

COL LUS ION

SPIRITS CATALOGUE 2023

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FORTIFIED WINES

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Rovero

Barolo Chinato

The first producers of Barolo Chinato are said to have been late 19th century village pharmacist in the Langhe region in Northern Italy. It was first used as a medicinal elixir among peasant families, but soon became a legendary “elixir” with extraordinary properties. Today it owes its success to the use of barrel-aged, high-quality red wine – 100% Nebbiolo from the Barolo region in Piedmont.

Barolo Chinato is a strikingly complex and and rich drink – spicy and sweet and bitter and juicy all at once. The drink's bitterness comes primarily from what Italians call china – also known as cinchona, the bark that produces quinine.

Rovero Barolo Chinato is made by infusing quinine, cardamom, juniper berry, chamomile and several other botanicals in grape neutral alcohol. This infusion is then used to fortify DOCG Barolo wine and the blend matured in small European oak casks for 6 months. A small amount of sugar is added to balance the bitterness of the cinchona.

Volume: 0,50L

ABV: 16%

Price 24% VAT: €28,50

Country of origin: Italy



Rovero

Americano Aperitivo

Americano Aperitivo is a vermouth-like, flavoured wine. Its typical flavour ("amaricato") comes from selected herbs sourced in the surrounding hills of Asti. Rovero Americano Aperitivo is made according to an original recipe kept in the family. The ingredients are Grignolino d'Asti DOC wine, sugar, alcohol and an extract of herbs and spices. The herbs and spices are selected and combined with alcohol to produce an extract. This ingredient is then blended with the Grignolino red wine.

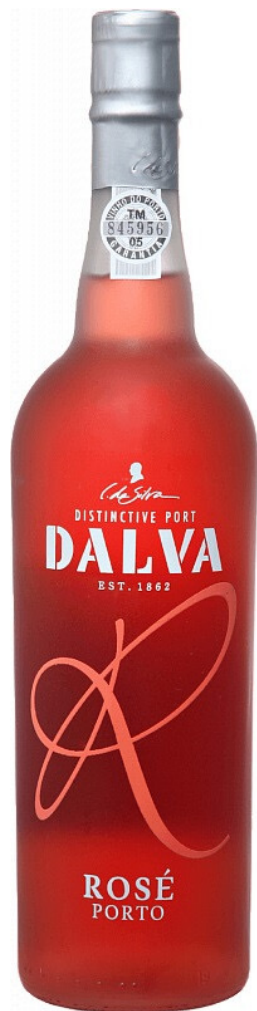
The plants, herbs and spices used are wormwood, cinquefoil, bitter orange peel, elderberry, coriander seeds, bay leaves, chamomile flowers, cinnamon, ginger, fennel, cloves, nutmeg, nettle, nettle, vanilla pods, rhubarb root, iris, sage, lemon peel and elderflower.

Volume: 0,75L

ABV: 16%

Price 24% VAT: €28,00

Country of origin: Italy



Dalva Rosé Port

Dalva Rosé was the latest type of Port released by the traditional Port wine house, Dalva in 2008, produced with the same type of grapes of a Ruby Port but with a more limited exposure to the grape skins, just long enough to make the wine pink.

A very fruity port that Should be served cold or with a slice of orange. Has a leading role in the modern concept of cocktails with port wine.

Exuberant aroma: raspberries and strawberries, with a floral touch. Very balanced in its fruity sweetness, reminiscent of cherry, honey, grapefruit; smooth and attractive. On the palate, a soft and attractive Port with a long and fresh finish.

Volume: 0,75L

ABV: 19%

Price 24% VAT: €22,50

Country of origin: Portugal



Vinos Guerra

Vermouth de Guerra

Blanco

Founded in 1879 Vinos Guerra is the oldest winery in the Bierzo region and one of the most historic wineries in Spain. The founder Don Antonio Guerra was a pioneer in many ways. He was one of the first producers to bottle sparkling wines in the traditional method (método tradicional) in Spain. In addition to wine Don Antonio also produced a variety of spirits, including Vermouth.

The Guerra Blanco is based on an exclusive formula developed by the winery in the early 20th century. Starting with a base wine made from grapes of native varieties from the winery's vineyards, this vermouth is composed of more than 40 herbs, roots, flowers, spices and fruits, which by infusion or maceration are incorporated into its best base wines. It then remains in barrels for 8 to 18 months, maturing until it reaches its characteristic bouquet before bottling.

The result is beautifully bright and clean with aromas of fine woodwork and hints of ripe and spiced drupes (stone fruit) coming through. Balsamic and herbal notes are present, especially fennel, nutmeg, coffee, cinnamon and citrus fruit. Fresh and round with a lively mouthfeel. Medium-bodied, structured and balanced.

Volume: 1,00L

ABV: 15%

Price 24% VAT: €21,90

Country of origin: Spain



Vinos de Guerra

Vermouth de Guerra Rojo

Founded in 1879 Vinos Guerra is the oldest winery in the Bierzo region and one of the most historic wineries in Spain. The founder Don Antonio Guerra was a pioneer in many ways. He was one of the first producers to bottle sparkling wines in the traditional method (método tradicional) in Spain. In addition to wine Don Antonio also produced a variety of spirits, including Vermouth.

The Guerra Blanco is based on an exclusive formula developed by the winery in the early 20th century. Starting with a base wine made from grapes of native varieties from the winery's vineyards, this vermouth is composed of more than 40 herbs, roots, flowers, spices and fruits, which by infusion or maceration are incorporated into its best base wines. It then remains in barrels for 8 to 18 months, maturing until it reaches its characteristic bouquet before bottling.

A wonderfully powerful and punchy vermouth with complex roasted and toasted nuances due to the oak ageing with spicy notes and fruity aromas coming through. Silky and well balanced with a perfect harmony between freshness and sweetness. Lingering finish with perfectly integrated spicy and fine bitter notes.

Volume: 1,00L

ABV: 15%

Price 24% VAT: €22,90

Country of origin: Spain



Cucielo

Vermouth di Torino

Bianco

Born in the small town of Moncalieri in Italy's Piedmont region, Cucielo Vermouth di Torino uses a combination of fine Italian wines along with a perfect blend of naturally and, for the most part, locally sourced botanicals and aromas.

With Vermouth di Torino, the brand takes inspiration from the migrating cuckoo, which journeys from west Africa to Scotland each year, travelling the length of Italy. The name Cucielo derives from Cu (as in Cuckoo) and Cielo (meaning sky in Italian).

Each bottle of Cucielo Bianco captures the wonderful aromas of Italy and the Mediterranean. It's fruity and aromatic – a fusion of crisp green apple, elderflower and vanilla with light floral and herbaceous aromas, rounded with subtle notes of maraschino cherries, bitter orange and raisins. Warm and soft, with sweet vanilla and ripe summer fruit, balanced by a pleasant bitter note.

A complex and classic Vermouth di Torino with an exceptionally long, sweet and bitter finish.

Volume: 0,75L

ABV: 16,8%

Price 24% VAT: €29,50

Country of origin: Italy



Cucielo

Vermouth di Torino

Rosso

Born in the small town of Moncalieri in Italy's Piedmont region, Cucielo Vermouth di Torino uses a combination of fine Italian wines along with a perfect blend of naturally and, for the most part, locally sourced botanicals and aromas.

With Vermouth di Torino, the brand takes inspiration from the migrating cuckoo, which journeys from west Africa to Scotland each year, travelling the length of Italy. The name Cucielo derives from Cu (as in Cuckoo) and Cielo (meaning sky in Italian).

This a spicy, aromatic Vermouth Rosso that offers a fusion of caramelised orange, rhubarb and warming spices, balanced by warm peppery notes and a light bitterness. Brilliantly smooth with bursts of fresh pomegranate and ripe red fruit. Warm and lightly bitter.

A complex and classic Vermouth di Torino with a long dry finish.

Volume: 0,75L

ABV: 16,8%

Price 24% VAT: €29,50

Country of origin: Italy



Cucielo

Vermouth di Torino Dry

Born in the small town of Moncalieri in Italy's Piedmont region, Cucielo Vermouth di Torino uses a combination of fine Italian wines along with a perfect blend of naturally and, for the most part, locally sourced botanicals and aromas.

With Vermouth di Torino, the brand takes inspiration from the migrating cuckoo, which journeys from west Africa to Scotland each year, travelling the length of Italy. The name Cucielo derives from Cu (as in Cuckoo) and Cielo (meaning sky in Italian).

Dry and refreshing with notes of fresh Sicilian citrus. A light herbal bitterness with notes of elderflower & cardamom throughout. Leaving you with an exceptionally long, mineral finish.

Volume: 0,50L

ABV: 18%

Price 24% VAT: 25,00

Country of origin: Italy



Regal Rogue

Lively White Vermouth

Regal Rogue has been turning Vermouth upside down since 2011, blending 100% organic Australian wine with the oldest indigenous botanicals in Australia for the ultimate wine Aperitif. By following a natural blending process Regal Rogue comes in at an average of 43-64% less sugar than traditional European vermouth.

Regal Rogue Lively White is bursting with citrus and floral notes, marrying a Hunter Valley Semillon with native lemon myrtle, desert limes, finger limes and native thyme with elderflower, lemongrass, grapefruit and chamomile. This gives a full-bodied mouth full of natural richness from the citrus and floral aromatics.

Regal Rogue follows a natural production process with no wood interaction and finishes semi-dry with a lingering after-taste.

Volume: 0,50L

ABV: 16,5%

Price 24% VAT: €27,00

Country of origin: Australia



Regal Rogue

Bold Red Vermouth

Regal Rogue has been turning Vermouth upside down since 2011, blending 100% organic Australian wine with the oldest indigenous botanicals in Australia for the ultimate wine Aperitif. By following a natural blending process Regal Rogue comes in at an average of 43-64% less sugar than traditional European vermouth.

Regal Rogue Bold Red is one of the world's first dry red vermouths. Made in Australia from a base of Shiraz which has been infused with orange, unoaked Chardonnay and then flavoured with native thyme, pepper berry, wattle seed followed by cinnamon, clove, star anise, nutmeg, ginger, bitter orange, dried fig and dried cherry.

Regal Rogue follows a natural production process with no wood interaction and finishes semi-dry with a lingering after-taste.

Volume: 0,50L

ABV: 16,5%

Price 24% VAT: €27,00

Country of origin: Australia



Regal Rogue Daring Dry Vermouth

Regal Rogue has been turning Vermouth upside down since 2011, blending 100% organic Australian wine with the oldest indigenous botanicals in Australia for the ultimate wine Aperitif. By following a natural blending process Regal Rogue comes in at an average of 43-64% less sugar than traditional European vermouth.

Regal Rogue Daring Dry is led by savoury and light salty notes creating an umami finish. Marrying a grassy Sauvignon Blanc from South Australia with native Anise Myrtle, Quandong and Native Thyme and followed by white pepper, gentian, olive leaf and juniper. This gives an earthy, salty and very herbaceous character.

Regal Rogue follows a natural production process with no wood interaction and finishes semi-dry with a lingering after-taste.

Volume: 0,50L

ABV: 18%

Price 24% VAT: €27,00

Country of origin: Australia



Regal Rogue

Wild Rosé Vermouth

Regal Rogue has been turning Vermouth upside down since 2011, blending 100% organic Australian wine with the oldest indigenous botanicals in Australia for the ultimate wine Aperitif. By following a natural blending process Regal Rogue comes in at an average of 43-64% less sugar than traditional European vermouth.

Regal Rogue Wild Rosé is led by tropical fruit and fruit spice notes. Marrying a pale and dry organic Cabernet rosé with native Illawarra plums, Rosella, Strawberry gum, fruit spice, rhubarb and Kina.

Regal Rogue follows a natural production process with no wood interaction and finishes semi-dry with a lingering after-taste.

Volume: 0,50L

ABV: 16,5%

Price 24% VAT: €27,00

Country of origin: Australia

AGAVE SPIRITS

Sotol	17
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Clan Coyote

Sotol Triunfo del Desierto de Durango

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

Every bottle of Sotol Coyote contains the distilled nectar of a single Dasylirion plant, or the Desert Spoon which grows wild in the Sonora and Chihuahua deserts in the far north of Mexico.

Sotol Coyote Durango has distinctive aromas of hazelnut and almond with notes of butter and yeast coming from the fermentation. On the palate, it is semi-sweet with medium intensity and slight minerality.

Volume: 0,70L

ABV: 43%

Price 24% VAT: €60,00

Country of origin: Mexico



Desert Door Texas Sotol

Desert Door Texas Sotol is hand-crafted in Driftwood, Texas. 'Sotol' is both the name of the spirit and the desert plant it is made from. Desert Door wild-harvests all their sotol; they don't farm or cultivate the plant, so as to conserve precious resources like land and water.

The barren and bone dry home of the evergreen Sotol plant, also known as the Desert Spoon, spans West Texas, northern Mexico, and parts of Arizona and New Mexico.

On the nose the Desert Door Original is a lot like a premium Tequila, with bright notes of vanilla and green grass - but that's where the similarities end. Tasting reveals flavors like toffee, mint, and orange zest. The finish is custard-smooth with subtle hints of sage.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €74,00

Country of origin: USA



Casa Elemental Pulcata Artesanal Reposado

Casa Elemental creates and selects only the best artisanal recipes from different communities around the world and distills extraordinary and singular spirits. Each batch is unique and limited in production, made with deep respect for the environment and the community.

The sustainably crafted Casa Elemental Pulcata or distilled Pulque is made according to a 1800-year-old pre-Hispanic recipe. This underrated spirit is made from an endemic Mexican agave, harvested by hand and naturally fermented.

A truly unique experience – green agave notes, apple vinegar, olives, ripe pineapple, citrus fruits and salt. The barrel gives spices, vanilla, tannins and structure. A memorable and unrepeatable distillate made with 100% Agave Salmiana.

Volume: 0,70L

ABV: 42%

Price 24% VAT: 57,00€

Country of origin: Mexico



La Reina Raicilla

'La Reina' Raicilla is a wild harvested Agave Maximiliana spirit produced in the most remote areas of Sierra de Jalisco. The spirit has been produced by one single family for more than 100 years. The brand prides itself on its focus on traditions, the need to support the families of producers, and the expansion of the culture surrounding Raicilla.

After harvesting, the agave Piñas are cooked in a clay oven and mashed by hand in wood trunks. Fermentation takes place in open air wood tanks. Distillation is done in stainless steel with copper coil stills.

The final product is a pure spirit with plenty of herbaceous aromas. It's fruity on the palate with cooked agave, a healthy dose of spice, lemon zest, and a touch of orange.

"La Reina" is Spanish for "the queen". There is a saying in Mexico that goes: "If Mezcal is king, Raicilla is the queen."

Volume: 0,70L

ABV: 42%

Price 24% VAT: €65,00

Country of origin: Mexico



Rancho Tepúa

Bacanora Blanco

Rancho Tepúa Bacanora reflects the experience of Maestro Bacanorero Roberto Contreras in his lab Rancho Tepúa in Aconchi, in the State of Sonora. Roberto is a 5th generation Bacanorero and learned to produce Bacanora from his father, Don Lalo. His family produced Bacanora throughout the 77 year ban (1915-1992), by establishing a series of small hidden distilleries on the ranch.

Bacanora Rancho Tepúa is produced using solely agave Pacifica, roasted for 36 hours in underground ovens and then fermented with wild yeasts for up to ten days in stainless steel vats. It is then distilled twice in an Arabian style copper and steel pot still. The degree of alcohol varies according to the production.

Fresh agave with a hint of citrus on the nose. Nuanced flavors including sandalwood, cinnamon, lemongrass, and a mineral tang which are all supported by a center beam of roast agave.

Volume: 0,70L

ABV: 44,5%

Price 24% VAT: €69,50

Country of origin: Mexico

FRUIT DISTILLATES

Calvados	23
Cognac	24
Grappa	30
Eau de Vie	36



Avallen Calvados

Produced entirely in the heart of La Manche, Normandy, Avallen is aged for two years in French oak before being bottled with no added sugar, caramel or boisé. Only wild yeast is used for fermentation. The result is a liquid that is fresh, crisp and unapologetically apple forward.

Avallen – meaning 'apple tree' in the old Cornish language – is a supporter of 1% for the Planet and donates revenue from every bottle sold to a series of charities around the world that are championing the protection of bees, the restoration of their habitats, and the ban of harmful pesticides. As a celebration of its eco-friendly efforts, Avallen was bestowed the Green Launch of the Year 2019 title at the Drinks Business Green Awards, and named Best Company 2020 at the Sustainability in Spirits Awards!

Avallen is perfect for mixing, as a refreshing spritz, or simply for sipping.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €52,00

Country of origin: France



Cognac Ragnaud-Sabourin Alliance n°4 VS Cognac Grande Champagne

The Ragnaud-Sabourin estate was founded in 1850 by Gaston Briand and his son-in-law Marcel Ragnaud. Today, Annie Ragnaud-Sabourin and her son Olivier carry on the family expertise, focusing exclusively on eaux-de-vie produced from their own vines. Sitting on a hill outside the village of Ambleville in the south of Grande Champagne, this wonderful estate may be small, but it is also one of the most prominent houses in Cognac, known for their blends and single vintages produced from only the 1er cru region of the Grande Champagne. All Ragnaud Sabourin Cognacs are matured as vintages; there is no blending between years, no sweetening and no colouring. The number of each range represents the minimum age of the Cognac in the bottle.

On the nose, the VS displays floral notes of lime tree and hyacinth, typical of Grande Champagne. The palate is dense and buttery, lightly aromatic with white fruit and soft spices coming through on the middle. The heart offers aromas of apricot, apple and baked fruit. Hints of wood and nougat and a little chewy toffee emerge on the finish.

Volume: 0,70L

ABV: 41%

Price 24% VAT: €59,00

Country of origin: France



Cognac Ragnaud-Sabourin Alliance n°10 VSOP Cognac Grande Champagne

The Ragnaud-Sabourin estate was founded in 1850 by Gaston Briand and his son-in-law Marcel Ragnaud. Today, Annie Ragnaud-Sabourin and her son Olivier carry on the family expertise, focusing exclusively on eaux-de-vie produced from their own vines. Sitting on a hill outside the village of Ambleville in the south of Grande Champagne, this wonderful estate may be small, but it is also one of the most prominent houses in Cognac, known for their blends and single vintages produced from only the 1er cru region of the Grande Champagne. All Ragnaud Sabourin Cognacs are matured as vintages; there is no blending between years, no sweetening and no colouring. The number of each range represents the minimum age of the Cognac in the bottle. The n°10 is aged ten years in oak casks (vs 4 years by law), making it one the smoothest VSOP in it's category.

On the nose, the VSOP displays light oak, stewed fruits, hints of coffee beans and floral honey. The palate is beautifully soft and mellow, silky and buttery and slightly tannic with a delicate dried fruit rancio. Flavors of pear, prune, apple give way to notes of toffee and oak with a hint of chocolate. The finish is long and elegant with wood spice and floral notes returning.

Volume: 0,70L

ABV: 41%

Price 24% VAT: €73,00

Country of origin: France



Cognac Ragnaud-Sabourin

Alliance n°25 XO

Cognac Grande Champagne

The Ragnaud-Sabourin estate was founded in 1850 by Gaston Briand and his son-in-law Marcel Ragnaud. Today, Annie Ragnaud-Sabourin and her son Olivier carry on the family expertise, focusing exclusively on eaux-de-vie produced from their own vines. Sitting on a hill outside the village of Ambleville in the south of Grande Champagne, this wonderful estate may be small, but it is also one of the most prominent houses in Cognac, known for their blends and single vintages produced from only the 1er cru region of the Grande Champagne. All Ragnaud Sabourin Cognacs are matured as vintages; there is no blending between years, no sweetening and no colouring. The number of each range represents the minimum age of the Cognac in the bottle.

The n°25 XO is made from mainly Ugni Blanc grapes with a little Folle Blanche. It is aged for a minimum of 25 years in French oak barrels in the family's cellars.

Cognac Ragnaud Sabourin Alliance No 25 XO Cognac offers a very mature bouquet, with hints of toffee and wood spice as well as candied fruits. The palate is very mellow and rich, with a thick and fruity mouthfeel and soft coating. Slightly tannic, notes of vanilla appear with touches of dense orange, apricot and nutmeg. Delicate aromas of French pastry and toffee give way to a long and soft finish, marked by a light typical rancio.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €132,00

Country of origin: France



Cognac Ragnaud-Sabourin

Fontvieille n°35

Cognac Grande Champagne

The Ragnaud-Sabourin estate was founded in 1850 by Gaston Briand and his son-in-law Marcel Ragnaud. Today, Annie Ragnaud-Sabourin and her son Olivier carry on the family expertise, focusing exclusively on eaux-de-vie produced from their own vines. Sitting on a hill outside the village of Ambleville in the south of Grande Champagne, this wonderful estate may be small, but it is also one of the most prominent houses in Cognac, known for their blends and single vintages produced from only the 1er cru region of the Grande Champagne. All Ragnaud Sabourin Cognacs are matured as vintages; there is no blending between years, no sweetening and no colouring. The number of each range represents the minimum age of the Cognac in the bottle.

Fontvieille is named after the oldest plots of the Ragnaud-Sabourin estate. It's a blend of 60% Ugni Blanc and 40% Folle Blanche and Colombard – the balanced blend of the 3 Cognac grape varieties lends Fontvieille exceptional charm.

The subtle mahogany tones of Alliance n° 35 lead to hints of honey and bronze. The nose is complex and varied: nectarine, pears and wine grapes give way to roasted nuts, liquorice and linden. The palate is thick and mouth filling with a subtle balance between sweetness and dryness: candied fruit, waxy orange and apricot, spice and honey. The finish is complex and long with wood spice, balsam, sweet spices, a hint of vanilla, leather and coffee notes.

Volume: 0,70L

ABV: 43%

Price 24% VAT: €153,00

Country of origin: France



Cognac Ragnaud-Sabourin Paradis

The Ragnaud-Sabourin estate was founded in 1850 by Gaston Briand and his son-in-law Marcel Ragnaud. Today, Annie Ragnaud-Sabourin and her son Olivier carry on the family expertise, focusing exclusively on eaux-de-vie produced from their own vines. Sitting on a hill outside the village of Ambleville in the south of Grande Champagne, this wonderful estate may be small, but it is also one of the most prominent houses in Cognac, known for their blends and single vintages produced from only the 1er cru region of the Grande Champagne. All Ragnaud Sabourin Cognacs are matured as vintages; there is no blending between years, no sweetening and no colouring. The number of each range represents the minimum age of the Cognac in the bottle.

The Paradis has passed down from generation to generation, made from a subtle blend of 90% of eaux-de-vie from the early 20th century and 10% distilled before the phylloxera crisis in 1875! In addition to Ugni Blanc, Colombard and Folle Blanc it also contains several ancient grape varieties that are now extinct : Jurançon, Blanc Rame, Bouilleaux, Balzac Blanc and Chalosse.

The nose is elegant with a deep and complex bouquet of dried fruits, apricot, date and nutmeg. The palate is thick, oily and mouth filling. Aromas of marmalade, candied lemon, walnut, honeyed fruits lead to touches of coffee and cocoa, precious wood and a slightly peppery hint. The finish is exceptionally long and rich, with a stunning rancio backed by touches of fruit.

Volume: 0,50L

ABV: 41%

Price 24% VAT: €1069,00

Country of origin: France



Cognac Savona by Julie Dupouy

Exsto Cognac Elixir

Inspired by centuries-old tradition and craft, seventh generation master blender Géraud Vallantin-Dulac and one of the world's Best Sommeliers Julie Dupouy have created a new, modern Cognac for a new generation of cultured drinkers. The idea is to embrace quality with an accessible, minimalist approach.

Exsto Cognac is a modern, vibrant and memorable Cognac made from a blend of very old Cognacs. It features eight eaux-de-vie, from 10 to 35 years of age, from 15 different small cognac producers

On the nose Exsto Cognac Elixir exudes intense notes of caramel au beurre (caramelized butter), red fruits, ripe peaches and apricots. Sweet exotic spices (vanilla, cinnamon, star anise) are accentuated by roasted pineapple, violet flower, melon and butter. The palate is dry and smooth with a rounded texture and lovely purity.

Volume: 0,75L

ABV: 40%

Price 24% VAT: €299,00

Country of origin: France



Arpepe

Grappa Invitti

Established in 1948, Antica Distilleria Invitti has been led for four generations by the Invitti family. The distillery, located in the heart of Sondrio, Lombardy currently distills almost 80% of the Nebbiolo (locally known as Chiavennasca) grape pomace or marc produced in the surrounding Valtellina region.

Tucked in between the Orobie and Retic Alps just south of the Italian-Swiss border, you'll find the terraced vineyards of Arpepe, a small, family run winehouse. Grappa Invitti Arpepe is produced with the pomace of grapes deriving from Rocce Rosse, Arpepe's old-vine parcel of the Superiore-classified Sassella vineyard.

The Grappa Invitti Arpepe is a spirit that unites authenticity and uniqueness. Its production process is very particular, as it involves distilling pomace that is still full of wort. The final product is very soft and similar to brandy with stewed fruit, mature fruit and jam scents. The fruited scents and the delicate taste contribute to making it one of the most original grappas in Italy.

Volume: 0,50L

ABV: 43%

Price 24% VAT: €45,00

Country of origin: Italy



Cason Brusà

Grappa Riserva Bronte

Refosco

Cason Brusà is a wine line produced by Ca' Vescovado, a winery located in Lugugnana, a small village on the outskirts of the historical city of Portogruaro. An hours drive from Venice, the region surrounding the winery is a vast fertile territory situated between the rivers Livenza and Tagliamento, on the border between Veneto and Friuli.

Ca' Vescovado has been producing numerous varieties of wine since the mid-1900s combining the preservation of ancient wine-making practices with modern and innovative techniques. Situated between the mountains and the sea, the vineyards greatly benefit from the prevailing mild climate and cooling sea breezes.

Riserva Bronte Refosco Grappa is distilled from the pomace leftover of the grapes used for making the red Cason Brusà Refosco dal Peduncolo wine. The strong structure of the clear reserve grappa supports and enhances hints of violets, black cherry and ripe berries.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €45,00

Country of origin: Italy



Marco Bonfante

Grappa di Gavi Bianca

The Bonfante family has been producing wines in Nizza Monferrato, Piedmont, for 8 generations. Marco Bonfante, together with his sister Micaela, carry on the family tradition of selecting grapes and producing wines in Barolo, Nizza Monferrato, Gavi and the Roero area. The company also offers an interesting selection of spirits with an assortment of grappas produced from Bonfante marc.

The Bianca di Gavi grappa is distilled from the pomace leftover of the Cortese grape variety. According to Marco Bonfante, the high quality of the pomace is one of the secrets of the success of his grappa. The fresh pomace is quickly processed in the winery after which a gentle distillation takes place in a water bath. The grappa then matures in steel tanks for three to six months.

A fresh, clear and pure grappa with a pleasant fruit notes. Crunchy apples and pears join citrus fruits and are rounded off with delicate floral notes. The white Grappa di Gavi has a round taste and a long-lasting finish.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €55,50

Country of origin: Italy



Marco Bonfante

Grappa Cicchetto del Frate Bianca

The Bonfante family has been producing wines in Nizza Monferrato, Piedmont, for 8 generations. Marco Bonfante, together with his sister Micaela, carry on the family tradition of selecting grapes and producing wines in Barolo, Nizza Monferrato, Gavi and the Roero area. The estate also offers an interesting selection of spirits with an assortment of grappas produced from Bonfante marc.

According to Marco Bonfante, the high quality of the pomace is one of the secrets of the success of his grappas. The Cicchetto del Frate grappa is distilled from the pomace leftover of local white grape varieties. At the end of the alcoholic fermentation of the grapes the pomace is separated from the juice. Without pressing the pulp, the leftovers are sent to the distillery, where the distillery master carefully extracts the remaining flavours.

A clear grappa in magnum format with soft and harmonious aromas, enhanced by floral and fruity notes.

Volume: 1,50L

ABV: 40%

Price 24% VAT: €89,60

Country of origin: Italy



Rovero

Grappa Nativa di Brachetto

The Rovero family has been producing wines and distillates on their property in Asti since the late 1800s. The estate is currently run by brothers Claudio and Michelino, who manage all aspects of viticulture, and their sons, Enrico, the oenologist, and Simone, the master distiller. The Rovero family pioneered organic farming in Piedmont in the 1980s, receiving certification for grapes in 1992 and later for the entire farm production. The 25ha property, situated in a magnificent valley between Langhe and Monferrato, is covered with woods and vineyards and encompasses the wine cellar, distillery, farm, and an agriturismo. The family grows 20ha total of grapes, 60% of which is Barbera, with the rest split between Grignolino, Nebbiolo, Sauvignon Blanc, Cortese, Moscato, and Brachetto. On the remaining 5ha, they grow hazelnuts, fruits, vegetables, cereals, and raise bees for honey.

The Nativa di Brachetto grappa is distilled from pomace leftovers of organic Brachetto grapes, carefully selected from DOC vineyards at the Il Milin farm. Aged in stainless steel tanks for a minimum of 15 months.

A vigorous and harmonious bouquet with a persistence of Bulgarian rose. The taste is soft and velvety, and of exceptional finesse.

Volume: 0,50L

ABV: 43%

Price 24% VAT: €43,00

Country of origin: Italy



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Straw yellow in colour, the Nativa di Nebbiolo Riserva 1994 grappa is distilled from pomace leftovers of Nebbiolo from Barolo, selected from the best DOC Langhe vineyards in the municipalities of Monforte, La Morra and Castiglione Falletto. Aged a minimum 3 years in stainless steel tanks and 5 years in small oak barrels.

A fine, persistent and harmonious bouquet. The taste is clean and vigorous, in perfect balance with the alcohol content.

Volume: 0,70L

ABV: 43%

Price 24% VAT: €60,00

Country of origin: Italy



Distillerie Artisanale Metté

Eau de Vie d'Abricot

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

D'Abricot is distilled from Bergeron apricots (classic French variety). Crushed and then fermented in fiberglass tanks with no additional sugar or yeast. Twice distilled on a Charente-style copper pot still. After distillation, the eau-de-vie is placed in stainless steel vats for a minimum of one year.

An apricot eau-de-vie that offers aromatic notes of apricot, marzipan, vanilla and shaved almonds throughout the palate. Finishes with an amazing fully ripe apricot aftertaste.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France



Distillerie Artisanale Metté Eau de Vie de Cassis

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Blackcurrant berries are harvested in mid-July. After a maceration in wine brandy, the berries are distilled once in copper pot stills. The blackcurrant brandy is aged for at least one year in stainless steel tanks before being bottled.

The nose is clean and powerful, with aromas of red fruits and a slight acidity. Fruity and explosive on the palate, with notes of blackcurrant and redcurrant.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France



Distillerie Artisanale Metté

Eau de Vie de Citron Vert

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Limes for the Eau de Vie de Citron Vert are harvested in winter and macerated in wine brandy, then distilled once on a copper pot still. Aged for at least one year in stainless steel tanks before being bottled.

Fruity and intense on the nose, with aromas of fresh citrus and lime zest. A fresh and invigorating palate, with notes of lime sorbet and fresh lime juice. A long and persistent finish.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France



Distillerie Artisanale Metté

Eau de Vie de Framboise

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Mecker raspberries are macerated for 6 days in twice-distilled grape eau-de-vie. The resulting eau-de-vie is distilled once on a Charente-style copper pot still. After distillation, the eau-de-vie is placed in stainless steel vats for at least one year.

Flattering and aromatic on the nose with aromas of fresh and juicy raspberries. A dense and soft palate, with notes of raspberry sorbet and jam with supporting floral notes.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France



Distillerie Artisanale Metté

Eau de Vie de Kirsch

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Distilled from Ratafia black cherries sourced from local farmers and harvested in early summer. Crushed and then fermented in fiberglass tanks with no additional sugar or yeast. Twice distilled on a Charente-style copper pot still. After distillation, the eau-de-vie is placed in stainless steel vats for a minimum of one year.

Spicy on the nose with aromas of black cherry jam, cinnamon and cocoa. A rich palate with notes of very ripe cherries. A dense and oily finish with a hint of spice.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France



Distillerie Artisanale Metté

Eau de Vie de Mandarine

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Clemenvilla mandarins are harvested in the middle of winter. After maceration in wine spirit, the mandarines are distilled once in copper pot stills. The tangerine spirit is aged for at least a year in stainless steel tanks before being bottled.

Fine and fruity on the nose, with aromas of clementine and orange blossom. The palate is refined, with notes of juicy mandarin. A long and smooth finish.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France



Distillerie Artisanale Metté Eau de Vie de Vieille Mirabelle

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Made with Mirabelle Plum, a gorgeous little yellow fruit that is often used in jams and brandies. Harvested towards the end of summer. Distilled twice in copper pot stills after a natural fermentation. Aged for at least one year in stainless steel vats before being bottled.

Warm and sunny, with notes of very ripe Mirabelle plums and a hint of almond. A balanced palate, with notes of plum tart and marzipan. The finish is long and fruity.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France



Distillerie Artisanale Metté

Eau de Vie de Marc de Pinot Noir

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Complex and fine on the nose with aromas of candied cherries, cocoa, violet and rose. A voluminous and powerful palate with notes of blackberries with light tannins. The finish is powerful and long

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France



Distillerie Artisanale Metté Eau de Vie de Poire Williams

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Made with Williams pears harvested in the middle of the summer. Fermented naturally and distilled twice in copper pot stills. Aged for at least one year in stainless steel tanks before bottling.

Metté Eau De Vie Poire Williams is bright with intense, pure, pear aromas that carry through the palate. A radiant and persistent finish.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €54,00

Country of origin: France



Distillerie Artisanale Metté Eau de Vie de Truffe

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

made from black truffles from Perigord harvested in winter. After maceration in wine spirit, the truffles are distilled once in copper pot stills. The truffle spirit is aged for at least a year in stainless steel tanks before being bottled.

Delicate and vegetal on the nose, with notes of humus and undergrowth mushrooms. Tasty with notes of cooked truffle, broth and salted butter. The finish is elegant and persistent.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €95,00

Country of origin: France



Distillerie Artisanale Metté Spiritueux de Gingembre

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Fresh ginger roots are harvested in September. After maceration in wine brandy, the roots are distilled once in copper pot stills. The ginger spirit is aged for at least one year in stainless steel tanks before being bottled.

The nose is frank and pleasant, exotic and spicy with notes of freshly grated ginger. Racy and radiant on the palate with flavors of fresh and candied ginger. The finish is persistent and spicy.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France



Distillerie Artisanale Metté Spiritueux de Poivre de Sichuan

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Sichuan pepper berries are harvested in October, macerated in wine brandy and distilled once in copper pot stills. The Sichuan pepper spirit is aged for at least one year in stainless steel tanks before being bottled.

A frank and complex nose with floral, peppery and lemony notes. The palate is racy and spicy, with exotic and peppery flavors. The finish is long and intense.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France



Distillerie Artisanale Metté Spiritueux de Fleur de Sureau

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie produced and, above all, to their exceptional quality.

Wild elderflowers are harvested in June, macerated in wine brandy and distilled once in copper pot stills. The elderflower spirit is aged for at least one year in stainless steel tanks before being bottled.

A precise and floral nose, elderberry stands out with elegance. The palate is refined, with floral and exotic notes. The finish is neat and serious.

Volume: 0,50L

ABV: 45%

Price 24% VAT: €49,00

Country of origin: France

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Authors' Distillery Readers' Gin

An excited group of many kinds of experts are leading Author's Distillery forward, pursuing quality and greatness. It's the first distillery founded by Finnish authors. In their own words, the story goes something like this:

"Once upon a time, there was a detective fiction author, an author, a lawyer, a detective, a baker and a banker. After a book fair, they gathered together at a temperance society's house (...) There were discussions on quality literature and quality alcohol (....) As the night turned into morning, Authors' distillery had been established. Within a week, one flew to the Netherlands to be a master distiller's apprentice. An old pig farm in Mäntsälä got a new life as a distillery. There is room for groundbreaking books, distillates and thoughts."

Colourless, dry, warm, lemon notes, coriander notes, light juniper berry notes, rich, full-bodied.

Volume: 0,50L

ABV: 44%

Price 24% VAT: €37,50

Country of origin: Finland



Authors' Distillery Readers' Raspberry Chick Lit Gin

An excited group of many kinds of experts are leading Author's Distillery forward, pursuing quality and greatness. It's the first distillery founded by Finnish authors. In their own words, the story goes something like this:

"Once upon a time, there was a detective fiction author, an author, a lawyer, a detective, a baker and a banker. After a book fair, they gathered together at a temperance society's house ...) There were discussions on quality literature and quality alcohol (...) As the night turned into morning, Authors' distillery had been established. Within a week, one flew to the Netherlands to be a master distiller's apprentice. An old pig farm in Mäntsälä got a new life as a distillery. There is room for groundbreaking books, distillates and thoughts."

Delicate pink, dry, smooth, berry notes.

Volume: 0,50L

ABV: 40%

Price 24% VAT: €39,50

Country of origin: Finland



Readers' Gin Navy Strength & Barrel Aged Lågskär

An excited group of many kinds of experts are leading Author's Distillery forward, pursuing quality and greatness. It's the first distillery founded by Finnish authors. In their own words, the story goes something like this:

"Once upon a time, there was a detective fiction author, an author, a lawyer, a detective, a baker and a banker. After a book fair, they gathered together at a temperance society's house (...) There were discussions on quality literature and quality alcohol (...) As the night turned into morning, Authors' distillery had been established. Within a week, one flew to the Netherlands to be a master distiller's apprentice. An old pig farm in Mäntsälä got a new life as a distillery. There is room for groundbreaking books, distillates and thoughts."

Yellowy brown, dry, warm, spicy, nuanced.

Volume: 0,50L

ABV: 57%

Price 24% VAT: €59,00

Country of origin: Finland



Aviation American Gin

Since 2005, Aviation American Gin has led the craft distilling revolution and cocktail culture. Founded by the first distiller-bartender partnership in the industry, Aviation combines distilling expertise and a passion for outstanding cocktails.

This cocktail-inspired American spirit brings together the smooth flavors of cardamom, lavender, anise seed, orange peel, sarsaparilla, coriander, and juniper to create the perfect drinking experience.

Every bottle of Aviation Gin is handcrafted in small 100-case batches by a small, dedicated team of master distillers in Portland, Oregon.

Volume: 0,70L / 1,75L

ABV: 42%

Price 24% VAT: €47,00 / €117,00

Country of origin: USA



Four Pillars Rare Dry Gin

Established in 2013, Four Pillars Gin is now, without a doubt, the top local gin in Australia, and probably the world's most awarded gin distillery over the past two years. The Four Pillars Distillery, home of Four Pillars Gin, is located in Healesville, Yarra Valley, about an hour's drive from Melbourne city centre.

Rare Dry Gin is the original Four Pillars gin, crafted to deliver the best of all worlds: a classically smooth gin that combines Asian botanicals with aromatic Australian citrus. The use of whole oranges is unusual, but the native citrus fruits support spicier botanicals like coriander, cardamom and star anise. The Tasmanian pepperberry is brilliant on the palate, giving warmth rather than heat, and the lemon myrtle is a beautiful, complex and unique alternative to lemon peel.

Volume: 0,70L

ABV: 41,8%

Price 24% VAT: €48,00

Country of origin: Australia



Four Pillars Spiced Negroni Gin

Established in 2013, Four Pillars Gin is now, without a doubt, the top local gin in Australia, and probably the world's most awarded gin distillery over the past two years. The Four Pillars Distillery, home of Four Pillars Gin, is located in Healesville, Yarra Valley, about an hour's drive from Melbourne city centre.

Four Pillars Spiced Negroni Gin was the first ever gin created specifically to go in a Negroni cocktail. It is a highly aromatic, rich and (yes) spicy gin with great power and intensity. The Four Pillars team use botanicals like Tasmanian pepperberry leaf, cinnamon and the West African spice, Grains of Paradise – a spicy pepper with clove and Sichuan characters. Plus there's some organic blood oranges and fresh ginger in the botanical basket to lift the spice to another level.

Volume: 0,70L

ABV: 43,8%

Price 24% VAT: €50,00

Country of origin: Australia



Four Pillars Olive Leaf Gin

Established in 2013, Four Pillars Gin is now, without a doubt, the top local gin in Australia, and probably the world's most awarded gin distillery over the past two years. The Four Pillars Distillery, home of Four Pillars Gin, is located in Healesville, Yarra Valley, about an hour's drive from the Melbourne city centre.

Olive Leaf Gin is the new savoury gin by Four Pillars, five delicious years in the making. It's textural, bright and perfect for a Martini or Gin & Tonic. Three types of cold-pressed extra virgin olive oil and olive leaf tea from the world-class groves of Victoria's Cobram Estate have been used for this gin.

Botanicals like rosemary and bay leaf transport you to the Mediterranean (even though they're from their own gardens), while native macadamia nuts and lemon myrtle make the gin distinctly modern Australian.

Volume: 0,70L

ABV: 43,8%

Price 24% VAT: €50,00

Country of origin: Australia



Four Pillars Rare Bloody Shiraz Gin

Established in 2013, Four Pillars Gin is now, without a doubt, the top local gin in Australia, and probably the world's most awarded gin distillery over the past two years. The Four Pillars Distillery, home of Four Pillars Gin, is located in Healesville, Yarra Valley, about an hour's drive from Melbourne city centre.

Each year the Four Pillars team take some Yarra Valley Shiraz grapes and steep them in gin for eight weeks. The fruit is de-stemmed, the berries are kept whole and the tanks are stirred daily. Then the fruit is pressed before blending with more Rare Dry Gin.

The resulting gin is an incredibly rich, deep purple colour, which turns iridescent pink when mixed with tonic or soda. Aromatically it has fresh pine needles, citrus and spice, and a peppery, dense raspberry character. The palate is lovely and sweet, with long juniper and spice characters on the finish.

Volume: 0,70L

ABV: 37,8%

Price 24% VAT: €51,00

Country of origin: Australia



Four Pillars Navy Strenght Gin

Established in 2013, Four Pillars Gin is now, without a doubt, the top local gin in Australia, and probably the world's most awarded gin distillery over the past two years. The Four Pillars Distillery, home of Four Pillars Gin, is located in Healesville, Yarra Valley, about an hour's drive from Melbourne city centre.

The finger limes highlight the Asian spices like coriander and star anise, complemented by the addition of fresh ginger. Turmeric adds an earthy quality, not unlike dill, and weight to the palate. The resulting gin is intense, but still very clean.

But beware, at 58.8% alcohol by volume it packs a serious Navy-style punch.

Volume: 0,70L

ABV: 58,8%

Price 24% VAT: €61,00

Country of origin: Australia



Four Pillars Fresh Yuzu Gin

Established in 2013, Four Pillars Gin is now, without a doubt, the top local gin in Australia, and probably the world's most awarded gin distillery over the past two years. The Four Pillars Distillery, home of Four Pillars Gin, is located in Healesville, Yarra Valley, about an hour's drive from Melbourne city centre.

Fresh Yuzu Gin, as the name suggests, is a bright, aromatic and (yes) fresh dry gin. The defining character is fresh yellow yuzu, grown in Victoria, Australia. The yuzu aromatics are an interesting mix of lemon, mandarin, cumquat and grapefruit – all bright, fresh citrus notes. Finger lime adds some deeper citrus character. The palate has beautiful depth of flavour – ginger, turmeric and sencha genmaicha (a type of green tea with roasted brown rice) sit over a canvas of strong pine-needle juniper with lemon myrtle adding a touch of lemon curd. Brilliant in a gin Highball with almost any citrus garnish.

Volume: 0,70L

ABV: 41,8%

Price 24% VAT: €50,00

Country of origin: Australia



Himbrimi Old Tom Gin

A unique Old Tom Gin handcrafted from organic juniper berries, wild arctic thyme, angelica flowers, and mountain honey. A gin based on early 18th century gin recipes and inspired by the scent of wild botanicals that grow along the banks of lakes and rivers in Iceland. Created by artist Óskar Ericsson to be the perfect fishing companion, Himbrimi is named after the bird known in English as the Loon or Great Northern Diver, one that is a common sight for fishermen. The outcome is a sweet, floral and complex gin.

Honey and lavender on the nose, earthy like the Icelandic highlands after a spell of rain. The palate offers juniper to the fore, followed by very bright floral notes. The lavender-like arctic thyme is definitely the dominating flavour but is complemented by the sweet honey and pungent angelica flowers. Smooth, a bit bittersweet, and soothing. An extremely long, smooth aftertaste with floral notes lingering on the tongue for ages.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €57,00

Country of origin: Iceland



Kongsgaard Raw Gin

Kongsgaard Gin takes you on a journey from root to fruit through its wide range of complex plant products such as coriander, raw licorice, charred oak, resin, with a unique addition of Danish apples. In honor of this every bottle of gin is characterized by the variety of apple used and the year in which they were harvested.

At the centerpiece of the layers of flavour in Kongsgaard Gin are Danish apples, blessed with rich aromas of sweet, mildly spiced & tangy sour notes. To preserve and enhance these crispy flavours, a bold blend of 11 bespoke botanicals is distilled. Kongsgaard balances the selected apple sort with a seasonal cut, to reflect that first raw bite.

The core method includes cold macerations to get as much of the raw taste and aromatics out, before distilling. Triple distillate runs, under open flames, insure a perfect balance with a soft winter wheat base spirit.

Volume: 0,70L

ABV: 44%

Price 24% VAT: €51,00

Country of origin: Denmark



Kongsgaard Dark Gin

Kongsgaard Gin takes you on a journey from root to fruit through its wide range of complex plant products such as coriander, raw licorice, charred oak, resin, with a unique addition of Danish apples. In honor of this every bottle of gin is characterized by the variety of apple used and the year in which they were harvested.

At the centerpiece of the layers of flavour in Kongsgaard Gin are Danish apples, blessed with rich aromas of sweet, mildly spiced & tangy sour notes. To preserve and enhance these crispy flavours, a bold blend of 11 bespoke botanicals is distilled.

The core method includes cold macerations to get as much of the raw taste and aromatics out, before distilling. The team at Kongsgaard use an open flame Cognac still to make its delicious gin – this expression sees the Cognac influence taken even further, having spent 18 months resting in French Limousin oak Cognac casks, resulting in generous waves of creamy vanilla and soft spice.

Volume: 0,35L

ABV: 44%

Price 24% VAT: €39,00

Country of origin: Denmark



Puerto de Indias Strawberry Gin

Puerto de Indias is the original Premium Strawberry Gin, produced in one of Spain's oldest and most traditional distilleries located in Seville.

Light pink color with penetrating strawberry aroma and a soft sweet palate with light citrus and aniseed finish.

An innovative Gin crafted at 37,5% through the expert blending of a delicate citrus and juniper gin with macerated Strawberry distilled spirit.

Volume: 0,70L

ABV: 37,5%

Price 24% VAT: €35,00

Country of origin: Spain



Puerto de Indias Pure Black Edition Dry Gin

Puerto de Indias Black Edition is a traditional dry gin inspired by the Sevillian spring.

Transparent crystalline color with intense floral aroma that highlights orange, lemon and orange blossom.

Elegant palate with intense juniper notes, softer citrus notes and a smooth vanilla and jasmine finish.

Volume: 0,70L

ABV: 38%

Price 24% VAT: €38,00

Country of origin: Spain



Saigon Baigur Premium Dry Gin

Saigon Baigur is the first premium dry gin to be distilled in Ho Chi Minh City. It's an extraordinary gin featuring fresh buddha's hand (a floral lime fruit) and vapour infused lotus flower. 12 distinctive local botanicals combined with 4 classic gin ingredients present a drink that is a Vietnamese take on the classic dry gin.

The unique combination of locally sourced botanicals gives Saigon Baigur a fresh and vibrant taste, inspired by the city it is distilled in. The distillery, located in District 9, is Saigon's first craft distillery using a traditional copper pot still. The still is imported from Europe and every batch is hand distilled by the master distiller only using the finest ingredients. An adventurous and exciting gin.

Volume: 0,70L

ABV: 43%

Price 24% VAT: €58,00

Country of origin: Vietnam



Tenu Spirits Tënu Gin

Tënu Gin was created for a pop-up restaurant in 2014. Tënu Restaurant in London and its distinctive Tënu gin gained such success that Antto Melasniemi and Klaus Haapaniemi, the founders of the project decided to make the gin available for wider public. After extensive research they ended up to collaborate with Valamo Monastery Distillery, that would be a perfect place to produce the commercial version of the cult gin.

The quality of water in Eastern Finland is phenomenal and maybe the most distinctive ingredient of Tënu, lingonberry, is found wild in the vicinity of the distillery. A simple Arnold Holstein still is used to create a balance between the savage nature and the fragile elegance of the gin.

The main ingredients are juniper berries, lingonberries, wild rose petals, orris root coriander seeds, grapefruit peel and lemon peel.

Volume: 0,50L

ABV: 47%

Price 24% VAT: €39,70

Country of origin: Finland



Tenu Spirits

Le Bon Tikka

Tenu Spirits Ltd is an avant-garde company specializing in alcoholic beverages, based in Finland. Founded by chef Antto Melasniemi and artist Klaus Haapaniemi, it was born in 2014 from a shared desire to explore the possibilities of drinks. Tenu Spirits is driven by the non-stop quest for excitement and quality.

Like so many great inventions, this begun by accident. A test batch of Tenu gin where lingonberries were substituted with bilberries was found too heavy and unbalanced to be acceptable. However, the distillate had quite some character, so it was given a second chance by letting it age in new oak barrels for months. Different barrels gave different results, some too vanilla, some rather woody, so best of them were blended and bottled at cask strength. After quite some time the bottles were opened and tested, and Le Bon Tikka was born.

After maceration the mash is distilled in 150-litre Arnold Holstein copper pot still with citrus peels in botanical basket. The distillate is aged at 58% in 200-litre medium toasted new American oak barrels for approximately 6 months.

Pale-yellow color, le Bon Tikka features dry sharp juniper berry notes, citrus, flowers, herbs, hints of honey and balanced oak notes.

Volume: 0,50L

ABV: 50,5%

Price 24% VAT: €49,40

Country of origin: Finland



Vecchio Magazzino

Doganale

Gil Gin

Vecchio Magazzino Doganale (old customs warehouse) is a liqueur factory and a rural farm located in Montalto Uffago, Calabria. Founded by creative entrepreneur Ivano Trombino, the company specialises in cultivating and selecting botanicals and citrus fruits around Calabria, producing unique and authentic liqueurs.

Ivano found his inspiration in the ancient recipes, letters and diaries of his grandfather Egidio. The story goes that in 1871 Egidio, together with three American sailors survived a shipwreck in the Calabrian waters and sought refuge at the Vecchio Magazzino Doganale. Gil, the ship's doctor, was struck by the juniper berries that grew at low altitudes and decided to experiment with the creation of an authentic and rural gin obtained exclusively from the botanicals of Calabria.

In addition to juniper, the Gil The Authentic Rural Gin consists of IGP lemon from Rocca Imperiale, grapefruit, bitter and sweet orange, but also wormwood, angelica, elderflower, lavender, aloe and oregano. The production method involves separate infusion of the botanicals and distillation for a total period of 12 months, followed by a period of 40 days of rest in the bottle at a temperature of 5-10 °C.

Complex on the nose, it gradually reveals citrus aromas but also floral and herbaceous notes. Fresh, savory and decisive, with notes of mint and aromatic herbs that accompany its long persistence. Perfect for mixing great classics, such as Gin Fizz or Tom Collins, served straight you can fully savor its Mediterranean taste.

Volume: 0,70L

ABV: 43 %

Price 24% VAT: €57,00

Country of origin: Italy

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Bitter Rouge! Rouge Red

Bitter Rouge! Red is an artisan liqueur with a fresh, intense and clean taste. You will be able to appreciate its spicy aroma, a factor that gives this red bitter a light exotic note.

The warm red colour perfectly reflects the deep and decisive flavour of the liqueur. It reconciles the bitter notes of quinine with the sweet notes of caramel.

All this is boosted with a pleasant floral and citrus fruit scent, which accentuates the nuances in this quintessential Turin liqueur.

Volume: 1,00L

ABV: 25%

Price 24% VAT: €40,00

Country of origin: Italy



Bitter Rouge! Rouge White

Bitter Rouge! White marks its origins, with flavors and spices from the African coast, Central and South America, harmonized and enhanced by the historical savoir faire liqueur of Turin.

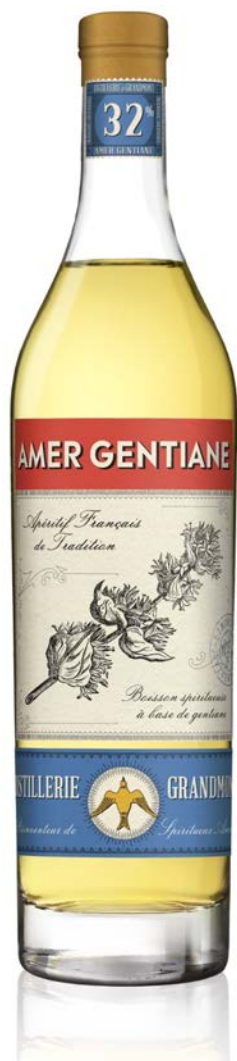
The nose features hints of cherry with fresh summer fruit, yarrow flowers and tonka bean. Wild herbs like dandelion and mint with a heart of warm spices, red fruit, orange peel and exotic quassia. Perfectly balanced.

Volume: 1,00L

ABV: 25%

Price 24% VAT: €40,00

Country of origin: Italy



Distillerie de Grandmont Amer Gentiane

The Grandmont Distillery is located in Haute-Vienne and specialises in old spirits. Gentian alcohol is distilled from the fermented roots and rhizomes of the yellow gentian.

Fifteen kilograms of gentian roots and rhizomes can produce one liter of alcohol. The manufacture of this eau-de-vie goes through three essential stages. First the roots and rhizomes are carefully cleaned and cut into thin strips. Then, after 6 weeks of fermentation in cellars heated to 20°C, a first distillation of the must produces a liquid grading 25 to 30% ABV.

This liquid is then redistilled and, after rejection of the overhead distillates, results in a product with a content of 70 to 90% ABV, which is then reduced by adding water.

Gentian brandy is traditionally consumed as a digestive.

Volume: 0,70L

ABV: 32%

Price 24% VAT: €51,00

Country of origin: France



Il Gusto della Costa Limoncello Biologico

Founded in April 2000 by Valentino Esposito, Il Gusto della Costa is a well-respected producer of Limoncello di Positano. Made from the peels of the Sfusato Amalfitano lemon, this elongated, spindle-shape lemon only grows on the Amalfi Coast. The 2 ha of lemon groves sit at an altitude of 300 meters and are cultivated using only organic fertilizers and copper sulfate.

Obtained from the peels of the best lemons of the Coast, this liqueur has an intense fragrance and delicate flavor. Limoncello is a zesty lemon treat that can be served on it's own as a digestif, or mixed with cocktails. The sleek frame is enlivened by zippy acids and shows impressive concentration on the long finish.

Volume: 0,50L

ABV: 32%

Price 24% VAT: €30,00

Country of origin: Italy



Il Gusto della Costa Noirè Liquore di Liquirizia

Founded in April 2000 by Valentino Esposito, Il Gusto della Costa produces liqueurs and creams typical of the Amalfi Coast, processing and packaging their products only with the best ingredients selected and picked at the right moment. The careful selection of raw materials and the original elaboration of traditional recipes are the basis of an artisan production of excellent quality.

Noirè is the Liquorice Liqueur par excellence. Dense and creamy, it is a classic liqueur that reflects the innovative traditions of Il Gusto della Costa.

Volume: 0,50L

ABV: 30%

Price 24% VAT: €30,00

Country of origin: Italy



Jean Canon Pastis

Pastis is an aniseed based an alcoholic spirit, mostly associated with the south of France and especially Marseille where the drink was commercialised by a local man, Paul Ricard in the 1930's. Based on the Provencal word "pastisson" meaning blend/mixture (like pastiche), it became an instant success.

Jean Canon Pastis a quintessential aperitif – a delicious and refreshing pallet-cleanser bursting with star anise and herbs, while showing off subtle floral, fruit and spice notes.

Enjoy diluted with ice and ice-cold water or in cocktails.

Volume: 1,00L

ABV: 45%

Price 24% VAT: €45,00

Country of origin: France



Distillerie Artisanale Metté Liqueur de Crème de Cassis

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie and exceptional liqueurs produced and, above all, to their exceptional quality.

Blackcurrants from Burgundy are preserved in Jean-Paul Metté's Eau-De-Vie Cassis, filtered and sugared to produce this aromatic liqueur.

Volume: 0,50L

ABV: 20%

Price 24% VAT: €29,00

Country of origin: France



Distillerie Artisanale Metté Liqueur de Citron

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie and exceptional liqueurs produced and, above all, to their exceptional quality.

Lemons from Italy are preserved in Jean-Paul Metté's Eau-De-Vie, filtered and sugared to produce this aromatic and citrusy liqueur.

Volume: 0,50L

ABV: 25%

Price 24% VAT: €34,00

Country of origin: France



Distillerie Artisanale Metté Liqueur de Coing

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie and exceptional liqueurs produced and, above all, to their exceptional quality.

Quinces from France are preserved in Jean-Paul Metté's Eau-De-Vie, filtered and sugared to produce this delicious liqueur with a rich nose and palate full of ripe, sweet quince fruit.

Volume: 0,50L

ABV: 25%

Price 24% VAT: €34,00

Country of origin: France



Distillerie Artisanale Metté Liqueur de Crème Café

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie and exceptional liqueurs produced and, above all, to their exceptional quality.

Coffee beans from South America are steeped in Jean-Paul Metté's Spiritueux Alsace Café, filtered and sweetened to produce this aromatic liqueur.

Volume: 0,50L

ABV: 25%

Price 24% VAT: €36,00

Country of origin: France



Distillerie Artisanale Metté Liqueur de Safran

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie and exceptional liqueurs produced and, above all, to their exceptional quality.

The saffron is macerated in Jean-Paul Metté's Eau De Vie, kept for at least 12 years, including 3 years in oak barrels. Distinguished by its warm oriental colour and sensual aroma.

Volume: 0,50L

ABV: 25%

Price 24% VAT: €42,00

Country of origin: France



Distillerie Artisanale Metté Liqueur de Asperule

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie and exceptional liqueurs produced and, above all, to their exceptional quality.

Historically, the small white flowers of sweet woodruff were used to "flavour" dry white wines by leaving them to macerate for a few days and then serving the wine as an aperitif in May to mark the beginning of spring.

Fresh and herbal, the nose reveals earthy notes of roots and straw. The palate remains loyal to the nose. Notes of gentian and topinambour roots with a finish of dried herbs and straw.

Volume: 0,50L

ABV: 25%

Price 24% VAT: €36,00

Country of origin: France



Distillerie Artisanale Metté Liqueur de Poire Williams

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie and exceptional liqueurs produced and, above all, to their exceptional quality.

A few minutes in the glass, and this Williams reveals all its ripe and juicy pear aroma. A radiant and harmonious palate, delicate and persistent – like biting into a beautiful ripe pear full of flavour.

Volume: 0,50L

ABV: 30%

Price 24% VAT: €37,00

Country of origin: France



Distillerie Artisanale Metté Liqueur de Mandarine

In the 1960's, Jean Paul Metté used to help his neighbour produce eaux de vie in the orchard-abundant Alsatian village, Ribeauvillé. This started his passion and motivated him to learn the craft and later, he opened his own distillery. Keeping to traditional methods, Jean Paul Metté first produced classical eaux de vie like mirabelle plum and raspberry. He quickly expanded the range by introducing unique eaux de vie like flowers, berries and truffle. He took his godson Philippe Traber under his wing in the mid-1980's and passed on his passion, knowledge and secrets. Today the distillery is managed by Philippe and Nathalie Traber and their spirits are renowned throughout the world, thanks to the extremely wide range of eaux de vie and exceptional liqueurs produced, and, above all, to their exceptional quality.

The mandarins are macerated in Jean-Paul Metté's Eau-De-Vie Mandarine, filtered and sweetened to produce this aromatic liqueur.

Volume: 0,50L

ABV: 25%

Price 24% VAT: €36,00

Country of origin: France



Mr. Three & Bros Falernum

Falernum was invented in Barbados in the nineteenth century, from a mixture of rum, fruit and local spices, to drink as a tonic, simply diluted on ice or to soften rums of the past.

After years of experimentation Edoardo Nono and the team of Rita & Cocktails in Milan, together with Memfi Baracco from Compagnia dei Caraibi have created a Falernum able to reach a wide market without losing its primary handmade qualities.

In addition to Edoardo's expertise and passion, Caribbean white rum, demerara full proof, ginger, spices, bitter almonds, limes, lemons, and sugar contribute to its production.

The Mr. Three & Bros Falernum is deep cloudy yellow in color. On the nose citrus fruit and the fragrant notes of bitter almonds are predominant.

Versatile and chameleon-like in mixology – irreplaceable in Tikis, surprising with bitters and in combination with citrus distillations.

Volume: 0,50L

ABV: 17%

Price 24% VAT: €34,00

Country of origin: Italy



Carlo Alberto Liquore Salvia & Limone

Salvia & Limone is an artisanal liqueur, made according to an old, secret recipe dating back to 1837. Commonly used in the Piedmont countryside to aid digestion, the infused drink used to be set in well water to cool on hot summer afternoons, or heated in a water bath during harsher winter months.

Pale yellow in colour, it is aromatic on the nose with citrus and sage notes characteristic of the ingredients used in the preparation. It is pleasant, refreshing, sweet and fragrant.

Ideal as an after-meal drink, it also offers interesting ideas for blending due to its intense aromaticity. Also to be used in place of regular limoncello in a variety of delicious serves.

Volume: 0,70L

ABV: 25%

Price 24% VAT: €35,00

Country of origin: Italy



Vecchio Magazzino Doganale Abracadabra Liquoriza de Calabria

Vecchio Magazzino Doganale (old customs warehouse) is a liqueur factory and a rural farm located in Montalto Uffago, Calabria. Founded by Ivano Trombino, the company specialises in cultivating and selecting botanicals and citrus fruits around Calabria, producing unique and authentic liqueurs. Ivano found his inspiration in the ancient recipes, letters and diaries of his grandfather Egidio. The story goes that in 1871 Egidio, together with three American sailors survived a shipwreck in the Calabrian waters and sought refuge at the Vecchio Magazzino Doganale. With support of the owner of the farm, Giocondo, the castaway's new lives soon centred around the production of special liqueurs, against a backdrop of wonderful flavours, citrus fruits, spices and herbs.

Abracadabra is an ode to the world-renowned Calabrian liquorice, packed full of distinctive flavour. Where other liquorice growers around the world need to supplement the root with additives and sugar, Calabrian liquorice is pure and natural. This gloriously seductive liqueur is based on liquorice that is hand cut and dried in a traditional way. The production process involves an ancestral method of boiling that helps to defibrate the roots in order to weaken them before being squeezed. The roots are then cut into chunks and placed in an alcoholic infusion for 20 days, followed by 50 days of rest in the bottle.

Abracadabra's natural color, scent and density make it a unique licorice liqueur.

Volume: 0,50L

ABV: 25%

Price 24% VAT: €37,00

Country of origin: Italy



Vecchio Magazzino Doganale Bergamotto Fantastico

Vecchio Magazzino Doganale (old customs warehouse) is a liqueur factory and a rural farm located in Montalto Uffago, Calabria. Founded by the creative entrepreneur, Ivano Trombino, the company specialises in cultivating and selecting botanicals and citrus fruits around Calabria and produces unique and authentic liqueurs. Ivano found his inspiration in the ancient recipes, letters and diaries of his grandfather Egidio. The story goes that in 1871 Egidio, together with three American sailors survived a shipwreck in the Calabrian waters and sought refuge at the Vecchio Magazzino Doganale. With support of the owner of the farm, Giocondo, the castaway's new lives soon centred around the production of a special liqueurs, against a backdrop of wonderful flavours, citrus fruits, spices and herbs.

Bergamotto Fantastico is a tribute to one of the most representative fruits of the Calabria region. The careful selection of fresh bergamots of the fantastico variety, the care taken in processing these extraordinary hand-peeled fruits and the skillful combination with the infusion of other spices such as cardamom and coriander distinguish this excellent liqueur.

Filtering with linen cloths and extracting the essential oils by hand sponging give the liqueur a unique, rural character bursting with fresh citrus notes and delicate floral and aromatic herbs. It's soft and balanced, with an elegant and persistent finish. It is enhanced when served cold and smooth, and intriguing and fashionable in mixology.

Volume: 0,70L

ABV: 32%

Price 24% VAT: €45,00

Country of origin: Italy



Vecchio Magazzino Doganale Jefferson Amaro Importante

Vecchio Magazzino Doganale (old customs warehouse) is a liqueur factory and a rural farm located in Montalto Uffago, Calabria. Founded by creative entrepreneur Ivano Trombino, the company specialises in cultivating and selecting botanicals and citrus fruits around Calabria and produces unique and authentic liqueurs.

Ivano found his inspiration in the ancient recipes, letters and diaries of his grandfather Egidio. The story goes that in 1871 Egidio and three American sailors, one of them Captain Jefferson, survived a shipwreck in the Calabrian waters and sought refuge at the Vecchio Magazzino Doganale. With support of the owner of the farm, Giocondo, the castaway's new lives soon centred around the production of a special liqueur, today known as Jefferson Amaro Importante, against a backdrop of wonderful flavours, citrus fruits, spices and herbs.

Jefferson Amaro offers notes of gentian, rosemary, oregano and citrus nuances that give way to sensations of sweet spices in the background. It is soft and smooth on the palate, well balanced, with an herbal finish.

The ingredients are processed separately in a water-alcohol infusion, preserving the raw materials and seasonality. This is why the assemblage of Jefferson takes more than 11 months, never resorting to artificial aromas or coloring agents – a linen cloth is the only means used for filtering.

Awarded the world's best liqueur at the 2018 World Liqueur Awards.

Volume: 0,70L

ABV: 30%

Price 24% VAT: €44,00

Country of origin: Italy



Vecchio Magazzino Doganale Washington Amaro di Arance Ed Erbe

Vecchio Magazzino Doganale (old customs warehouse) is a liqueur factory and a rural farm located in Montalto Uffago, Calabria. Founded by creative entrepreneur Ivano Trombino, the company specialises in cultivating and selecting botanicals and citrus fruits around Calabria and produces unique and authentic liqueurs.

Ivano found his inspiration in the ancient recipes, letters and diaries of his grandfather Egidio. The story goes that in 1871 Egidio and three American sailors survived a shipwreck in the Calabrian waters and sought refuge at the Vecchio Magazzino Doganale. With support of the owner of the farm, Giocondo, the castaway's new lives soon centred around the production of a special liqueurs, against a backdrop of wonderful flavours, citrus fruits, spices and herbs.

Washington is a bitter aimed at an increasingly demanding public. It is made from different botanicals, among which Washington oranges stand out, accompanied by lemon, sweet orange, bitter orange, grapefruit, enula root, chiretta and coriander.

Excellent as an end to a meal or for the preparation of cocktails.

Volume: 0,70L

ABV: 28%

Price 24% VAT: 49,00€

Country of origin: Italy



Vecchio Magazzino Doganale Giocondo Caffè Cabaret

Vecchio Magazzino Doganale (old customs warehouse) is a liqueur factory and a rural farm located in Montalto Uffago, Calabria. Founded by creative entrepreneur Ivano Trombino, the company specialises in cultivating and selecting botanicals and citrus fruits around Calabria and produces unique and authentic liqueurs.

Ivano found his inspiration in the ancient recipes, letters and diaries of his grandfather Egidio. The story goes that in 1871 Egidio, together with three American sailors survived a shipwreck in the Calabrian waters and sought refuge at the Vecchio Magazzino Doganale. With support of the owner of the farm, Giocondo, the castaway's new lives soon centred around the production of a special liqueurs, against a backdrop of wonderful flavours, citrus fruits, spices and herbs.

Giocondo Caffè Cabaret is, naturally, a tribute to the founder of Vecchio Magazzino Doganale, who used to prepare, following a unique and magical ritual, a particular coffee drink for his many friends who came to visit him. Ivano has recreated, therefore, a unique and timeless Coffee Bitter, based on the old ritual. The main fusion is Ethiopian Coffee combined with single infusions of roasted oak acorn, vanilla, bitter orange and aloe.

Serve at room temperature or fresh from the refrigerator (no freezer). Extraordinary in advanced and quality blending.

Volume: 0,70L

ABV: 23%

Price 24% VAT: €43,00

Country of origin: Italy



Vecchio Magazzino Doganale Madame Milù Da Bere al Bisogno

Vecchio Magazzino Doganale (old customs warehouse) is a liqueur factory and a rural farm located in Montalto Uffago, Calabria. Founded by creative entrepreneur Ivano Trombino, the company specialises in cultivating and selecting botanicals and citrus fruits around Calabria and produces unique and authentic liqueurs.

Ivano found his inspiration in the ancient recipes, letters and diaries of his grandfather Egidio. The story goes that in 1871 Egidio and three American sailors, one of them Captain Jefferson, survived a shipwreck in the Calabrian waters and sought refuge at the Vecchio Magazzino Doganale. With support of the owner of the farm, Giocondo, the castaway's new lives soon centred around the production of special liqueurs, against a backdrop of wonderful flavours, citrus fruits, spices and herbs.

Madame Milù, a Moulin Rouge dancer, was the great love of Captain Jefferson. The Da Bere al Bisogno, or “to drink when needed” is Ivano’s ode to Madame Milù – highly digestive, innovative and unique, retracing and encompassing the alchemy of the Italian style of production of liqueurs from the 1800s to today.

Its authentic recipe contains chamomile, mint and marjoram hand picked and processed in separate and fresh infusions. In addition, lemon balm, fennel seeds and absinthe are distilled together with a secret composition of medicinal herbs. Its strong balsamic taste and its high alcohol content make it extraordinary in mixology or served cold whenever you wish – or better put, “when needed”.

Volume: 0,70L

ABV: 45%

Price 24% VAT: €53,00

Country of origin: Italy

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Casa Elemental

Mezcal Artesanal Espadín

Casa Elemental creates and selects only the best artisanal recipes from different communities around the world and distills extraordinary and singular spirits. Each batch is unique and limited in production, made with deep respect for the environment and the community.

This artisanal Mezcal is for the curious and experts alike, outstanding neat or in any cocktail. It is the perfect choice to discover Mezcal, showing great balance without being too strong or smoky – ideal for both casual drinkers and world class bartenders.

The Elemental mezcal is made using 100% mature agave sourced from the company's privately owned lands and produced without any additives.

This Mezcal has an evolving taste of spiced flavors with a slight bitter and a sweet finish, typical of cooked agave. An intense vegetal and fatty aftertaste is reminiscent of freshly harvested potato and chayote (a green, pear-shaped fruit cooked as a vegetable).

Volume: 0,70L

ABV: 40%

Price 24% VAT: €56,00

Country of origin: Mexico





La Escondida Grand Mezcal Espadín

The brand La Escondida, meaning “the hidden lady”, was inspired by a local legend and created in honor of the women who kept the Mezcal tradition alive during the 18th century, when the production of the spirit was banned by the Spanish crown for almost 100 years.

Mezcal is one of the world’s most diverse and complex spirits, a notion that is reflected in everything from the type of agave plants used to make it to the different techniques employed in every step of its production. Grand Mezcal uses 100% agave espadín, one of the most prized agave varieties grown in the heartland of Oaxaca, to make La Escondida.

Traditional methods produce earthy, smoky notes on the nose, while its smooth and balanced flavor, robustly absorbed from cooked agave, provides a long finish which is both strong and pleasant.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €64,00

Country of origin: Mexico



Yuu Baal

Mezcal Wild Espadín

Joven

Yuu Baal is Zapotec meaning earth (yuu) and fire (baal), the two key elements for creating Mezcal.

Mezcal Yuu Baal is a social enterprise that highlights the traditions of the native Oaxacan producers of Mezcal. They pay close attention to detail on the complete process of production to ensure the mystical, the exotic, and the absolutely delightful taste is in every majestic drink. The quality of the agave begins in the earth. This means that the complete cycle of production, including planting, cutting, and distillation are done manually, and all with absolute respect for the environment.

Each Mezcal represents a remarkable expression of the terroir of the village in which it is produced. Different agaves are used to give unique characteristics to each bottle.

Yuu Baal Espadin is made from wild agave Espadin, and it exhibits a nice, soft flavor followed by a refreshing but vigorous intensity, emerging balanced and aromatic.

Volume: 0,70L

ABV: 46%

Price 24% VAT: €57,00

Country of origin: Mexico



Yuu Baal

Mezcal Añejo Espadín

Yuu Baal is Zapotec meaning earth (yuu) and fire (baal), the two key elements for creating Mezcal.

Mezcal Yuu Baal is a social enterprise that highlights the traditions of the native Oaxacan producers of Mezcal. They pay close attention to detail on the complete process of production to ensure the mystical, the exotic, and the absolutely delightful taste is in every majestic drink. The quality of the agave begins in the earth. This means that the complete cycle of production, including planting, cutting, and distillation are done manually, and all with absolute respect for the environment.

Each mezcal represents a remarkable expression of the terroir of the village in which it is produced. Different agaves are used to give unique characteristics to each bottle.

Yuu Baal Añejo has a unique golden color, full body and aroma, with a distinguished taste of wood and dried fruits. It's ideal for the palate yearning to find a bouquet of lightly smoked woods. Much of its flavor comes from the 12 months that it spends aging in American White Oak barrels.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €72,00

Country of origin: Mexico



Yuu Baal

Mezcal Joven Tobalá

Yuu Baal is Zapotec meaning earth (yuu) and fire (baal), the two key elements for creating Mezcal.

Mezcal Yuu Baal is a social enterprise that highlights the traditions of the native Oaxacan producers of Mezcal. They pay close attention to detail on the complete process of production to ensure the mystical, the exotic, and the absolutely delightful taste is in every majestic drink. The quality of the agave begins in the earth. This means that the complete cycle of production, including planting, cutting, and distillation are done manually, and all with absolute respect for the environment.

Each mezcal represents a remarkable expression of the terroir of the village in which it is produced. Different agaves are used to give unique characteristics to each bottle.

Yuu Baal Tobala is a well-balanced Mezcal that is full of sweet tones and flavors of lemongrass and herbs. There is a distinguished smell of wild flowers, smoked wood, stone, vanilla, clove, peach and apples. Tobalá is one of the most appreciated agaves, but due to its tiny size and long growing period (12-15 years), it is becoming increasingly rare in some regions.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €93,00

Country of origin: Mexico



Yuu Baal

Mezcal Joven Tepeztate

Yuu Baal is Zapotec meaning earth (yuu) and fire (baal), the two key elements for creating Mezcal.

Mezcal Yuu Baal is a social enterprise that highlights the traditions of the native Oaxacan producers of Mezcal. They pay close attention to detail on the complete process of production to ensure the mystical, the exotic, and the absolutely delightful taste is in every majestic drink. The quality of the agave begins in the earth. This means that the complete cycle of production, including planting, cutting, and distillation are done manually, and all with absolute respect for the environment.

Each mezcal represents a remarkable expression of the terroir of the village in which it is produced. Different agaves are used to give unique characteristics to each bottle.

Yuu Baal Tepeztate is made with wild agave Tepeztate that can take up to 35 years to mature. Due to the length of time needed for this agave to grow, its very existence in the near future is very fragile. This Mezcal has sweet herbal notes of wild plants and cooked flowers – a very unique experience.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €105,00

Country of origin: Mexico

RUM / RHUM / RON

Casa Magdalena	100
Casa Elemental	101
Kléren	103
La Hechicera	107
Spirited Union	110



Casa Magdalena Ron Blanco Guatemala

Casa Magdalena Rum is a truly unique collaboration between Portland Oregon's House Spirits Distillery and Ingenio Magdalena. Every sip of Casa Magdalena is made from sugar cane that is seeded, planted, harvested, and distilled by the Leal family in Guatemala. It is then shipped to the US in tankers and matured in American whiskey barrels at House Spirits warehouse for about six months.

Its golden hue hints at time in barrel. Gentle wafts of coconut and marshmallow on nose and a plush palate that finishes with the faintest hint of lime. Unlike any other rum in the world, Casa Magdalena brings a subtle earthiness and light grassy aromas born from the rich ashes of Agua, Fuego, and Acatenango, the beautiful volcanos that tower above the cane fields.

Volume: 0,70L

ABV: 41,3%

Price 24% VAT: €39,00

Country of origin: Guatemala



Casa Elemental

Ron Artesanal Blanco

Casa Elemental creates and selects only the best artisanal recipes from different communities around the world and distills extraordinary and singular spirits. Each batch is unique and limited in production, made with deep respect for the environment and the community.

This sustainably handcrafted rum stems from the high altitudes of Oaxaca's Mountain range, where the most appreciated biodynamic and organic sugarcane grows. It is part of a new generation of artisanal and singular distillates from Mexico.

It all starts with hand-pressed sugarcane juice from the fields surrounding the distillery, followed by an all-natural fermentation with wild yeasts. The rum then rests for a minimum of 6 months in American oak barrels. It is free of any additives or added sugar.

The rum offers subtle aromas of freshly cut cane with banana tones. The nose is lemony with hints of green apple. The delicate palate is supported by flavors of sweet cane, green leaves, soft lime and honey

Volume: 0,70L

ABV: 42%

Price 24% VAT: €53,00

Country of origin: Mexico



Casa Elemental

Ron Artesanal Añejo

Casa Elemental creates and selects only the best artisanal recipes from different communities around the world and distills extraordinary and singular spirits. Each batch is unique and limited in production, made with deep respect for the environment and the community.

This sustainably handcrafted rum stems from the high altitudes of Oaxaca's Mountain range, where the most appreciated biodynamic and organic sugarcane grows. It is part of a new generation of artisanal and singular distillates from Mexico.

It all starts with hand-pressed sugarcane juice from the fields surrounding the distillery, followed by an all-natural fermentation with wild yeasts. The rum then rests for a minimum of 18 months in American oak barrels. It is free of any additives or added sugar.

Elemental Ron Sierra Madre Añejo has roasted oak aromas and a light broad body. Distinctive amber color with tones and flavors of ripe cane, pineapple and honey.

Volume: 0,70L

ABV: 42%

Price 24% VAT: €56,00

Country of origin: Mexico



Kléren

Nasyonal

Methode St. Michel

Clairin is an age-old style of rum native to Haiti. Kléren is Creole for Clairin. Despite its long existence, it's considered a new spirit to the rest of the world.

Moscose Distillers is a 3rd generation Haitian Clairin-maker founded by Jules Moscose, who came over from the Dominican Republic during the 1900s and settled in the small town of Léogâne, southwest of Port-au-Prince. Léogâne was a centre of the sugar economy for centuries and remains the source for the current company's cane. Today, the business is handled by Michael "Didi" Moscose.

Methode St. Michel is an extremely rare and sophisticated Kléren reminiscent of Grand Arome Rums. It is processed by fermenting organic sugar cane syrup with added bread yeast and vinasse (the residue of the previous distillation that no longer contains alcohol). Distilled in the traditional six-tray column and fed by naked flame, Methode St. Michel is known as Petit Kléren, unlike Traditionnell 22 which is processed by more modern methods and a steam-powered still. In the St. Michel-de-L'Atalaye region of northern Haiti, more than 90 percent of Kléren is made using these ancient methods.

Volume: 0,70L

ABV: 43%

Price 24% VAT: €49,00

Country of origin: Haiti



Kléren

Traditionnel 22

Clairin is an age-old style of rum native to Haiti. Kléren is Creole for Clairin. Despite its long existence, it's considered a new spirit to the rest of the world.

Moscoso Distillers is a 3rd generation Haitian Clairin-maker founded by Jules Moscoso, who came over from the Dominican Republic during the 1900s and settled in the small town of Léogâne, southwest of Port-au-Prince. Léogâne was a centre of the sugar economy for centuries and remains the source for the current company's cane. Today, the business is handled by Michael "Didi" Moscoso.

The long fermentation, which gives a softer, more fragrant aroma, is followed by distillation in a discontinuous still. Kléren Traditionnel 22 was awarded the silver medal in the white rum distilled from pure sugarcane juice category at Rhumfest 2017 in Paris.

A joyously powerful and unique rum with notes of sweet sugar water and herbal cane juice, backed up by salt, olive oil and dill, rounded off by a phenomenal, long finish.

Volume: 0,70L

ABV: 55%

Price 24% VAT: €52,50

Country of origin: Haiti



Kléren

Reserve des VIP

Beauvoir-Leriche

Clairin is an age-old style of rum native to Haiti. Kléren is Creole for Clairin. Despite its long existence, it's considered a new spirit to the rest of the world.

Moscoso Distillers is a 3rd generation Haitian Clairin-maker founded by Jules Moscoso, who came over from the Dominican Republic during the 1900s and settled in the small town of Léogâne, southwest of Port-au-Prince. Léogâne was a centre of the sugar economy for centuries and remains the source for the current company's cane. Today, the business is handled by Michael "Didi" Moscoso.

Kléren Réserve des Vip is produced by Beauvoir Leriche, one of Léogâne's most historic distillers and spirits merchants, with very slow fermentation and distillation in small copper stills. It is a rum produced by distilling pure cane syrup, bottled exclusively by Moscoso Distillers and available in very limited quantities. A Kléren that may have some small or microscopic variations from batch to batch due to the special processing without specific rules.

Volume: 0,70L

ABV: 57,5%

Price 24% VAT: €53,50

Country of origin: Haiti



Kléren Barrique Vieux

Clairin is an age-old style of rum native to Haiti. Kléren is Creole for Clairin. Despite its long existence, it's considered a new spirit to the rest of the world.

Moscoso Distillers is a 3rd generation Haitian Clairin-maker founded by Jules Moscoso, who came over from the Dominican Republic during the 1900s and settled in the small town of Léogâne, southwest of Port-au-Prince. Léogâne was a centre of the sugar economy for centuries and remains the source for the current company's cane. Today, the business is handled by Michael "Didi" Moscoso.

Barrique Vieux is the company's first aged Kléren. It is made from Madame Meuze sugar cane juice. Fermentation begins with bread yeast and is distilled in a Creole column. Aged for three months in small wooden barrels.

The Kléren Barrique Vieux has strong aromas of exotic fruits, a light touch of roasted corn and dark cocoa, rounded off by a savory saltiness.

Volume: 0,70L

ABV: 50%

Price 24% VAT: €55,00

Country of origin: Haiti



La Hechicera

Reserva Familiar

21yo Solera Rum

In the historic port of Barranquilla (Colombia), situated between the Magdalena River and the Caribbean Sea, three generations of the Riascos Family have been producing rums for over two decades. It is Colombia's only family-run and privately-owned rum company. La Hechicera, Spanish for "enchantress", is a celebration of Colombia's natural landscape, the vibrant biodiversity of the Caribbean and the irreverent allure of nature. With no additives or sugar, the smoothness of La Hechicera comes purely from the noble wood of the barrels it has been aged and finished in.

La Hechicera is a fine blend of rums matured in former bourbon barrels with the Solera method for 12 to 21 years.

A sweet and inviting nose of ripe pineapple and ripe red apples is prevalent in this aged rum. The palate shows its true elegance with balanced flavors of ripe tropical fruit, subtle spice and oak barrel notes that warm the mouth. The ending is crisp and smooth.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €59,00

Country of origin: Colombia



La Hechicera

Serie Experimental No. 1

In the historic port of Barranquilla (Colombia), situated between the Magdalena River and the Caribbean Sea, three generations of the Riascos Family have been producing rums for over two decades. It is Colombia's only family-run and privately-owned rum company. La Hechicera, Spanish for "enchantress", is a celebration of Colombia's natural landscape, the vibrant biodiversity of the Caribbean and the irreverent allure of nature. With no additives or sugar, the smoothness of La Hechicera comes purely from the noble wood of the barrels it has been aged and finished in.

Twelve years into his family's rum venture, Miguel Riascos Senior decided to fill sixteen rum barrels with his favourite wine, Muscat. La Hechicera proved a massive success and the busy family forgot about these barrels. Twelve years later, while doing an inventory, the son Miguel Riascos Junior found the barrels filled with nutty, leathery and prune-flavoured wine. He emptied them and filled them with rum aged between 12 and 21 years of age. And this is the result, a limited-edition La Hechicera finished in Muscat casks.

A fruity, nutty rum with a palate that offers notes of leather, vanilla, barbecued pineapple, banana, pecan pie, raisins, prunes, marzipan, dark chocolate and butterscotch that linger in the finish.

Volume: 0,70L

ABV: 43%

Price 24% VAT: €73,00

Country of origin: Colombia



La Hechicera

Serie Experimental No. 2

In the historic port of Barranquilla (Colombia), situated between the Magdalena River and the Caribbean Sea, three generations of the Riascos Family have been producing rums for over two decades. It is Colombia's only family-run and privately-owned rum company. La Hechicera, Spanish for "enchantress", is a celebration of Colombia's natural landscape, the vibrant biodiversity of the Caribbean and the irreverent allure of nature. With no additives or sugar, the smoothness of La Hechicera comes purely from the noble wood of the barrels it has been aged and finished in.

The new Serie Experimental No. 2, The Banana Experiment, is a blend of rums aged between 12 and 21 years in American white oak barrels that have been infused with large amounts of organic banana flesh.

The rum offers an aroma of rich toffee, tropical forest leaves, overripe banana, vanilla and dried fruit with subtle smoky undertones. The palate provides notes of allspice, orange confit, salted caramel and marzipan.

The expression pays homage to the Riascos family's original trade – bananas.

Volume: 0,70L

ABV: 43%

Price 24% VAT: €79,00

Country of origin: Colombia



Spirited Union Spice & Sea Salt

Spirited Union, a private distillery in Amsterdam, only works with the freshest botanicals to ensure a range of rums that will always have a great, natural taste. Fruits are delivered to the distillery whole and newly picked. They cut, peel and juice everything in house right before the re-distillation and maceration process in order not to lose crucial flavours or aromas along the way. The organically-certified distillery uses ways in which top chefs, chocolatiers and mixologists combine flavours as source for inspiration. Spirited Union works closely with some of the finest distilleries around the world that have been in production for hundreds of years, to source single-origin rums.

For this Spice & Sea Salt expression, a smooth, cask aged Barbados rum is infused with Guatemalan cardamom, Madagascar vanilla and clove, Peruvian cacao, rounded off with organic Añana sea salt from the Spanish Basque region for a rich, signature flavour.

Volume: 0,70L

ABV: 38%

Price 24% VAT: €44,00

Country of origin: Netherlands



Spirited Union

Pink Grapefruit & Rose

Spirited Union, a private distillery in Amsterdam, only works with the freshest botanicals to ensure a range of rums that will always have a great, natural taste. Fruits are delivered to the distillery whole and newly picked. They cut, peel and juice everything in house right before the re-distillation and maceration process in order not to lose crucial flavours or aromas along the way. The organically-certified distillery uses ways in which top chefs, chocolatiers and mixologists combine flavours as source for inspiration. Spirited Union works closely with some of the finest distilleries around the world that have been in production for hundreds of years, to source single-origin rums.

Spirited Union Pink Grapefruit & Rose is made using Swazi rum, a rum that has a refreshing, floral taste. The skins of blush-pink grapefruits are distilled with the rum, giving a slightly sweet taste, which is balanced with blood orange, known for it's bitter, sweet but sour flavour.

This delicious botanical rum has an intense floral aroma from vapour infusing fragrant garden rose petals. The combination of the rose with honey scented elderflower blossom makes for a perfect union of citrus and blossom with their sweet and tangy aromas.

Volume: 0,70L

ABV: 38%

Price 24% VAT: €44,00

Country of origin: Netherlands



Spirited Union

Queen Pineapple & Spice

Spirited Union, a private distillery in Amsterdam, only works with the freshest botanicals to ensure a range of rums that will always have a great, natural taste. Fruits are delivered to the distillery whole and newly picked. They cut, peel and juice everything in house right before the re-distillation and maceration process in order not to lose crucial flavours or aromas along the way. The organically-certified distillery uses ways in which top chefs, chocolatiers and mixologists combine flavours as source for inspiration. Spirited Union works closely with some of the finest distilleries around the world that have been in production for hundreds of years, to source single-origin rums.

To create the perfect union between pineapple and spice, Spirited Union selected a delicious fruity queen pineapple. Its complex fruity notes combined with tropical freshness unite perfectly with their Panamanian Rum.

To create a well-rounded taste they've balanced the natural sweetness of pineapple by infusing their rum with cassia wood and sweet spice. To celebrate the sweet taste of queen Victoria pineapple, they've distilled "the queen of spices" cinnamon to add a bit of heat to the sweet-tasting tropics.

Volume: 0,70L

ABV: 38%

Price 24% VAT: €44,00

Country of origin: Netherlands



Spirited Union Organic Coconut

Spirited Union, a private distillery in Amsterdam, only works with the freshest botanicals to ensure a range of rums that will always have a great, natural taste. Fruits are delivered to the distillery whole and newly picked. They cut, peel and juice everything in house right before the re-distillation and maceration process in order not to lose crucial flavours or aromas along the way. The organically-certified distillery uses ways in which top chefs, chocolatiers and mixologists combine flavours as source for inspiration. Spirited Union works closely with some of the finest distilleries around the world that have been in production for hundreds of years, to source single-origin rums.

Spirited Union Organic Coconut Rum unites tropical Belizean rum with sundried organic coconut flakes. The natural sweetness of toasted coconut is balanced by infusing Madagascan vanilla and Peruvian cacao for a sweet, nutty and creamy flavour. For a rich texture and well-rounded mouthfeel, the rum is brought down to mixing strength with organic coconut water.

Volume: 0,70L

ABV: 38%

Price 24% VAT: €44,00

Country of origin: Netherlands

TEQUILA

Código

115

Casa Elemental

120



Código

1530 Blanco Tequila

Código 1530 is a premium spirits brand, known for five generations as El Tequila Privado (the private Tequila) by only a select group of Mexico's most respected families and finest jimadors. Now available to the world, Código 1530's tequila offerings have been perfected using time-honored practices without ever veering from the centuries-old Tequila-making customs, or "Los Codigos," the sacred craft rules that have become the brand's namesake.

Produced in a distillery in Amatitán, Jalisco, the rested tequilas are meticulously aged to taste in the finest French Oak Cabernet wine barrels procured from the Napa Valley region. Código is made with three times the agave as the average Tequila, which provides it with a subtle sweetness without using any artificial additives or sweeteners. As opposed to commercial yeast, the brand sources its yeast from a small local Amatitán bakery that the original family had been going to for generations.

1530 Blanco is an unrested (no barrel aging), complex and layered tequila with an earthy mineral character that balances the citrusy sweetness beautifully.

Volume: 0,70L

ABV: 38%

Price 24% VAT: COMING SOON!

Country of origin: Mexico



Código

1530 Rosa Tequila

Código 1530 is a premium spirits brand, known for five generations as El Tequila Privado (the private Tequila) by only a select group of Mexico's most respected families and finest jimadors. Now available to the world, Código 1530's tequila offerings have been perfected using time-honored practices without ever veering from the centuries-old Tequila-making customs, or "Los Codigos," the sacred craft rules that have become the brand's namesake.

Produced in a distillery in Amatitán, Jalisco, the rested tequilas are meticulously aged to taste in the finest French Oak Cabernet wine barrels procured from the Napa Valley region. Código is made with three times the agave as the average Tequila, which provides it with a subtle sweetness without using any artificial additives or sweeteners. As opposed to commercial yeast, the brand sources its yeast from a small local Amatitán bakery that the original family had been going to for generations.

Código 1530 Rosa is rested for 1 month in uncharred Napa Valley Cabernet French White Oak wine barrels, just long enough to enrich the natural agave juice, without overpowering its delicate botanical balance. Leads with bright agave character and finishes with the soft red wine notes of Cabernet.

Volume: 0,70L

ABV: 35%

Price 24% VAT: €62,00

Country of origin: Mexico



Código

1530 Reposado Tequila

Código 1530 is a premium spirits brand, known for five generations as El Tequila Privado (the private Tequila) by only a select group of Mexico's most respected families and finest jimadors. Now available to the world, Código 1530's tequila offerings have been perfected using time-honored practices without ever veering from the centuries-old Tequila-making customs, or "Los Codigos," the sacred craft rules that have become the brand's namesake.

Produced in a distillery in Amatitán, Jalisco, the rested Tequilas are meticulously aged to taste in the finest French Oak Cabernet wine barrels procured from the Napa Valley region. Código is made with three times the agave as the average tequila, which provides it with a subtle sweetness without using any artificial additives or sweeteners. As opposed to commercial yeast, the brand sources its yeast from a small local Amatitán bakery that the original family had been going to for generations.

Aged for six months in the finest Napa Valley Cabernet French White Oak wine barrels, Código 1530 Reposado embraces the agave-driven flavors of Los Bajos tequila, with subtle hints of many of the signature flavors found in whiskeys – bright, sweet agave notes with the added complexity of vanilla, toasted caramel and subtle cocoa powder.

Volume: 0,70L

ABV: 38%

Price 24% VAT: €69,00

Country of origin: Mexico

Código

1530 Añejo Tequila



Código 1530 is a premium spirits brand, known for five generations as El Tequila Privado (the private Tequila) by only a select group of Mexico's most respected families and finest jimadors. Now available to the world, Código 1530's tequila offerings have been perfected using time-honored practices without ever veering from the centuries-old Tequila-making customs, or "Los Codigos," the sacred craft rules that have become the brand's namesake.

Produced in a distillery in Amatitán, Jalisco, the rested tequilas are meticulously aged to taste in the finest French Oak Cabernet wine barrels procured from the Napa Valley region. Código is made with three times the agave as the average Tequila, which provides it with a subtle sweetness without using any artificial additives or sweeteners. As opposed to commercial yeast, the brand sources its yeast from a small local Amatitán bakery that the original family had been going to for generations.

Aged for 18 months in the finest Napa Valley Cabernet French White Oak wine barrels. Refined, elegant and expressive – hints of fruit, mingled with oak, touches of vanilla and a bit of spice.

Volume: 0,70L

ABV: 38%

Price 24% VAT: €139,00

Country of origin: Mexico

Código

1530 Origen Tequila



Código 1530 is a premium spirits brand, known for five generations as El Tequila Privado (the private Tequila) by only a select group of Mexico's most respected families and finest jimadores. Now available to the world, Código 1530's tequila offerings have been perfected using time-honored practices without ever veering from the centuries-old Tequila-making customs, or "Los Codigos," the sacred craft rules that have become the brand's namesake.

Produced in a distillery in Amatitán, Jalisco, the rested tequilas are meticulously aged to taste in the finest French Oak Cabernet wine barrels procured from the Napa Valley region. Código is made with three times the agave as the average Tequila, which provides it with a subtle sweetness without using any artificial additives or sweeteners. As opposed to commercial yeast, the brand sources its yeast from a small local Amatitán bakery that the original family had been going to for generations.

Origen is the legacy of the 1530 private family recipe. Aged 6 years in the finest Napa Valley Cabernet French White Oak wine barrels, making it one of the oldest and most refined Extra Añejos on the market. It offers aromas of spice, vanilla, caramel and sweet oak that lend to a robust palate, teeming with flavors of dried fig and cinnamon.

Volume: 0,70L

ABV: 38%

Price 24% VAT: €270,00

Country of origin: Mexico



Casa Elemental

Tequila Artesanal Blanco

Casa Elemental creates and selects only the best artisanal recipes from different communities around the world and distills extraordinary and singular spirits. Each batch is unique and limited in production, made with deep respect for the environment and the community.

Elemental Tequila Blanco is an honest offering of authentic Tequila from Los Altos de Jalisco, produced in a traditional way while bringing this singular spirit to a modern context in order to satisfy connoisseurs and new explorers alike, outstanding neat or in any cocktail.

Naturally fermented without the help of accelerators and completely free of any additives. Only 100% mature agaves are used, sourced from the company's privately owned lands.

The nose starts off with herbal and dried fruit notes, leading into ripe citrus and vegetal aromas. The full-bodied palate is rich and sweet, with pronounced notes of cooked agave, copper and green apples finishing with black pepper.

Volume: 0,70L

ABV: 42%

Price 24% VAT: €57,00

Country of origin: Mexico



Casa Elemental

Tequila Artesanal

Reposado

Casa Elemental creates and selects only the best artisanal recipes from different communities around the world and distills extraordinary and singular spirits. Each batch is unique and limited in production, made with deep respect for the environment and the community.

Elemental Tequila Reposado is an honest offering of authentic Tequila from Los Altos de Jalisco, produced in a traditional way while bringing this singular spirit to a modern context in order to satisfy connoisseurs or new explorers alike, outstanding neat or in any cocktail.

Naturally fermented without accelerators and completely free of any additives. Only 100% mature agaves are used, sourced from the company's privately owned lands.

The Reposado is aged for a minimum of 6 months using a combination of American and French oak barrels. The nose of the Tequila starts off with sweet oak notes and spices, leading into vanilla, cardamom, cinnamon and cooked agave aromas. The full-bodied palate is rich and sweet, with pronounced notes of caramelized fruits like pineapple and orange with hints of dark chocolate highlighted by the aging in oak barrels.

Volume: 0,70L

ABV: 42%

Price 24% VAT: COMING SOON!

Country of origin: Mexico

VODKA

Tito's Handmade Vodka

123



Tito's Handmade Vodka

Tito's Handmade Vodka is a vodka brand distilled and bottled by Fifth Generation Inc. in Austin, Texas on the very same land where the whole venture started. In 1995, Bert "Tito" Beveridge obtained the first legal permit to distill in Texas and created Tito's Handmade Vodka.

The brand specialises in vodka made from yellow corn, rather than potatoes or wheat. The naturally gluten-free vodka is unaged and unflavored, and distilled using old-fashioned copper pot stills, inspired by the distillation methods of fine single malt scotches and high-end French cognacs. Tito's is made in batches, each batch taste-tested, and goes down smooth with an impeccably clean finish.

Volume: 0,70L

ABV: 40%

Price 24% VAT: €36,00

Country of origin: USA

WHISK(E)Y

Bladnoch Single Malt Scotch	125
Redemption	130
Sierra Norte	132
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Bladnoch Vinaya Single Malt Whisky

Bladnoch's rich history dates back to 1817, when John and Thomas McClelland were first granted a license to distil whisky on their Bladnoch farm in Scotland's Lowlands. In the ensuing years, Bladnoch Distillery grew and was modernised, cementing its status as the "Queen of the Lowlands".

'Vinaya', a Sanskrit word meaning respect and gratitude, pays homage to the original founders of the distillery who paved the way, as Bladnoch looks forward to an exciting new era of production and innovation.

The Vinaya Single Malt is matured in a unique combination of 1st fill Bourbon and 1st fill Sherry casks for notes of fresh apple, sweet floral grass and hints of chocolate.

Volume: 0,70L

ABV: 46,7%

Price 24% VAT: €67,00

Country of origin: Scotland UK



Bladnoch 11 Year Old Single Malt Whisky

Bladnoch's rich history dates back to 1817, when John and Thomas McClelland were first granted a license to distil whisky on their Bladnoch farm in Scotland's Lowlands. In the ensuing years, Bladnoch Distillery grew and was modernised, cementing its status as the "Queen of the Lowlands".

The limited first release of Bladnoch 11 Year Old Single Malt was matured in a combination of ex-Californian red wine and ex-Bourbon casks for vibrant, refreshing notes of apples, cherries and vanilla.

Volume: 0,70L

ABV: 46,7%

Price 24% VAT: €89,00

Country of origin: Scotland UK



Bladnoch Samsara Single Malt Whisky

Bladnoch's rich history dates back to 1817, when John and Thomas McClelland were first granted a license to distil whisky on their Bladnoch farm in Scotland's Lowlands. In the ensuing years, Bladnoch Distillery grew and was modernised, cementing its status as the "Queen of the Lowlands".

Samsara, meaning 'rebirth', is a tribute to the rebirth of their 200 year old distillery. full-bodied and fragrant blend of malts matured in ex Bourbon and ex Californian red wine casks. Bladnoch's award winning Master Distiller hand selects every cask to bring together this luscious Single Malt – full bodied and fragrant with a rich core and lingering tail.

This unique malt is created by blending Bladnoch Single Malts matured in first fill ex Bourbon casks and first fill ex Californian Red Wine casks (both American Oak) to create a rich and smooth winey palate. Crafted using only the purest ingredients – pristine water from the River Bladnoch and locally grown barley – Samsara is a composition of well-aged Bladnoch Malts.

Volume: 0,70L

ABV: 46,7%

Price 24% VAT: €99,00

Country of origin: Scotland UK



Bladnoch 14 Year Old Single Malt Whisky

Bladnoch's rich history dates back to 1817, when John and Thomas McClelland were first granted a license to distil whisky on their Bladnoch farm in Scotland's Lowlands. In the ensuing years, Bladnoch Distillery grew and was modernised, cementing its status as the "Queen of the Lowlands".

Matured exclusively in Oloroso Sherry casks for 14 years. Bladnoch's Master Distiller, Dr Nick Savage hand selects every cask to bring together this rich expression showing notes of fruit cake, dark chocolate, and subtle sweet cinnamon on the palate.

Volume: 0,70L

ABV: 46,7%

Price 24% VAT: €119,00

Country of origin: Scotland UK



Bladnoch 19 Year Old Single Malt Whisky

Bladnoch's rich history dates back to 1817, when John and Thomas McClelland were first granted a license to distil whisky on their Bladnoch farm in Scotland's Lowlands. In the ensuing years, Bladnoch Distillery grew and was modernised, cementing its status as the "Queen of the Lowlands".

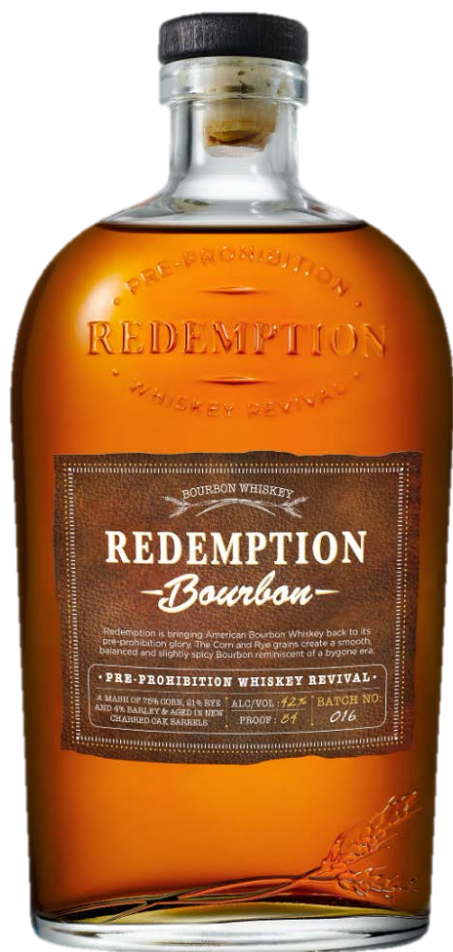
The 19 Year Old is the first PX Sherry expression that Bladnoch has released. The flavourful casks have imparted delectable notes of dark liquorice sticks, dried apricots and warming nutmeg into the golden-hued whisky.

Volume: 0,70L

ABV: 46,7%

Price 24% VAT: €165,00

Country of origin: Scotland UK



Redemption Bourbon Whiskey

Redemption Whiskey is carefully hand-crafted in the river town of Lawrenceburg, Indiana at the 172-year-old MGP Distillery – Whisky Advocate’s 2015 Distillery of the Year. The distinctiveness of Redemption comes from the attention to detail during the aging and batching process which is all done to taste, insuring consistency bottle to bottle. Each bottle of Redemption Whiskey is hand numbered to reflect the batch and bottle, a sign of the attention to detail put into making the final product.

While Redemption is perfect to enjoy neat or on the rocks, it also serves as an excellent base when used in both classic and modern cocktails. Its bold, spicy notes shine through any cocktail without overpowering the drink.

Aged in new charred American oak barrels for an average of 3 years and bottled at 84 proof for a lighter experience, great on the rocks or in mixed drinks.

The high amount of corn (75% corn, 21% rye and 4% barley) gives this bourbon a classic sweet taste with notes of vanilla and caramel from the wood, and the rye adds some light spice flavor.

Volume: 0,70L

ABV: 42%

Price 24% VAT: €50,00

Country of origin: USA



Redemption Rye Whiskey

Redemption Whiskey is carefully hand-crafted in the river town of Lawrenceburg, Indiana at the 172-year-old MGP Distillery – Whisky Advocate’s 2015 Distillery of the Year. The distinctiveness of Redemption comes from the attention to detail during the aging and batching process which is all done to taste, insuring consistency bottle to bottle. Each bottle of Redemption Whiskey is hand numbered to reflect the batch and bottle, a sign of the attention to detail put into making the final product.

While Redemption is perfect to enjoy neat or on the rocks, it also serves as an excellent base when used in both classic and modern cocktails. Its bold, spicy notes shine through any cocktail without overpowering the drink.

A rye content of 95%, well past the 51% required for the category, allows the whiskey to gain significant flavour in new charred oak barrels with less aging (a minimum of 2 years). It shows beautiful flavored rye spice with light floral and citrus notes. Slight mint finish makes this great for sipping or mixing in a classic cocktail (think Manhattan, Old Fashioned and Sazerac).

Volume: 0,70L

ABV: 46%

Price 24% VAT: €51,00

Country of origin: USA



Whiskey Sierra Norte

85% Maíz Negro

In the Mexican state of Oaxaca, Sierra Norte Mountains are a true heaven of biodiversity worldwide. The extremely pure water flowing from the peaks allow a rich flora and an exceptional fauna. Likewise, it is exceptional that farmers in this area are the direct descendants of those farmers growing corn 7000 years ago.

The distillation in Sierra Norte began when master distiller Douglas French decided to make use of old Oaxacan maize varieties to create a unique and extraordinary range of whiskeys.

Each variety is distilled separately and matures in French oak barrels, until the moment it gets its specific characteristics.

Whiskey Sierra Norte 85% Maiz Oaxaqueño Negro surprises the nose with a distinct aroma of maraschino cherry and banana; on the palate the strongest note is fried platano and finishes with cake scents and vanilla almond

Volume: 0,70L

ABV: 45%

Price 24% VAT: €56,00

Country of origin: Mexico



Westward American Single Malt Whiskey

As an American Single Malt, Westward has reimagined what Single Malt can be, brewing it like a pale ale, distilling it like a traditional Single Malt, and aging it like a bourbon; the result is a robust spirit -the pinnacle of American whiskey.

This distinct, rich, and brazen American Single Malt is created from locally malted barley, brewed with ale yeast for exceptional flavor, and matured to perfection in new, toasted American Oak barrels in Oregon, where hot, dry summers and cool, wet winters are the ideal environment to raise a world class whiskey.

Westward American Single Malt is elegant, robust and fruity, with creamy vanilla and brown sugar notes. Baking spice, lush fruit, and sweet malt, with a tobacco, dark chocolate, and leather finish.

Volume: 0,70L

ABV: 46%

Price 24% VAT: €82,00

Country of origin: USA



Westward American Single Malt Pinot Noir Cask

As an American Single Malt, Westward has reimagined what Single Malt can be, brewing it like a pale ale, distilling it like a traditional Single Malt, and aging it like a bourbon; the result is a robust spirit -the pinnacle of American whiskey.

A tribute to Oregon's legendary Willamette Valley wine country, this elegant whiskey is influenced by the region's premier grape varietal: Pinot Noir. The cask-finished whiskey reflects the vibrance of the Valley's signature grape while allowing the bold, robust notes of whiskey to shine through.

Pinot Noir Cask begins with the original Westward American Single Malt, which is then finished for up to two years in French Oak wine casks from a handful of award-winning producers in the region. It is fruity and robust, with plum, apricot leather, and chocolate ganache notes. Flavors include apple, plantain, and nutmeg, with a rich, dried fruit and sweet malt finish.

Volume: 0,70L

ABV: 46%

Price 24% VAT: €94,00

Country of origin: USA



Westward American Single Malt Stout Cask

As an American Single Malt, Westward has reimagined what Single Malt can be, brewing it like a pale ale, distilling it like a traditional Single Malt, and aging it like a bourbon; the result is a robust spirit -the pinnacle of American whiskey.

A celebration of Oregon's legendary brewing culture, this whiskey honors the company's brewing roots and grew out of a longstanding cask-trading tradition with Northwest craft beer producers. For as long as Westward has been making whiskey, they've traded their freshly-emptied barrels with some of their brewing collaborators. They have in turn "seasoned" them with Stout before returning them again.

The Stout Cask Finish pushes the boundaries of flavor. It begins with the Westward American Single Malt, and is then aged for one year in Stout casks. It is rich and robust, with notes of roasted grain and stone fruit. Flavors include toasted pecan and milk chocolate, with a bold, dry finish.

Volume: 0,70L

ABV: 46%

Price 24% VAT: €94,00

Country of origin: USA

COLLUSION

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