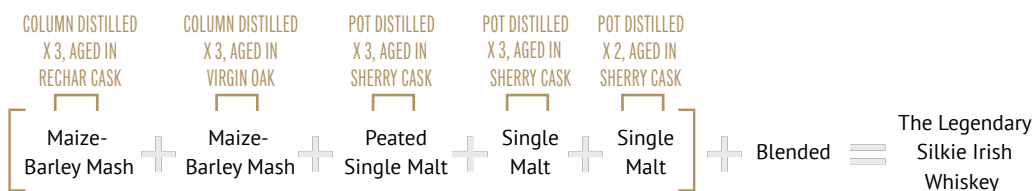
THE LEGENDARY SILKIE IRISH WHISKEY BLEND RECIPE

WHISKEY	DISTILLATION	PEATED	BARREL	%
Single Malt	Triple Distilled	No	Sherry	13
Single Malt	Double Distilled	No	Sherry	13
Single Malt	Triple Distilled	Yes	Sherry	4
Grain (Maize)	Triple Distilled	No	Virgin	35
Grain (Maize)	Triple Distilled	No	Rechar	35

Non-chill filtered; natural color.



PRODUCTION PROCESS



All whiskeys are aged between 3 and 5 years.

50mL
700mL
46%
ALC/VOL
BOTTLE



THE LEGENDARY DARK SILKIE IRISH WHISKEY

Sliabh Liag Distillers (Slieve League)

DOUBLE PLATINUM - BEST IN CLASS,

Ascot Awards 2021

DOUBLE GOLD, BEST OF CLASS

San Francisco World Spirits 2021

CHAIRMANS TROPHY, GREAT VALLEY, TOP 100,

96 POINTS - Ultimate Spirit Competition 2021

BRAND OVERVIEW

The Dark Silkie Irish Whiskey is the second step in the journey into smoky Irish whiskey that Silkie Irish whiskey takes you on. Named from the mermaid (Silkie) legends of Donegal, the Dark Silkie is blended as a tribute to the historically rich, smoky whiskeys of Donegal in Ireland's far Northwest.

In reclaiming the distilling heritage of Donegal the Legendary Silkies take you on a journey into smoky Irish whiskey.

The Dark Silkie is a blend of the finest double distilled, triple distilled heavily peated malts, and soft grain whiskey sourced from the heart of Ireland. Master Blender, James Doherty, developed the distinctive flavor profile using 15% peated single malt, which is significantly high for Irish whiskey. He created a style that has the comforting warmth of tobacco and pipe smoke aromas, allied with baked apple and salted caramel sweetness.

The Dark Silkie is non-chill filtered, creating a buttery, smoky, nuanced whiskey that will bring the whiskey drinker on a traditional, yet revolutionary journey.

JOURNEY INTO SMOKY IRISH WHISKEY

Reclaiming the Distilling Heritage of Donegal

PRODUCT OVERVIEW



TASTING NOTES

- Aromas of pear with spicy, peat smoke
- Velvety texture
- Rich caramel sweetness
- Elegant finish of peat and peanut butter



SERVING RECOMMENDATIONS

- Neat or over ice
- Mix with vermouth for a smoky, complex Manhattan

THE LEGENDARY DARK SILKIE IRISH WHISKEY BLEND RECIPE

WHISKEY	DISTILLATION	PEATED	BARREL	%
Single Malt	Double Distilled	No	Sherry	15
Single Malt	Triple Distilled	Yes (55 ppm)	Bourbon	15
Grain (Maize)	Column	No	Virgin	70

Non-chill filtered; natural color.



PRODUCTION PROCESS

COLUMN DISTILLED X 3, AGED IN VIRGIN OAK CASK POT DISTILLED X 2, AGED IN SHERRY CASK POT DISTILLED X 3, AGED IN BOURBON CASK

Maize-Barley Mash + Single Malt + Peated Single Malt + Blended = The Legendary Dark Silkie Irish Whiskey

All whiskeys are aged between 3 and 5 years.

50mL
46%
ALC/VOL
750mL
BOTTLE



THE MIDNIGHT SILKIE IRISH WHISKEY

Sliabh Liag Distillers (Sieve League)

SILVER, 87 POINTS -
Beverage Testing Institute 2023

BRAND OVERVIEW

The Midnight Silkie Irish Whiskey is the third step in the journey into smoky Irish whiskey that Silkie Irish whiskey takes you on. Named from the mermaid (Silkie) legends of Donegal, the Midnight Silkie is blended as a tribute to the historically rich, smoky whiskeys of Donegal in Ireland's far Northwest.

In reclaiming the distilling heritage of Donegal the Legendary Silkies take you on a journey into smoky Irish whiskey.

The Midnight Silkie Irish Whiskey is a blend of the finest triple distilled malts and lightly peated malt, with unique barrel aging. These whiskeys are then

blended by Master Blender, James Daugherty, using Sliabh Liag's unique recipe. Silkie is not chill filtered allowing the soft buttery mouthfeel to be evident and creating a character as rich as the mythical tales that inspired it.

The Midnight Silkie is the third permanent release in the Silkie Whiskey Collection. With 35% triple distilled peated malt at its heart, the Midnight Silkie is a rich, complex and smoky blend, completing the core range of the Silkie Irish Whiskeys. In all, five single malts aged in sherry, bourbon, oloroso, red wine, virgin oak and imperial stout casks are blended to perfection and bottled at 46% ABV.

JOURNEY INTO SMOKY IRISH WHISKEY

Reclaiming the Distilling Heritage of Donegal

PRODUCT OVERVIEW

TASTING NOTES

- Treacle sweetness, dry peat smoke, toffee apples, cinnamon and cloves combined with a freshness of pine, sweet grapefruit and blood oranges
- Elegant and comforting with a sweet earthy smoke and peat fire warmth

SERVING RECOMMENDATIONS

- Best enjoyed neat over ice, or in a spirituous cocktail, such as a Manhattan or Boulevardier
- Mix with a dash of triple sec and top up with soda water in a tall glass over ice

THE MIDNIGHT SILKIE IRISH WHISKEY BLEND RECIPE

WHISKEY	DISTILLATION	PEATED	BARREL	%
Single Malt	Triple Distilled	No	Sherry/Virgin Oak Finish	30
Single Malt	Triple Distilled	No	Imperial Stout Cask	20
Single Malt	Triple Distilled	Yes	Bourbon Cask	35
Single Malt	Triple Distilled	No	Oloroso Sherry	5
Single Malt	Triple Distilled	No	Red Wine Cask	10

Non-chill filtered; natural color.

PRODUCTION PROCESS



➡ The Midnight Silkie Irish Whiskey



46%
ALC/VOL

700mL
BOTTLE



THE LEGENDARY RED SILKIE IRISH WHISKEY

Sliabh Liag Distillers (Slieve League)

SILVER, 88 POINTS -
Beverage Testing Institute 2023

BRAND OVERVIEW

The Legendary Red Silkie Irish Whiskey is the a limited edition expression in the journey into smoky Irish whiskey that Silkie Irish whiskey takes you on. Named from the mermaid (Silkie) legends of Donegal, the Legendary Silkie is a new step in their ambitious journey of bringing legitimate distilling to the Donegal Gaeltacht.

In reclaiming the distilling heritage of Donegal, the Legendary Silksies take you on a journey into smoky Irish whiskey.

The Legendary Red Silkie is a very special limited 4800 bottle release, in honor of the most famous

nobleman of Donegal, Red Hugh O'Donnell. He left Donegal in 1602 to travel to Spain to secure the support of King Philip, in a bid to reclaim his lands in Ireland. Hugh died in Simancas, near the Ribera del Duero wine region of Spain before he could return to Donegal with his army. In tribute, the blend has been finished in Rioja and Ribera del Duero wine barrels. These whiskeys are blended by Master Blender, James Daugherty, using Sliabh Liag's unique recipe.

Silkie is non-chill filtered, allowing the soft, buttery mouthfeel to be evident, creating a character as rich as the mythical tales that inspired it.

JOURNEY INTO SMOKY IRISH WHISKEY

Reclaiming the Distilling Heritage of Donegal

PRODUCT OVERVIEW

TASTING NOTES

- Aromatic and sweet, with a spicy, red berry sweetness, sandalwood, nutmeg, and dried apple slices
- Strawberry coulis, marmalade, dried fruit steeping in Earl grey tea, opens to dry wine notes, and oak tannins and maintains a crisp freshness.
- Resin sweet followed by a drying wine tannin and a hint of smoke that ebbs away

SERVING RECOMMENDATIONS

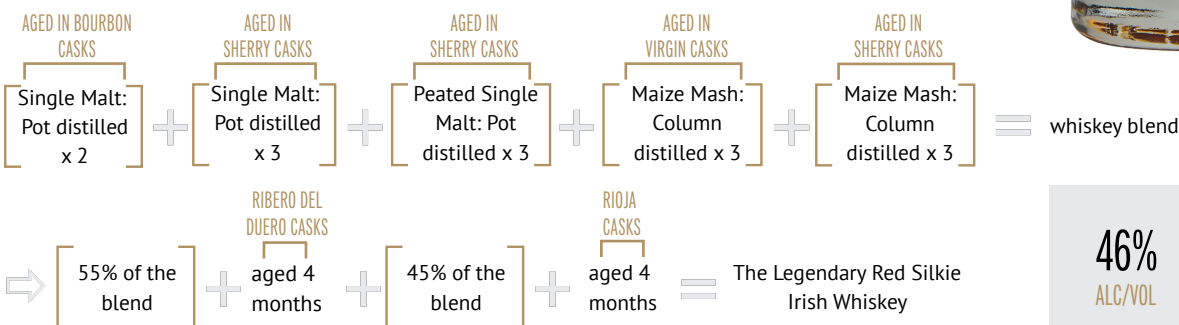
- Best savored neat or gently chilled with an ice cube
- The full flavor profile will reveal itself with the addition of a tiny drop of water.

THE LEGENDARY RED SILKIE IRISH WHISKEY BLEND RECIPE

WHISKEY	DISTILLATION	PEATED	BARREL	%
Single Malt	Double Distilled	No	Bourbon	15
Single Malt	Triple Distilled	No	Sherry	13
Single Malt	Triple Distilled	Yes (55ppm)	Sherry	2
Grain (Maize)	Column Distilled	No	Rechar	70

Non-chill filtered; natural color.

PRODUCTION PROCESS



46%
ALC/VOL

750mL
BOTTLE

SOTOL
COYOTE

SOTOL CHIHUAHUA BLANCO

DASYLIRION LEIOPHYLLUM

Clan Coyote

GOLD - Tequila Aficiando, 2021

BRAND OVERVIEW

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 our country, as well as the respect and admiration of their origins.

The story goes that there were three characters who survived the desert. These characters are: El Maestro Sotolero, the coyote, and the sotol. The three have coexisted in the same environment since the first memories we have of them.

Sotol is not an agave, it is a shrub of the liliaceae family, with long, fibrous, lanceolate, green leaves, known by experts as "Dasyllirion" and by locals as sereque or sotol. It grows wild mainly in the desert because it has the

particularity of surviving extreme temperature changes, from freezing winters to hot days.

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 produced by Maestro Sotolero Gerardo Ruelas in Aldama, Chihuahua, and it is a meticulous, time-consuming process.

Every bottle of Sotol Coyote contains the distilled nectar of one hand harvested 34 year-old plant, on average, that provides a rich bouquet of unmatched flavor.



TRIUMPH OF THE DESERT

Wild, Pure & Natural

PRODUCT OVERVIEW

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 neat in a champagne flute
- Pairs with tangerine wedges, red meats, spicy seafood, pork ribs, & mole negro

CATEGORY	Sotol 100% Puro
VARIETY	Dasyllirion Leiophyllum*
COOKING	Cylindrical underground oven using pecan wood
GRINDING	Manual with an axe
FERMENTATION	In pine wood tubs using well water

DISTILLATION	Double continuous in handmade copper alembic stills
CLASS	Blanco
STATE	Chihuahua
REGION	Aldama
TOWN	Aldama
MASTER SOTOLERO	Gerardo Ruelas Hernandez

* Dasyllirion variety may vary with shipment

50% 200, 750mL
ALC/VOL BOTTLE

SOTOL
COYOTE

SOTOL DURANGO BLANCO

DASYLIRION TEXANUM

Clan Coyote

SILVER -
Wine & Spirits Wholesalers of America,
2017 & 2018

BRAND OVERVIEW

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TRIUMPH OF THE DESERT

Wild, Pure & Natural

PRODUCT OVERVIEW



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, including ceviche, aquachile, & shellfish

CATEGORY	Sotol 100% Puro
VARIETY	Dasyllirion Texanum*
COOKING	Cylindrical underground oven using pecan wood
GRINDING	Manual with an axe
FERMENTATION	In pine wood tubs using well water

DISTILLATION	Double continuous in handmade copper alembic stills
CLASS	Blanco
STATE	Durango
REGION	Nombre de Dios
TOWN	Nombre de Dios
MASTER SOTOLERO	Gerardo Ruelas Hernandez

* Dasyllirion variety may vary with shipment

43% 200, 750mL
ALC/VOL BOTTLE

SOTOL COYOTE

SOTOL EDICIÓN ESPECIAL CON VÍBORA

Clan Coyote

93 Points - Wine Magazine, 2018

BRAND OVERVIEW

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extreme temperature changes, from freezing winters to hot days.

Sotol Coyote created a limited expression, Vibora, using ingredients that for millions of years have prevailed in the face of the harsh extremes of the desert. Dasylirion Leiophyllum (Desert Spoon) and rattlesnakes are featured in the distillation process to reflect the inimitable climate and culture of Chihuahua. Vibora means small poisonous snakes. The second distillation is done with snakes hung in the bell for a distinctive savory finish. Twice distilling refines the earthiness commonly found in sotol.

Every bottle of Sotol Coyote contains the distilled nectar of one hand harvested 34 year-old plant, on average, that provides a rich bouquet of unmatched flavor.



TRIUMPH OF THE DESERT

Wild, Pure & Natural

PRODUCT OVERVIEW

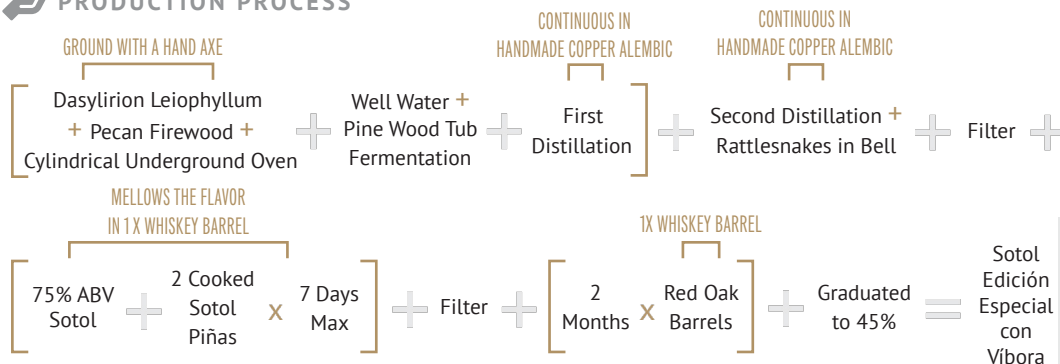
TASTING NOTES

- Earthy green flavors of pepper accented with a minerality and an elegant, full body
- A slight spice sensation on the tip of the tongue
- Savory, silky, lingering finish

SERVING RECOMMENDATIONS

- Neat or on ice
- Martini variations: mix with vermouth to create a "Chihuahua Martini"

PRODUCTION PROCESS





ORGANIC POT DISTILLED VODKA

Spirit of Hven Distillery



92 Points, *Wine Enthusiast* 2021
92 Points - "Exceptional",
Beverage Testing Institute 2021

BRAND OVERVIEW

Hven is a beautiful green island in the strait of Öresund between Denmark and Sweden. It is only 5-mile in circumference with a population of 350 people.

After 8 years of planning, the distillery, opened 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
- 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.

PRODUCT OVERVIEW

TASTING NOTES

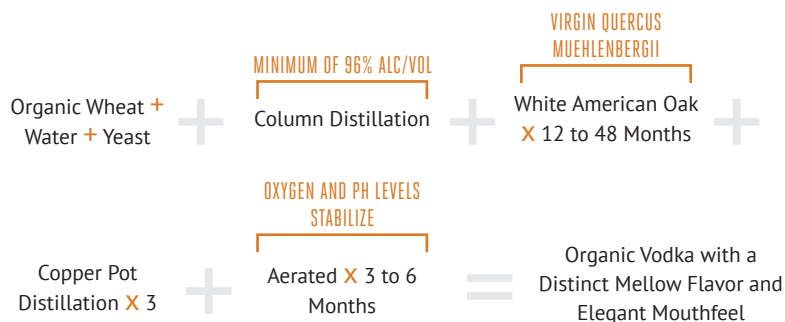
- Light aromas of ocean with notes of seaweed and caramel
- Distinct full flavored and oily
- Hints of vanilla
- Round mouth feel
- Smooth yet multifaceted with discrete notes of cut hay and wheat
- Round, butter sweet tone
- Complex, long, sweet and oily aftertaste finished off with a light pepper note

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



PRODUCTION PROCESS



100ml,
750mL
40%
ALC/VOL
BOTTLE



MAJA'S RASPBERRY VODKA

Spirit of Hven Distillery

86 Points - SILVER - Beverage Testing Institute 2024
91 Points - "Excellent" - Ultimate Spirits Challenge 2023
88 Points - Wine Enthusiast 2023

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PRODUCT OVERVIEW

TASTING NOTES

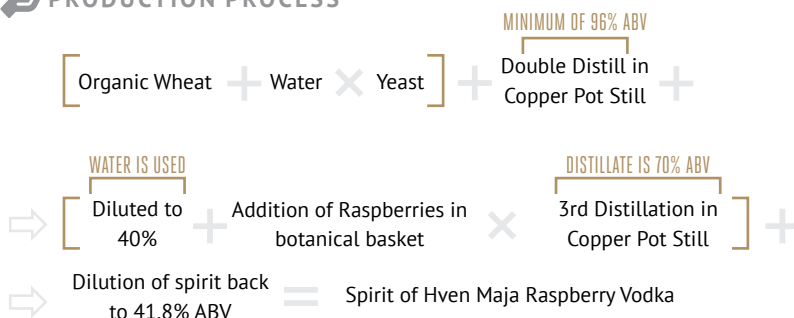
- Full-bodied with a fresh and sweet roundness
- Feeling of a warm sunny summer day
- Sweet smell of fresh and ripe raspberries

RASPBERRY FUSION

- 1 1/3 oz – Spirit of Hven Maja's Raspberry Vodka
- 2 2/3 oz – Mango juice
- 1 1/3 oz – Raspberry simple syrup
- 2 2/3 oz – Soda water
- Rim – Licorice powder mixed with brown sugar
- Garnish – Fresh raspberries

Rim glass with licorice powder and brown sugar. Mix ingredients in a tumbler glass filled with ice. Top with soda water. Garnish with raspberries.

PRODUCTION PROCESS



100mL
41.8%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



HVEN COFFEY COFFEE VODKA

Spirit of Hven Distillery

90 POINTS, *Wine Enthusiast* 2023

Spirit of Hven is a family-owned craft distillery situated on the beautiful island Hven in the strait of Öresund between Sweden and Denmark. This unique distillery uses both column stills and pot stills, to create its own spirits from only the best organic grains. Before each spirit is made the ingredients are carefully selected and analyzed by the distillery's own laboratory to ensure the highest quality. The final spirits are bottled and hand-waxed without any carbon- or chill-filtering, no color corrections, or additives.

Spirit of Hven distills its Coffey Coffee Vodka with a Continuous Coffey Still and then infused with coffee. The beans are a combination of light and medium roasted, arabica coffee grown in Ethiopia and Jamaica, and robusta beans from Brazil. During the second distillation, fresh beans are placed in the botanical basket and the vapors extract more flavor.

The Coffey still allows for continuous distillation that is faster and requires less energy for the same output compared to a traditional pot still. Coffey stills tend to produce a lighter spirit than pot stills leading most distillers to age the distillate to impart greater character.



GRAIN TO GLASS

PRODUCT OVERVIEW

TASTING NOTES

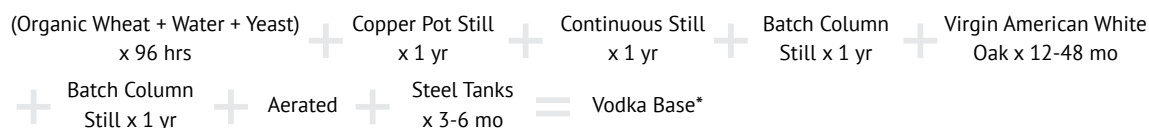
- Malty with hints of coffee, nuts, and oranges
- Hints of Nougat, dried fruit, and fresh herbs

SERVING RECOMMENDATIONS

- Over ice
- In coffee martini
- Pairs well with both herbal and fruity flavors
- Harmonizes with a nut liqueurs

PRODUCTION PROCESS

STEP 1: VODKA



STEP 2: COFFEY VODKA

- Coffee is sourced from Lilla Kafferosteriet in Malmö, Sweden
- Maceration & Distillation uses 3 Coffee Bean Varietals:
 - Ethiopian Arabica Beans (Sub Species: Yirgacheffe)
 - Jamaican Arabica Beans (Sub Species: Typica)
 - Brazilian Robusta Beans

PART A: MACERATION

HVEN Vodka Base + Green Beans + Roasted Beans + Chocolate Roasted Beans

+ Reverse Osmosis Water = Coffey Coffee Flavored Vodka

PART B: DISTILLATION

Vodka + Coffey Still x 24 hrs + Botanical Basket x 1 yr + New Charred American Oak x min. 6 mo + Aerated x 2 wks

SUSTAINABILITY

1. Spent grain is repurposed as cattle feed
2. Tails go through waste-water purification process and then used for irrigation

* The Hven Vodka base used for the Coffey Coffee Vodka is not made in the same method as the Spirit of Hven Organic Vodka which is bottled and sold. Please refer to that product sheet for details on the Spirit of Hven Organic Vodka

100mL
41.8%
ALC/VOL

750mL
BOTTLE





ORGANIC OAK-MATURED AQUAVIT

Spirit of Hven Distillery



GOLD -
New York International Spirit Competition 2018
GOLD -
International Wine & Spirit Competition 2018
SILVER -
San Francisco World Spirit 2018

BRAND OVERVIEW

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After 8 years of planning, the distillery, opened 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
- 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.

PRODUCT OVERVIEW



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

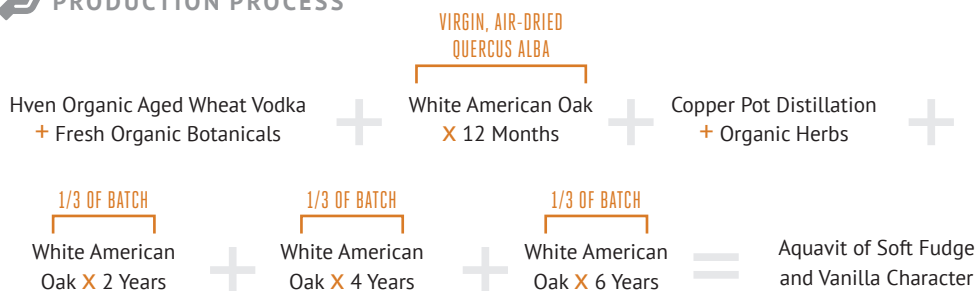


SERVING RECOMMENDATIONS

- Serve as schnaps
- On ice with a slice of orange
- Consumed with the addition of water



PRODUCTION PROCESS



40%
ALC/VOL

100ml,
750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065

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AQUAVIT LANDSKRONA

Spirit of Hven Distillery

Created to commemorate a love of King Erik of Pommern, Landskrona Akvavit personalizes a time in history where herbs healed the pains of sailors and Vikings. Spirit of Hven has a long history of creating spirits that pay homage to the roots of Scandinavian culture, with Akvavit being a significant contribution to its culture. Created using neutral grain vodka, aged in American White oak, aging mixed with a maceration of dill, caraway, fennel, wormwood, elder and lime creates a traditional flavor combined with modern experimentation. In more ancient times, these herbs were known to fight nightmares on the high seas, Landskrona definitely gives justice to this set of beliefs.

Slowly macerating the herbs of traditional akvavit separately in one barrel allows Spirit of Hven to create a delicately refined flavor. Aromas of forest meadows takes the drinker to warmer times, while the lingering finish of fennel and aniseed meet to combine with the spicy flavors of wormwood. The herbaceous flavors are rounded out with a subtle acidity and dryness that are long lasting on the palette.

Akvavit Landskrona is a complex spirit that will work with earthy flavors like ginger and lemon grass. Pair with a marinated salmon dish for an unique culinary experience.



GRAIN TO GLASS

PRODUCT OVERVIEW

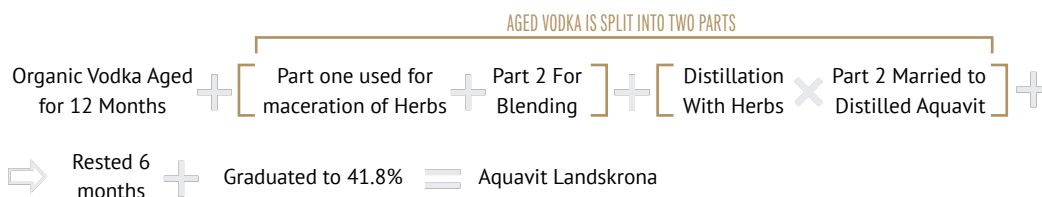
TASTING NOTES

- Complex, yet delicate
- Strong aromas of caraway and fennel
- Traditional flavors make way for Makrut lime and slight acidity
- Lingering spicy finish from wormwood

SERVING RECOMMENDATIONS

- Neat
- In shaken cocktails that contain coffee
- Mixes well with gins, rye whiskies, and rum
- Fennel and caraway flavors complimented with strawberry and lichee flavor

PRODUCTION PROCESS



100mL
41.8%
ALC/VOL

700mL
BOTTLE



ORGANIC GIN

Spirit of Hven Distillery



96 Points PLATINUM -

Beverage Testing Institute 2023

92 Points, Wine Enthusiast 2021

92 Points GOLD - Beverage Testing Institute 2021

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PRODUCT OVERVIEW

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



PRODUCTION PROCESS



100ml,
40% 750mL
ALC/VOL BOTTLE



ORGANIC NAVY STRENGTH GIN

Spirit of Hven Distillery



DOUBLE GOLD,
San Francisco World Spirit 2018
92 Points, Wine Enthusiasts 2021
86 Points SILVER -
Beverage Testing Institute 2021

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PRODUCT OVERVIEW

TASTING NOTES

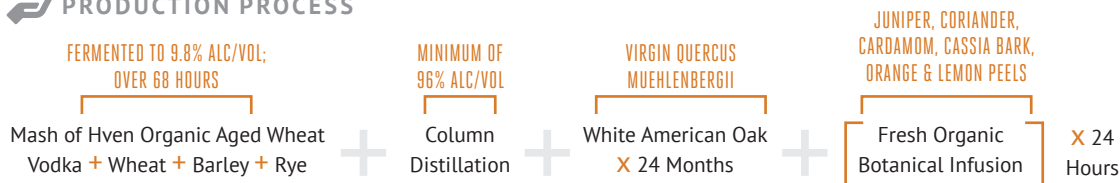
- Pure with clear notes of juniper and citrus
- Light aroma of vanilla is built up by a spicy licorice note
- The strong alcohol is balanced well by herbs and coriander
- The sweetness from the oak leaves the balancing point mid-palate
- Smooth, yet powerful
- Licorice notes balance the acidity and sweetness from the oak maturation
- Full mouthfeel with a lengthy, round finish

SERVING RECOMMENDATIONS

- Gin & Elderflower Tonic



PRODUCTION PROCESS



100 BRITISH PROOF
57.1% ALC/VOL

100ml, 750mL BOTTLE



SLOE GIN LOCAL HARVEST

Spirit of Hven Distillery

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PRODUCT OVERVIEW

TASTING NOTES

- Cornucopia of ripe berries, dried fruits and caramelized grapes
- Pleasurable almond aroma
- Dominant Sloe Berry bitterness, paired with juniper and citrus
- Full bodied with a lingering minty aftertaste

SERVING RECOMMENDATIONS

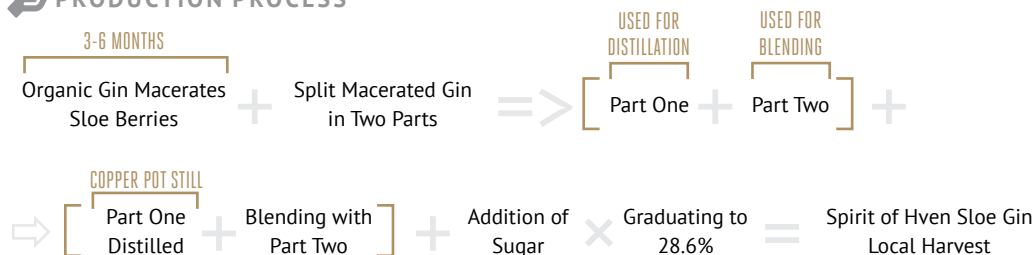
- Use to flavor fizzes and daisies
- Use as the base of a highball for low ABV option
- Wonderful pair to most cheeses
- Plays well with clear spirits

SLOE GIN FIZZ

- 1 oz – Tequila
- ½ oz – Spirit of Hven Sloe Gin
- ¾ oz – Lemon
- Top with – Soda water
- Garnish – Grapefruit peel

Shake all ingredients together except soda water. Strain into a collins glass with ice. Add soda on top. Drop a grapefruit peel in for garnish.

PRODUCTION PROCESS



100mL
26.8%
ALC/VOL

750mL
BOTTLE

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STELLA NOVA GIN

Spirit of Hven

95 Points - GOLD -
Beverage Testing Institute 2023
92 Points, Wine Enthusiast 2021

BRAND OVERVIEW

If Johannes Kepler was known for one thing, it was his persistence in keeping meticulous records of his findings in the skies. Stella Nova, is no different. This dry gin is aged in various barrels to produce what is assuredly one of a kind. Using different barrels with varying barrel chars, Spirit of Hven uses a solera style system to blend its aged Organic gin into a stand-alone masterpiece.

Stella Nova consists of 5 separately aged gins and blended at very specific percentages:

- 6.5% Spirit of Hven Organic Gin, The Original; rested ten (10) years in charred virgin casks made from Chinkapin Oak
- 7.3% Spirit of Hven Organic Gin, The Original;

rested eight (8) years in toasted virgin casks made from Sessile Oak

- 8.8% Spirit of Hven Organic Gin, The Original; rested three (3) years in Chinkapin casks freshly emptied Spirit of Hven Single Malt Whisky non-peated
- 8.8% Spirit of Hven Organic Gin, The Original; rested three (3) years in Chinkapin Oak casks freshly emptied Spirit of Hven peated Single Malt Whisky.
- 68.8% Spirit of Hven Organic Navy Strength Gin; rested six (6) months in Chinkapin Oak casks that previously held Spirit of Hven Organic Vodka.

Stella Nova is an effective substitute in a Martinez, Negroni or used in conjunction with nutty sweet



SOLERA PROGRAM AT HVEN

Spirit of Hven never uses more than one fifth of each barrel. Once aged gin is removed, it is directly replaced to contribute to consistency.

PRODUCT OVERVIEW

TASTING NOTES

- Initial introduction of floral, spicy notes of Keffir lime and other citrus
- On the palate vanilla marinated juniper is followed by pine, elderflower, and smokey almonds
- Balance of juniper with coriander

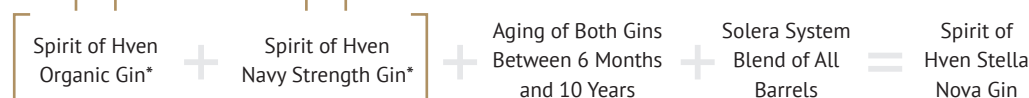
SERVING RECOMMENDATIONS

- Neat
- Use with vermouth in stirred cocktails in a Martinez
- Substitute Stella Nova for rum in a Mai Tai
- Use in a split base with bourbon or rum

PRODUCTION PROCESS

CHINKAPIN AND SESSILE OAK
BARRELS OF VARYING CHAR

USED CHINKAPIN
OAK BARREL



* For production processes of Organic Gin and Navy Strength Gin, see respective sell sheets.

100mL
750mL
45.8%
ALC/VOL
BOTTLE



ORGANIC OAK-MATURED SUMMER SPIRIT

Spirit of Hven Distillery



90 Points, GOLD -
"Exceptional",
Beverage Testing Institute
83 Points,
Distiller.com 2019

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Spirit of Hven Backafallsbyn Distillery also holds its own hotel, bar and restaurant, where the traditions and heritage of the products can be shared.

PRODUCT OVERVIEW

TASTING NOTES

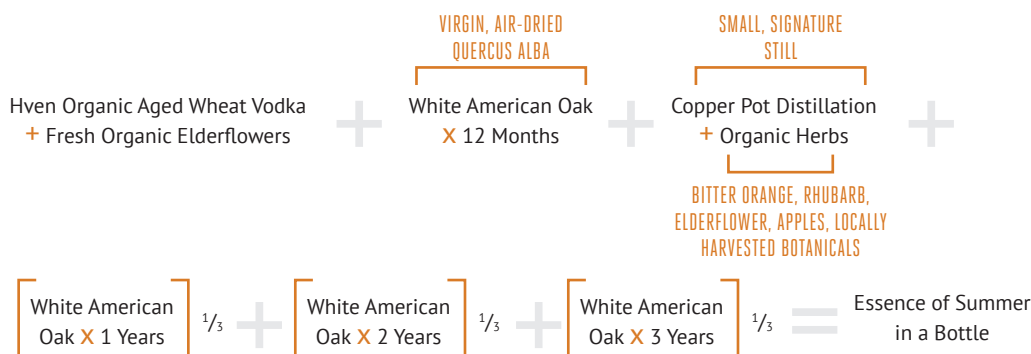
- Summer meadows, with the flowers, grass, and strawberries
- Fresh citric notes with apples and pears backing it up
- Elderflower and honey brought together with strings of vanilla and cocoa
- Sweet, with light acidity and some bitter notes from the oak maturation
- Aftertaste is long, but very gentle and smooth

SERVING RECOMMENDATIONS

- Beautiful in a Moscato d'Asti
- Perfectly designed to match the traditional smörgåsbord



PRODUCTION PROCESS



100ml,
750mL

40%
ALC/VOL

BOTTLE

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MERCURIOS CORN WHISKY

Spirit of Hven Distillery

93 Points - GOLD - Beverage Testing Institute 2023

92 Points - Wine Enthusiast 2021

DOUBLE GOLD - "Best of class"
- American Distilling Institute 2021

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PRODUCT OVERVIEW



TASTING NOTES

- Lands mid tongue
- Light, sweet candy aromas surrounded by scents of mint and fresh fruits; apples and cloudberry
- Vanilla and cocoa
- Boiled sweet corn



SERVING RECOMMENDATIONS

- Neat or over ice
- Use in built cocktails for luxurious old fashions
- Partner with vermouths and bitters

OLD FASHIONED

- 2 oz – Spirit of Hven MerCurious
- ¼ oz – Simple syrup
- 3 dashes – Angostura bitters
- Garnish – Orange peel

Stir all ingredients. Strain into double old-fashioned glass over ice. Express orange peel and drop in for garnish.



PRODUCTION PROCESS

Mash Consisting of 88% corn + 5% wheat
+ 3.5% barley + 3.5% Rye



Yeast + Wine + Beer +
Distillers Alcohol



Double Slow
Distillation



New
American Oak



3-8 year



Master blend of
14 casks



Aeration



Spirit of Hven MerCurious
Corn Whisky

100mL
45.6%
ALC/VOL

750mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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HVENUS RYE WHISKY

Spirit of Hven Distillery

93 Points - GOLD -
Beverage Testing Institute 2023
92 Points, Wine Enthusiast 2021
GOLD - The Fifty Best World Whisky 2023

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PRODUCT OVERVIEW

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

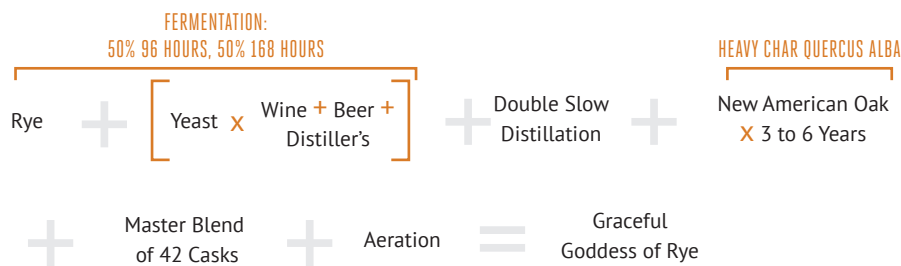
- Elevated herbal notes from the grain
- Chocolate, roasted coffee and vanilla bloom
- Palette of lavender, tulips and rosehip
- Background hints of curry, licorice and barbecue
- Vibrant roasted walnuts
- Beautiful balance of tannins and sweetness



SERVING RECOMMENDATIONS

- Neat
- Diluted 1:7 with water

PRODUCTION PROCESS



100ml,
45.6% 750mL
ALC/VOL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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ORGANIC TYCHO'S STAR SINGLE MALT WHISKY

Spirit of Hven Distillery



GOLD, San Francisco World Spirit 2018
GOLD - The Fifty Best World Whisky 2023
83 Points, Distiller.com 2019

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PRODUCT OVERVIEW

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

PRODUCTION PROCESS

TIPPLE &
TAMTAM BARLEY

FERMENTED FOR 92 HOURS

Organic
Barley



Malt X

Chocolate +
Peated + Lager



Yeast X

Wine + Beer +
Distiller's



Double Slow
Distillation

HEAVY CHAR, QUERCUS
MUEHLENBERGII; MISSOURI

White American
Oak X 58.2%



HEAVY TOAST, QUERCUS
PETRAEA; ALLIER

European Oak
X 33.44%



MEDIUM TOAST, QUERCUS
ROBUR; BOURGOGNE

European Oak
X 8.36%



Tycho's Star Single
Malt Whisky

41.8%
ALC/VOL

750mL
BOTTLE



STORK HOUSE STRAIGHT RYE

Stork House Distillery Co.

Best German New Make - World Whiskey Awards 2019

Worlds Best Rye - World Whiskies Awards 2019

Gold Medallion - International Spirits Awards 2017

Double Gold - San Francisco World Spirits Awards Competition 2018

98 Pts. Gold Outstanding - IWSC

Gold Medallion - Craft Spirits Festival 2017

Creators of the first German Rye whiskey, Stork House Distillery has unleashed a new standard in European whiskey. The distillery was acquired in 2016 by Steffen Lohr, Bastian Heuser and Sebastian Brack who have since expanded Germany's consciousness of rye whiskey and its capabilities. Stork House Full Proof Rye Whiskey has received countless awards in just five years, making it one of the most recognized rye whiskies worldwide.

neat or on the rocks Stork House Full Proof Rye is as pure as the local waters sourced from the neighboring Nature Reserve.

Taking advantage of the diversity of rye grown in the region, to create a whiskey that stands up in stirred cocktails, yet is gentle enough to carry a shaken, citrus heavy sour.

Located just 60 km south of Berlin, Stork House Distillery utilizes some of the finest Rye grown in Europe for their Full Proof Rye. Four different barrels are used in the aging process: First Fill American Oak, German Napoleon Oak, ex-Sherry and ex-wine casks. The combination of the four provide a flavor that is balanced, yet layered with butterscotch, leathery oak and a long lasting dry finish. Intended to be sipped

BRANDENBURG'S FARMS

Famous for their long history producing rye, Germanic rye is known to carry specific qualities that add natural aromatics with a slight natural sweetness.

PRODUCT OVERVIEW



TASTING NOTES

- Caramel and Spices
- Dark chocolate earthiness
- Espresso bean aromatics
- Pepper finish to round out sweeter flavors upfront

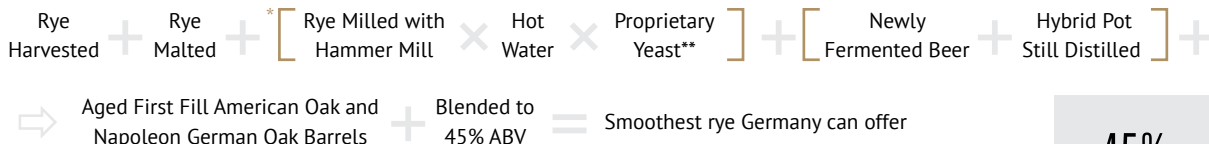


SERVING RECOMMENDATIONS

- Neat
- Fantastic partner with aged rums
- Exceptional whiskey for Manhattans
- Add lemon and Ginger Beer for Stork House Mule
- Best option for Gold Rush and Paper Plane Variation



PRODUCTION PROCESS



*Mash bill No. 1 - "Bold and Spicy" 100% unmalted rye. This new make impresses with its peppery fruitiness and yields a fruity and spicy whiskey. Mash bill No. 2 "Sweet and Mellow" - rye malt - this new make impresses with its malty sweetness and yields a soft, chocolatey, and sweetish whiskey.

**Yeast used for Unmalted Rye is Belgian Saison Beer Yeast, Yeast used for Malted Rye is British Ale Yea

45%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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STORK HOUSE FP STRAIGHT RYE

Stork House Distillery Co.

SILVER - San Francisco World Spirits Competition 2024

Category Winner - GOLD - World Whiskies Awards 2024

Best German New Make - World Whiskey Awards 2019

Worlds Best Rye - World Whiskies Awards 2019

Double Gold - San Francisco World Spirits Awards Competition 2018

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Taking advantage of the diversity of rye grown in the region, two mash bills are implemented to create a whiskey that stands up in stirred cocktails, yet is gentle enough to carry a shaken, citrus heavy sour. To fully experience the ingenuity of the distillers, sip neat and enjoy a rye whiskey that has blown minds world wide.



BRANDENBURG'S FARMS

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PRODUCT OVERVIEW

TASTING NOTES

- Enchanting butterscotch and black pepper aromas
- Leathery oak and vanilla sweetness
- Slightly savory notes mid palate
- Long-lasting, dry, spicy finish

SERVING RECOMMENDATIONS

- Neat or on the rocks
- Fantastic partner with aged rums
- Exceptional whiskey for Manhattans or stirred cocktails with Creme de Cacao
- Add lemon and Ginger Beer for Kentucky Mule

PRODUCTION PROCESS

Rye Harvested + Rye Malted + ^{*} Rye Milled with Hammer Mill × Hot Water × Proprietary Yeast**] + [Newly Fermented Beer + Hybrid Pot Still Distilled] +



Aged in First Fill American Oak, Napoleon Oak Barrels, Ex-Sherry and Ex-White Wine Barrels

+ Blended to 55% ABV

= Stork House FP Straight Rye

55%
ALC/VOL

700mL
BOTTLE

*Mash bill No. 1 - "Bold and Spicy" 100% unmalted rye. This new make impresses with its peppery fruitiness and yields a fruity and spicy whiskey. Mash bill No. 2 "Sweet and Mellow" - rye malt - this new make impresses with its malty sweetness and yields a soft, chocolatey, and sweetish whiskey.

**Yeast used for Unmalted Rye is Belgian Saison Beer Yeast, Yeast used for Malted Rye is British Ale Yea

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



STORK HOUSE ROSÉ-RYE

Stork House Distillery Co.

Creators of the first German Rye whiskey, Stork House Distillery has unleashed a new standard in European whiskey. The distillery was acquired in 2016 by Steffen Lohr, Bastian Heuser and Sebastian Brack who have since expanded Germany's consciousness of rye whiskey and its capabilities.

Located just 60 km south of Berlin, Stork House Distillery utilizes some of the finest Rye grown

in Europe. In close cooperation with highly awarded German VDP-winery Markgraf von Baden they created the first whiskey aperitif in the world. This aperitif is designed to provoke both – the wine and the whiskey world! The full-bodied fruitiness of a Pinot Noir Rosé is balanced with a spicy four-year-old Stork Club rye whiskey to create a wonderful fruity, deep and rich aperitivo with a spicy kick!



BRANDENBURG'S FARMS

Famous for their long history producing rye, Germanic rye is known to carry specific qualities that add natural aromatics with a slight natural sweetness.

PRODUCT OVERVIEW

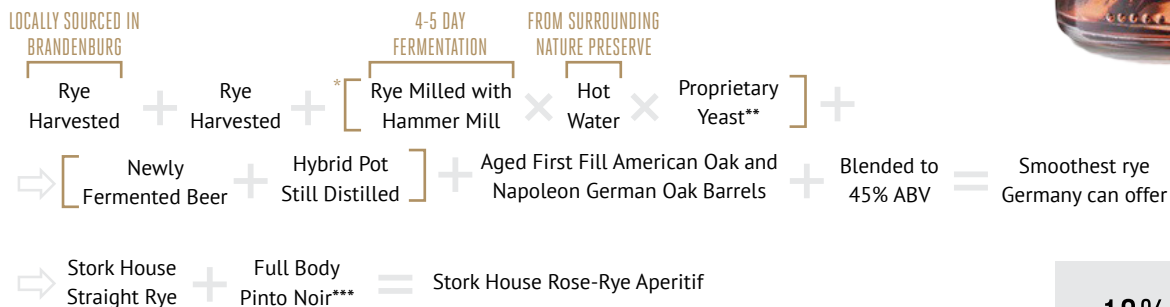
TASTING NOTES

- Fresh berries and citrus notes
- Light nutty flavor with notes of sherry
- Dry finish with light tannins

SERVING RECOMMENDATIONS

- Served as a whiskey aperitif
- Added with tonic water

PRODUCTION PROCESS



*Mash bill No. 1 – "Bold and Spicy" 100% unmalted rye. This new make impresses with its peppery fruitiness and yields a fruity and spicy whisky. Mash bill No. 2 "Sweet and Mellow" - rye malt – this new make impresses with its malty sweetness and yields a soft, chocolatey and sweetish whiskey.
**Yeast used for Unmalted Rye is Belgian Saison Beer Yeast, Yeast used for Malted Rye is British Ale Yeast
*** Sourced from Markgraf von Baden winery from Durbach, Germany

18%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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BRAND OVERVIEW

The name "Turin Vermouth" and "Tuvé" are derived from historical familial recipes displaying the liquor tradition of the Piedmont capital. The distillery was born in the historic town where the deep roots of Vermouth originated in 1786.

More than two centuries have passed since the birth of vermouth, and since then many craftsmen, liquor masters, and artisans have settled in what was then the epicenter of Italian liqueurs. The passion of Turin Vermouth originates from the Piedmont land and its fruits. The constant dedication in search of the highest quality ingredients and the reinterpretation of ancient recipes, makes them innovators of the category.

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.

Drapò Bianco Vermouth is a sweet, soft vermouth, presenting harmony between a delicate, fresh nature and strong, engaging character of rich complexity. Its unmistakable aroma makes it suitable to be served straight, with ice, or to be used as an ingredient by barmen to create amazing cocktails.



THE TIMELESS APÉRITIF

PRODUCT OVERVIEW

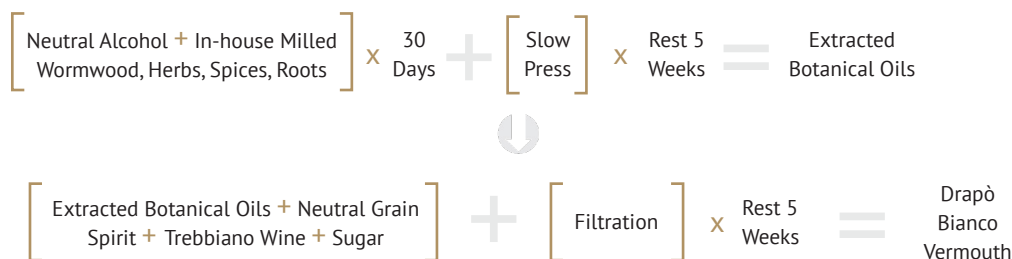
TASTING NOTES

- Intense baking spice notes and cinnamon on the nose with a harmony of sweet fruity notes
- Moderately sweet palate offers honey and citrus syrup with soft chlorophyll nuances
- A rising vanilla-lemon note on the back end with a lasting finish

SERVING RECOMMENDATIONS

- Neat
- On the rocks
- In cocktails

PRODUCTION PROCESS



50mL,
 16% alc/vol 500mL, 1L bottle

BRAND OVERVIEW

The name "Turin Vermouth" and "Tuvé" are derived from historical familial recipes displaying the liquor tradition of the Piedmont capital. The distillery was born in the historic town where the deep roots of Vermouth originated in 1786.

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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.

Drapò Dry Vermouth is appreciated for its particularly delicate scent deriving from the combination of herbs and spices extracted as per tradition. A dry vermouth of exceptional quality and refined organoleptic characteristics obtained through the harmonization of selected ingredients. The vermouth is to be used to give quality and character to cocktails of all kinds.



THE TIMELESS APÉRITIF

PRODUCT OVERVIEW

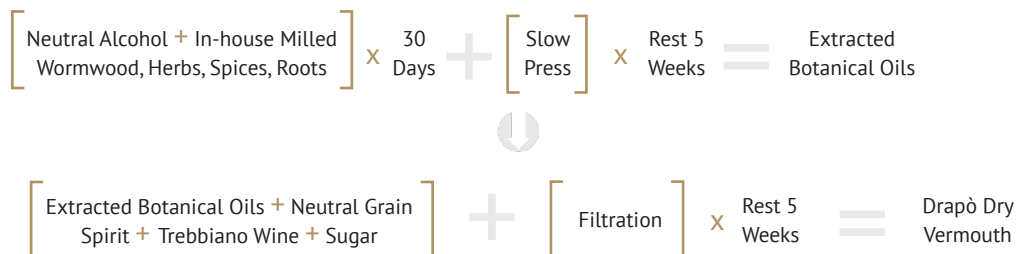
TASTING NOTES

- Aromatic and perfumed, reminiscent of cinchona, cardamom and dog rose
- Drying sensation from tannins and due to decidedly lower sugar than other vermouths in the line
- Lightly oxidized with bittersweet and sour complexities
- Palate has a pleasant, persistent and delicate aftertaste

SERVING RECOMMENDATIONS

- Excellent base for creative cocktails and classic martinis

★ PRODUCTION PROCESS



50mL,
18% 500mL, 1L
alc/vol bottle

BRAND OVERVIEW

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DRAPÒ VERMOUTH

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

Drapò Rosé Vermouth is the perfect union ring that connects the two most common types of Vermouth: when a white vermouth is too sweet and a red vermouth is too full-bodied, rosé vermouth is the ideal solution.



THE TIMELESS APÉRITIF

PRODUCT OVERVIEW

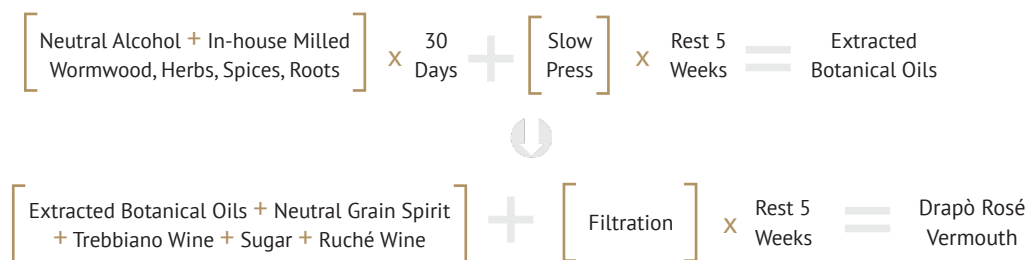
TASTING NOTES

- 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

PRODUCTION PROCESS



50mL,
 16% 500mL, 1L
 alc/vol bottle

BRAND OVERVIEW

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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.

Drapò Rosso Vermouth is an elegant, refined, sweetly fruity and floral vermouth whose aromas enhance the ancient Piedmontese tradition and soothe and envelop the senses. A rich and intense drink that satisfies the most demanding palates, thanks to a good compromise between aromaticity, freshness, and elegance.



THE TIMELESS APÉRITIF

PRODUCT OVERVIEW



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

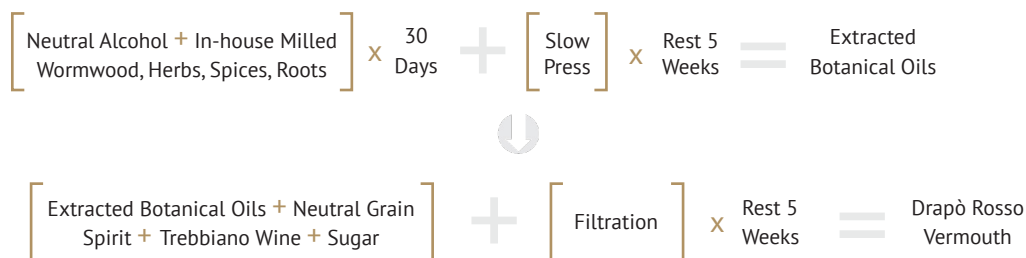


SERVING RECOMMENDATIONS

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



PRODUCTION PROCESS



50mL,
 16% 500mL, 1 L
 alc/vol bottle

DRAPÒ VERMOUTH di TORINO

DRAPÒ GRAN RISERVA VERMOUTH

Turin Vermouth

GOLD - World Vermouth Awards 2020
GOLD, American Distilling Institute 2016
87 Points - Highly Recommended,
 Beverage Testing Institute 2020

BRAND OVERVIEW

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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.

Drapò Gran Riserva Vermouth is produced in limited quantities and is the result of the best botanicals and herbs selection added to their classic Vermouth Rosso Drapò. This unique expression of red vermouth rests for at least eight months in French oak barrels. This passage will further strengthen its body and structure, giving it hints of ancient wood and a combination of supreme flavors.

THE TIMELESS APÉRITIF

PRODUCT OVERVIEW

TASTING NOTES

- Borders an amaro with intense root and tree bark notes
- Intense aroma with hints of ancient woods and dried herbs/plum and raisin
- Loads of chewy clove and tannic licorice notes
- Long and lasting finish with a dense, round character that lingers

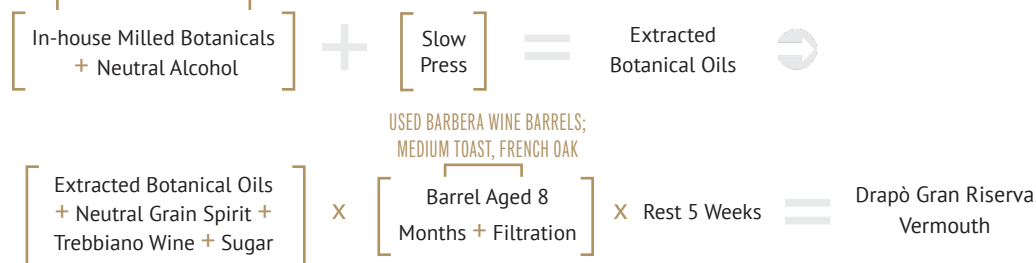
SERVING RECOMMENDATIONS

- Aperitif at room temperature
- In cocktails
- Pairs well with 70% dark chocolate chips or with hazelnuts and pistachios



PRODUCTION PROCESS

ELEVATED DRAPÒ ROSSO BOTANICALS
WITH ADDITIONAL HERBS





TUVÈ BITTER

Turin Vermouth

DOUBLE GOLD - "Best of category" - "Best in class",
American Distilling Institute 2016

DOUBLE GOLD,
Wine and Spirits Wholesalers of America 2017
85 Points, SILVER - Highly Recommended,
Beverage Testing Institute

BRAND OVERVIEW

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TUVÈ

The Tuvè line was born to share the passion and warmth of Italian liquor traditions. A bitter obtained from a skillful infusion process in hydroalcoholic solution. The well balanced roots and officinal herbs, the aromatic plants, and citrus fruits give the product a classic, round, harmonious taste with fruity and delicately bitter notes, which make it unique in its kind.

It is clear, lively, with a classic carmine, shiny red. It shows some chromatic shades with complimentary nuances, ranging from blood red to coppery orange.

THE TIMELESS APÉRITIF

PRODUCT OVERVIEW

TASTING NOTES

- Well balanced classic taste
- Round, harmonious orange base interwoven with hints of flowers and aromatic plants
- Lightly bitter with a splash of fruitiness contrasted with amber and spicy notes

SERVING RECOMMENDATIONS

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

TUVÈ SPRITZ

- 2 oz Prosecco
- 2 oz Tuvè Bitter
- 1 oz Club Soda

INSTRUCTIONS

*Pour the Prosecco over a glass with ice
Add the Tuvè Bitter and soda
Stir gently
Garnish with an olive*



PRODUCTION PROCESS

UTILIZES A MODERNIZED, PROPRIETARY
EXTRACTION MACHINE

$$\left[\begin{array}{l} \text{Neutral Grain Spirit} + \text{Roots} + \\ \text{Aromatic Herbs} + \text{Citrus Fruit} \end{array} \right] \times \text{Approx 10 Days} + \text{Carmine}^* + \text{Sugar} = \text{Tuvè Bitter}$$

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

25%
alc/vol

750mL
bottle

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TUVÈ BLACK NOTE AMARO

Turin Vermouth

93 Points, *Wine Enthusiast* 2023
92 Points - "Excellent" - Highly Recommended,
Ultimate Spirits Challenge 2018
GOLD, *American Distilling Institute* 2016

BRAND OVERVIEW

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TUVÈ

The Tuvè line was born to share the passion and warmth of Italian liquor traditions. Tuvè Black Note Amaro is an amaro that can give an intense and unforgettable harmony. Delicate and sweet, enriched by some fresh citrus and rhubarb notes, Black Note Amaro is a superior quality product that uses only extracts of plants, herbs, flowers, roots, fruits, directly prepared by Turin Vermouth in its own manufacturing facility, with an exclusive extraction technology.

THE TIMELESS APÉRITIF

PRODUCT OVERVIEW



TASTING NOTES

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



SERVING RECOMMENDATIONS

- Neat or slightly chilled, never ice-cold
- Mixed with tonic

BLACK MANHATTAN

2 oz bourbon
1 oz Tuvè Black Note Amaro
2 dashes By the Dutch Orange Bitters

INSTRUCTIONS

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



PRODUCTION PROCESS

CHINOTTO FRUIT, CHINESE RHUBARB,
MADAGASCAN CLOVES, MEDITERRANEAN
BITTER ORANGE, ZANZIBAR CINNAMON +

ADDITIONAL

Neutral Grain Alcohol



Extracted Botanicals



Sugar



Tuvè Black Note
Amaro

21%
alc/vol

750mL
bottle



TUVÈ FERNET

Turin Vermouth

GOLD, New York International Spirits Competition 2016
SILVER, American Distilling Institute 2016
SILVER, Wine and Spirits Wholesalers of America 2017

BRAND OVERVIEW

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TUVÈ

The Tuvè line was born to share the passion and warmth of Italian liquor traditions. Tuvè Fernet is a strong and bitter digestive with a refined heart, obtained from the prolonged infusion of herbs and spices. This includes mint of Pancalieri which is considered the best in the world for the fineness of the perfume, pleasant taste, and medicinal properties. Of a classic dark color, it also presents some amber shades. Both the aroma and the taste reveal themselves in a decisive, intense and very persistent way on the palate.

THE TIMELESS APÉRITIF

PRODUCT OVERVIEW

TASTING NOTES

- Medicinal aroma of laced gentian, bark, roots and mint
- Initial touch of sweetness and mint on the palate, opening up to more complexity
- 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

TUVÈ TONIC

1¼ oz Tuvè Fernet
4 oz ginger beer
1 squeeze of lime

INSTRUCTIONS

Combine Tuvè Fernet and ginger beer in a highball glass filled with ice

Add squeeze of lime

Stir gently and garnish with mint and a small lime wheel



PRODUCTION PROCESS

UTILIZES A MODERNIZED, PROPRIETARY
EXTRACTION MACHINE

[Neutral Grain Spirit + Piedmont Herbs + Spices] x Approx 10 Days + Sugar = Tuvè Fernet

39% alc/vol
750mL bottle



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LA VICTOIRE BOURBON BATCH NO. 1

Two Worlds

91 POINTS - Wine Enthusiast 2023
GOLD - The American Whiskey Masters 2020

Named to honor Marquis de La Fayette, Two Worlds Whiskey celebrates the historic French-American alliance by uniting the traditions and savoir-faire of both countries to create truly unique whiskey. Founder, Ashley Donahey, is the 5th great granddaughter of William Downard who joined the American Revolution in 1778. Following the war, Downard went into the whiskey business. Ashley is not only following her passion, but also her family history.

The La Victoire line features limited edition small batch bourbon whiskeys made from barrels of whiskey distilled and aged in the United States that have been carefully selected and blended according to custom

recipes crafted by their master blender. These batches are then shipped to France, where they are bottled and packaged. Aiming to reduce environmental impact, the gift boxes for the whiskeys are 100% recyclable, made in France in a carbon neutral facility.

La Victoire Batch No. 1 is a small batch of just 11 barrels, and 2,107 bottles produced with each being individually numbered, released in 2020. La Victoire edition features a core of complex 14-year-old straight bourbon whiskey balanced with a delicate, fruity four-year old straight bourbon whiskey and rounded out by a creamy five-year old straight bourbon whiskey.



Barrel Strength – No additives – Non-chill filtered

PRODUCT OVERVIEW



TASTING NOTES

- Notes of toffee, tarte tatin, and pastry cream
- Fresh fruits of pear, apricot, and candied oranges with hints of nutmeg and clove



SERVING RECOMMENDATIONS

- Neat
- On big block ice
- Add a drop or two of water
- Pairs well with deserts
- Served as a digestif



PRODUCTION PROCESS

U.S. sourced grain + Pot Distillation + Blend of 3 straight bourbon whiskeys: 14 year old + 4 year + 5 year old +

⇒ 2,107 bottles produced = Two Worlds La Victoire Bourbon Batch No. 1

54.7% 700mL
ALC/VOL BOTTLE

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LA VICTOIRE FOUR-GRAIN AMERICAN WHISKEY SECOND EDITION

Two Worlds

GOLD - The American Whiskey Masters, 2020

Named to honor Marquis de La Fayette, Two Worlds Whiskey celebrates the historic French-American alliance by uniting the traditions and savoir-faire of both countries to create truly unique whiskey. Founder, Ashley Donahey, is the 5th great granddaughter of William Downard, who joined the American Revolution in 1778. Following the war, Downard went into the whiskey business. Ashley is not only following her passion, but also her family history.

The La Victoire line features limited edition small batch bourbon whiskies made from barrels of whiskey distilled and aged in the United States that have been carefully selected and blended according to custom recipes crafted by their master blender. These batches are then shipped to France,

where they are bottled and packaged. Aiming to reduce environmental impact, the gift boxes for the whiskies are 100% recyclable, made in France in a carbon neutral facility.

La Victoire Batch 2 is exceptional four-grain American whiskey distilled from corn (48%), wheat (35%), barley (9%), and rye (8%), and aged between five and eleven years in primarily new American oak. Released in 2023 and produced with just 10 barrels and bottled at 57.5% ABV, La Victoire Batch 2, is more limited than Batch 1, with 990 bottles produced – each one individually numbered. This limited edition is a testament to the meticulous whiskey-making traditions of the USA, particularly Kentucky.



Barrel Strength – No additives – Non-chill filtered

PRODUCT OVERVIEW



TASTING NOTES

- Suave and silky with notes of candied orange peel, caramelized apples, cinnamon, nutmeg, fresh-pressed apple cider
- Deliciously long finish with hints of roasted spiced pecans, candied ginger, molasses, vanilla bean, orange zest, and buttery brioche with cinnamon and a touch of salt



SERVING RECOMMENDATIONS

- Neat
- On big block ice
- Add a drop or two of water



PRODUCTION PROCESS

Mash of American corn (35%), wheat (35%), barley (9%) and rye (8%) + Pot Distillation + aged 5-11 years in new American oak

⇒ less than 1000 bottles produced = Two Worlds La Victoire Four-Grain American Whiskey Second Edition

57.5%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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ALLIANCE SINGLE BARREL AMERICAN WHISKEY NO. 1 RED WINE CASK FINISHED

Two Worlds

Named to honor Marquis de La Fayette, Two Worlds Whiskey celebrates the historic French-American alliance by uniting the traditions and savoir-faire of both countries to create truly unique whiskey. Founder, Ashley Donahey, is the 5th great granddaughter of William Downard, who joined the American Revolution in 1778. Following the war, Downard went into the whiskey business. Ashley is not only following her passion, but also her family history.

The Alliance range is named to honor of the frigate warship that twice carried Marquis de Lafayette back to France during the American Revolutionary War. This single barrel release was created from a reserved barrel of their La Victoire Batch No 2, a four-grain American whiskey aged in American oak between 5 and 11 years in primarily new American oak. It is then finished in a custom French oak red

wine cask from the prestigious Domaine de la Frégate in the south of France. The barrel is first treated with their '22 vintage Bandol Rouge for five and a half months and then filled with whiskey. After monthly tracking, the whiskey was deemed highly favorable after five months of aging, resulting in 309 bottles of the anticipated whiskey that were bottled in Cognac.



Barrel Strength – No additives – Non-chill filtered

PRODUCT OVERVIEW

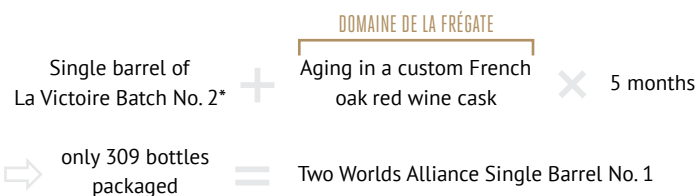
TASTING NOTES

- Creamy, coating palette with notes of buttery shortbread, vanilla crème brûlée and candied orange
- Cinnamon, clove, and baking spices
- Layered with notes of cherry, fig, chocolate, blackcurrant jam, smoky tobacco, roasted coffee bean, spice cake, and a hint of fresh peppermint

SERVING RECOMMENDATIONS

- Serve neat
- On big block ice
- Add a drop or two of water

PRODUCTION PROCESS



* Corn (48%), wheat (35%), barley (9%), and rye (8%), and aged between five and eleven years in primarily new American oak

60%
ALC/VOL

700mL
BOTTLE

The Villa Zarri, located in Emilia Romagna Italy, and is a truly breathtaking Villa dating back to 1578. Although renovated in the eighteenth century, the Villa still boasts an enclosed park with a round tympanum in the center. Still remaining is a chapel dedicated to Saint Joseph in which an inscription reveals it was built by the Marchese Nerio Lorenzo Pietro Angelelli "upon returning from his travels to distant lands". The Villa has been passed onto Leonida Zarri who restored the villa to its current state, in which visitors can enjoy.

In 1986 the Brandy Villa Zarri was born with the aim of becoming the best Italian Brandy in the world. The Zarri family, currently headed by Guido Zarri, began with Guido's father purchasing The Villa Zarri during WWII.

The Villa Zarri products are housed in 350-liter French oak barrels in which the pores of the wood breathe

oxygen and contact the distillate. After a set period of time, the brandy is transferred to exhausted barrels (used for at least 5 years) to allow the oxidation process to finalize. The barrels are stored in humid cellars approx. 80-90% humidity year-round, allowing the ABV to descend and become softer and more palatable. The final alcohol content of 44-45% is believed to be the optimal percentage to maximize the enhancement of the distillate.

The 10-year is produced in a limited quantity of 10,000 bottles per year. It was curated to be the strong foundation for every Villa Zarri product thereafter. The name "Traditional Blend" is used to show that the brandy which is bottled is made up of a blend of various distillates of different years and ageing's. The number of years shown on the label refers to the most recent year present in the blend. However, typically the average ageing is older than the year advertised on the bottle.



The Italian Brandy of Excellence

PRODUCT OVERVIEW

CATEGORY: Italian Brandy

HARVEST: 10 days early (providing best acidity)

GRAPES: Trebbiano Romagnolo - All treatment stopped 2 months before harvest

POT STILL: Copper

SOIL: Clay

FILTRATION: Un-chilled

BARREL: 350-liter French oak

BARREL ORIENTATION: Limousin Forest, France

DISTILLATION: Double distilled

CELLARS: Humidity approx. 80-90%

COUNTRY: Italy

REGION: Emilia Romagna

CAPITAL: Bologna

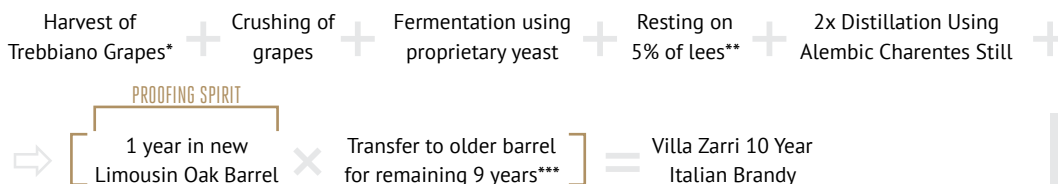
TASTING NOTES

- Buttery and semi-sweet introduction
- Notes of strawberry tree honey, candied orange, earth spice on pallet
- Notes of vanilla and woody elegance

SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass

PRODUCTION PROCESS



* Harvested specifically 10 days before fully ripe; no pesticides 2 months prior to harvest

** Provides for exact ester content desired

*** 5 Year previous use in aging brandy minimum

44% 700mL
ALC/VOL BOTTLE



Villa Zarri

2002 VILLA ZARRI MARSALA FLORIO CASK ITALIAN BRANDY 18 YEAR

Villa Zarri Distillery

The Villa Zarri, located in Emilia Romagna Italy, and is a truly breathtaking Villa dating back to 1578. Although renovated in the eighteenth century, the Villa still boasts an enclosed park with a round tympanum in the center. Still remaining is a chapel dedicated to Saint Joseph in which an inscription reveals it was built by the Marchese Nerio Lorenzo Pietro Angelelli "upon returning from his travels to distant lands". The Villa has been passed onto Leonida Zarri who restored the villa to its current state, in which visitors can enjoy.

In 1986 the Brandy Villa Zarri was born with the aim of becoming the best Italian Brandy in the world. The Zarri family, currently headed by Guido Zarri, began with Guido's father purchasing The Villa Zarri during WWII.

The initial 13 years of ageing take place in a 350-liter French oak barrel from the Limousin Forest. The following year the distillate is transferred to a 300-liter oak barrel previously containing 1998 Marsala Florio Vergine.

The Italian Brandy of Excellence

PRODUCT OVERVIEW

TASTING NOTES

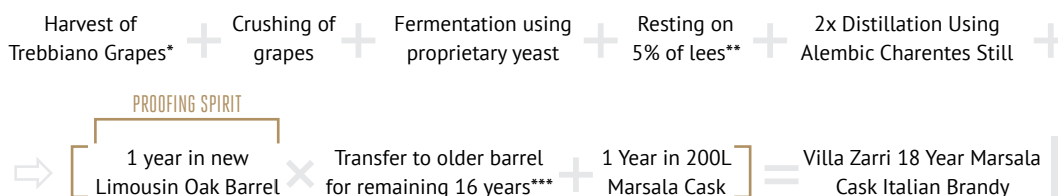
- Slight spicy embrace followed with cocoa and mint
- Envelopes the mouth in a warm embrace, slightly spicy and very cohesive, softly compelling, to exalt the dense aromatic properties, enhanced by a long wake of chocolate and mint

SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass



PRODUCTION PROCESS



* Harvested specifically 10 days before fully ripe; no pesticides 2 months prior to harvest

** Provides for exact ester content desired

*** 5 Year previous use in aging brandy minimum

49%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



1997 VILLA ZARRI ITALIAN BRANDY 23 YEAR

Villa Zarri Villa Zarri Distillery

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Zarri, began with Guido's father purchasing The Villa Zarri during WWII.

The Villa Zarri products are housed in 350-liter French oak barrels in which the pores of the wood breathe oxygen and contact the distillate. After a set period of time, the brandy is transferred to exhausted barrels (used for at least 5 years) to allow the oxidation process to finalize. The final alcohol content of 44-45% is believed to be the optimal percentage to maximize the enhancement of the distillate.

In 1986 the Brandy Villa Zarri was born with the aim of becoming the best Italian Brandy in the world. The Zarri family, currently headed by Guido

The Italian Brandy of Excellence

PRODUCT OVERVIEW



TASTING NOTES

- It has an olfactory bouquet rich in aromas of beeswax, dried iris, liquorice, mint and vanilla, distinguished by refined Boise hints
- It is elegantly spicy, velvety and enveloping on the palate; the long aftertaste is lit up by recurring notes of Jamaica pepper, vanilla and liquorice sticks

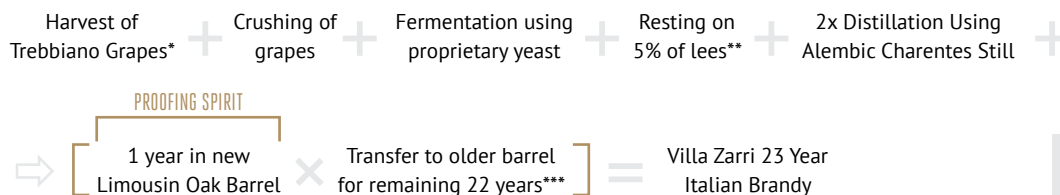


SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass



PRODUCTION PROCESS



* Harvested in 1997 specifically 10 days before fully ripe; no pesticides 2 months prior to harvest

** Provides for exact ester content desired

*** 5 Year previous use in aging brandy minimum

45% 700mL
ALC/VOL BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



Villa Zarri

VILLA ZARRI 30 YEAR ASSEMBLAGGIO 1987 E 1988 ITALIAN BRANDY

Villa Zarri Distillery

SILVER - San Francisco World Spirit Competition 2023

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The Italian Brandy of Excellence

PRODUCT OVERVIEW

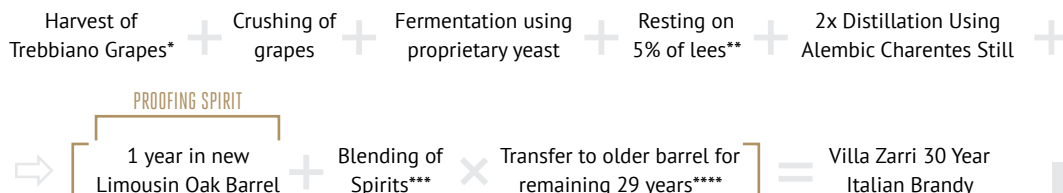
TASTING NOTES

- Engaging and seductive nose, enriched by aromas of tobacco, white chocolate, cherries in alcohol, leather, boiserie, chestnut honey, beeswax and toffee, all embellished with beautiful finishes of creme Brule and distinctive balsamic accents
- Smooth and warm on the palate, it expresses itself in a voluptuous embrace, leaving a sophisticated lingering aftertaste marked by persistent aromas

SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass

PRODUCTION PROCESS



* Harvested specifically 10 days before fully ripe; no pesticides 2 months prior to harvest

** Provides for exact ester content desired

*** Separate Brandies distilled in 1987-1988

**** 5 Year previous use in aging brandy minimum

45%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



(760) 789-9000 • PreissImports.com



PISCO PURO QUEBRANTA

Viñas de Oro • Non-Aromatic Pisco Grape Varietals

BRAND OVERVIEW

Viñas de Oro stands to make the best pisco of Peru and the most selected products created to delight the world. Bodegas Viñas de Oro is located 133 miles south of Lima, Peru in the traditional district of El Carmen, Chíncha in Ica. A father and son duo, Mr. Pedro and Mario Brescia have a background in agriculture 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 ensure an exquisite pisco collection of the highest quality.

Contemporary and rich in sensations, Viñas de Oro exquisite variety of products are made from the most premium grapes. The Premium Line is characterized by their emblematic, patented bottle of conical shape that allows us to appreciate the transparency and purity of pisco. A pisco that states style.



AUTHENTIC SKILLS, DISTILLING BOTH ART AND SCIENCE

PRODUCT OVERVIEW



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

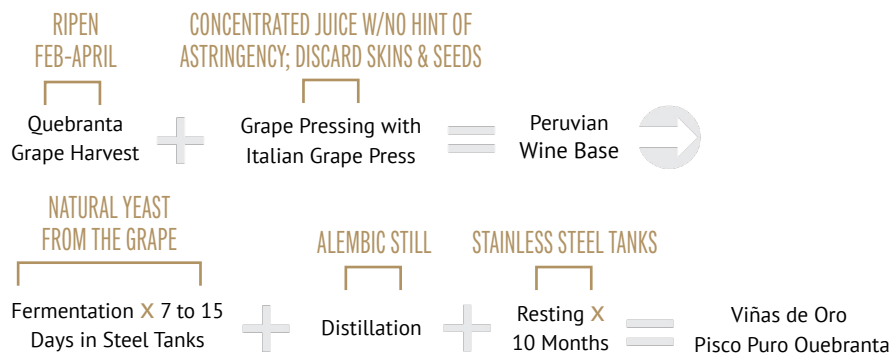


SERVING RECOMMENDATIONS

- Neat
- Great addition to a cocktail



PRODUCTION PROCESS



42%
ALC/VOL

50ml,
750mL
BOTTLE



PISCO PURO MOSCATEL

Viñas de Oro • Aromatic Pisco Grape Varietals

Best Pisco of the Year -
Wine & Spirit Magazine, 2023

BRAND OVERVIEW

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AUTHENTIC SKILLS, DISTILLING BOTH ART AND SCIENCE

PRODUCT OVERVIEW

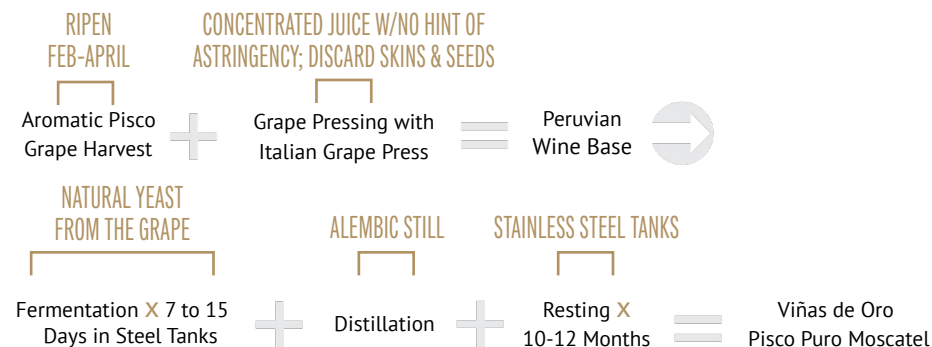
TASTING NOTES

- Sweet and fruit-filled from aroma to flavor showing pears, 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

PRODUCTION PROCESS



42%
ALC/VOL

750mL
BOTTLE



PISCO PURO NEGRA CRIOLLA

Viñas de Oro • Non-Aromatic Pisco • Common Black Grape Varietal

BRAND OVERVIEW

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AUTHENTIC SKILLS, DISTILLING BOTH ART AND SCIENCE

PRODUCT OVERVIEW

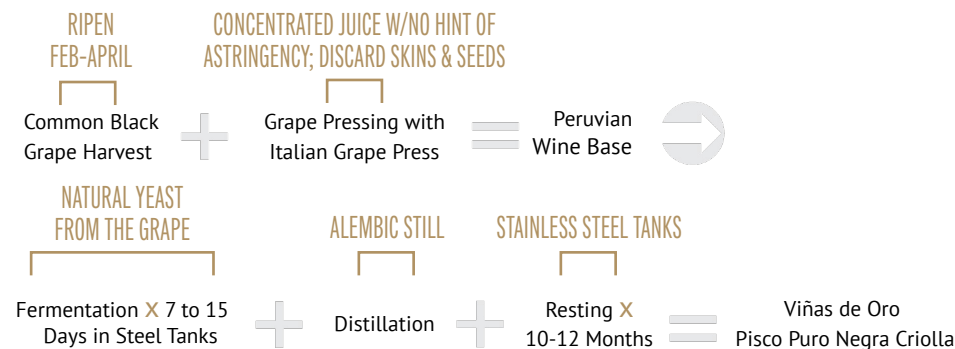
TASTING NOTES

- A sweet, fruit aroma, like ripe lucuma, and chocolate
- The palate is balanced, round and dry with persistent flavors of dried and toasty fruits

SERVING RECOMMENDATIONS

- Neat
- Great addition to a cocktail

PRODUCTION PROCESS



41%
ALC/VOL

750mL
BOTTLE



**VIÑAS
DE ORO**

PISCO PURO TORONTEL

Viñas de Oro • Aromatic Pisco Grape Varietals

BRAND OVERVIEW

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AUTHENTIC SKILLS, DISTILLING BOTH ART AND SCIENCE

PRODUCT OVERVIEW



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

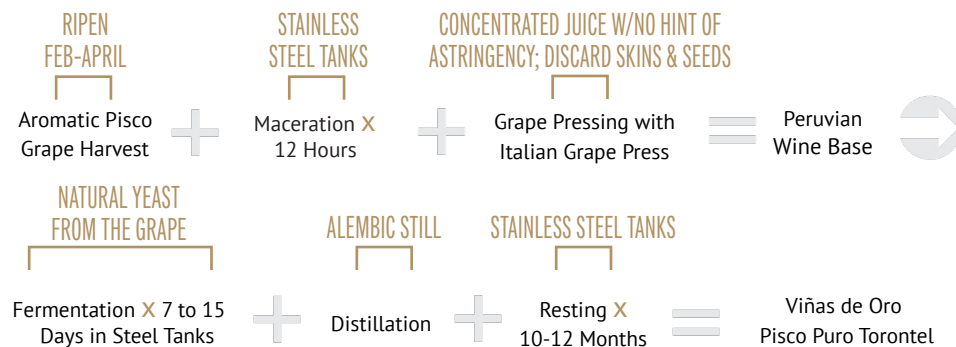


SERVING RECOMMENDATIONS

- Neat
- Great addition to a cocktail



PRODUCTION PROCESS



42%
ALC/VOL

750mL
BOTTLE



PISCO ACHOLADO

Viñas de Oro • 50% Quebranta, 50% Italia

DOUBLE GOLD, Spirits Best of Show -
Wine & Spirits Wholesalers of America, 2019

BRAND OVERVIEW

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AUTHENTIC SKILLS, DISTILLING BOTH ART AND SCIENCE

PRODUCT OVERVIEW



TASTING NOTES

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

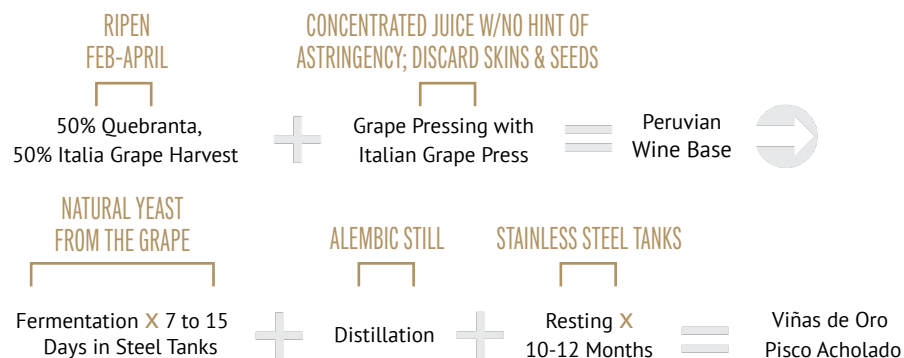


SERVING RECOMMENDATIONS

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



PRODUCTION PROCESS



41%
ALC/VOL

750mL
BOTTLE



PISCO PURO ITALIA

Viñas de Oro • Aromatic Pisco Grape Varietals

BRAND OVERVIEW

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AUTHENTIC SKILLS, DISTILLING BOTH ART AND SCIENCE

PRODUCT OVERVIEW



TASTING NOTES

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

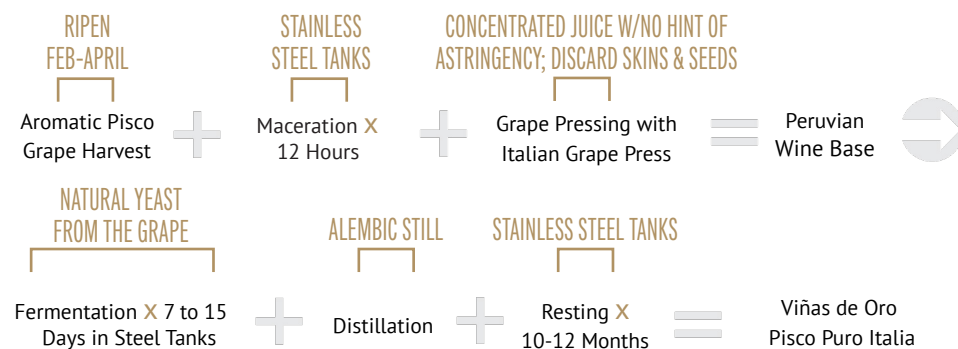


SERVING RECOMMENDATIONS

- Neat
- Great addition to a cocktail



PRODUCTION PROCESS



42%
ALC/VOL

750mL
BOTTLE



VIÑAS DE ORO BRANDY RESERVA

100% Quebranta Grape • Aged 5 Years

BRAND OVERVIEW

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AUTHENTIC SKILLS, DISTILLING BOTH ART AND SCIENCE

PRODUCT OVERVIEW



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

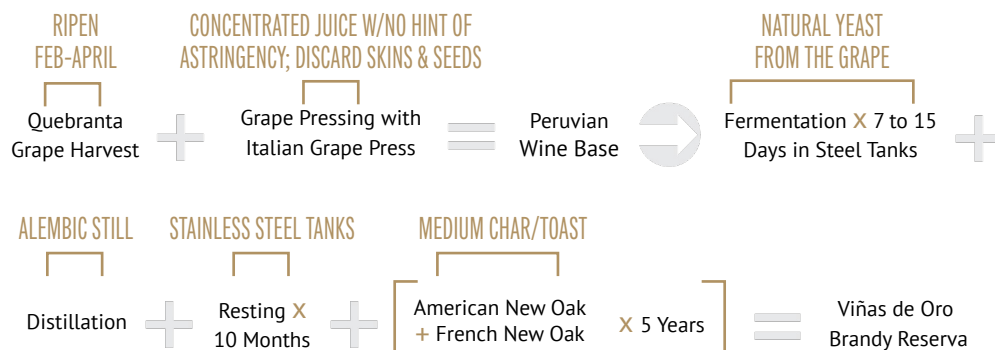


SERVING RECOMMENDATIONS

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



PRODUCTION PROCESS



40%
ALC/VOL

750mL
BOTTLE