

Bartales

Best of

N. 24 | JANUARY 2020

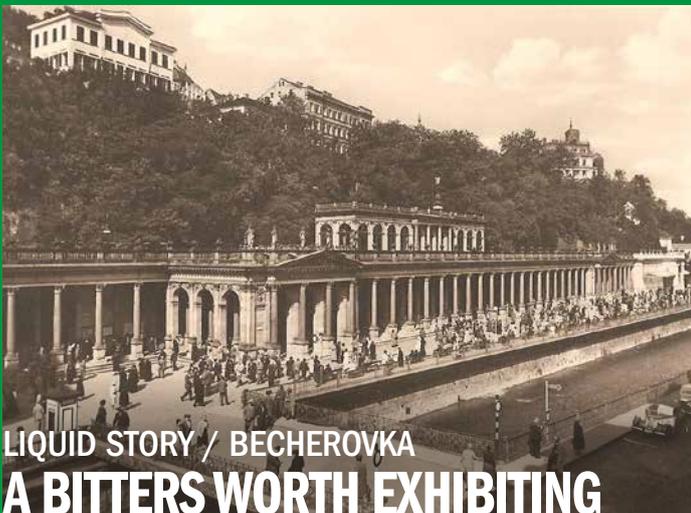
SUPPLEMENT OF BARTALES



BAR STORY / JACQUES STRAUB
WINE STEWARD



HOT SPIRIT / BUNNAHABHAIN
RIVER SCOTCH



LIQUID STORY / BECHEROVKA
A BITTERS WORTH EXHIBITING



LIQUID STORY / DISTILLERIA RUSSO
ANCIENT BRAND NEW FLAVOURS



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SCILLY'S GEM



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JEREZ'S BODEGA



HOW TO FEEL / BAR SCIENCE
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| Banana Real <i>Infused with premium Cavendish bananas from Costa Rica</i> | Crisp Apple Real <i>Infused with premium pineapples from Costa Rica</i> | Piña Real <i>Infused with premium pineapples from Costa Rica</i> | Black Cherry Real <i>Infused with premium Chilean Black Cherries</i> | Blueberry Real <i>Infused with premium Goldtraube Blueberries from the Pacific Northwest</i> | Peach Real <i>Infused with Elegant, Summer & Rich Lady Peaches</i> | Mango Real <i>Infused with Alfonso Mangoes from India</i> | Raspberry Real <i>Infused with Willamette and Glen Clova Raspberries from the Pacific Northwest</i> | Coco Real <i>Contains real coconut meat from hand-picked tropical Coconuts</i> | Strawberry Real <i>Infused with hand-picked Camrose, Ventana and Albion Strawberries from California</i> | Pumpkin Real <i>Infused with premium pureed Pumpkin and hints of cinnamon, ginger, nutmeg and clove</i> | Agave Real <i>100% organic blue Agave Nectar from the Jalisco region of Mexico</i> | Ginger Real <i>Infused with premium Lairu Ginger puree</i> | Passion Real <i>Infused with premium Purple Passion Fruit from Vietnam</i> | Kiwi Real <i>Infused with premium Kiwi from New Zealand</i> | Blackberry Real <i>Infused with premium Marion Blackberries from Oregon</i> |



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UNITED IN DIVERSITY

It's always a strange feeling discovering that a small company works quietly on one's doorstep while producing quality products. It's surprising that companies such as the Antica Distilleria Russo, one of the oldest distilleries in Southern Italy, can go back to manufacturing products using the best in innovation. Perhaps this is because we are generally distrusting, individualistic, and often love anything that's foreign. In some ways it's that ideology of self-abasement that prevents us from holding our own selves in esteem and creating a system – an old story, isn't it? Giacomo Leopardi had a good understanding of this concept when he developed his theory about the necessity of having a “close-knit society”. He was alluding to the principle of cohesion, which draws societies out of chaos, ensuring that more progressive nations act almost as “a family”. It is the mother yeast that allows civil society to rise – united by respecting diversity. Such an example is found on Islay, the queen of the Hebrides, that island, which produces the most peated and pungent of single malt whiskies. As small as it is with its nine farms, there are those that fly the flag of diversity high, such as the whisky of Bunnahabhain, one of Islay's distillery gems. Set between rolling hills and the bay of Bunnahabhain, not far from Port Askaig, between breathtaking views and wild paths, it produces the lightest of the island's single malts, using no peated barley and spring water before it passes through peat – details making it unique.

Follow us



BarTales
Best of

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DRINK RESPONSIBLY

WINE STEWARD

He wrote “Straub’s Manual of Mixed Drinks”, one of the most comprehensive recipe books in pre-Prohibition America

BY LUCA RAPETTI

Switzerland, November 1865 – In a small village in the Canton of Bern called Herzogenbuchsee, Jacques Straub was born, son of the owner of a distillery that produced fruit spirits and liqueurs. The young Jacques grew up helping and later working with his father, learning all about the art of distillation and liqueur production, from the raw materials to the finished product.

In addition to the excellent quality of its fruit spirits, Switzerland also boasted modest wine production that enriched the cultural background of the young Straub. At twenty-three, Jacques emigrated to the United States of America in search of fortune. His life changed radically and in a very short space of time he grew his professional reputation, which was respected on an international level.

According to the US Federal Census of 1900, Jacques Straub officially registered with the name “Jacob Straub”, which indicates that this was most likely his real name. He arrived on American soil in 1889 and found employment in New York restaurants and hotels.



His experience in the “Big Apple” was brief and after only two years, Straub moved to Kentucky, where he met his future wife. The “Stanford Semi-Weekly Interior Journal” of 1891 featured a classifieds notice announcing the marriage of Jacob Straub of Louisville to a Lucy Reichenback, a twenty-two-year-old

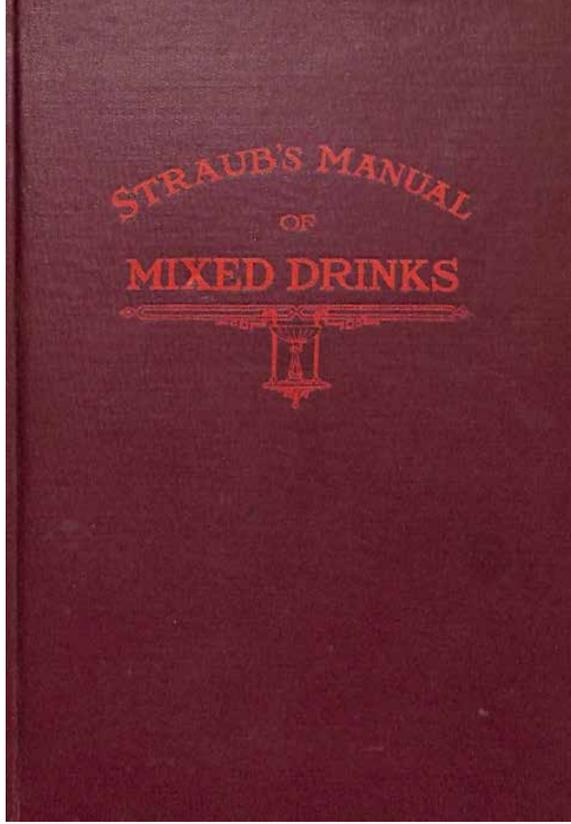
MATRIMONIAL MATTERS.
 —Jacob Straub, of Louisville, and Miss Lucy Reichenback, a Swiss damsel of 22 summers, were married Saturday at the bride's father's, near McKinney.
 —T. B. Woodside, a wealthy farmer of Illinois, aged 57, blew out his brains in the presence of his 20-year-old son.

Swiss emigrant. The wedding was celebrated at the home of the bride's father in McKinney, Lincoln County, about 7.5 miles southwest of the town of Stanford, Kentucky. The real name of Straub's wife was Louise Marie Reichenback and with her husband Jacob, settled in Louisville. Here Straub found work at the prestigious Pendennis Club as a "wine steward".

Founded in 1881 in the style of the famous English Gentlemen's Clubs, first of which was the White's Club in London, the name of the Pendennis Club was inspired by the novel "History of Pendennis" by William Thackeray, which dealt with the affairs of an English gentleman. The first physical location of the club was inaugurated only in 1883 at the Belknap Mansion in Walnut Street, between 3rd and 4th street.

The popularity of the club grew so quickly that many citizens who wished to be club members were turned down. The reason was the small size of the site that could only accommodate a limited number of people. Specialising, Straub set up a cellar that boasted an excellent selection of wines from around the world, and he was given the opportunity to learn everything possible about Kentucky bourbon and American whiskeys in general.

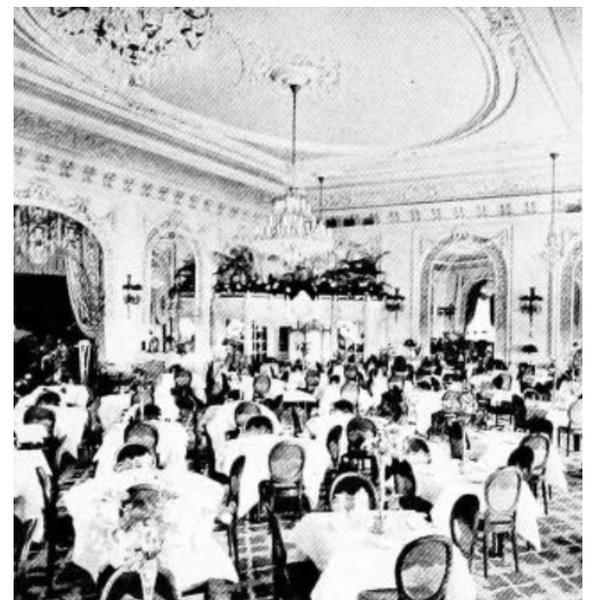
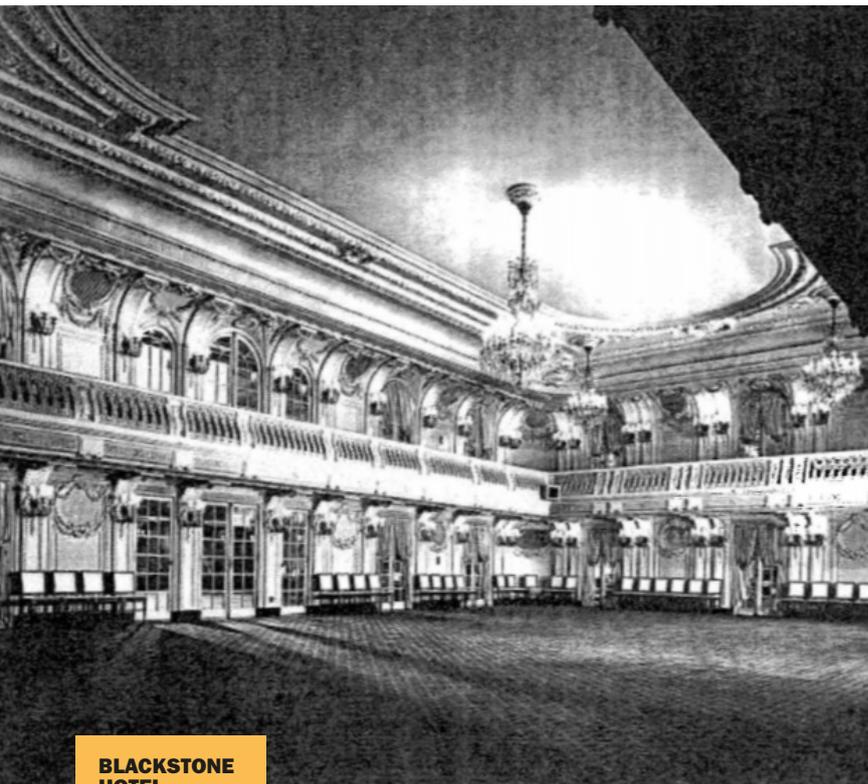
According to a 1900 census, Straub owned a home in Louisville, where he lived with his wife Louise and their daughters Julia, Elsie, Christina and Emma.



HISTORY
 ON THE PAGE ALONGSIDE, JACQUES STRAUB. LEFT, STRAUB'S MANUAL OF MIXED DRINKS FROM 1913. BELOW, THE PENDENNIS CLUB TODAY.



His dealings with key people within the local economy and politics led Straub to develop great attention to detail and impeccable precision in the service he provided, always receiving excellent feedback from his customers and his man-



BLACKSTONE HOTEL

SOME PHOTOS OF THE BLACKSTONE HOTEL AND MICHIGAN AVENUE, 1915. ABOVE, THE BALLROOM. RIGHT, THE DINING ROOM.

agers. In the early 1900s Straub earned the position of club manager and was then contacted by the Drake Hotel Company, which was planning to build an imposing and luxurious hotel in Chicago, on Michigan Avenue: the Blackstone Hotel, named after Timothy Blackstone, president of the “Chicago and Alton Railroad” from 1864 to 1899.

Construction of the Blackstone Hotel took place between 1908 and 1910, the year in which it was officially inaugurated on 1 April, on the property where Mr Blackstone’s private residence originally

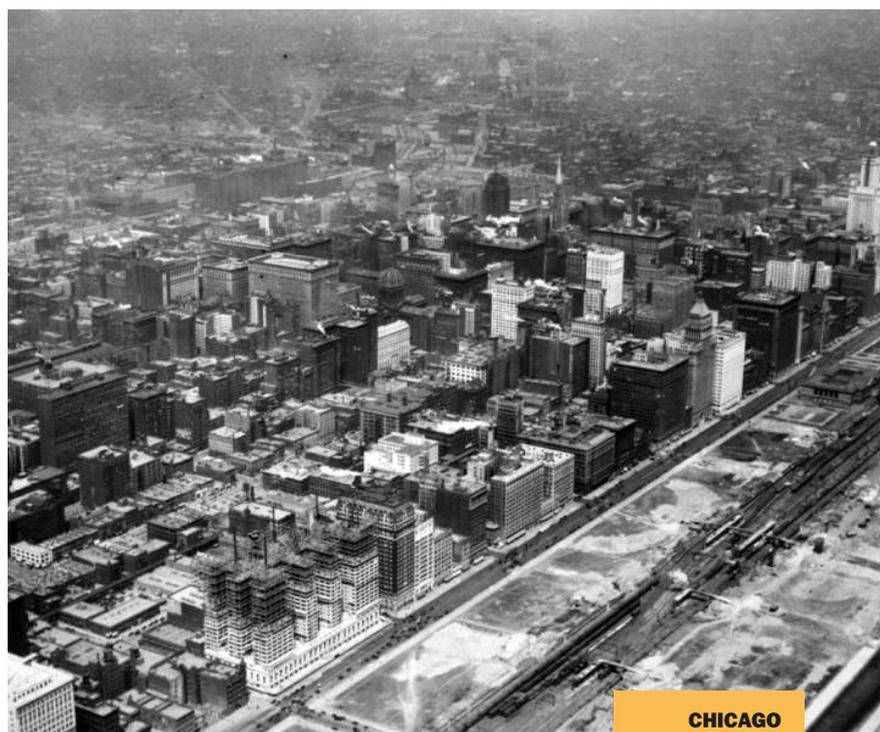
stood. It was the biggest and most significant project in building a modern luxury hotel in Chicago during the twentieth century. Inspired by the French style of Beaux-Arts architecture, the Blackstone was an impressive and opulent 22-storey structure, richly decorated both externally and internally, with attention to every single detail. Straub was appointed the task of curating the selection of wines, spirits and probably cocktails too.

Once he had moved to Chicago with his family, to which another daughter named Marie was added, Straub began



registering with the name “Jacques”. An article published in the “Oakland Tribune” in 1913 was entitled “Americans Drink Labels, not Wine”, a long, technical and very exhaustive analysis, written by Straub himself, who was presented as one of the world’s leading wine experts.

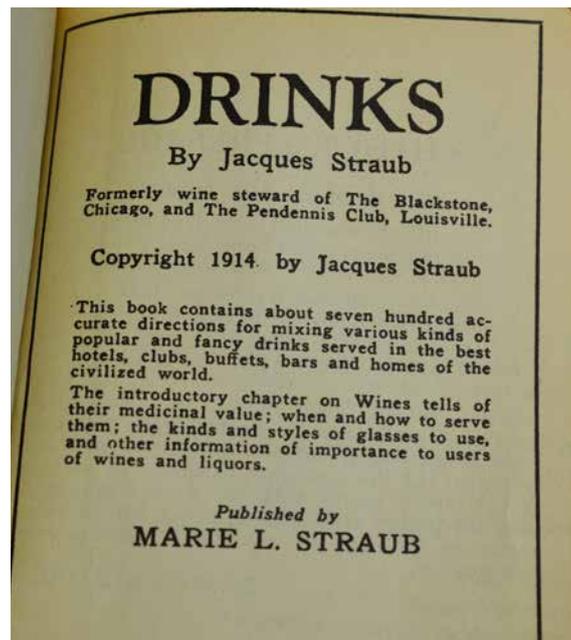
Straub’s position on the problem of drinking quality wines turned out to be very critical. He argued that the majority of American wine drinkers merely bought products based on flavour or what was written on the label, without stopping to examine the true quality of the product itself. In the same year, in the “Washington Herald”, Straub released another long and detailed interview in which he addressed the sensitive topic of American whiskeys and the so-called “rectifiers”, also called “blenders” or “compounders”. The latter, who held licenses that authorised mixing various types of distillates and bottling them, were responsible, according to Straub, for producing about 100 million gallons of adulterat-



CHICAGO
TOP PHOTO,
THE
BLACKSTONE
TODAY. ABOVE,
AN AERIAL
VIEW OF THE
CITY IN 1920.

ed whiskey per year, thus damaging the reputation of American whiskey. The article also reported technical details that Straub had learned in Kentucky, such as, for example, the length of fermentation of “mash”.

The influence that wine and whiskey



had on Straub's career is evident in his book, "Straub's Manual of Mixed Drinks", published in 1913. In addition to an entire final section describing various types of wine such as port, sherry, madeira, champagne and others, Straub included well over 60 whiskey-based drink recipes, particularly rye. The crucial importance of Straub's manual lay in the variety of cocktail recipes it contained, well over 700, as well as the date of publication, 1913, which makes it one of the most comprehensive American manuals of the years immediately preceding the Prohibition. Straub included cocktail recipes that later became classics, still made today or that at the very least have remained in collective memory: Alaska, Adonis, Bamboo, Bronx, Daiguiri (probably incorrectly spelt) and many others.

It is very probable that Straub had developed a certain cocktail culture during his experiences at the Pendennis and then the Blackstone and that he limited himself to including all the recipes he knew of. Among these, were also 4 variations of the Blackstone cocktail, all built

BLACKSTONE COCKTAIL

$\frac{1}{4}$ Jigger Italian Vermouth.
 $\frac{1}{4}$ Jigger French Vermouth.
 $\frac{1}{2}$ Jigger Dry Gin.
 1 Piece Orange Peel.
 Shake.

BLACKSTONE NO. 1

$\frac{1}{4}$ Jigger Italian Vermouth.
 $\frac{3}{4}$ Jigger Booth's Old Tom Gin.
 Shake.
 Squeeze Lemon Peel on top.

BLACKSTONE NO. 2 (Special Blackstone.)

$\frac{1}{3}$ Jigger French Vermouth.
 $\frac{2}{3}$ Jigger Dry Gin.
 Serve with Orange Peel on top.

around combining gin and vermouth, as if they were the twist on a Martini cocktail. And with regard to the Martini, Straub distinguished between the Dry Martini, made from gin and dry vermouth, and the Martini Cocktail, in which Martini & Rossi vermouth was specifically suited, combined with orange bitters and gin.

During his career Straub met Oscar Tschirky, the maître d'hôtel of the famous Waldorf Astoria in New York, with whom he established a long-standing friendship, also because they were both Swiss and from the same town in the

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— dal 1779 —



PALLINI
- ITALIA -

DRINK RESPONSIBLY

| | | | | | | | | | | | | | |
|----|-----------------|----------|---|---|-------|------|----|---|----|----|-------------|-------------|----|
| 97 | Erhart, Edward | brother | W | M | Feb. | 1874 | 26 | S | | | Indiana | Pen | |
| 98 | Straub, Jacob | head | W | M | Nov. | 1865 | 34 | M | 10 | | Switzerland | Su | |
| | —, Louise | Wife | W | F | Feb. | 1869 | 31 | M | 10 | 4 | 4 | Switzerland | Su |
| | —, Julia | daughter | W | F | Apr. | 1891 | 8 | S | | | | Kentucky | Su |
| | —, Elsie | daughter | W | F | Apr. | 1892 | 7 | S | | | | Kentucky | Su |
| | —, Christina | daughter | W | F | Dec. | 1895 | 4 | S | | | | Kentucky | Su |
| 92 | —, Emma | daughter | W | F | Sept. | 1898 | 1 | S | | | | Kentucky | Su |
| 28 | Straub, Jacques | Head | | R | | | | M | W | 54 | M | | |
| | —, Marie | Wife | | | | | | F | W | 50 | M | | |
| | —, Julia | Daughter | | | | | | F | W | 27 | S | | |
| | —, Emma | Daughter | | | | | | F | W | 21 | S | | |
| | —, Marie | Daughter | | | | | | F | W | 12 | S | | |

Canton of Bern. The link with the prestigious New York hotel was reflected in the three recipes dedicated to it and included in Straub's manual: Waldorf Cocktail, Waldorf Special and Waldorf Queen, in addition to the Astoria Cocktail, which was very similar to a Martini Cocktail.

Straub also defined the various beverage categories, namely Punch, and added as many as eight non-alcoholic recipes, and Sours, Slings, Smashes and Toddies.

Like many, Straub was severely affected by the Prohibition. On 23 February 1915, patent No. US1129613 (1) was registered, a baseball game created specifically for use in a parlour, the room where guests met in one's home. Although there are no photographs of Straub's creation, it is plausible that it was a predecessor of our more modern board games, however it is unknown just how successful this invention of Straub's was.

Due to the Prohibition, Straub was relieved of his post at the Blackstone Hotel in early 1919. Unemployed in his early fifties, and with his health gradually



deteriorating, Straub died on 10 October 1920.

Still today, "Straub's Manual of Mixed Drinks" is considered one of the most complete cocktail recipe books of pre-Prohibition America.

Luca Rapetti

DOCUMENTS
FROM THE TOP:
1900, U.S.
FEDERAL
CENSUS; 1920
UNITED STATES
FEDERAL
CENSUS;
OAKLAND
TRIBUNE, 1913.



RIVER SCOTCH

On the island of Islay, surrounded by breath-taking views, a light whisky Slightly peated and spring water

BY FABIO BACCHI



“Foot of the river” – this is the Gaelic meaning of Bunnahabhain, one of the distillery gems of Islay, in the north-eastern part of the island. The name derives from its location at the mouth of the Margadale River.

Bunnahabhain was born in 1883 but its origins can be traced back to four years prior when William Robertson and the Baxter Blending House of Glasgow joined brothers William and James Greenlees

to establish the Islay Distillery Company. Where the distillery now stands, was once a large beach. At the time it was a substantial investment, around 10,000.00 GBP. The project also involved building a mile-long road that connected to the main road, essential for an area that was still inaccessible, a dock for boats, housing for the workers and a small school.

The first boat to carry the materials required for building Bunnahabhain was called Islay. Still today the distillery is

JUST BORN IN 2016
AND ALREADY MULTI-AWARD
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— RARE PROOF 20 YEARS OLD —



— RARE PROOF 18 YEARS OLD —



— RARE PROOF 13 YEARS OLD —



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Dedicated to the true lovers of the full proof!*



DRINK RESPONSIBLY!

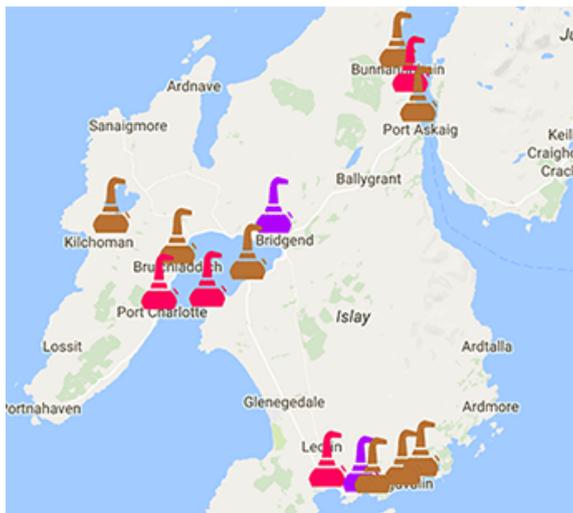
— OUR COMPLETE RANGE: —

20 years old - 48.4% alc. vol.
18 years old - 51.7% alc. vol.
13 years old - 50.5% alc. vol.

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ISLAY
ON TOP, THE MAP OF ISLAY'S DISTILLERIES AND THE ROAD BUILT TO REACH THE BUNNAHABHAIN DISTILLERY. ABOVE, THE DISTILLERY'S PIER AND AN AERIAL VIEW.

at the end of that road. The typical grey stone of the distillery buildings was taken from the quarries at the village of Bunnahabhain, which grew around the distillery. From Bunnahabhain one can enjoy a breath-taking view – to the east are the Paps of Jura, to the north the Hebrides, directly on the sea it dominates the Sound of Islay, the strait that separates the islands of Islay and Jura. The town was chosen as it was easily accessible also by sea.

Business was immediately profitable for Bunnahabhain, and already in the first year it boasted a profit of 10,000 GBP. The dire economic conditions follow-

ing the First World War and during the Great Recession of 1929 put strain on the distillery, forcing it to close. But the tenacious spirit of the islanders helped overcome even that first great crisis. Just seven years later Bunnahabhain was operational again. Upon reopening, whisky was used by the Highland Distillers Co. Ltd. as the base for their blended whisky known as Black Bottle.

Islay did not change much over time, but in 1960 there was a change so significant that it made headlines on the island. A modern new road was built, much more convenient and free-flowing than the previous one, which was little more than a



PRODUCTION

ABOVE, THE BARRELS. AT THE TOP, THE WASH BACK AND ON THE RIGHT, THE STILL.

path. Until then, difficulties in transport had been overcome by boats sailing into the Islay Channel. This new road made it possible to speed up delivery of supplies and increase production following substantial demand that in 1963 required installing a second pair of stills.

The distillery was closed again between 1982 and 1984 and in 1999 ownership passed to the Edrington group which, however, ran production for only a

few weeks each year in order to provide whiskies for the blended Famous Grouse and Cutty Sark.

1993 is remembered as a historical moment by Bunnahabhain. It was the year that the last boat docked. After more than a century, road was considered the most suitable way to deliver ingredients and supplies.

Until the 1960s, production was destined for blends, and a few years later the

Bunnahabhain™

ISLAY SINGLE MALT SCOTCH WHISKY



first single malt made its appearance. As is normally the case at Islay, the whiskies were all peated, but in the early 1970s a non-peated malt was also produced. In 1979 the 12yo was met with great success. In 2003 ownership passed on to Burn Stewart Distillers, which gave new direction to the distillery by launching the 18 and 25-year releases that joined the 12 year olds, which were as popular then as they are now.

Since 2010, Bunnahabhain whiskies have returned to being non-chill filtered, with natural colour and 46.3% ABV – basically returning to the whiskies of their past.

In 2014 Burn Stewart merged with Distell. New investments included a packaging redesign, two new products, Stiùireadair & Toiteach A Dhà and the new visitors centre.



PRODUCTION
 ABOVE, THE MASH TUN.
 ABOVE THAT, THE SPIRIT SAFE. LEFT, THE WAREHOUSES.



FLAVOUR
KIRSTIE
MCCALLUM,
BUNNAHABHAIN'S
SENIOR
BLENDER.



The whiskies produced at Bunnahabhain differ from their cousins in Islay. They are lighter and do not have the typical peatedness of the island. This is thanks to the use of almost non-peated malted barley, 3p.p.m. They use two types of barley, depending on whether the whisky is peated or not, both ground into

“grist” in the Porteus Mill, before being transferred to the mash tun and mixed with heated spring water. This comes from the Margadale River through pipes that lead directly to the distillery, and which is not affected by the abundance of peat underground. This pure water contributes to the slight distinctive character of Bunnahabhain.



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DRINK RESPONSIBLY



habhain. Today work is underway to reach a 2,500,000 litre ceiling to replenish the little remaining stock.

In the cellar 20,700 barrels rest, many former red wine, ex sherry and ex bourbon barrels. The large copper and steel mash tun is one of the largest in Scotland, taking 12 hours to supply six Oregon pine wash backs with the wort. Fermentation takes about 100 hours.

Go to Islay, go to Bunnahabhain. Stay in one of the old cottages adjacent to the distillery. Or make yourself comfortable at home or in a good bar and enjoy a Bunnahabhain dram. In that glass you will hear the sweet chatter of the waves

and the swelling of the tide on the pebble beach. If you listen carefully, you will also hear the rustling of the grass waving in the evening breeze. You will feel the magic of Islay, and you will experience a precious moment.

Fabio Bacchi

12 YEAR OLD

46.3% ABV

The 12 year old was the beginning of Bunnahabhain's story. A seductive balance of sweet fruit, walnuts, vanilla and a delicate coastal influence, complexity and taste, light and fresh. It is the entry level whisky of the distillery.



2003 AMONTILLADO CASK FINISH

57.4% ABV

Finished for two years in rare Amontillado sherry casks from the Spanish region of Montilla. The dry fortified wine has imbued the wood with unique flavours that blend perfectly with the whisky. This limited edition by Amontillado Cask Finish was started on 20 February 2003 in refill hogsheads. It was then transferred to Amontillado sherry hogsheads on 26 February 2016 where it spent another two years. The result is 1,710 bottles of single malt rich in oak, with notes of dark chocolate and caramel, dried fruit, coffee.



2018 FEIS ISLE MÒINE OLOROSO

59.5% ABV

Created especially for Fèis ìle 2018, this limited release comprising 1,881 bottles combines smoky peat with sweet Oloroso sherry to create a distinctive single malt. Mòine is exactly what you would expect from an Islay malt rested in Oloroso sherry barrels for 11 years! Mòine delicately balances the dried fruit with creamy caramel, hazelnuts and wood smoke.





**2008 MÒINE BORDEAUX RED WINE CASK MATURED
58.1% ABV**

With a splendid deep red-gold colour, a delicious balance between sweet grapes, toffee, espresso coffee and warm peppery smoke, Mòine Bordeaux Red Wine Cask Matured Edition 2008, bottled in 2018, is a rich and truly unique Bunnahabhain.



**1997 PALO CORTADO CASK FINISH
54.9% ABV**

After spending 19 years slowly mellowing on the seashore in traditional oak barrels, this delightful Bunnahabhain was then finished for almost two years in rare Palo Cortado sherry barrels. The result is enticing, full of berries, cream and a surprising hint of nutmeg. Distilled in 1997, 20 yo, only 1,644 bottles.



**TOITEACH IN DHÀ
46.3% ABV**

With a touch of smoke, influenced by sherry, this special bottling offers connoisseurs the opportunity to try something truly unique and fascinating in nature. The name means "Smoky Two" in Scottish Gaelic, Toiteach A Dhà (pronounced Toch-ach ah-ghaa) is a sweet and gentle single malt, yet robust. Senior blender Kirstie McCallum selected a combination of ex bourbon and sherry barrels.

MÒINE BRANDY

55.35% ABV

Grapes and dried fruit for this release. Nutty character, sweet and smoky. After its first maturation it is finished for three years in ex brandy barrels and is defined by aging in the coastal warehouses of the distillery.



25 YEAR OLD

46.3% ABV

Magnificently aged. Spicy, oak, smooth and sweet, sherry, caramel, berries and cream are balanced with roasted nuts to create a delicate but complex single malt. With a strong sherry influence it is the perfect example of how well Bunnahabhain matures. The extent of the complex range of aromas derives from the sweet layers of oak and hazelnut flavours it achieved by a few more years in the barrel.



STIUREDAIR

46.3% ABV

Stiùreadair (pronounced "stew-rahdur" means "helmsman" in Gaelic). With a brackish and coastal tinge, this sherried malt is distinguished by its nutty note. To create Stiùreadair, first and second fill sherry casks were selected with spirits of different ages and warehouse locations. 12yo.



ANCIENT BRAND NEW FLAVOURS

The journey of one
of the first distilleries
in southern Italy
Contrasting between
tradition and innovation

BY VITTORIO BRAMBILLA



This is the story of a small distillery that had a great past, then became unknown and today has returned in grand style to the Italian scene. It was around 1880 on the enchanting Island of Ischia when the members of the Russo family decided to start producing artisanal spirits and liqueurs in a small factory. The first foundations of the Antica Distilleria Russo were laid.

Two decades later, the first of a series of moves took place that, however, would not remove it from its firm roots in Campania. Twenty years after that, the laboratory was moved for a short period to Pomigliano d'Arco (Naples), before Antonio, the great-grandfather of present-day management, moved the business to Nocera Superiore. Here, in

the Materdomini district, one of the first distilleries in southern Italy was born, a flagship both in terms of size and technology, and that only produced alcohol.

Its leap in industrial quality took place in 1936 thanks to Vincenzo Russo, son of founder Antonio. Among the sector's entrepreneurs Vincenzo Russo boasted a degree in industrial chemistry from the University of Naples, a rare achievement at the time among those in the industry. Vincenzo set up a new company, bringing modernisation to the business.

The start of the Second World War considerably slowed down production. This picked up again at good pace in 1943, when typical local liqueurs were manufactured. The slowdown did not stop the entrepreneurial spirit of the Russo family,



however. On the land behind the family home was the laboratory. Inside it, a bar was built with an attached distillery (that was not entirely legal) to continue distilling and serving customers, mostly soldiers of the Allied forces and Slavic troops. Immediately after the war, the





HISTORY

ABOVE, FIRST ON THE LEFT IS VINCENZO RUSSO DURING A MEETING WITH BUSINESSMEN FROM CAMPANIA.

undercover laboratory / distillery was decommissioned and used for storing pomace.

Among the historical products of the Distilleria Russo is a particular aniseed liqueur that was very popular. This 'Anice' was produced with the addition of Anurca apple and citrus fruits. Its flavour was fresh and with an earthy note from the distinctive Campanian apple that is traditionally grown on the ground.

Another historical product of the Distilleria Russo was a vermouth produced with wine from a native Campania vineyard: the Moscatella of Val Calore. Inspired by an ancient rural tradition, it was a tribute to Vincenzo's mother, who used to have a glass of spiced wine with a drop of oil daily.

In 2007 the company underwent a significant revival and inaugurated a brand-new research, production and distillation





centre at Mercato S. Severino (Salerno). Guglielmo Russo (3rd generation), the son of Vincenzo, led the company and continued to maintain the family traditions and passion. In 2008 a new brand was founded, Campania Acquaviti, a joint venture between the Russo and Castag-

ner families, from the Venetian distillery of the same name and led by expert oenologist and distiller, Roberto, with the intention of starting a new way of distilling and promoting the image of grappa. In 2010, another significant partnership with Piero Mastroberardino took place,

THE COMPANY
TOP, THE CURRENT DISTILLERY AT S. SEVERINO. ABOVE, THE BARREL DEPARTMENT AND THE STILL.



using native pomace from Campania to create grappas such as “Radici” and “Novaserra”.

The new production facility includes a visitor centre with a shop, bar and conference room. The 5,000 square meter area houses the liqueur department, the research, development and quality-control laboratories, three automatic bottling lines (with daily production capacity of 10,000 bottles) and a modern distillery equipped with continuous and discontinuous copper systems, a 500l artisanal pot still for vacuum packing and the barrel cellar where the company’s finest products rest. To ensure the highest standards, the business also works with the University of Salerno (chemistry and botany), offshoot of the Salerno Medical School, which ran from the Middle Ages until 1811, and which contributed so greatly to studies on liqueurs and distillation.

Among the traditional products of the Distilleria Russo is its Limoncello obtained from Amalfi PGI Sfusato lemons, Foglioli, a liqueur obtained from just lemon leaves from Procida, the classic

150 VARNELLI

1868-2018

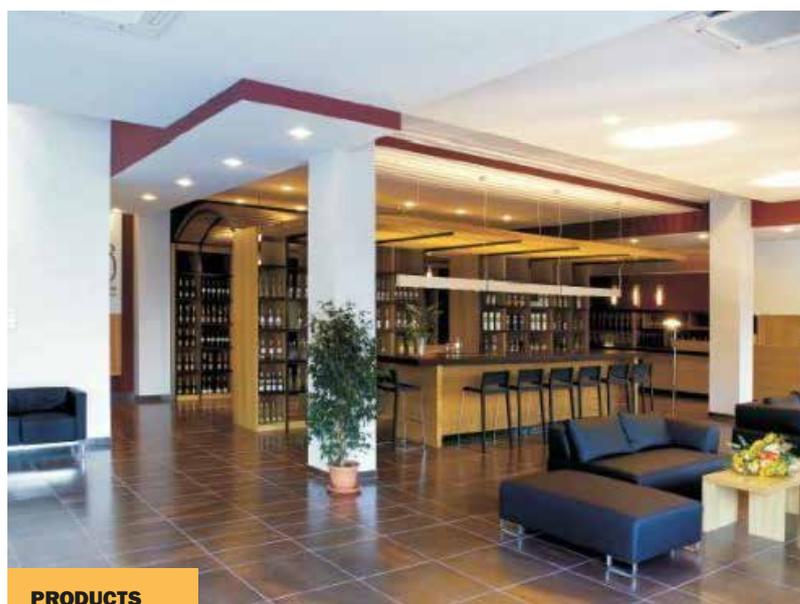


SHALL WE MIX?

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DRINK RESPONSIBLY



“Tradition” and “Innovation”. In the first case, the focus is on traditional liqueurs with local raw materials. The “Innovation” project is more revolutionary and comes from the collaboration of Vincenzo Russo with bartender Flavio Esposito. In 2017 they founded “Bespoke Distillery”, a brand that works on new spirits and that is dedicated to the world of mixology, to trends and new concept products. One of these is “Aqva di Gin”, a range inspired by the world of perfumes and the olfactory pyramid used to perceive the impression that each fragrance produces. “Aqva di Gin” is available in 5 versions, three of which are already available: Agrumata, Floreale, Speziata (Citrus, Floral, Spicy). All at 40% ABV, “Aqva di Gin” have sought-after aromatic notes in which many botanicals stand out including bergamot, mandarin, Amalfi Sfusato lemons, citrus leaves, lavender, rose buds, galangal and cardamom. Very apt for mixing, they give new personalities to the same drink and different olfactory experiences. The next variants of “Aqva di Gin” are Fruttata and Marina (Fruity and Marine).

PRODUCTS

TOP, THE “AQVA DI GIN” RANGE. ABOVE, THE DISTILLERY’S SHOWROOM. PREVIOUS PAGE, BARTENDER FLAVIO ESPOSITO.

Nucillo, bitters and a series of grappas. Among these is “15 Uomini”, a grappa aged for 15 months in ex-rum barrels obtained from a blend of native and other single variety pomace. The name “15 Uomini” (15 Men) comes from the passage in the pirate novel “Treasure Island”.

In 2015 Vincenzo Russo (4th generation) took control of the company, be it under the watchful eye of his father Guglielmo. Vincenzo immediately decided to divide the distillery into two sectors,



Another Bespoke Distillery project combines the Piedmontese vermouth tradition with the Neapolitan coffee ritual. This combination resulted in Vermut Sospeso, the first coffee vermouth. The botanicals of this vermouth include wormwood, sweet orange, chirata, rhubarb, sandalwood, quassia wood, vanilla and of course coffee, at 18% ABV. Vermut Sospeso is a classic and contemporary product in which the taste of dried fruit comes through onto the palate in a swinging rhythm of acidity that leaves room for flashes of sweetness.

In 2020, Distilleria Russo will launch a brandy that has been aging in their cellars for 50 years. For those who want to know more about the history of the distillery and the affairs of the Russo family, there is a book called “Il testamento del nonno” written by Anna Russo, Vincenzo’s sister.

Vittorio Brambilla

RECIPES BY FLAVIO ESPOSITO

MIO CARO

INGREDIENTS

- 10ml Mezcal
- 30ml Vermut Sospeso, “Coffee recipe”
- 10ml Luxardo Sangue Morlacco
- 30ml Macchia bitters

Method: stir & strain. Glass: low tumbler. Side: coffee pod

TORERO

INGREDIENTS

- 20ml Scotch whisky
- 30ml Vermut Sospeso
- 20ml Strega
- 20ml Orange juice

Method: stir & strain. Glass: low tumbler. Garnish: coffee cherry

PROFUMO PUNCH

INGREDIENTS

- 45ml Aqva di Gin of choice (Floreale/Agrumata/Speziata)
- 15ml “Tio Pepe” Fino Sherry
- 30ml hm apple, lime and galanga syrup
- Top with ginger ale

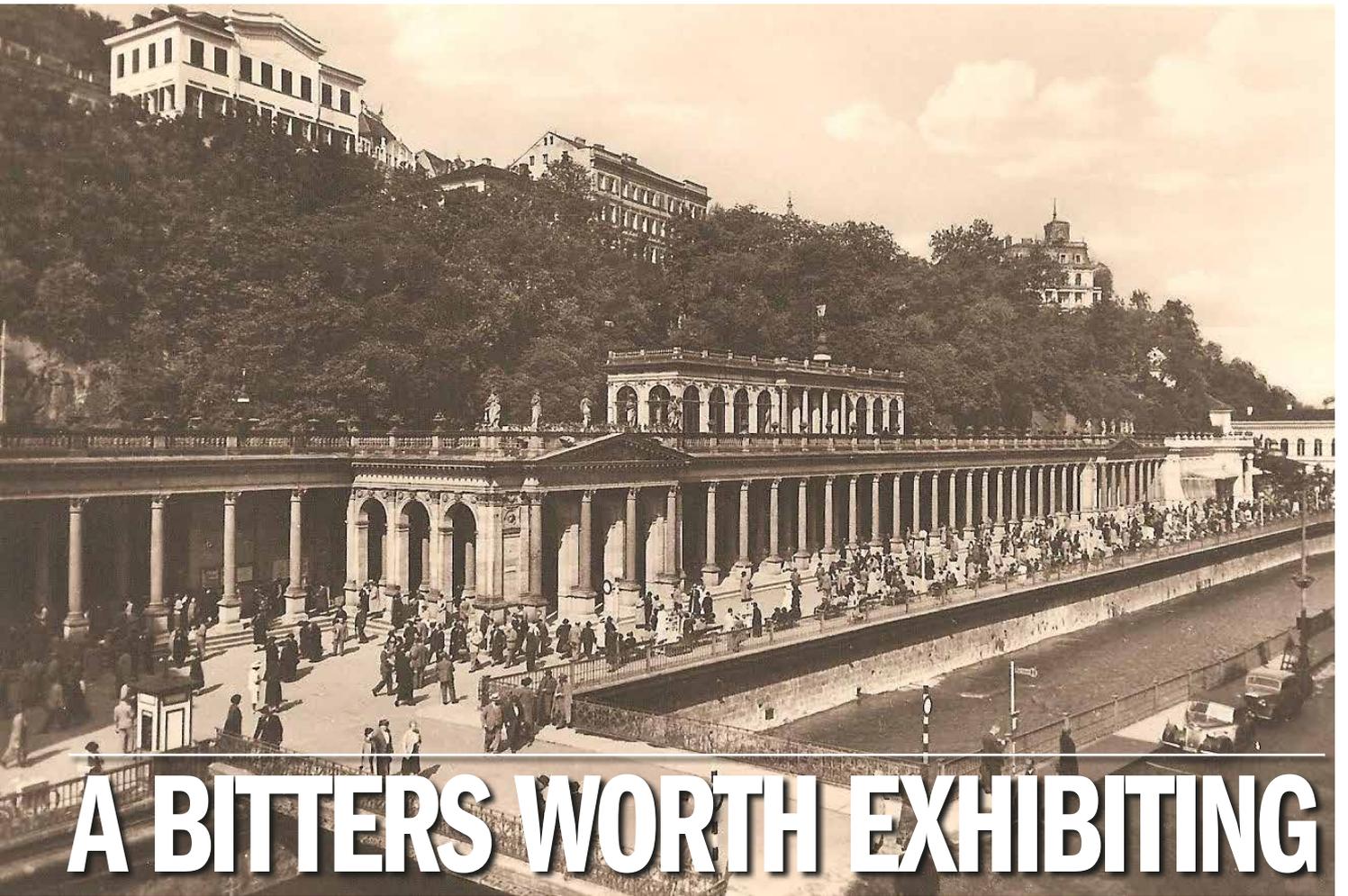
Method: shake & strain. Glass: highball or mug. Garnish: edible flowers / lime peel / dried galanga, depending on the Aqva di Gin used.

AQVA DI GIN & TONIC

INGREDIENTS

- 60ml Aqva di Gin of choice (Floreale/Agrumata/Speziata)
- Tonic water

Method: build. Glass: tumbler. Garnish: edible flowers / lime peel / dried galanga, depending on the Aqva di Gin used.



A BITTERS WORTH EXHIBITING

The Czech tonic with more than 200 years of history. It became famous in the 1900s and spread far and wide after the Great War

BY LUCA RAPETTI

In the mid-fourteenth century, Emperor Charles IV came to know of a place in what is today the Czech Republic with a number of thermal springs. The emperor had an urban settlement built to take advantage of the natural health benefits of the quality water that flowed from there. The town of Karlovy Vary was thus established, named in honour of its em-

peror and development of the city started in earnest from the sixteenth century.

Also called Carlsbad in German, a series of historical events took place in Karlovy Vary that negatively impacted its popularity and reduced the influx of tourists to the spa town. However, the nineteenth century and the spirit of the revolution led to the building of a rail-



way line, which together with the city's success in treating diabetes, brought a considerable number of tourists there. People like Gogol, Lizst, Freud, Barrande, Fontane, Dvo'k, Marx, Brahms and many others, who frequented the area, contributed greatly to growing its reputation.

On 17 September 1769, Josef Vitus Becher was born in Karlovy Vary, son of entrepreneur Johann Wenceslas Becher (1729-1784) and nephew of spa treatment specialist David Becher (1725-1792). Josef initially attended primary school in Doupov and later Piarist College in Ostrov.

After working alongside his mother in the family business, the "Dům U Tří skřivanů" store, as it was known (which literally translates to "House of the Three Larks"), Josef trained at Vaclav Biedermann et Co., specialists in the trade of spices, foodstuffs and other basics.

In 1794, at the age of 25, Becher returned to work at the family store and



managed to rent a small local distillery. Here he began experimenting in creating liqueurs and infusions, as well as producing wine distillate.

As already mentioned, the fame of Karlovy Vary as a spa tourist resort grew particularly from the 19th century and in 1805 Prince Maxmillian Friedrich von Plettenberg went there to treat an illness that had afflicted him. His personal physician accompanied him, Dr Christian Frobrig from England. The prince and

BECHEROVKA

LEFT, JOSEF VITUS BECHER. OPPOSITE PAGE, AN OLD PHOTO OF KARLOVY VARY.

Vermouth & Spirits
DEL PROFESSORE



ITALIAN HERITAGE



Vermouth di Torino Superiore

*This Del Professore Limited Edition boasts
all the fine nuances of a Barolo wine.*

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DRINK RESPONSIBLY



INVENTIONS
LEFT, 1866 THE ORIGINAL KARLSBADER BECHERSBITTER. ABOVE, A DRAWING OF THE BOTTLE.

Frobrig stayed at Becher's pharmacy and so Josef and Frobrig began exchanging opinions and ideas around herbal preparations. The frequent meetings helped grow a mutual friendship, which ended when the Prince and Frobrig left the city. At his departure, the English doctor gave Becher a recipe for a gastric remedy he had developed. Becher focussed fully on the formula, working on it for two years and perfecting the doses of the ingredients, the alcohol content and many other characteristics, until he reached his final recipe. In thanks, Becher decided to call it "Carlsbader English Bitter", which later changed to "Original Karlsbader Becherbitter".

Initially the product was marketed

as a bitters-tonic gastric remedy, measured out in drops and was only sold in the city. In a short time the success of the remedy led to demand for it not only in the other urban centres of the kingdom, but also beyond the borders. Becher, who had been married twice and had sixteen children, delegated management of his business to his son Johann (Jan) Nepomuk Becher (1813-1895) in 1838. Jan decided to bottle the product in half-litre bottles and later in bottles with the characteristic flattened shape, which were designed by Jan's brother-in-law, Karel Laube, in 1866.

Starting from 1840, production of the liqueur was moved to Villa Philadelphia, not far from the Becher family shop,



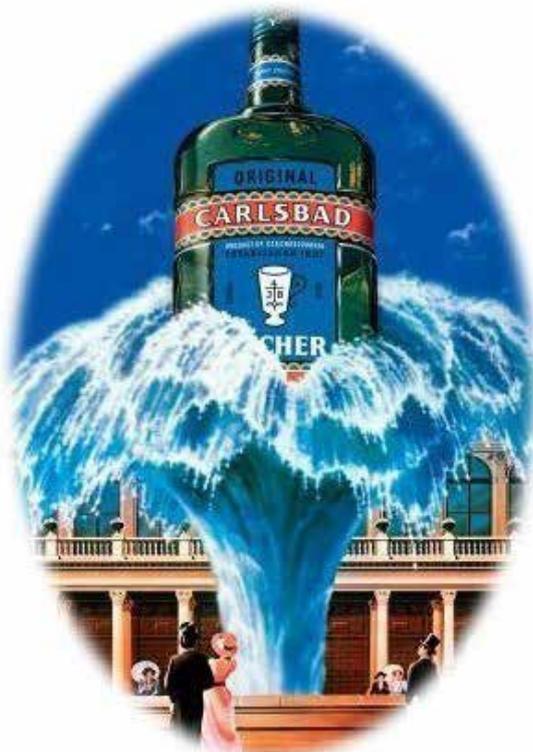
BECHEROVKA

RIGHT, GUSTAV BECHER AND ABOVE, THE CUPS HE DESIGNED.



which was closed in the same year. In 1867 Jan also built a new factory near Steinberk, today known as Becherplatz, where modern machinery and equipment were installed that were more suited to large-scale production.

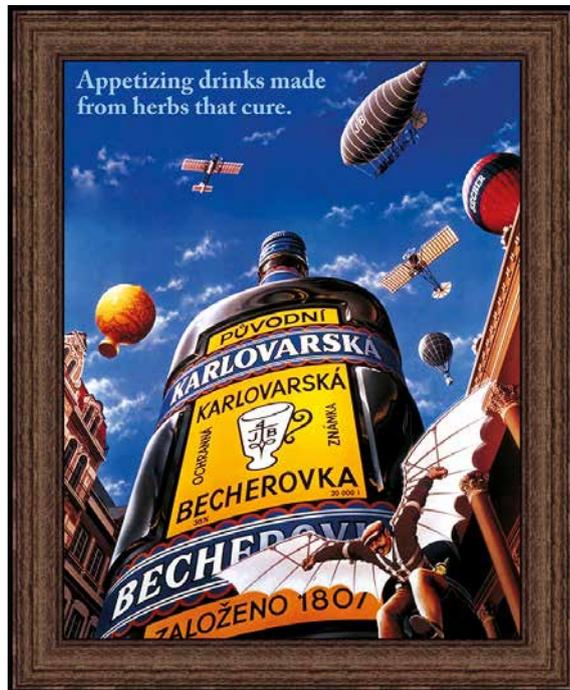
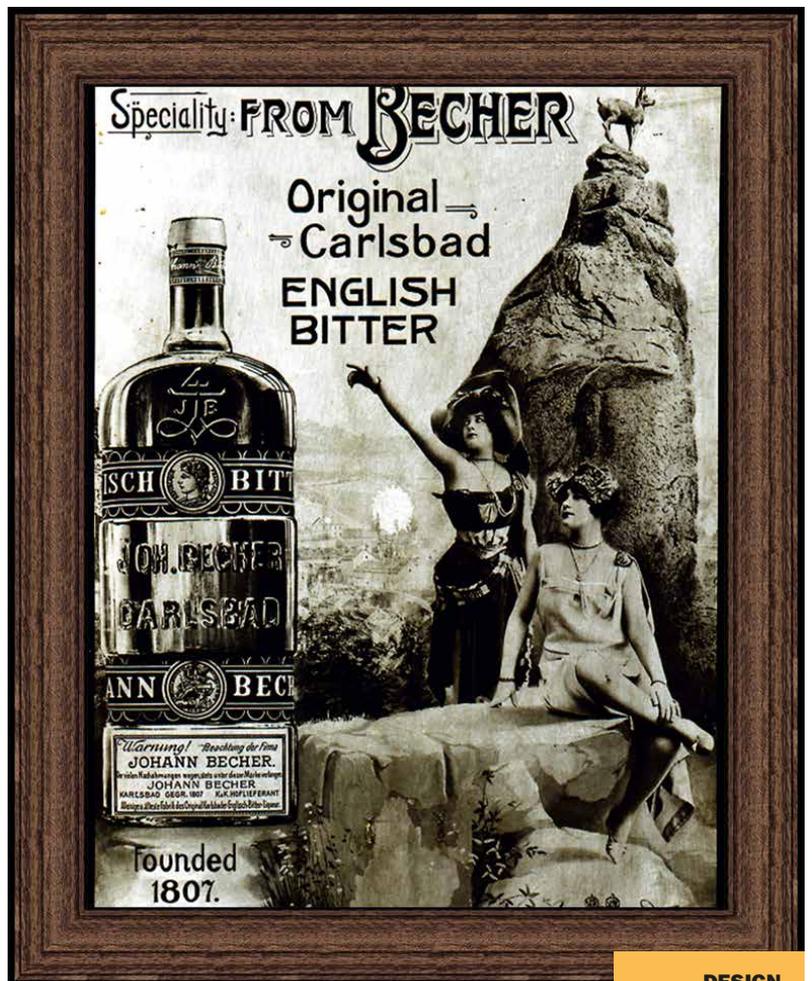
Thanks to a railway line built in Karlovy Vary in 1870 close to the Steinberk plant, the export of Becherbitter extended also to Germany and France, where it enjoyed great success. Just a year later, in 1871, son Gustav Becher (1840-1921)



took over management of the company for almost three decades, also developing the characteristic white porcelain cups for serving the liqueur.

Over the course of its 200-year history, Becherovka has won numerous international awards, but the most important was probably the reward it received at the Universal Exposition in Paris in 1900.

In 1904 the Becher company became a supplier to the imperial court, and 50 litres of Becherbitter were sent to the Viennese royal villa each month. The first attempts at counterfeiting the typical Czech bitters also began, and in 1904 the Becher family brought a lawsuit to court against counterfeiting for the first time. It was only the first of many other and future attempts at copying the liqueur. In 1910 brothers Rudolph and Michael took control of Becher, focusing on exports and the design of travel bottles.



DESIGN
LEFT, THE PROTOTYPE OF THE BITTERS BOTTLE. ABOVE, AN ADVERT FROM 1904 AND BELOW, ONE FROM 1938. LEFT, HEDDA EMILIE BECHER.

Becherovka became famous throughout the world during the First World War, when it was sent to the front, and so also reached Turkey and Egypt. In 1922, the terms “Becherovka” and “Becher Bitter” were officially registered as trademarks. Finally, in 1938, Becherovka, which was gradually sold under various names such as “English Bitter”, “Karlsbader Bitter”, “Carlsbader Becherbitter” etc., arrived in England, the homeland of one of its two

creators: Dr Christian Frobrig. The waiting period, which lasted 133 years, ended thanks to the work of Lord Walter Runciman, who represented England and Germany in negotiations with Nazi Germany on the matter of the German-Bohemians.



The last of the Becher family and the only woman to know Becherovka's secrets was Hedda Becher (1914-2007). The company took over management of the business in 1941, but this was postponed until after the Second World War, and was forced to provide a recipe to the state government. During the period of socialist Czechoslovakia when the company was nationalised, Becherovka became one of the country's most successful export items. Hedda Becher started producing the same liqueur in West Germany and after 1972 sold the company to Underberg, which together with Karlovy Vary Becherovka, would share the Western European market.

In 1973, following the continued success and expansion of Becherovka on an international scale, a new and larger warehouse was built in the town of Karlovarske Bohatice. Between 1997 and 2001, privatisation ended the 57-year

state control of Becherovka. Currently Becherovka still maintains its origins and its characteristic aromatic profile, consisting of a mix of herbs, spices, roots and other secret ingredients. Its recipe is known only to two employees of the company – the production manager and the director of development and market strategy.

The water used also has an important role in the final product of Becherovka, which still today is known for its high mineral content and health properties. Sugar is then added and bottled at a final ABV of 38%.

More than 200 years after Josef Becher first developed the recipe for his Carlsbader English Bitter, today Becherovka attests the Czech Republic's liqueur tradition, in the "city of 12 springs", where Becherovka has always been considered the "13th spring" of Karlovy Vary.

Luca Rapetti

Vermouth & Spirits
DEL PROFESSORE



ITALIAN HERITAGE

*Gin Crocodile
Del Professore*

GIN COCKTAIL

- 6 cl Crocodile Gin,
- 1 cl sugar syrup,
- 4 dashes angostura bitter

Stir and strain in a coupette glass
and garnish with lemon zest.



Tradition, terroir, people
delprofessore.it

Vermouth & Spirits
DEL PROFESSORE



ITALIAN HERITAGE

*Vermouth Chinato
Del Professore*

AMERICANO

- 4 cl Vermouth Chinato Del Professore
- 2 cl Bitter Del Professore
- ice-cold soda at taste

Serve in an "old fashioned" glass
filled with ice, mix and garnish
with lemon and orange zest

Tradition, terroir, people
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BECHEROVKA RECIPES



FIG OF HEART by Paolo D'Amore Beat Spirits & Kitchen – Policoro (MT)

INGREDIENTS

- 40ml Fig spiced rum
- 20ml Becherovka
- 15ml kaffir lime cordial
- 10ml citric solution
- drops of arabic gum
- two dashes Bob's Winter Bitters

Method: shake & strain. Glass: Nick & Nora. Garnish: fig chips.



THE EXPEDITION by Michele Mariotti Mo Bar – Mandarin Oriental – Singapore

INGREDIENTS

- 35ml Becherovka
- 25ml Cocchi Americano
- 40ml fermented green coffee
- 30ml lime juice
- 15ml sugar

Method: shaker. Glass: OF, served on the rocks. Garnish: kaffir lime leaf



SEX ON THE BEACH-ER by Giuseppe Capotosto Loud Bar – Terracina (LT)

INGREDIENTS

- 30ml Vodka Decision
- 30ml Becherovka
- 20ml lime juice
- 20ml Elisir Bigorade Bordiga 1888
- 2 dashes The Bitter Truth Lemon Bitters
- Top with J Gasco Sodarosa

Method: shake. Glass: tall tumbler. Garnish: mint and orange peel



BECHEROVKA STRASS by Chicco Greco – Spirito – Brindisi

INGREDIENTS

- 30ml Gentlemate white brandy
- 30ml Becherovka
- 20ml eucalyptus honey mix
- 3 dashes saline solution
- 2 dashes Angostura bitters
- 3 dashes Peychaud's bitters

Method: build. Glass: julep mug. Garnish: mint leaves

JEREZ'S BODEGA

Sanchez-Romate, a history of pride deeply rooted in the region

BY **FABIO BACCHI**

Sun-kissed, lulled by the sea breeze and set in the vineyards that yield its popular wines, Jerez is not only the cradle of flamenco but also of a world-famous horse culture, the late Gothic style of its churches and the bourgeois architecture of the 18th and 19th centuries. In the bodegas of this sherry producing region, brandy is also produced.

The term “bodega” applies not only to the buildings where sherry and brandy are produced and aged, but also to the manufacturing companies. The Consejo Regulador Especifica de Brandy de Jerez ensures that all processes are carried out according to regulation.

Every time Jerez de la Frontera is mentioned, one speaks of a proud history with deep roots in the region. The city has been world famous for its wines for centuries

and at the end of the 18th century it had become a hive of commercial activity. Wine merchants from around the world crowded the Jerez bodegas to do business.

The story of wine in Jerez began more than 3,000 years ago when the Phoenicians landed in the Bay of Cadiz and planted the first vines, which adapted brilliantly to the fertile limestone soil. Subsequent civilizations – the Romans, Visigoths and Arabs – extended viticulture in the sunny and dry climate caressed by the fresh sea breeze.

Muslims were the first to experiment with distillation to produce perfumes. Later, in the 14th and 15th centuries, the wines of Jerez became known throughout Europe.

Each bodega has a fascinating history, in which the lead characters are sherry and brandy.



BRANDY
IN THE LEFT
COLUMN, A
PORTRAIT OF
JUAN SANCHEZ
DE LA TORRE.

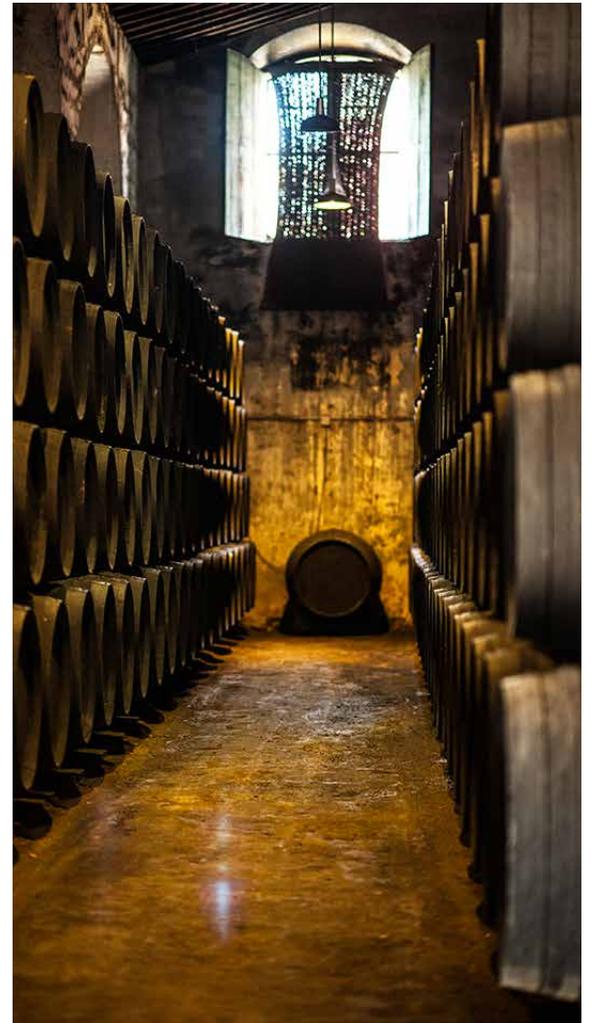


The Sanchez-Romate Hermanos bodega, one of the few wineries in Jerez still owned by Jerez families, was founded in 1781 by Juan Sánchez de la Torre in partnership with a member of the Romate family. In addition to its prized sherries, Sanchez-Romate is the cradle of the most iconic Spanish brandy: Cardenal Mendoza.

Born in Ruiloba (Santander) in 1753 into a wealthy and educated family, the

restless oenologist, Juan Sánchez de la Torre, settled in the Andalusian town with a specific goal: to produce wines of superior quality.

Juan Sánchez de la Torre died in Jerez on 25 February 1838 at the age of 85. The oenologist had no natural heirs and in his will, which was written on 26 November 1836, he stated that he wished for a part of his estate to be used to establish a



CELLAR
THE SANCHEZ-
ROMATE
BARRELS.

clusive brandy for the family and its circle of close friends. It was the beginning of Cardenal Mendoza Solera Gran Reserva, the company's flagship brand.

By the late 1940s, however, the company had moved from fame to obscurity; this until 1954 when a group of 5 local friends took over the business allowing the legacy of Sanchez-Romate to live on. Their families continue to own the bodega, making Sánchez-Romate one of the largest sherry houses still locally owned.

In its nearly 240 years of history and independence, the Sanchez-Romate bodega, its exclusively territorial wines and its brandies have always expressed a cosmopolitan spirit that has allowed it to spread across the world.

Sanchez-Romate follows the traditional wine-making practice of Jerez linked to the white soil called "albariza", to the light of

college of humanities, and that the rest be used for its maintenance.

Over a century after it was founded, the company reached a momentous milestone in 1887, when the fourth generation of the Sánchez-Romates decided to create an ex-



western Andalusia and to the grape varieties of Palomino, Airén and Pedro Ximénez that grow in a unique microclimate. Each stage of production is a tribute to tradition: the aging in fine American oak barrels using the soleras-criaderas system, and the distillation of the brandies in copper “Alquitara” stills.

The Sanchez-Romate bodega is spread over several production and aging locations with evocative names, such as Soportales (Arcade), Viñas (Vines) or La Sacristía (The Sacristy), just like the districts of a city.

Cardenal Mendoza takes its name from Cardinal Pedro Gonzáles de Mendoza (1423 –1495), a character who played an important role in reclaiming Granada and who negotiated with the royal family of Spain, Isabella of Aragon and Ferdinand of Castile, to allow Christopher Columbus to make his first voyage to discover the New World.

Distributed in five continents, Cardenal Mendoza is the official supplier of the Royal House of Spain, the House of Lords in En-



gland since 1909 and the Apostolic Palace of the Vatican City since 1917.

THE SOLERA Y CRIADERA SYSTEM

To understand the secret of the aging of Cardenal Mendoza brandy, one must be familiar with the famous Solera method.

The Solera y Criadera system consists of 9 levels of American oak barrels (eight Criaderas and one Solera). These barrels,



MIXOLOGY MINDED COLLECTION

ADD A SPLASH OF FRUIT TO YOUR COCKTAIL



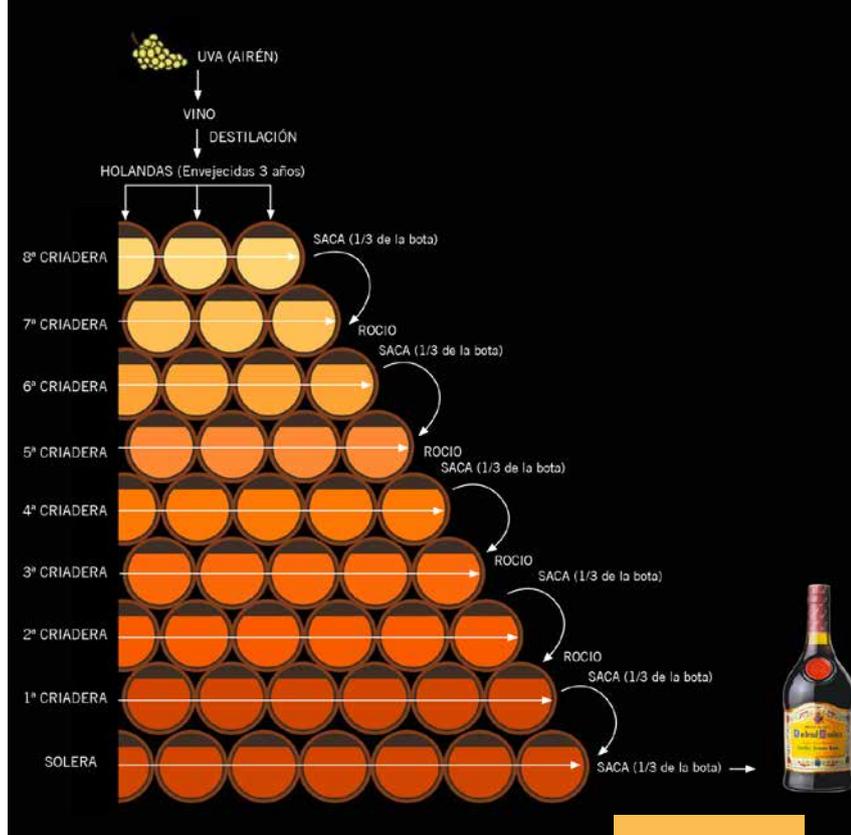
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previously filled with Oloroso and Pedro Ximénez wines, give Cardenal Mendoza its subtle characteristic flavour. Solera, (the lowest level), is where the more mature brandy is stored. The age of the brandy drops when moving from the Solera to the highest Criadera (the eighth Criadera, with the barrels right at the top of the structure).

Only 1/3 of the contents are extracted from each barrel forming the Solera. This process is known as “saca”. The barrel from which the brandy is taken during the “saca” is then filled with the same amount of slightly younger brandy from the first Criadera, which in turn is replenished with the same amount of younger brandy from the second Criadera and so on. The contents of the eighth Criadera (the highest level with the youngest brandy) are taken directly from the holanda at 42% ABV. This process is known as “rocío”. The brandy is matured for three years before undergoing the Solera & Criadera system. What defines this system is that brandies of different ages mix together every time the “saca” and the “rocío” take place, which is why it is difficult to pinpoint the exact age of the brandy when using this method.

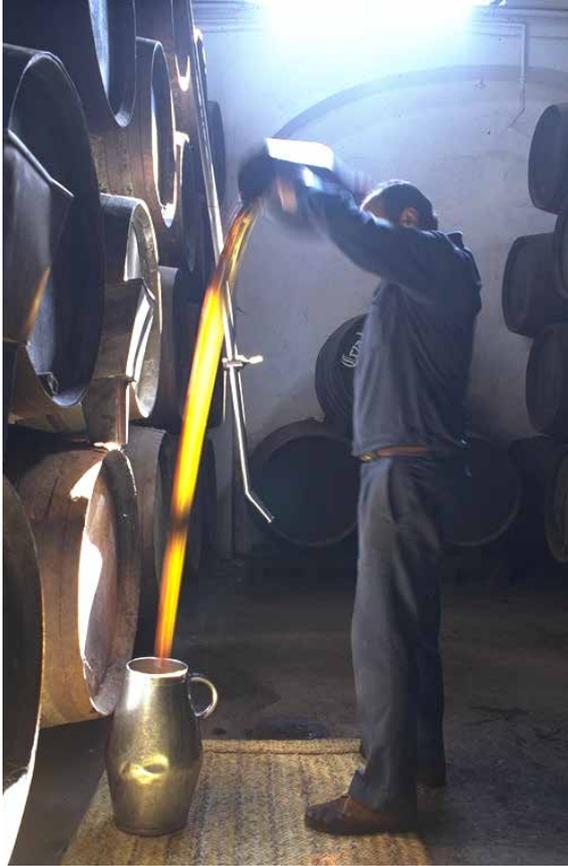
CARDENAL MENDOZA CLÁSICO (42%)

The great quality of this brandy brought ever-increasing fame to the winery, which decided to bring it to market under the name of Cardenal Mendoza. It is bright, transparent and dark mahogany in colour, and has a round, clean, elegant and vinous aroma. It is balanced and persistent to the taste, not sharp, very warm, and soft with an oily sensation that fills the palate. It has a long finish. It has personality, harmony of notes and definite hints of raisins, plums and Chinese plums, spices like vanilla, cinnamon, liquorice, tobacco, roasted caramel notes and chocolate. It also has notes of the esters formed during the long period of oxidative aging.

This is the Cardenal Mendoza Clásico, a Solera Gran Reserva developed by selecting the best “holandas” spirits from the Alquitara still, aged using the traditional system of soleras and criaderas in American oak barrels. The set of Cardenal Mendoza barrels, which previously contained Oloroso and Pedro Ximénez, makes up one of the largest wineries of Solera Gran Reserva, a guarantee of the aging

PEOPLE

LEFT, A PORTRAIT OF CARDINAL PEDRO GONZÁLES DE MENDOZA (1423 -1495). ABOVE, THE SOLERA Y CRIADERA SYSTEM.



and quality of this brandy that has an average age of 15 years.

CARDENAL MENDOZA DE LUJO (40%)

The first Cardenal Mendoza, created strictly for private consumption by the owner family and those closest to them, was kept in a precious fine crystal decanter. A few years ago this original receptacle was recovered to bottle the brandy of the Lujo (Luxury) range, specially created for the most exclusive occasions. The transparency of the delicate container makes it possible to further appreciate the characteristic mahogany shade that distinguishes this brandy.

On the nose one smells ripe dark fruit, dates, figs and red fruits including cherries. Notes of bitter cocoa and espresso coffee, cane sugar, vanilla and spices are present; it is very well balanced.

CARDENAL MENDOZA CARTA REAL (40%)

In 1981, for the bicentenary of the bodega and in light of the new millennium, it was decided to reserve a “reserva” of



Cardenal Mendoza for further aging in Solera for over twenty years.

The name Carta Real was chosen to honour a dinner held on 2 December 1900 at the Royal Palace in Madrid, during which



Sanchez-Romate wines and brandies were served. At that time, Juan Manuel Sánchez y Gutiérrez de Castro, the owner of the bodega, was a minister of King Alfonso XII, ennobled by him with the title of Duke of Algeciras. The average maturation period in Solera is around 25 years.

Today, Carta Real presents itself as an exclusive and unique brandy, with the seductive bright appearance of its mahogany colour, which is a trademark. Its elegant aroma of old wood with traces of raisins and Chinese plums and the perfectly round, soft and persistent taste, are exceptional characteristics that time has managed to soften and elevate. It comes in an exclusive numbered and screen-printed bottle.

On the nose it is intense, again with hints of dates and plums, and bitter cocoa. It has a pleasant sweetness, but is not sickly sweet. It is medium bodied to taste, a little sweet and citrusy, with dried fruit and well balanced by a delicate spiciness. It has a medium-long finish.

CARDENAL MENDOZA NON PLUS ULTRA (45%)

Cardenal Mendoza Non Plus Ultra is the flagship of the brand. It was created in



1971 when 38 barrels were set aside for the bicentennial celebrations. Due to the Solera system it is not possible to establish its age with certainty. In this case, a brandy aged for 30 years in the Solera, is matured further to reach an average of 50 years.

Non Plus Ultra was born from this small stock. Its aroma picks out dried fruit, reminding one of an aged Oloroso sherry. Dry and delicate on the palate, balanced, persistent and very soft, it releases orange and spicy notes.



CARDENAL MENDOZA ANGÊLUS (40%)

Cardenal Mendoza Angêlus is the latest creation of the Sanchez Romate bodega, an original liqueur with a unique personality.

The natural flavouring ingredients are macerated and then a bain-marie distillation is carried out in an old distillery founded in 1824. The aroma is given by bitter oranges from Seville, sweet oranges, Valencia lemons, cardamom from Sri Lanka and cloves from Zanzibar. It is mahogany in colour with amber reflections, bright and clear.

Citrus and spicy notes mix on the nose with sweet and dried fruit aromas. In the mouth it explodes: a velvety citrus flavour, with nuances of bitter orange and roasted hints. The finish is sweet, long and persistent. It is served straight, with ice or soda and is incredibly versatile in mixing.



CARDENAL MENDOZA JUBILEUM 2016 SPECIAL EDITION

In 2016 Sanchez-Romate wanted to commemorate this special event with a limited edition Cardenal Mendoza brandy of the year. Using the iconic and classic Cardenal Mendoza brandy as a starting point, Steve Simpson developed his personal design world into a version of the cardinal Mendoza label, where he plays with the motifs and elements of a classic label, thereby providing his own variation.

The packaging created by designer Steve Simpson depicts a map of Rome with the four main Basilicas of the Jubilee of Mercy, the extraordinary Jubilee that Pope Francis called from 8 December 2015 to 20 November 2016. The designation of “Extraordinary Jubilee” distinguishes it from the normal cycle of jubilees, or Holy Years, which are called every twenty-five years in the Catholic Church.

Fabio Bacchi



GRAND CARDENAL by Vincenzo Losappio **Gin Fish Tasty & Tonic – Barletta**

INGREDIENTS

- 40ml Cardenal Mendoza brandy
- 17,5ml Vermut Sospeso “ricetta al caffè” (“coffee recipe”)
- 10ml carob cordiale
- 5ml Amaro dell’Erborista
- 7,5ml Sanchez-Romate Fino sherry

Method: throwing. Glass: vintage. Garnish: orange zest



PANAMA CARDENAL by Max Dabbicco **Mood – Bari**

INGREDIENTS

- 50ml Cardenal Mendoza brandy
- 30ml Plantation Panama 2004
- 15ml Varnelli Anice
- 1,5 simple syrup

Method: shake & strain. Glass: OF. Garnish: star anise, dried lime round, orange peel.



CARDENAL TROPICAL by Luca Rossi **Bar degli Aperitivi – Genoa**

INGREDIENTS

- 50ml Cardenal Mendoza brandy, fat washed with almond milk and 70% cocoa
- 30ml Crème de Bananes
- 1 bsp Liquirizia Giardini d’Amore
- Spray of Cardenal Mendoza Angêlus

Method: mix & strain. Glass: tumbler. Garnish: edible flowers.



LA RECONQUISTA by Beatrice Marri **Caffè Chieli – Sansepolcro (AR)**

INGREDIENTS

- 45ml Cardenal Mendoza brandy
- 1 espresso ristretto
- 250ml of orange and bergamot peels oleo saccharum

Method: dry shake - shake and strain. Glass: low tumbler with ice.

Garnish: sprinkling of bitter cocoa, grated orange rind, dried orange.



SCILLY'S GEM

Salt and marine botanicals in a Cornish rum

BY GIULIA ARSELLI

The Isles of Scilly, also known as the Sorlinge Islands, are an archipelago about 50km off the south-west coast of England. Falling under the Cornwall county, only six of the 58 islands and islets that make up the archipelago are inhabited, with just over 2,000 residents.

With tourism, nature, breath-taking scenery and a birdwatchers' paradise, the Scilly Islands also boast the Lioness Shield, the world's smallest football league, which has been taking place annually since 1962. Only two teams take part, the Woolpack Wanderers and the Garrison Gunners. The league lasts 17

rounds and all the games take place in the Garrison Field stadium on the island of St. Mary's. The two teams also compete in the national cup, called the Wholesalers Cup, and the league cup, the Foredeck Cup. The Charity Shield, corresponding to the league supercup, is also played.

At the recent UK Rum Fest in London, these tiny islands were represented by a unique spirit, launched in May by a company owned by the Strong family. It's called Daymark 1683 (42% ABV) and is a small batch rum distilled in the UK with a special infusion of samphire and sea salt – certainly unique. Samphire is the



name given to a marine halophyte plant.

Rock samphire, *Crithmum maritimum* is a coastal species with white flowers that grows in the United Kingdom. In St Martins the Strong family picks the plant that grows on the beach their garden overlooks by hand. Halophytes are plants capable of morphological and physiological adaptations that allow them to grow in salt or alkaline soils or in the presence of brackish waters.

Sunrises and sunsets, sparkling seas, crystal clear waters, golden sands, wonderful people, community spirit, history and natural ingredients are all found in Cornwall, the Isles of Scilly and the Caribbean.

The word that is in common with all these places is rum! What started out as a family hobby has become a business project. Regarding the rum, "it has been a labour of love and taken some considerable time to get to where we



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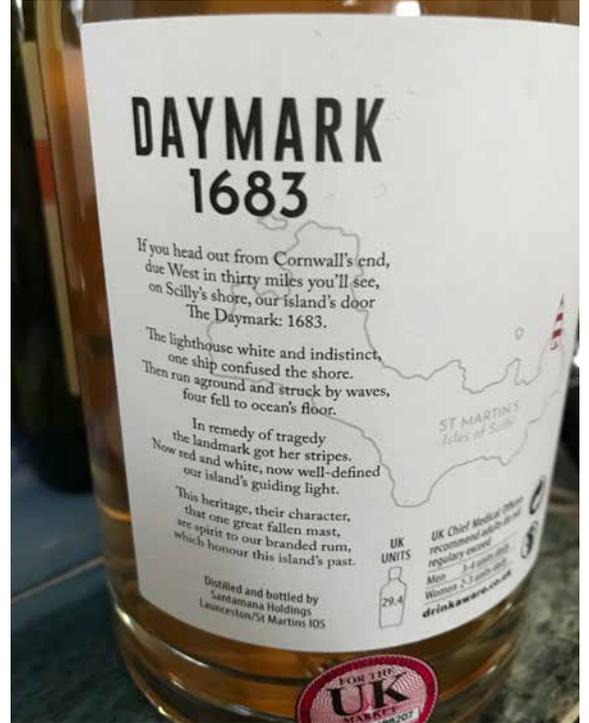
Distributed by: OnestiGroup S.p.A.



are today”, says Neil Strong, “which is extremely exciting. Ours is very much a family effort in conjunction with close friends.”

Meeting John Walters of the English Spirit Distillery was the turning point of the project. John Walters had just purchased a large property near Launceston, Cornwall, to open a distillery. His experience as a distiller contributed greatly to the creation of Daymark 1683.

After searching islands in the Caribbean, Venezuela, Australia, Portugal, Spain



and the United States to find the best possible molasses, the project to create Daymark 1683 entered its final phase.

The molasses used in Daymark 1683 comes from Venezuela. From a triple distillation in small 200 litre copper stills, and maturation in medium-toasted English oak barrels, a spirit is born with notes of raisins, banana, toffee, spices and seasoning.

The rum remains in the barrels between six and eight weeks but aging that will last at least 24 months is underway. The spirit is infused with sea salt and samphire between the first and second distillation. The aromatic richness of the molasses used is expressed at its maximum.

The name of the rum derives from one of the island's attractions. At the northeast corner of the island there is a red and white tower erected in 1683 by Thomas Ekins, the first administrator of the Godophin family to live on the islands. It is the "daymark", a round, gran-





ite signalling tower that is 4.8 meters in diameter and has a conical shape that reaches 11 meters. The arched entrance door, which is now blocked, bears an incorrect date of 1637. It remained painted white until 1822, then in 1833 it became red and now it is painted in red and white stripes. The history of this building that symbolises the entrance door to the island is found on the back of the bottle.

Despite its modern look, the conical shape is a distinctive sign found next to some prehistoric burial mounds nearby. The building is located on the highest point of St Martin – the mainland can be



seen from there and it can also be seen from Cornwall itself when the weather allows.

Very interesting and versatile in mixing, Daymark 1683 is not yet available in Italy. We are certain that it will soon come here too.

Giulia Arselli

THE RECIPES

BIG BLOW'S WHISPER

INGREDIENTS

- 50ml Daymark 1683
 - 15ml Crème de Banane
 - 10ml Cointreau
 - 2 dashes orange bitters
 - 2 dashes Cornwall saline solution
 - 8ml floated Montepulciano di Abruzzo
- Method: stir. Glass: coupette. Garnish: physalis.

SLACK TIDE

INGREDIENTS

- 50ml Daymark 1683
- 25ml lime juice
- 20ml barley water
- 100ml pineapple juice

Method: shaker.

Glass: rock.

Garnish: dried pineapple and lime.

GENTLE HEAT

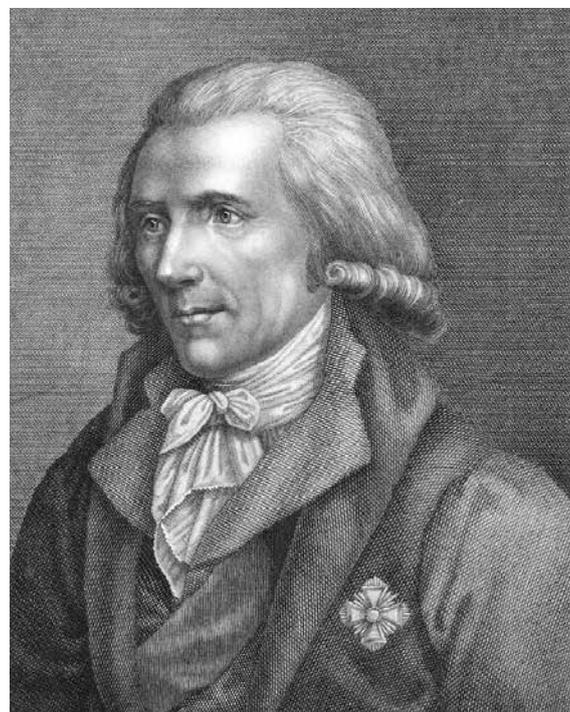
Merits and virtues of SOUS VIDE, the vacuum-sealed technique

BY GIOVANNI CECCARELLI

Sous-vide (pronounced sue-veed) is a method of cooking in which ingredients are placed in a temperature-controlled water bath, in sealed (preferably vacuum-packed) plastic pouches. Sometimes it is also called cooking at low temperatures but this is not the best definition since the equipment used can heat water even up to high temperatures.

Sous-vide means “under vacuum” in French. The pioneers of this technique were two French chefs, Georges Pralus and Bruno Goussault, who began using this cooking method in their restaurants during the mid-1970s. However, the idea of cooking food at a low, controlled temperature for a long period of time, came to Benjamin Thompson, a British scientist in the second half of the 1700s.

Thompson maintained that it was not the vigorous boiling that cooked food, but heat, its intensity and the duration of the process. He argued that the fuel used to maintain the boiling was totally wasted and that food cooked on “gentle heat” was tastier. To prove this he subjected his friends to the first blind tasting that we know of: he cooked a leg of mutton in the traditional method of the time (on



a spit) and another in a special oven he had invented that allowed to him to cook for a long time at a low temperature. Needless to say, his guests preferred the mutton cooked at low temperature because it was more tasty and succulent.

Sous-vide cooking provides numerous advantages. Firstly, it allows you to complete control the flavour and consistency of the food. Immersed in a temperature-controlled water bath, a piece of meat, fish, fruit or vegetables will

reach the desired cooking temperature uniformly, cooking the food evenly. The same piece of meat, cooked in a pan, will reach a very high temperature on the outside while inside the temperature will be considerably lower: the meat will be too cooked on the outside and raw on the inside.

By setting the temperature accurately, the desired cooking heat will be achieved without overcooking and this result can always be repeated. In addition, food cooked in this way is more succulent (juicy) than food cooked in the traditional way: much less liquid is lost.

Another important aspect is the use of vacuum packing. In actual fact, for home or limited use, it is not necessary to vacuum-pack the food perfectly before cooking it, but for professional use, this is certainly beneficial. The vacuum limits the deterioration of food when coming into contact with oxygen such as the browning of meat, fruit and vegetables, and allows for heat to be more efficiently transferred from the water to the food. In fact, if air is found inside the bag, the heat is not transferred uniformly.

One last aspect that is equally important is preservation: the vacuum limits cross contamination ensuring greater food safety. If you do not have a vacuum sealer, you can remove the air from inside the bag by slowly dropping it into the water that, by exerting pressure on all sides, will push the air out. At this point close the bag carefully. This technique can only be used with zip-lock bags.

In recent years, the sous-vide technique has been widely used in the bar. It is used in particular for infusions in alcohol or other liquids, to accelerate the extraction process by osmosis or to cook



CHEFS
TOP, BRUNO GOUSSAULT, PIONEER IN THE SOUS-VIDE COOKING TECHNIQUE.
ABOVE, GEORGE PRALUS, ANOTHER PIONEER IN THE ART. ON THE LEFT PAGE, BENJAMIN THOMPSON, A SCIENTIST, WHO WAS THE FIRST TO THEORISE LOW-TEMPERATURE COOKING.

fruit or vegetables. When you want to flavour a distillate or create a liqueur from herbs, spices or fruit, the infusion will take place more efficiently and save you time. To mix the desired alcoholic product with the flavouring agent in a bag, allow the air to escape as illustrated above or with a bell-type vacuum-packing machine, and immerse it in hot water.

Depending on the raw material used, the water temperature can vary between 50°C and 70°C. Even the time required varies, however, two hours of infusion are often sufficient unless you make use of very hard spices or large amounts of solvent. Infusing one litre of gin requires



TOOLS

THE SOUS-VIDE TECHNIQUE ALLOWS FOR MORE EVEN COOKING OF MEAT, FRUIT AND VEGETABLES. ALONGSIDE, A RONER FOR THE HOME, EXCELLENT FOR COOKING SMALL QUANTITIES OF FOOD AND FOR THE BAR. ON THE RIGHT, A PROFESSIONAL RONER, GENERALLY USED IN RESTAURANT KITCHENS.



less time than infusing five litres because uniformly heating a larger volume of distillate takes longer. Similarly, extracting rose petal aromas takes less time than extracting aromas from cinchona bark.

Sous-vide can also be used to improve the process of extracting a liquid by osmosis. If you have to make large amounts of oleo-saccharum, you can place citrus peel and sugar in a vacuum bag and immerse it in hot water: the higher the water temperature, the greater the extraction of liquid. In this case I advise against going above 50°C (I generally don't go over 40°C) to prevent

cooking the fruit. An explanation of the phenomenon, though perhaps not the only one, could be the increase of the osmotic pressure following an increase in temperature.

Finally, this technique allows you to cook fruit (or vegetables) and to have a new aroma and a different consistency. Fruit, once cooked, can be used as a side or directly as an ingredient. Try to cook slices of pineapple sous-vide and, when they have reached the desired degree of cooking, grill them quickly.

Before experimenting at random, refer to the many tables available online, where temperature and cooking times are related to the type of raw material and its thickness. A 2cm thick pineapple slice will of course cook quicker than one that is 5cm thick.

In conclusion, a Roner or a thermostated bath, combined with a vacuum sealer (preferably bell-type) offer great versatility and ease of use both at the bar and in the kitchen and allow a small investment to improve and differentiate what your business has to offer.

Giovanni Ceccarelli

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