

CONSTANTINE WINES



**Spirits Catalog
2021**

Welcome From Constantine Wines

Welcome to our Preiss Imports catalog.

Within you will find the spirits from Preiss Imports that we carry at Constantine Wines.

Please refer to the insert for a price list* of all these wonderful offerings from around the globe.

If you have any questions or would like to place an order please reach out to your local Constantine Wines Sales Representative.

*Please note prices are subject to change

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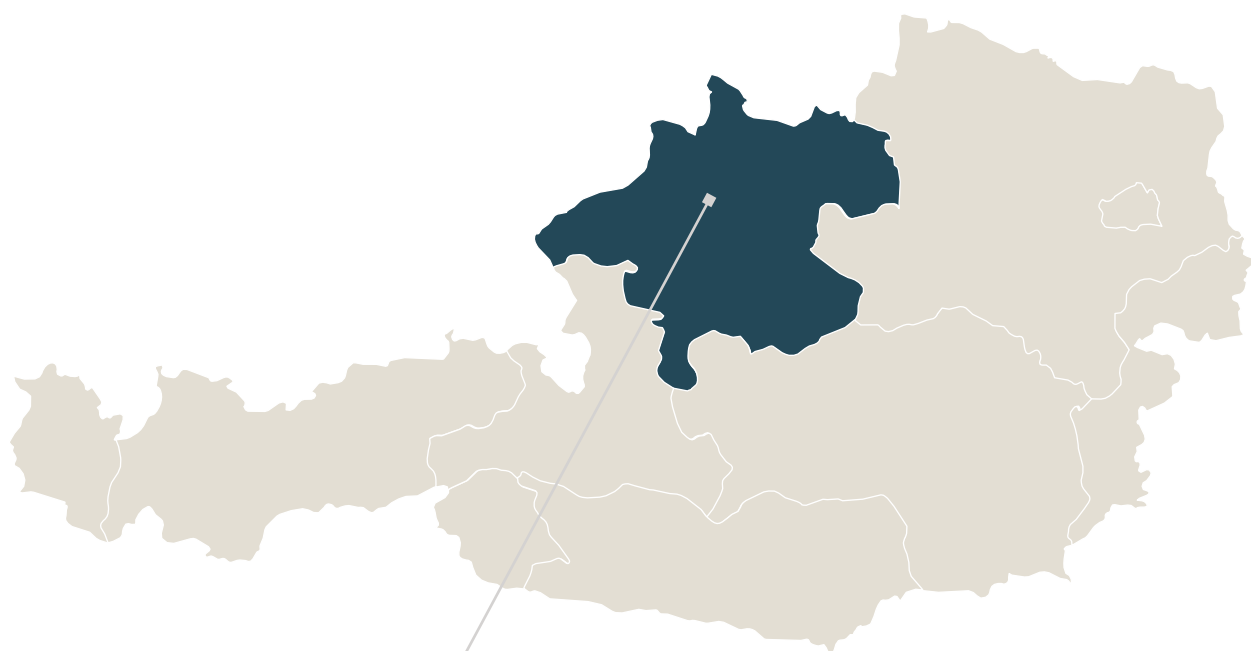
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AUSTRIA



BAILONI Wachau, Austria



ORIGINAL BAILONI WACHAU

Tradition & Prestige Since 1872

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

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

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

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

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



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

—HENRY PREISS

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



Bailoni Original Gold-Apricot Brandy

TASTING NOTES

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

40%
ALC / VOL

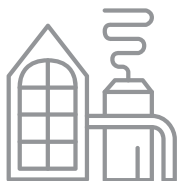
750mL
BOTTLE SIZE

SERVING RECOMMENDATIONS

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

AWARDS

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



PRODUCTION PROCESS



APRICOT SOUR

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

Rim old fashioned glass with Bailoni Gold-Apricot Brandy and cover it with brown sugar

Mix all ingredients in a shaker with ice

Strain into glass

Garnish glass with orange zest and cherry



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

– The Spirit Journal, 2015



APRICOT LEMON COOLER

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

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

Bailoni Wachauer Gold-Apricot Liqueur

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

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

30%
ALC / VOL

750mL
BOTTLE SIZE



PRODUCTION PROCESS

Fully Ripened
Apricots



Destoned +
1 Year Maceration



Filtered



Sugar + Apricot
Distillate



Intensely Fruity
Apricot Liqueur



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



Bailoni Gold-Apricot Frizzante

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

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

6%
ALC / VOL

750mL
BOTTLE SIZE



PRODUCTION PROCESS

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

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



Light
Carbonation



Exquisitely Refreshing Gold
Apricot-Frizzante

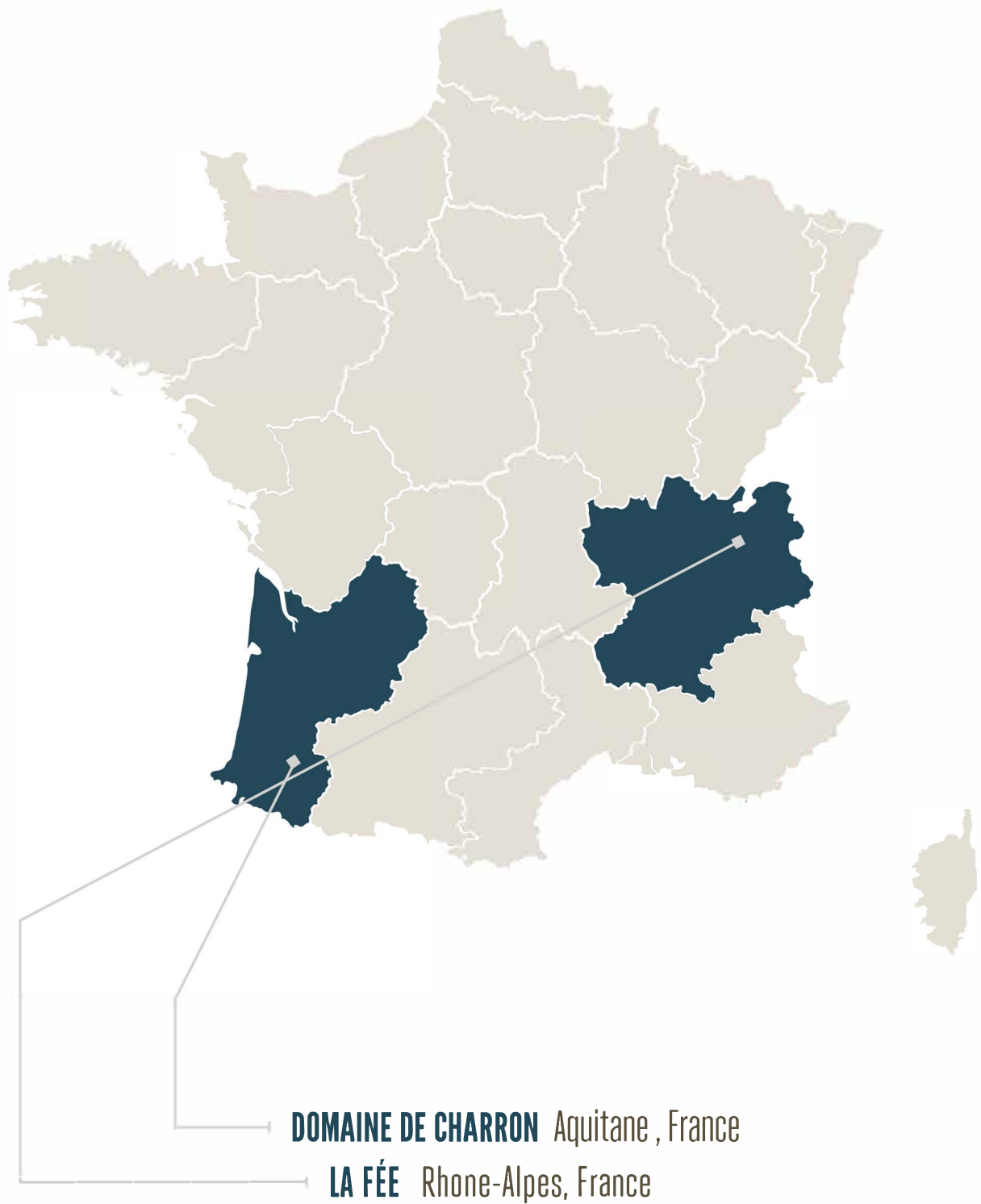
DID YOU KNOW?

Frizzante | friz·zan·tay | *adjective*
1. of slight effervescence





FRANCE





LA FÉE

THE DISCOVERY

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

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

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

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

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

THE RESURRECTION

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

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

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

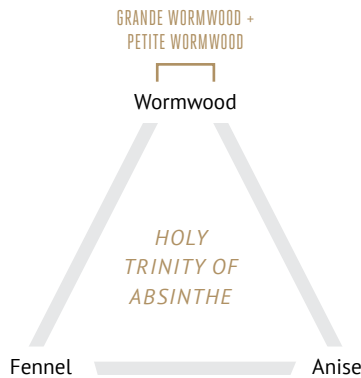
After a year of investigation, research and development, the very first order of La Fée Absinthe Parisienne was placed on May 1, 2000.

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



THE HOLY TRINITY

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



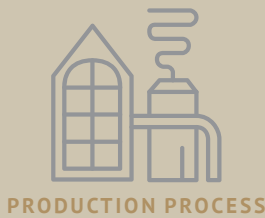
"LA FÉE CAPTURES THE AROMAS AND TASTE THAT GREAT WRITERS AND ARTISTS SUCH AS RIMBAUD, TOULOUSE-LAUTREC, AND VINCENT VAN GOGH ENJOYED AT THE END OF THE 19TH CENTURY"

—Marie-Claude Delahaye, Absinthe Historian

ENDORSED BY MUSÉE DE L'ABSINTHE

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

19TH CENTURY ABSINTHE RECIPE



1 Torinese alpine herb

SEPARATELY DISTILLED IN A COPPER POT STILL

Sugar Beet Alcohol + Green Anise, Star Anise, Grand Wormwood, Petite Wormwood, G n pi Hyssop¹, Coriander, Fennel Seed

+

Master Blender

=

19th Century La F e Absinthe Base



LEFT Caf  Table with Absinthe by Vincent van Gogh via Wikimedia Commons

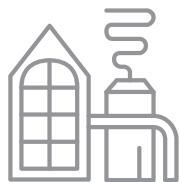
TOP P1020138 by JSMJR is licensed under CC BY-SA 2.0

BOTTOM Absinthe by tazphotos is licensed under CC BY-SA 2.0

AU NATUREL

NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES





PRODUCTION PROCESS

19th Century La Fée
Absinthe Base¹



Secret Green-Colored Botanicals
+ Sugar Beet Alcohol



6 to 8
Weeks



La Fée Absinthe
Parisienne

La Fée Absinthe Parisienne Superieure

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

68%
ALC / VOL

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

**200mL,
750mL**
BOTTLE SIZE

SERVING RECOMMENDATIONS

- › Traditional serve as shown below

AWARDS

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

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

THIRD DEGREE

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

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



1 oz La Fée Absinthe
Parisienne



Place the spoon on top of
glass with a sugar cube



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



Gently stir with spoon and
serve

DOMAINE DE CHARRON

A Family Estate • Small Batch Bas-Armagnac

The story started at the beginning of the last century in Southwest France, where Jacques and Claude Lartigue's great-grandmother owned a vineyard in the Landes region.

The vineyard in Perquie* was planted entirely with the Baco grape variety, and the wine produced was sold to the co-op. On occasion, a few casks of armagnac came to be.

In 1985, when their father Fernand expressed his wish to have the vines pulled up, Jacques and Claude resisted and decided to buy the 4-acre plots and revive the production of armagnac. With a skillful neighbor entrusted with the vineyard work, a natural wine of outstanding quality was immediately produced.

Domaine de Charron, has all of the assets to enable small batch production of outstanding armagnac:

- › Exceptional terroir
- › Proficiency of the best distillers from Villeneuve-de-Marsan¹
- › Systematic and meticulous storing of every crop in new oak casks

Domaine de Charron



BACO GRAPES

THE PERFECT MATCH

Soil and Grape

The vineyards of Domaine de Charron flourish on **Sables Fauves** (fawn sands), land created when the sea retreated millions of years ago at the end of the Tertiary Period.

The soil of **siliceous clay** is colored by iron oxide and well known for producing fine Armagnac.

The **Baco grape**, a hybrid of Folle Blanche and Noah varietals, is exclusively used for Charron AOC Armagnac. Its resistance to disease makes it an environmentally friendly grape, with a magnificent attribute to evolve in character when interacting with oak over the years aged in barrels.

¹ Perquie is a town of Villeneuve-de-Marsan, which is a commune in the Landes department in Nouvelle-Aquitaine; Southwestern region of France.

PHOTO Locally made traditional, wood-fired copper continuous still from the 1940s and still in use today.



THE VINE

Preservation and Authenticity

The Baco grapes planted on the fawn sands of the estate benefit from ideal exposure to the sun on hillsides that are oriented south-southwest.

Permanent ground cover is maintained in order to preserve the microbiological life of the soil, and the 2 hectare surface enables special attention to the vine stock.

The vineyards were planted in 1940 with a plot from 1980. In 2015, 2.5 hectares were planted to expand the Charron vineyards. The attentive care they receive is evidenced by their longevity.

The winemaking process to obtain a high acid and low alcohol wine is perfectly honed to adapt to distillation, and all natural, without additional oenological products, sugar or coloring compounds.

THE FIRE

Tradition and Care

The distillation process usually takes place before the end of the harvest year in a traditional and locally made, wood-fired, 1940's copper continuous still owned by Domaine de Charron.

Along the few uninterrupted days of the process, the experienced hand of the master distiller monitors the heat. His expertise is essential to produce the most flavorful brandy.

THE OAK

Time for Nature to Achieve its Work

Charron oak barrels are made by Gilles Bartholomo, one of the last remaining coopers in Le Frêche (Landes), Gascony region. Domaine de Charron uses pedunculate oak with a combination of chauffe forte, heavy toast, and Chauffee moyenne, medium toast.

The 420-liter barrels are filled as soon as the brandy comes out of the still. Casks are kept in a special wine storehouse that has an earthen floor. Year after year, the aromatic components interact between the new oak and the brandy.

Each vintage is controlled, ventilated and moved following the direction of the Cellar Master.

The age and alcohol degree of the precious elixir is carefully monitored during the long ageing process– a minimum of ten years.

No water is added before hand-bottling; the vintage Charron are all cask strength.

Age of Reason

10 to 20 year-old

Beautiful cask-strength Charron vintages started to quiet down after the verve of the first years. Each is expressive and balanced, with its own character and unique personality.

VINTAGE AVAILABILITY MAY CHANGE, PLEASE INQUIRE.



The Lartigue brothers grew up in an old home of Perquie. The home previously belonged to the Charron family, bearing their name above the front entryway.



Vintage 1986 Charron Armagnac

TASTING NOTES

- › Elegant nose dominated by aromas of undergrowth, humus and ferns
- › Fresh on the palate
- › Potent yet smooth and not corrosive at all
- › The finish is very peppery, with pleasant licorice aromas
- › A very beautiful, subtle and elegant brandy

SERVING RECOMMENDATIONS

- › Serve neat in a tulip shaped, rounded belly, or tapered chimney glass

AWARDS

- › **GOLD** ISW, Meiningers International Spirits Award 2018
- › **GOLD** Talents de l'Armagnac Competition 2014
- › **SILVER** Concours Général Agricole 2015

46.4%

ALC / VOL

750mL

BOTTLE SIZE



Vintage 1995 Charron Armagnac

TASTING NOTES

- › Bright amber hue
- › Elegant and very expressive nose with a subtle blend of fresh apricot and Mirabelle plum
- › Finishing with spicy note aromas
- › The mouth is vivacious and pleasantly fresh
- › Cinnamon with a hint of vanilla dominates the stone fruit undertones
- › The finish is long, with rancio notes and cooked prune flavors

AWARDS

- › ★★★★★ **4.5 STARS** WhiskyFun.com, "Like old style Macallan"
- › ★★★★★ **4 STARS** Spirit Journal Sep 2016
- › **SILVER, OUTSTANDING** IWSC 2015
- › **SILVER** Concours Général Agricole 2014

48.9%

ALC / VOL

750mL

BOTTLE SIZE



Vintage 2001 Charron Armagnac 16&17 year

TASTING NOTES

- › Delicate nose with mint and pepper tones
- › Smooth and round mouthfeel gently revealing wild strawberry aromas
- › A refined and surprising vintage

AWARDS

- › **GOLD** – Concours des Bas-Armagnacs Landais 2009

50.6%

ALC / VOL

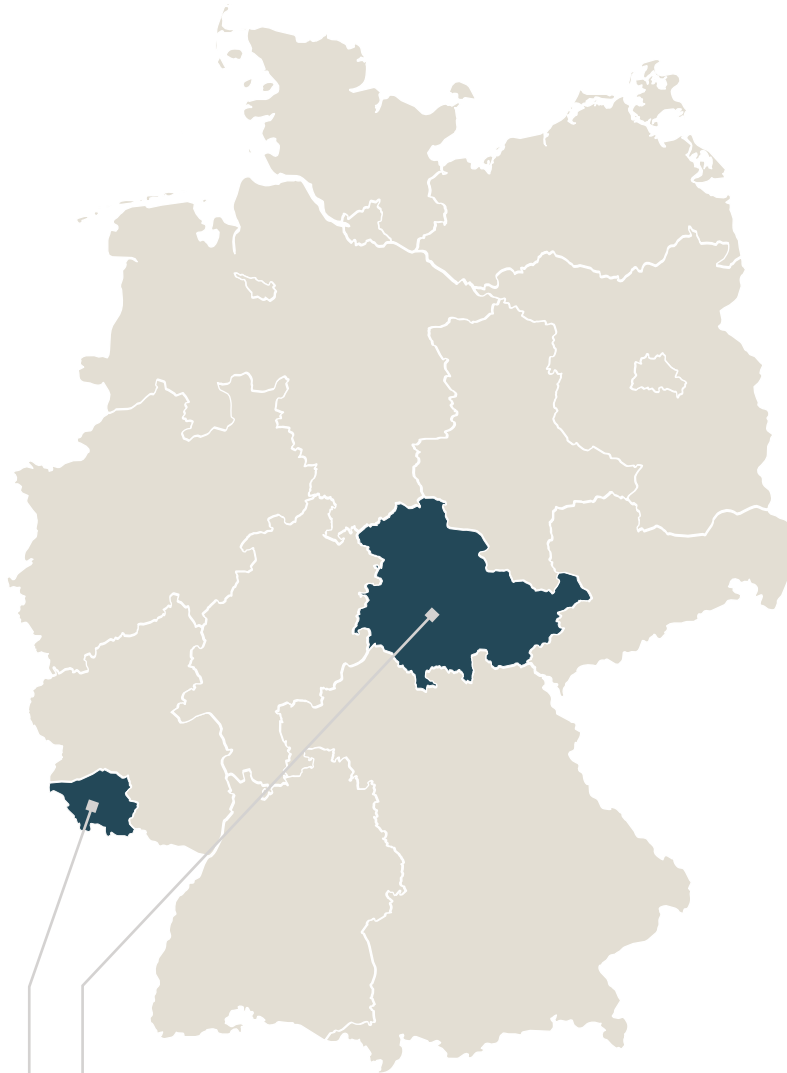
750mL

BOTTLE SIZE





GERMANY



AROMATIQUE Thuringia, Germany

FERDINAND'S Saar, Germany



TH. KRAMER AROMATIQUE

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

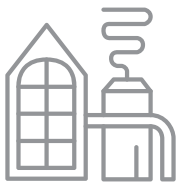
The 100% spice-based bitter was created to aid in a stomach illness epidemic. With rising popularity, Th. Kramer & Co factory was founded in 1876 producing an Aromatique among other products.

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

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

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

—Henry Preiss



PRODUCTION PROCESS



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

A TRUE APOTHECARY BITTER



Aromatique

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

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

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

40%

ALC / VOL

750mL

BOTTLE SIZE



FERDINAND'S

The Focus

Simply Terroir.

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

The Craft

The Still

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

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

A True Farm to Bottle

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

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

Riesling Perfection

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

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

The Finishing Touch

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

The Name

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

The Team

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





BOTANICALS

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

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



Ferdinand's Saar Dry Gin

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

NEVERLAND

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

Stir Ferdinand's Saar Dry Gin, the Rosé and Hibiscus Syrup with ice

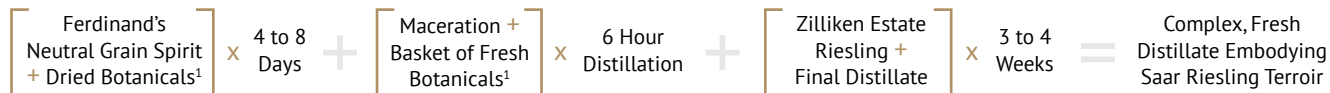
*Pour into a chilled rocks glass with ice
Garnish with sliced strawberries*

AWARDS

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



PRODUCTION PROCESS



HANDCRAFTED IN SMALL BATCHES
WITH LIMITED AVAILABILITY.

MOSEL FUDER CASKS



Ferdinand's Saar Dry Vermouth

Infused with native regional and vineyard botanicals. The large, steep south-facing slope of the Grand Cru Saarburger Rausch vineyard, 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, the bitterness of the wormwood and the floral, spicy aromas of the regional herbs and flowers give this selection its unique lightness and elegance.

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

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

APRICOT-VERMOUTH HIGHBALL

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

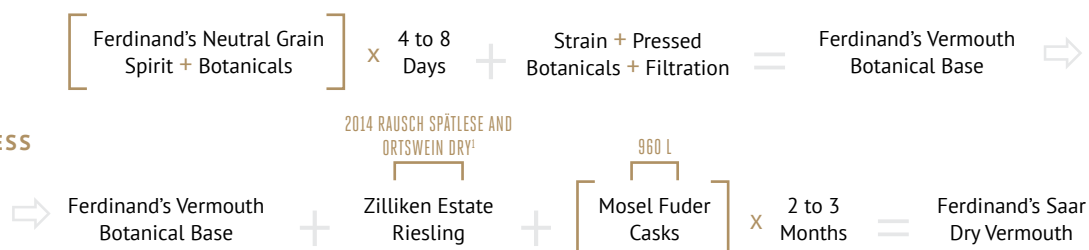
*Fill a highball glass with ice
Pour the vermouth and liqueur into the glass
Top with Club Soda and stir
Garnish with mint*

18%
ALC / VOL

500mL
BOTTLE SIZE



PRODUCTION PROCESS



MASTER DISTILLER ANDREAS VALLENDAR





QUINCE APPLE FIZZ

1 ¾ oz Ferdinand's Saar Quince Vodka
1 oz Lemon Juice
¾ oz Sugar Syrup
Apple Cider

*Stir Ferdinand's Saar Quince Vodka, lemon juice, and sugar syrup with ice
Pour into a highball glass with ice
Top with Apple Cider*

TURTLE TOE

1 ¾ oz Ferdinand's Saar Quince Vodka
1 oz Grüner Veltliner Wine
¾ oz Sugar Syrup
Fresh Tarragon
Lemon Wheel

*Muddle tarragon and build with crushed ice
Pour ingredients into glass and stir
Garnish with a tarragon sprig and lemon wheel*

Ferdinand's Saar Quince Vodka

"Fruit of Aphrodite"

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

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

30%

ALC / VOL

750mL

BOTTLE SIZE



PRODUCTION PROCESS



2018 BEST FLAVORED VODKA, SUPERLATIVE

- Tastings.com

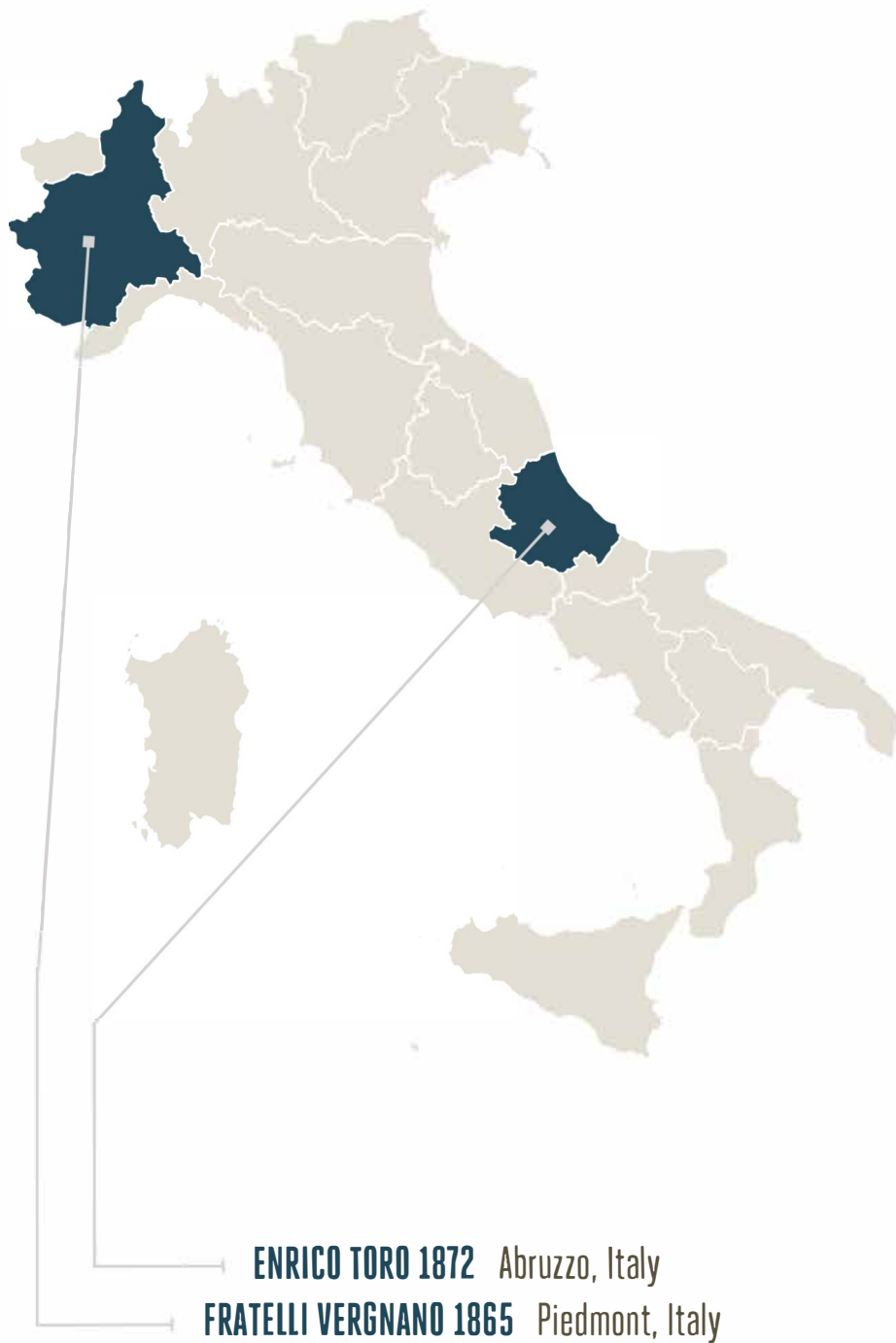
*Sugar levels of the quince are measured with each crop to provide balance year-to-year.
Each vintage may vary in color and in taste.*



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



ITALY





ENRICO TORO 1872

The Oldest Digestivo in Abruzzo

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



Amaro 72

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

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

TASTING NOTES

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

SERVING RECOMMENDATIONS

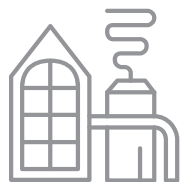
- › Aperitivo or digestivo
- › Neat at room temperature or on the rocks

THE OLDEST DIGESTIVO IN ABRUZZO

HANKY PANKY

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

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



Sugar Beet Alcohol + Centerba
Herbs + Spices + Bitters

x 30
Days

+ Sugar =

Bittersweet
Amaro

27%
ALC / VOL

750mL
BOTTLE SIZE

PRODUCTION PROCESS



FRATELLI VERGNANO 1865

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

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

A MASTERPIECE OF TRADITION

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





FRATELLI VERGNANO 1865 LIQUEURS ARE CERTIFIED USDA ORGANIC.

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

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

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



Vergnano Arancino Liqueur USDA Organic



TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

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

BLOOD ORANGE SPRITZ

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

Pour over ice

Garnish with a blood orange wheel

17% **750mL**
ALC / VOL BOTTLE SIZE



PRODUCTION PROCESS

NATIVE ORGANIC TAROCCO,
SANGUINELLO, AND MORO VARIETALS

Sicilian Blood Orange
Peels + Wheat Alcohol

× 15
Days

+

COLD-PRESSED

Sicilian Blood
Orange Juice

+

Sugar

=

True to the Source,
Blood Orange Liqueur

↖ HAND-PICKED AT THE
PEAK OF RIPENESS



Vernano Fragola Liqueur USDA Organic



TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

- › **SILVER** WSWA 2018

17%

ALC / VOL

750mL

BOTTLE SIZE

WHITE WINTER

- 1 oz Vernano Fragola
- ½ oz White Crème de Cacao
- 1 oz Half & Half

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

BURNING SUN

- 2 oz Vernano Fragola
- 4 oz Pineapple Juice

Combine and serve over ice



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

Italian Strawberries
+ Wheat Alcohol



Strawberry Juice



Sugar



Velvet Strawberry

PRODUCTION PROCESS



Vernano Limonino Liqueur USDA Organic



TASTING NOTES

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

SERVING RECOMMENDATIONS

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

PALOMA

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

Fill a glass with ice, tequila, and limonino

Stir and top with grapefruit soda



17%

ALC / VOL

750mL

BOTTLE SIZE



PRODUCTION PROCESS

NATIVE ORGANIC SICILIAN BURMAN
AND LAURENS VARIETALS

Sicilian Lemon Peels
+ Wheat Alcohol

15
Days

COLD-PRESSED

Sicilian
Lemon Juice

Sugar

= Zesty, Herbal Organic
Lemon Liqueur

HAND-PICKED AT THE
PEAK OF RIPENESS



Vergnano Mirtillo Liqueur USDA Organic



TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

- › **SILVER** – WSWA 2018

17%

ALC / VOL

750mL

BOTTLE SIZE

MIRTILLO PARADISE

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

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



PRODUCTION PROCESS

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

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

VACCINIUM MYRTILLUS



Vergnano Maraschino Liqueur

TASTING NOTES

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

SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › In baked goods

AWARDS

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

30% **750mL**
ALC / VOL BOTTLE SIZE

AVIATION

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

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



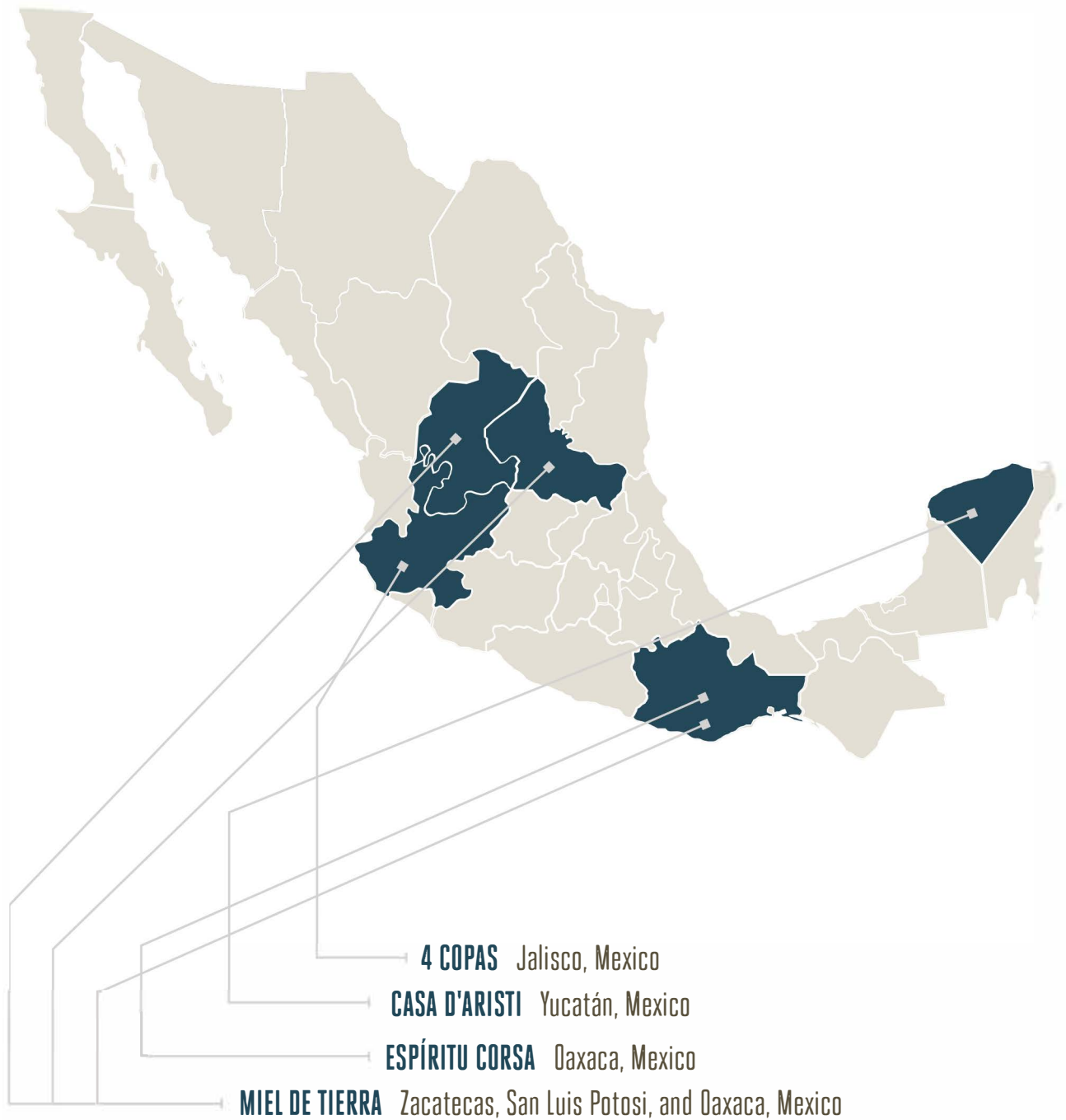
PRODUCTION PROCESS

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

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



MEXICO





4 COPAS

The Original Organic Tequila

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

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

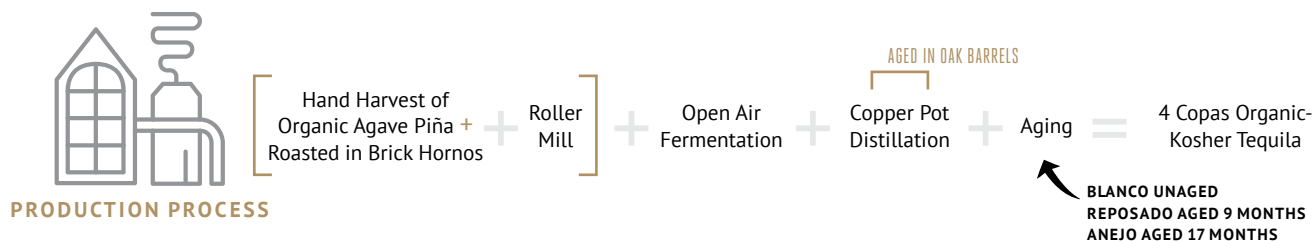
4 Copas Añejo is aged in American White Oak for 17 months, carefully charred and refined in taste. The Añejo, a crowning achievement, was the special creation of Sebastian Melendrez and his all-star team whose work spanned seven years. It is best to approach this special

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

The Organic Difference

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

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



PHOTOS LEFT TO RIGHT: CHOPPER, INSIDE HORNO



Organic-Kosher Tequila Añejo



TASTING NOTES

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

SERVING RECOMMENDATIONS

- › Chilled

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
MAESTRO	Sabastian Melendres

THE ORIGINAL ORGANIC TEQUILA

The World's Finest Super Chilled Añejo Rocks Drink

2.0 oz 4 Copas Añejo
Ice
Cocktail Shake

Pour 2.0 oz 4 Copas Añejo into cocktail shaker with ice. Mix and pour over fresh ice into rocks glass.



40%
ALC / VOL

750mL
BOTTLE SIZE



Organic-Kosher Tequila Blanco



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
MAESTRO	Sabastian Melendres

THE ORIGINAL ORGANIC TEQUILA

Silky Smooth Honey Cocktail

2.0 oz	4 Copas Blanco
1.0 oz	Fresh Organic Lemon Juice
.75 oz	Organic Honey Syrup

In a cocktail shaker, combine the ingredients, shake and strain into a cocktail glass with lemon peel garnish.



40%
ALC / VOL

750mL
BOTTLE SIZE

Organic-Kosher Tequila Reposado



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
MAESTRO	Sabastian Melendres

THE ORIGINAL ORGANIC TEQUILA

Original Organic Grapefruit Cocktail

1.5 oz	4 Copas Reposado
1.5 oz	Fresh Organic Grapefruit Juice
.5 oz	Organic Agave Nectar
4	Mint Leaves
2	Cucumber Slices
2	Lime Wedges
	Top with 1.0 oz Club Soda

In a shaker, muddle fresh mint, organic cucumber slices and lime wedges. Fill with ice, 4 Copas Repo and other ingredients, shake well, pour into cocktail glass and garnish.



40%

ALC / VOL

750mL

BOTTLE SIZE



Organic-Kosher Tequila Extra Añejo



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



THE ORIGINAL ORGANIC TEQUILA

The organic certification is essential to its flavor. Growing agave without pesticides gives this tequila a much cleaner taste, truer to small batch distilling.

PRODUCT OVERVIEW

After spending just longer than four years (50 months) in used barrels from various American bourbon distilleries, this spirit takes on a character that can be described as full bodied, complex, and worthy of experiencing neat or on one big cube of ice. The flavor of nuts, citrus and caramel coat the mouth with the bouquet gracing the drinker with bananas, anise, and herbs like thyme and rosemary.

Before consuming neat or on ice, let the spirit aerate for about 20 minutes to experience full range of flavors

Complex Simplicity

4 Copas Extra Añejo

To best enjoy its style, it should be served in glass and aired out for 20 minutes before tasting.



40%
ALC / VOL

750mL
BOTTLE SIZE



CASA D'ARISTI

Guarding the Natural Wealth of the Yucatán

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

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

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

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

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



100% NATURAL COCONUT

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

Kalani [KUH-LAHN-EE]

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

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

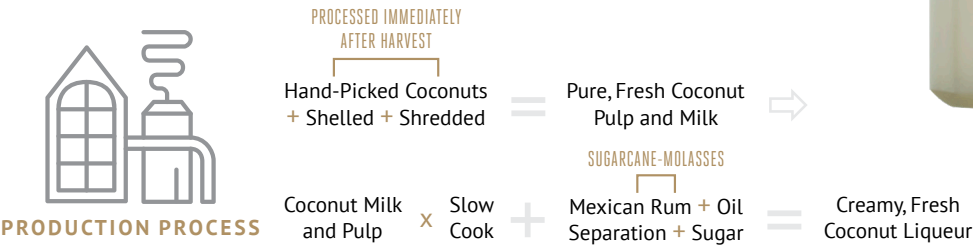
30% 750mL
ALC / VOL BOTTLE SIZE

ANANAS

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

Shake all ingredients and strain over ice in a hurricane glass

Garnish with a pineapple slice and cherry





CASA
D'ARISTI
YUCATÁN · MÉXICO · 1935

XTA [ISH-TA]

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

TASTING NOTES

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

AWARDS

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

DID YOU
KNOW?

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

35% **750mL**
ALC / VOL BOTTLE SIZE

XTABAY (ISH-TA-BAY)

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

Stir ingredients with ice



CLASSIC MAYAN NECTAR

Guarding the Natural Wealth of the Yucatán



PRODUCTION PROCESS

LOCALLY SOURCED

Yucatán Honey + Wild Green
Aniseed + Yeast + Sugar

x

Approx
10 Days

=

Honey-Aniseed
Concentrate



SUGARCANE-MOLASSES

Honey-Aniseed
Concentrate + Old Barrels

x

Approx
30 Days

+

Mexican
Rum

=

Artisanal Honey-
Laced, Silky Green
Anise Liqueur

CLASSIC MAYAN NECTAR

Xtabentún [ISH-TA-BEN-TOON]

The Legend

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

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

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

A Tribute to the Xtabay

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

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

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



D'ARISTI
XTABENTÚN

D'Aristi Xtabentún

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

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

30%

ALC / VOL

750mL

BOTTLE SIZE

MAYAN MARGARITA

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

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



PRODUCTION PROCESS

LOCALLY SOURCED

Yucatán Honey +
Wild Green Aniseed
+ Yeast + Sugar

Approx
10 Days

Honey-Aniseed
Concentrate

SUGARCANE-MOLASSES

Honey-Aniseed
Concentrate
+ Old Barrels

Approx
30 Days

Mexican
Rum

Artisanal Honey-
Laced, Silky Green
Anise Liqueur

XTABENTÚN: "Vines growing on stone"



ESPÍRITU CORSA

Handcrafted from our Terrior to Your Cup

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

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

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

DID YOU KNOW?

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

CATEGORIES:

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



Mezcal Buen Bicho Joven

100% Agave • Espadín 6-7 Years

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

- › **GOLD** WSWA 2018

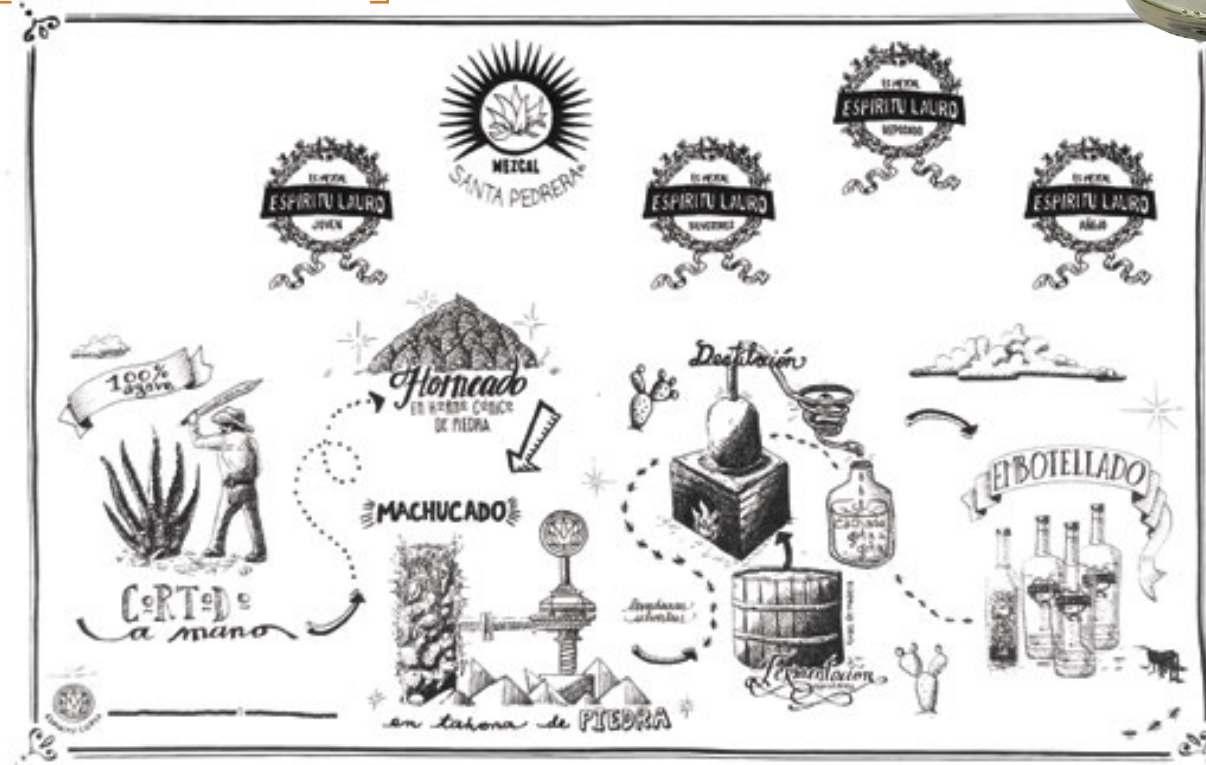
40% **750mL**
ALC / VOL BOTTLE SIZE



PRODUCTION PROCESS

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

Hand Harvest of Agave Piña + Pit-Roasting + Tahona Chilena + Wooden Barrels x 5 to 15 Days + Copper Pot Distillation = Artisan Mezcal





MIEL DE TIERRA

As Smooth As Honey, As Grand As Our Soil

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

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

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

100% Agave Artisan Mezcal

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

Virgin Oak Casks – Earth's Honey

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

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

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

Smooth As Honey

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

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

As Old As Our Soul

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

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

Save The Bees

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



REGIONAL MAP

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



ZACATECAS REGION

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

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



THE SOUTHERNER Oaxaca Region



Miel de Tierra Agave Espadín

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

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

- › **SILVER** WSWA 2018

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

STATE
REGION
QUALITY
CATEGORY
AGAVE
AGAVE MATURITY
BARREL
GRINDER

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

DISTILLER
TIMES DISTILLED
FERMENTATION YEAST
AGING
FERMENTING VATS
OVEN
MAESTRO MEZCALERO

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



PRODUCTION PROCESS

[Hand-Picked Estate Agave
Piña + Tahona Chilena]



Local Pine Wood
Vats x 5 to 15 Days



Copper Pot
Distillation



Mezcal Artisanal



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

THE CLASSIC San Luis Potosí Region



Miel de Tierra Agave Salmiana

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

TASTING NOTES

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

SERVING RECOMMENDATIONS

- › Neat

AWARDS

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



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

STATE	San Luis Potosí	DISTILLER	Rustic Copper Alembic
REGION	Mexquitic de Carmona	TIMES DISTILLED	Two
QUALITY	Premium	FERMENTATION YEAST	Wild Yeast
CATEGORY	Joven	AGING	Unaged
AGAVE	Wild Salmiana	FERMENTING VATS	Local Pine Wood Vats
AGAVE MATURITY	10 years	OVEN	Conical Stone Oven
BARREL	N/A	MAESTRO MEZCALERO	Don Juan Zarur Flores
GRINDER	Three-Ton Tahona		



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

PRODUCTION PROCESS

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

— PAUL PACULT



THE LEGACY Zacatecas Region • Estate Produced



Miel de Tierra Añejo Reserva

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

TASTING NOTES

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

SERVING RECOMMENDATIONS

- › Neat

AWARDS

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

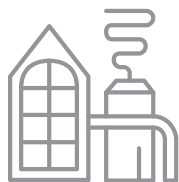
40% **750mL**
ALC / VOL BOTTLE SIZE

STATE
REGION
QUALITY
CATEGORY
AGAVE
AGAVE MATURITY
BARREL
GRINDER

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

DISTILLER
TIMES DISTILLED
FERMENTATION YEAST
AGING
FERMENTING VATS
OVEN
MAESTRA MEZCALERA

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



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



Stainless
Steel Vats x
5 to 15 Days



Copper Pot
Distillation



Aged 2 – 5 Years
in White Oak



Estate Artisan
Mezcal Añejo

PRODUCTION PROCESS





THE PURITAN Zacatecas Region • Estate Produced



Miel de Tierra Joven

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

TASTING NOTES

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

SERVING RECOMMENDATIONS

- › Neat
- › Excellent base for cocktails

40% 750mL
ALC / VOL BOTTLE SIZE

AWARDS

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

BLUE SMOKE Serves 2

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

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

STATE	Zacatecas
REGION	Jalpa
QUALITY	Premium
CATEGORY	Joven
AGAVE	Weber
AGAVE MATURITY	8 Years
BARREL	N/A
GRINDER	Mechanical Grinder
DISTILLER	Rustic Copper Alembic
TIMES DISTILLED	Two
FERMENTATION YEAST	Saccharomyces Cerevisiae
AGING	Unaged
FERMENTING VATS	Stainless Steel Vats
OVEN	Autoclave Oven
MAESTRA MEZCALERA	Doña Teresa Rubio Murillo



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



Stainless Steel Vats
x 5 to 15 Days



Copper Pot
Distillation



Estate Artisan
Mezcal

PRODUCTION PROCESS

THE GRANDFATHER *Zacatecas Region • Estate Produced*



Miel de Tierra Reposado

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

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

AWARDS

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



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

STATE
REGION
QUALITY
CATEGORY
AGAVE
AGAVE MATURITY
BARREL
GRINDER

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

DISTILLER
TIMES DISTILLED
FERMENTATION YEAST
AGING
FERMENTING VATS
OVEN
MAESTRA MEZCALERA

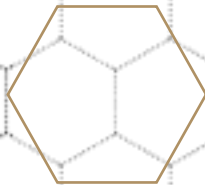
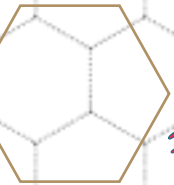
Rustic Copper Alembic
Two
Saccharomyces Cerevisiae
11 Months
Stainless Steel Vats
Autoclave Oven
Doña Teresa Rubio Murillo



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

+ Stainless Steel Vats X 5 to 15 Days + Copper Pot Distillation + Aged 11 Months in White Oak = Estate Artisan Mezcal Reposado

PRODUCTION PROCESS





NETHERLANDS



BY THE DUTCH Schiedam, Netherlands

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



BY THE DUTCH

Spirits with a Dutch Heritage

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

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

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





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

By the Dutch Dry Gin

TASTING NOTES

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

SERVING RECOMMENDATIONS

- › A great sipper or G & T

AWARDS

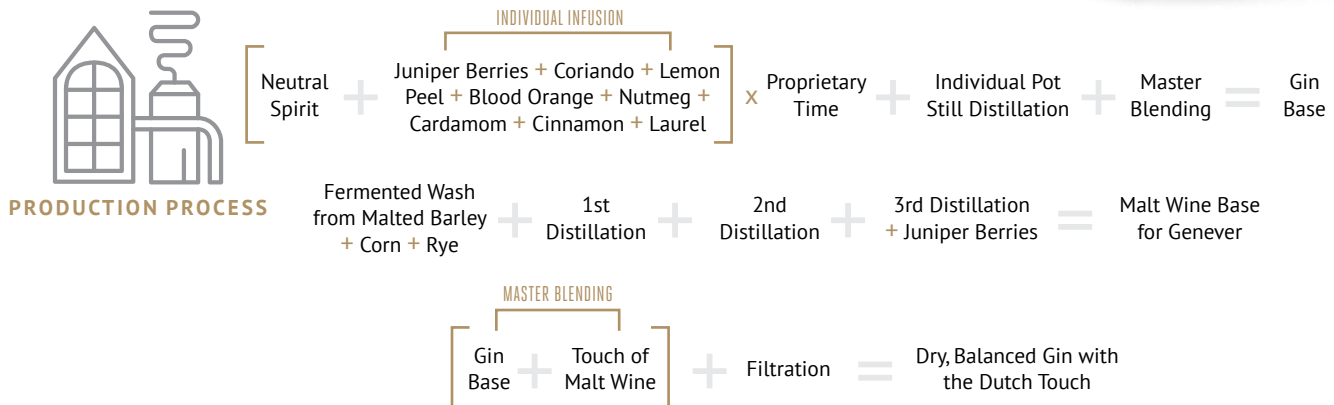
- › **SILVER** WSWA 2018
- › **GOLD, 94 POINTS, EXCEPTIONAL** Tastings.com Int'l Review of Spirits 2018
- › **BRONZE** IWSC 2017

42.5%

ALC / VOL

750mL

BOTTLE SIZE



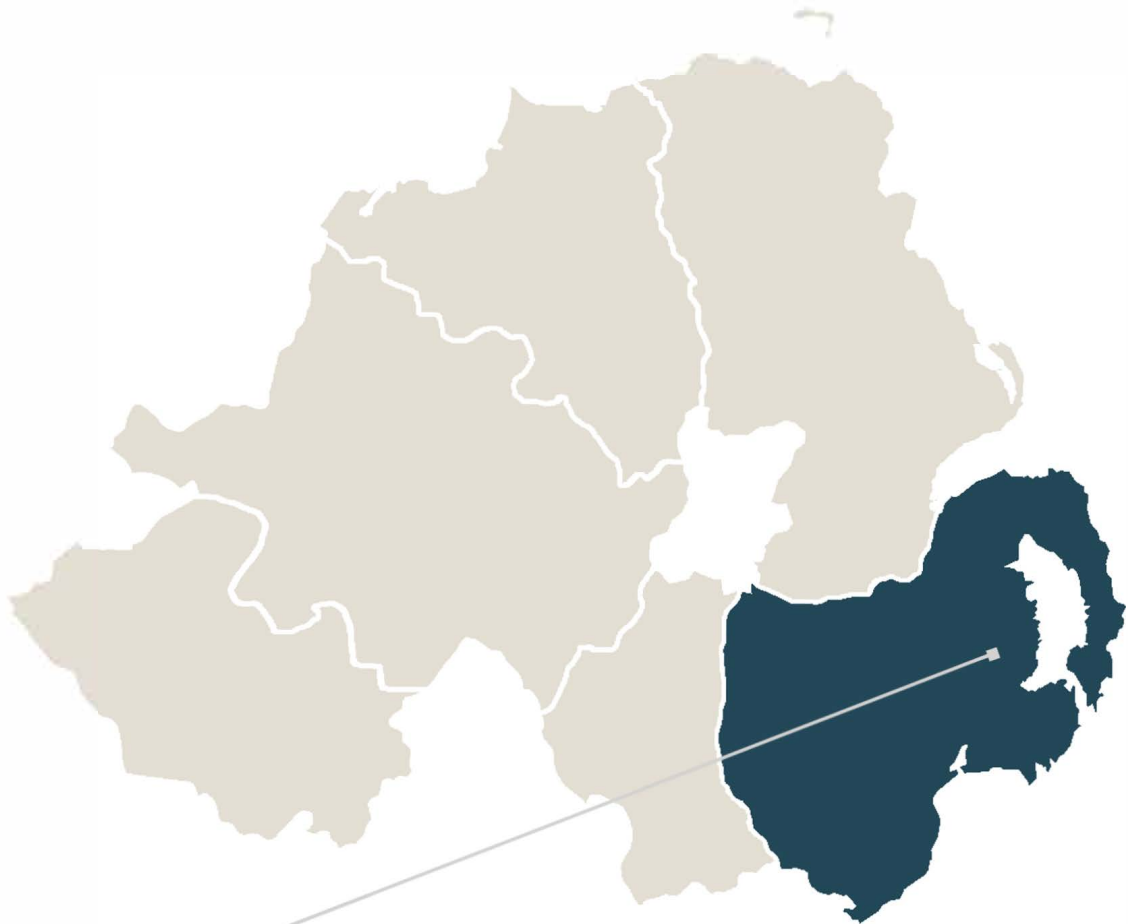
BY THE DUTCH G&T

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

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



NORTHERN IRELAND



SHORTCROSS County Down, Northern Ireland



SHORTCROSS

Rademon Estate Distillery is nestled within the heart of the historic 500-acre estate in Co. Down, founded in 2012 by Fiona and David Boyd-Armstrong. The husband and wife team set out to create a gin with a vision of re-defining what an Irish gin should and could be, while becoming the first gin to be distilled in Northern Ireland.

The name 'Shortcross Gin' originates from the Distillery's local village, Crossgar. In Gaelic or Irish, Crossgar means the 'Short Cross', so we are proud to have our village name as well as a Shortcross Penny on every bottle we produce.

1.

Dense, lush, verdant and alive with nature, it's a playground of botanicals. We forage Wild Clover giving a delicate essence of wild meadows.

2.

Elderflowers & Elderberries combine to create both uplifting floral notes and smooth sweet flavours, while our Apples, picked from the estates Walled Garden contribute fresh aromas and lively sweet notes.

3.

Our final recipe remains close to our hearts, but we include Juniper, Coriander, Citrus Peels, Cinnamon and Cassia to which we blend with our very own pure, fresh water drawn from our historic estate well.

**IRELAND'S
MOST
AWARDED
GIN.**





Shortcross Gin is distilled with our key foraged botanicals, elderflower, elderberries, wild irish clover and apples.

SHORTCROSS Gin

TASTING NOTES

- › Juniper is clear with earthy notes intertwined with orange
- › Light peppery citric notes and a mellow minty scent
- › Some darker notes of elderberries and leather

SERVING RECOMMENDATIONS

- › Orange Peel

AWARDS



Ultimate Shortcross Serve

50 mL Shortcross Gin
Elderflower Tonic Water
Orange Peel
Sprig of Fresh Mint

Fill a copa glass with ice. Add Shortcross followed by elderflower tonic water. Garnish with a twist of orange peel and a sprig of fresh mint.

46%
ALC / VOL

750mL
BOTTLE SIZE

Our Gin

We aspired to create a gin unique and reminiscent of our surrounding forests and gardens.

Rademon Estate is dense, lush, verdant and alive with nature, it's a playground of botanicals.

We forage wild clover, elderflowers, elderberries and apples which combine to create a classical juniper forward gin with uplifting floral notes, smooth and sweet flavours with a long smooth finish.

The Sainly Shortcross

50 mL Shortcross Gin
25 mL Lemon Juice
20 mL Sugar Syrup
15 Muddled Basil Leaves

Add Shortcross, sugar syrup and basil to a shaker, muddle the basil. Add lemon juice and ice and shake vigorously. Strain into a chilled rocks glass filled with ice. Serve with a fresh basil sprig.



PERU





VIÑAS DE ORO

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

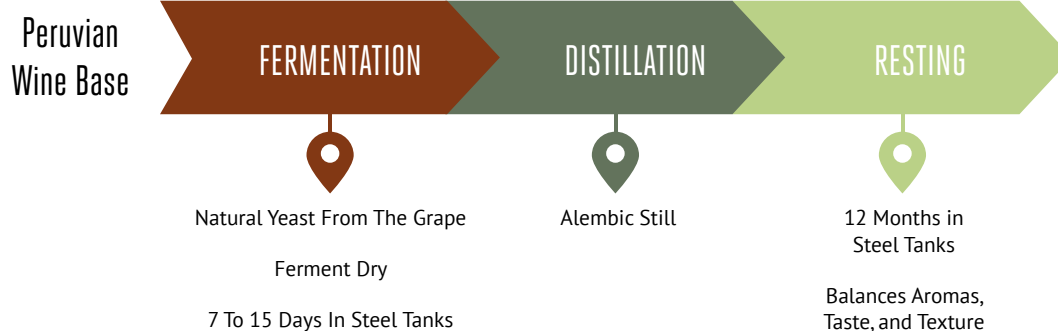
The winery opened their doors in 1983 as part of the "Breca" Agrícola unit, a Peruvian business by the Brescia Cafferata family which has been in business for over 100 years. The extensive property covers 800 hectares, 80 of which are dedicated to growing six types of Pisco grapes.

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

VINIFICATION



DISTILLATION



TYPES OF GRAPES & PISCOS

Aromatic

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

Non-Aromatic

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

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

PURE PISCO:

Made with a single varietal of pisco grape.

PISCO ACHOLADO/BLENDED:

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

PISCO MOSTO VERDE:

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



AROMATIC PISCO GRAPE VARIETALS

Pisco Premium Italia

TASTING NOTES

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

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

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

41% **750mL**
ALC / VOL BOTTLE SIZE

PISCO PUNCH

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

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



NON-AROMATIC PISCO GRAPE VARIETALS

Pisco Premium Quebranta

TASTING NOTES

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

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

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

41% **750mL**
ALC / VOL BOTTLE SIZE

PISCO SOUR

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

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

Pisco Premium Albilla

TASTING NOTES

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

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

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

41% **750mL**
ALC / VOL BOTTLE SIZE

CLASSIC CHILCANO

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

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



COCKTAIL HOUR



PISCO PUNCH



PISCO SOUR



CLASSIC CHILCANO



POLAND



RODIONOV & SONS POLUGAR Warszawa, Poland



RODIONOV & SONS POLUGAR

Father of Vodka – Brother of Whisky

Reviving An Era of Craft Distillation

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

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

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

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

Historic Production

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

Polugar, What Does it Mean?

The word Polugar means *half-burned*.

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

Pairings

Polugar pairs well with a variety of foods:

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





"Aftertaste is spicy, lean, desert dry, and slightly toasted"

—PAUL PACULT

Polugar Classic Rye

TASTING NOTES

- › Aroma of rye bread toast,
- › Keenly pepper, round, and slightly fruity and ripe
- › Entry is completely dry, intensely grainy and rye bread-like
- › Sideline notes of caraway seeded crackers

SERVING RECOMMENDATIONS

- › Slightly chilled
- › Neat

AWARDS

- › **94 POINTS, FINALIST** *Ultimate Spirits Challenge 2016*
- › **★★★★ 4 STARS, HIGHLY RECOMMENDED** *Spirit Journal*
- › **★★★★ 4 STARS** *Difford's Guide*

38.5%
ALC / VOL

750mL
BOTTLE SIZE



FATHER OF VODKA – BROTHER OF WHISKY

SINGLE GRAIN SERIES



PRODUCTION PROCESS

SEE GRAIN CHART

Grain + Grist
Mill + Water

NATURAL, NOT
CHEMICALLY PURIFIED

Copper Pot
Still¹ x 3

Egg White
Fining²

Charcoaled White
Birchwood Filtration

NICKNAME FOR THE CATEGORY

Bread Wine;
Historical Russian Vodka

GRAIN
CHART



BLEND OF SINGLE MALT
RYE DISTILLATES



COARSE-MILLED RYE



BLEND OF MALTED AND
UNMALTED WHEAT



Polugar

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



38.5% **750mL**
ALC / VOL BOTTLE SIZE

Polugar No 3 Caraway

TASTING NOTES

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

SERVING RECOMMENDATIONS

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

DELI MARTINI

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

Combine ingredients; stir without ice to dissolve salt

Add ice, stir; strain into martini glass

Express a lemon peel over the glass

Garnish with 3 olives

AWARDS

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

FATHER OF VODKA – BROTHER OF WHISKY

INFUSED RANGE SERIES

BASE: POLUGAR #1



PRODUCTION PROCESS

Grist Mill + Rye + Wheat + Water + Copper Pot Still x 3 + Egg White Fining + Charcoaled White Birchwood Filtration = Enticing on its own, Impressive Series' Base

INGREDIENTS ARE ADDED DIRECTLY TO THE POT

Grist Mill + Rye + Wheat + Water + Copper Pot Still x 2 + 3rd Distillation + Series Ingredients + Egg White Fining + Charcoaled White Birchwood Filtration = Historical Russian Vodka, Infused Series

POLUGAR NO. 2 GARLIC & PEPPER
POLUGAR NO. 3 CARAWAY
POLUGAR NO. 4 HONEY & ALLSPICE

+ Honey
(POLUGAR #4 ONLY)



SPAIN



PADRÓ I FAMILIA, SL Tarragona, Spain

PADRÓ I FAMILIA, SL

A Tribute to An Ancient Tradition

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

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

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



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



SOL Y SERENA

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

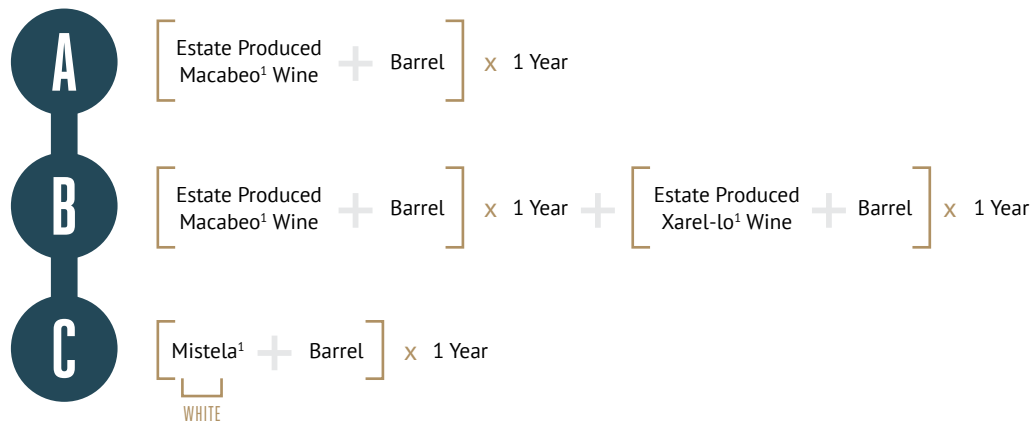
– MACABEO AND XAREL-LO BASE WINES ARE AGED IN THIS STYLE –

General Production Process

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



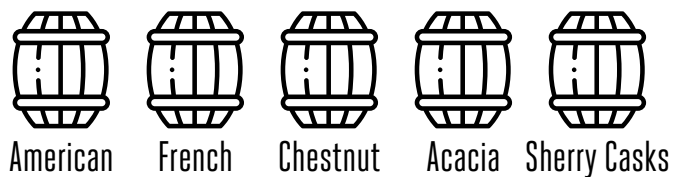
Base Wine Chart



The Role of Barrels

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

Types of Cask



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



BLANCO RESERVA

VERMOUTH PADRÓ & CO

Blanco Reserva

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

TASTING NOTES

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

SERVING RECOMMENDATIONS

- › Serve chilled, neat
- › Over ice

AWARDS

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

CATALAN DREAM

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

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



Signature Herb
Extraction

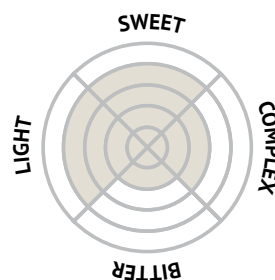


Citrus
Fruit Peels



Blanco
Reserva

PRODUCTION PROCESS



18%

ALC / VOL

750mL

BOTTLE SIZE

ROJO CLÁSICO

VERMOUTH PADRÓ & CO

Rojo Clásico

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

TASTING NOTES

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

SERVING RECOMMENDATIONS

- › Serve with large ice cube and an olive

AWARDS

- › **DOUBLE GOLD PACKAGING DESIGN** *San Francisco World Spirits 2017*
- › **92 POINTS** *Guía Peñin Spirits & Cocktails 2017*
- › **GOLD** *Int'l Wine Awards 2017*
- › **SILVER** *Int'l Wine & Spirit Competition 2017*
- › **SILVER** *Catavinum Int'l Wine & Spirits Competition 2017*

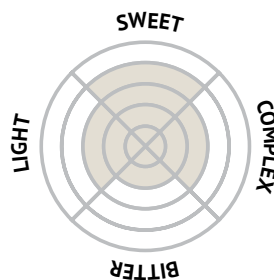
BLOODY VERMUT

2 oz	Padró & Co Rojo Clásico
3 ½ oz	Tomato juice
1/3 oz	Lemon juice
1 dash	Worcestershire Sauce
1 dash	Tabasco
1 pinch	Salt
1 pinch	Pepper

Build in tumbler with ice

Combine ingredients in a rocks glass; stir

Garnish with a sprig of celery or parsley



PRODUCTION PROCESS



18% **750mL**
ALC / VOL BOTTLE SIZE

RESERVA ESPECIAL

VERMOUTH PADRÓ & CO

Reserva Especial

TASTING NOTES

- › Intense, sweet and striking aromas
- › Dried figs, roasted hazelnuts and green walnuts
- › Warm and smooth with flavors of licorice and medicinal herbs encased in sweet notes
- › Slight bitter tang of molasses

SERVING RECOMMENDATIONS

- › Serve with Beer
- › As an aperitivo, on ice or at room temperature

AWARDS

- › **DOUBLE GOLD PACKAGING DESIGN** *San Francisco World Spirits 2017*
- › **GOLD, INT'L PACKAGING** *Int'l Wine & Spirit Competition 2017*
- › **GOLD** *Int'l Wine Awards 2017*
- › **91 POINTS** *Guía Peñin Spirits & Cocktails 2017*
- › **GOLD** *Catavinum Int'l Wine & Spirits Competition 2017*

BEER ESPECIAL

2 ¾ oz Padró & Co Reserva Especial
8 ¼ oz Light Lager

Pour in glass and stir

DIABLO CERVEZA

2 ¾ oz Padró & Co. Reserva Especial
1 ¾ oz Tomato Juice
6 ¾ oz Light Lager

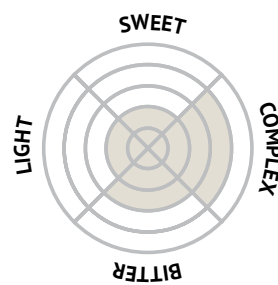
Pour in glass and stir

18%

ALC / VOL

750mL

BOTTLE SIZE



PRODUCTION PROCESS



ROJO AMARGO

VERMOUTH PADRÓ & CO

Rojo Amargo

TASTING NOTES

- › Zesty sensations of ripe orange peel with a subtle blend of cinnamon spices
- › Balsamic notes of cloves and also dried fruits such as dried apricots
- › Smooth and full-bodied mouthfeel
- › Fresh orange flirtations
- › Pleasant bitterness reminiscent of tobacco, cinchona bark and honeyed caramel

SERVING RECOMMENDATIONS

- › Serve over a large ice cube

AWARDS

- › **DOUBLE GOLD PACKAGING DESIGN** *San Francisco World Spirits 2017*
- › **GOLD, INT'L PACKAGING** *Int'l Wine & Spirit Competition 2017*
- › **GOLD** *Catavinum Int'l Wine & Spirits Competition 2017*
- › **GOLD** *Int'l Wine Awards 2017*
- › **92 POINTS** *Guía Peñin Spirits & Cocktails 2017*

ALMENDRA AMARGA

2 1/3 oz Padró & Co. Rojo Amargo
1/3 oz Amaretto
1 dash Aromatic

Stir with ice

Strain into a coupe

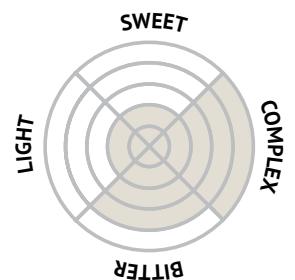
Garnish with a twist of orange

18%

ALC / VOL

750mL

BOTTLE SIZE



INFUSION #1

B

Signature Herb
Extraction

SMALL ROOTS &
AROMATIC FLOWERS

Mountain
Herbs

Oak x 2 Years
Minimum

⇒

INFUSION #2

Infusion #1

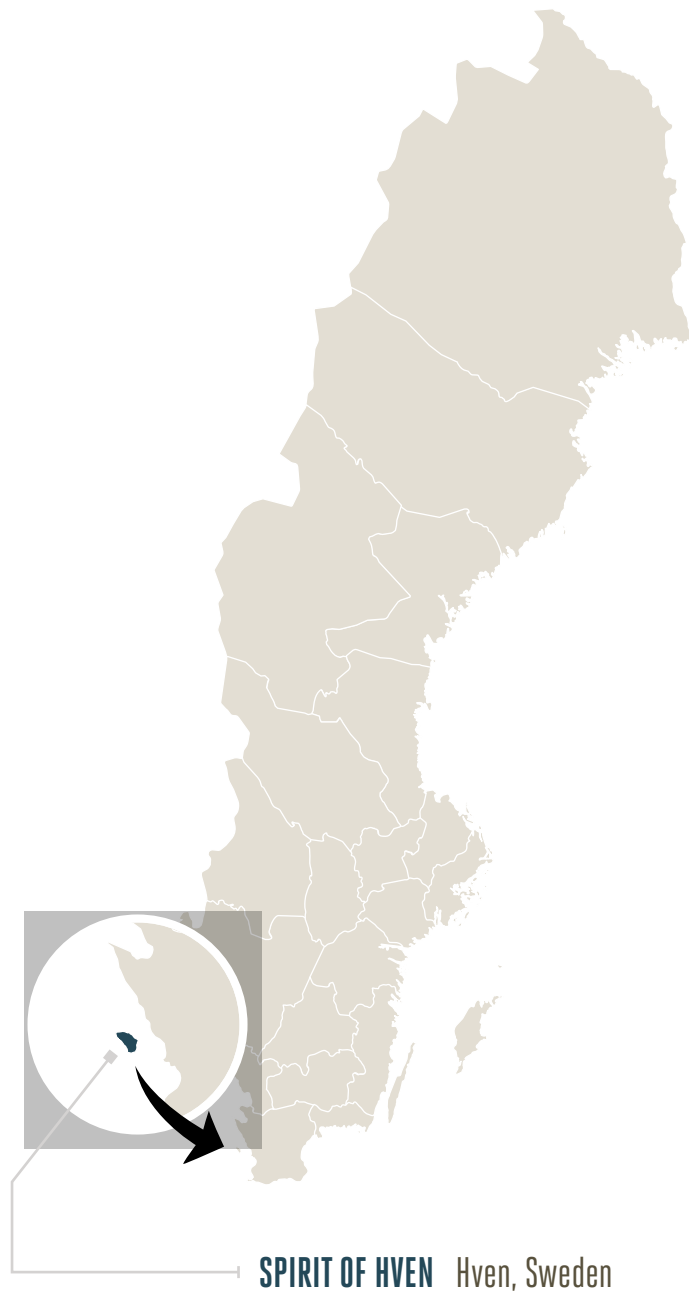
BARK & ROOTS

Bitter Herb
Formula

= Rojo Amargo



SWEDEN



SPIRIT OF HVEN Hven, Sweden



SPIRIT OF HVEN DISTILLERY

Hven is a beautiful green island in the strait of Öresund between Denmark and Sweden. It is only 5-miles in circumference with a population of 350 people.

After 8 years of planning, the distillery opened in 2008 by Anja and Henric Molin. This is the third pot still distillery built in Sweden. It has since developed into a major player throughout Europe.

The island is host to the country's most fertile landscapes, providing Hven with exceptional

raw ingredients. Only the best organic grains are selected from a few certified farmers. All Spirit of Hven products are

- › Non-GMO
- › Certified Organic
- › Gluten Free
- › Biodynamic
- › Fairtrade
- › Bottled at site without additives; No chill filtration

To create this product with the most enticing character possible, the ingredients are distilled in proprietary small copper pot stills. Everything, including the hand bottling, is done on site.

Spirit of Hven Backafallsbyn Distillery also holds its own hotel, bar and restaurant, where the traditions and heritage of the products can be shared.

CORE VALUES



	Organic Distilled Gin	Organic Navy Strength Gin
USDA Organic	X	X
ABV	40%	57.1%
Color	Transparent	Transparent
Taste	Sweet, peppery with a soft oily character. Citric notes combined with fresh herbs.	Powerful but very smooth. Liquorice and sweetness from oak maturation. Soft and oily character.
Scent	Light juniper, herbal freshness, high citric notes and sweet vanilla finish.	Pure clear juniper & citrus notes, light aroma of vanilla, spicy liquorice, herbs and coriander.
GOES WELL WITH:		
Tonic	X	X
Orange Soda		
Margarita	X	X
Oysters	X	X
Caviar		
Shellfish	X	X
Sushi	X	X
Pickled Fish		
BBQ		
Duck	X	
Salmon	X	X
Grilled Fish		
Mild Cheese		
Mature Cheese	X	X
Truffles		
Dark Chocolate	X	X
White Chocolate		
Sweet Desserts	X	X
Fruits	X	X
Elderflower	X	X



Enterprise Nominations, Awards, and Medals

Entrepreneur Of The Year, Landskrona	Företagarna Landskrona	2003
Årets Whiskybar (Best Whiskybar Of The Year In Sweden)	Vin & Bar	2006
Juryns Pris Årets Svenska Bar (Bar Of The Year In Sweden)	Vin & Bar	2006
Regional Final I Sveriges Stora Turistpris (Regional Final Grand Tourism Prize)	Tourism Sweden	2009
Nominerad Som Årets Marknadsförare (Nominated To Marketer Of The Year)	Marknadsföreningen HBG	2009
Årets Marknadsförare (Marketer Of The Year)	Marknadsföreningen HBG	2010
Årets Svenska Bar (Swedish Bar Of The Year)	Magasinet Skåne	2011
Årets Exportstipendie (Scholarship Export Management)	Business Sweden	2012
Nominerad Till "Årets Satsning" (Nominated For "Investment Of The Year")	Landskrona Stad	2013
Lilla Guldkärnan (Little Gold Star)	Marknadsföreningen HBG	2014
Skånska Gastronomipriset (Scania Gastronomical Honorary Prize)	Skånska Gastronomiska Akademien	2015
Guldklövern För Företag (Golden Clover For Entrepreneurs)	Centerpartiet	2016
Sveriges Bästa Whiskykrog (Best Whiskybar In Sweden)	Venska Whiskyförbundet	2016
European Distillery Of The Year	World Of Whisky Awards	2017
Appointed Warden Rectifier Of The Gin Guild, London	The Gin Guild, London, UK	2017



Organic Gin



40%
ALC / VOL

750mL
BOTTLE SIZE

The long, graceful neck of the proprietary pot stills creates increased copper contact with the volatile spirit giving the gin a smoother and less acidic profile. The gin gains a distinctive texture and depth of character due to its maceration and ageing period. Typically a barrel aged gin is matured post-distilling, verse the Spirit of Hven methodology of barrel aging pre-distillation.

TASTING NOTES

- › Delicate aromas of citrus, juniper and grains of paradise
- › Background of vanilla and spice
- › Smooth, distinct tone of cassia bark and Mauritian bourbon vanilla
- › Fresh Swedish junipers give a round character
- › Well balanced with cardamom and calamus root
- › Szechuan pepper, aniseed and guinea pepper give structure and edge
- › Long, smooth aftertaste with gentle touch of licorice and cut hay

SERVING RECOMMENDATIONS

- › On ice with lemon and tonic
- › On its own with the addition of water
- › Classic Dry Martini or Gin & Tonic

PAIRING SUGGESTIONS

- › Tomatoes
- › Cucumbers
- › Orange and Lemon inspired dishes

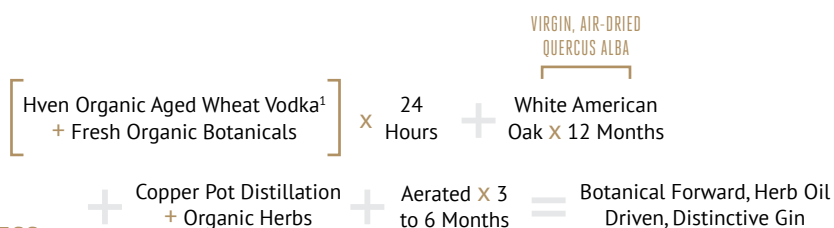
AWARDS

- › **BEST OF CATEGORY** ADI Spirits Competition 2018
- › **BEST IN WORLD** World of Gin Awards, Contemporary Gin 2016
- › **GOLD** Monde Selection IIQS 2009
- › **SILVER** IWSC 2013
- › **BRONZE** IWSC 2012, 2014

HVEN RASPBERRY CLUB

- 1 1/3 oz Spirit of Hven Organic Gin
- 1 oz Lemon Juice
- 1/3 oz Raspberry Syrup
- Champagne

Combine Spirit of Hven Organic Gin, Lemon Juice, and Raspberry Syrup
Add to a Champagne Flute
Garnish with 1 Raspberry
Top with Champagne



Organic Navy Strength Gin



TASTING NOTES

- › Pure with clear notes of juniper and citrus
- › Light aroma of vanilla is built up by a spicy licorice note
- › The strong alcohol is balanced well by herbs and coriander
- › The sweetness from the oak leaves the balancing point mid-palate
- › Smooth, yet powerful
- › Licorice notes balance the acidity and sweetness from the oak maturation
- › Full mouthfeel with a lengthy, round finish

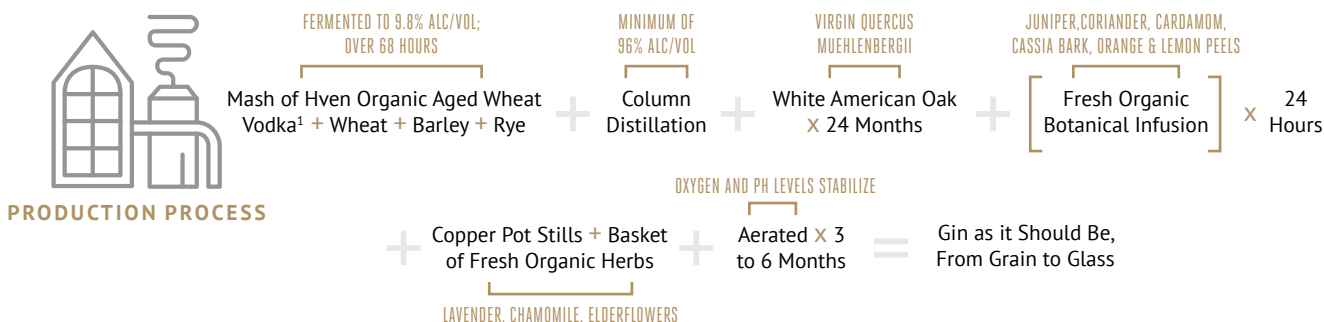
SERVING RECOMMENDATIONS

- › Gin & Elderflower Tonic

AWARDS

- › **DOUBLE GOLD** *San Francisco World Spirits Competition 2018*
- › **SILVER** *ADI Spirits Competition 2018*
- › **SILVER, OUTSTANDING** *IWSC 2017*
- › **BRONZE** *IWSC 2016*
- › **BRONZE** *Int'l Spirits Challenge 2016*

57.1%
 ALC / VOL
 100 BRITISH PROOF
750mL
 BOTTLE SIZE



LEGEND



Spirit of Hven Organic Navy Strength Gin is a unique distillate made from grain to bottle on the island of Hven in the strait of Öresund. This wonderful type of gin carries hundreds of years of history. Reshaped and further evolved to comply with new and safe distillation technique to adapt to modern drinking culture and refined scent and taste buds.

In the historical British commercial and naval fleet during the 1800th century, tradition bid that the officers drank gin and the lower ranking crew aboard consumed rum. Most commodities at the time were transported in oak casks because of their good characteristics. It was important that if the spirit casks leaked, they did not affect the gunpowder that might be in other casks. It was then found that at a strength of 100 proof (57.1% alc/vol), the gunpowder could still be ignited. It was also an easy way of discovering if somebody had "watered down" the spirit. This was known as Navy Strength or Over Proof.

This indirectly gave that most of the Navy Strength Gin being consumed was actually oak matured, something we rarely see today. With Spirit of Hven Organic Navy Strength Gin, Spirit of Hven has recreated the original, historical character in a completely new and unique way.