VERMOUTH DE CHAMBÉRY

VERMOUTH DI TORINO: The original "Italian Sweet Red," the Vermouth di Torino, Torino-like and a wide variety of styles, all generally rich and sweet.

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VERMUT DE REUS are generally less sweet than Italian varieties, smooth and wormwood forward. Over 95% sold is Red (Rojo/Roig) on ice w/olives.

Marseilles-style (e.g., Noilly Original Dry) is historically a lightly aged, oxidative vermouth, made famous in the kitchen for deglazing and cream sauces. The West Coast/Modern styles had an uneven start post-war, but today there are quality products and sometimes unique taste profiles.

VERMOUTH comes from the German word for wormwood — 'vermut' — recalling a Germanic tradition dating to the middle ages. Infusing wine with wormwood in any meaningful quantity imparts great herbaciousness and a bitter undertone.

French QUINQUINA and Italian CHINATO both have cinchona (quinine - think tonic) as the prime botanical but have different traditions for the wine base. Italian chinato usually uses red wines, while French quinquina has a tradition of using wines or mistelle (fortified grape juice).

VINO AMARO may use different botanical bases and is often considered the predecessor to the spirit-based products of today.

APRITIF/AROMATIZED WINES
Versatile in application:

EU Legal Categories for Aromatized Wines

Four categories in the world of aromatized wines stand out for their enduring impact on and historical importance to classic drinks. The primary three focus on one specific botanical; wormwood for vermouth, gentian for Americano, and cinchona for quinquina or chinato. Take note these are defined Aromatized Wine categories in the European Union (and preceding France and Italy laws), so any product labelled as ‘Vermouth’, ‘Americano’, or ‘Quinquina’ must be an Aromatized Wine.

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AMERICANO is a play on the name ‘amaricante’, an Italian term for bittered, as well a nod to the ‘American’ way of adding bitters to vermouth. The main botanical, gentian, gives both floral and earthy notes.

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WORMWOOD
weedy, eucalyptus, intensely herbaceous, front & back palate bitter

GENTIAN
floral, woody, radish, middle palate

QUININE
sweet, dry spice, flat, back-palate

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Dolin Dry - Vermouth de Chambéry

Dolin Dry is distinguished by its light, fresh and clean profile, which comes from a delicate wine base and more than thirty Alpine herbs. From its start in 1821, Dolin Vermouth de Chambéry has been the benchmark for fine French Vermouth. Its fresh and elegant nose, subtle and complex palate is the profile that made the 1:1 gin/dry vermouth Martini famous, and so often imitated by others. In the 1930’s Chambéry earned France’s only protected designation of origin for Vermouth. Beyond mixed drinks, it is an ideal aperitif or accompaniment to raw shellfish, goat cheese or pesto. In cooking, Dolin Dry adds depth and an herbal character that normal white wine cannot.

Dolin Blanc - Vermouth de Chambéry

The sweet, pale ‘Blanc’ variety of vermouth was first created and made famous by Dolin in Chambéry long before Italian producers replicated the style as ‘Bianco’. The Blanc is traditionally served with a sliced strawberry, a splash of soda and a twist. Dolin blanc’s elegance and slight vanilla edge marry beautifully in the “new classic” Blond Negroni. In other cocktails, Dolin Blanc pairs well with blanco tequila or other flavorful clear spirits. It is ideal for infusions of melon or other fruit, and an appetizing accompaniment to a wide variety of cheeses.

Dolin Rouge - Vermouth de Chambéry

Dolin Rouge imparts lovely spicy notes amid its light and fresh profile, with a clean finish to complement and not overwhelm a drink’s other components. More than fifty herbs flavor Dolin Rouge; its profile is firm and balanced, without the excessive sweet or lingering tastes found in large commercial products. It makes for an exceptional Manhattan that does not bury the tastes of rye or bourbon, even at classic 1:1 proportions. In addition, Dolin Rouge and a twist pairs well with charcuterie or black olives and works perfectly in tomato or meat cookery.

Comoz Blanc - Vermouth de Chambéry

Established in 1856, Comoz was the second-oldest of Chambéry vermouth producers after Dolin, and was the first to produce in a crystal-clear style. (Dolin preceded with a sweet pale, rather than crystal clear, blanc vermouth.) Introduced in 1881, Comoz Vermouth Blanc expressed Clau dius Comoz’s selection of wines, plants and fruits, many of which come from the hills above Chambéry. Comoz came to fame as the essential vermouth in the El Presidente cocktail in Cuba. Comoz is less sweet than other vermouth blanc, with notes of stone fruits, alpine flowers and a deep, resonant undercurrent of wormwood. This deeper profile marries with whiskey better than any other pale vermouth.

Timbal Vermut de Catalunya - Extra Sec (EXTRA DRY)

This vermouth has a distinctly Catalan character, and embodies many of the savory flavors found in the famed olives of the region. Truly dry—with no added sugar—it is made with herbs sourced from the Pyrenees mountains and citrus of the Mediterranean. Its wine base of Airén (La Mancha) and Macabeo (Penedes) adds a nice minerality. Enjoy neat, with a splash of tonic, or in a 1:1 Martini.

The town of Reus (near Tarragona in Catalonia) is the historic epicenter for vermouth production in Spain, where for over a century the producer, Miro, has set the benchmark for its wormwood-forward style. All production is today overseen by the family patriarch Pere Miro.

Timbal Vermut de Catalunya - Roig (SWEET RED)

Founder Emilio Miro Salvat earned great admiration for this well rounded and wormwood-forward ‘Rojo’ sweet red vermouth. Its easy style is ideal for the Catalan tradition of the ‘vermouth hour,’ enjoying a glass on the rocks with olives. Timbal Roig also marries beautifully with rye or bourbon, revealing notes of baking spices.

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Cocchi Vermouth di Torino

For its 120th anniversary in 2011, the House of Cocchi resumed production of its ‘Storico’ original recipe Vermouth di Torino, first offered in 1891. In accordance with the requirements for Vermouth di Torino, Cocchi uses estate Moscato as the wine base, and vibrant, spicy botanicals such as cocoa, citrus, and rhubarb. Cocchi Vermouth adds depth to a Negroni, and makes for a rich and flavorful Manhattan. It is the perfect accompaniment to salumi and charcuterie. Vermouth di Torino stands apart as one of only two protected geographical indications of origin for vermouth.

Cocchi ‘Dopo Teatro’ Vermouth Amaro

The name ‘Dopo Teatro’ refers to the late-evening, “after theater” service at restaurants and cafes in Torino, a gathering time for a sip of something bittersweet and maybe a small bite to eat. This “vermouth amaro” (vermouth with added bitterness) uses Cocchi’s classic Vermouth di Torino as its base. From there, winemaker Giulio Bava adds a number of additional botanicals, including chiretta flowers and a unique local gentian. The result is a robust amaro that retains the refreshing acidity of the original vermouth. Pair with spicy chocolate preparations, or mix with intense bourbons or ryes, mezcal, or gin.

American: What’s in a Name?

American is the name of a category of aperitif wines, enshrined in Italian and EU law, that derives flavor first from gentian and may also be colored red or yellow. That the word ‘American’ is also used in reference to a mixed drink and a coffee drink is no mistake - the term originates from the Italian word ‘amaricante’, meaning bitters. In a play on this, it also references the observation of Americans adding bitters to vermouth. What this says for the 50’s Italian jazz hit is left for question.

Cocchi Americano Bianco

Made to the same recipe since 1891, this Moscato-based aperitif wine has long been a staple of Asti. While the Americano name implies a gentian focus, the wine also includes quinine and citrus for a flavorful, refreshing profile. In Piedmont it is served chilled with ice, a splash of soda and a peel of orange. Cocchi Americano Bianco’s combination of fruit, spice and bitter undertones can perfect a number of classic mixed drinks. This same profile makes it splendid pairing with all kinds of pickles, nuts, charcuterie and cheeses.

Cocchi Americano Rosa

Throughout its history, Giulio Cocchi has used the aperitif wine Americano profile to highlight the fine aromatic grapes of Piemonte. Here the Brachetto d’Acqui wine base provides the white rose and rich berry notes typical of the famous sparkling wine of the same variety, while the traditional bitter base with ginger provide a rounder profile. The floral, spicy character of Cocchi Rosa is ideal with soda and a lemon or grapefruit peel or in cocktails incorporating a wide variety of fruits. It may also be the perfect match for Parmigiano-Reggiano.

Keeping Aromatized Wines*

These are indeed wines, and fortification does not keep them from oxidizing and losing their optimal taste. Because of their fresh wine bases, which by EU and US law must be a minimum of 75% wine, all aromatized wines are best kept chilled once opened and used within 1 to 3 weeks of opening. If in doubt about their condition, let your nose be your guide, just as you would with any still wine. Please visit alpenz.com for item-specific guidance.

*There may be variances based on style, particularly for vino amaro, red bitter and Barolo Chinato. See alpenz.com for details.
Quina/Quinquina/Kina/China/Chinato
Quinine in History

The beneficial properties of the cinchona tree were originally discovered by the Quechua, a people indigenous to Peru and Bolivia, who found it an effective muscle relaxant to calm shivering due to low temperatures. The Quechua would mix the ground bark of cinchona trees with sweetened water to offset the bark’s bitter taste, thus producing tonic water. Jesuit missionaries in the early 1600s brought this back to Rome, where quinine in unextracted form came into use to treat malaria, which was endemic to the swamps and marshes surrounding the city of Rome and responsible for the deaths of several popes, many cardinals and countless common Roman citizens. Quinine was isolated and named in 1820 by French researchers, the name being derived from the original Quechua (Inca) word for the cinchona tree bark, quina or quina-quina, which means “bark of bark” or “holy bark.” Large-scale use of quinine as a malaria preventative was initially slow due to the drumbeat of deaths, but when the 1831 cholera epidemic hit, Dr. Joseph Laennec prescribed quinine in a syrup with malt (thus giving rise to the term “tonic water”). By 1840, quinine was being sold in stores all over Europe in the form of a syrup called “quinine of Peru.”

Quinine in History

Bonal Gentiane-Quina
Since 1865, this spicy, earthy aperitif has been known as “ouvre l’appétit” - the key to the appetite. Serious in its role as aperitif, and then popular with sportsmen, Bonal became an early sponsor of the Tour de France. It is made by an infusion of gentian, cinchona (quinine) and renowned herbs of the Grande Chartreuse mountains in a white grape mistelle base. While tradition is to drink neat with a twist, Bonal also mixes well with fresh or hard cider, sparkling wine, and Scotch or American whiskies. Excellent with hard, salty cheeses, salted nuts, or earthy, spicy foods.

Byrrh Grand Quinquina
Byrrh Grand Quinquina is made to the original late 19th century recipe that earned worldwide fame and inspired fifty years of evocative poster art. Byrrh combines a generous, port-like wine and mistelle base with a firm backbone of natural quinine to produce a fruity, refreshing aperitif by itself, with tonic and a twist, or paired with blue cheese. In cocktails, Byrrh mixes well with vodka, gin, cognac, tequila, Irish whiskey, and grapefruit. Byrrh is produced in Thuir, in the heart of French Catalan territory, near the coast and border with Spain.

Cap Corse Mattei BLANC Quinquina
A true Quinquina Blanc, and unique among aperitif wines. The profile of the Cap Corse Mattei BLANC aperitif wine is defined by its distinctly Corsican components. Its all-mistelle base is of Vermentinu and Muscat Petit Grains, lending a terrific minerality, acidity and floral tones. The local Cedrat (aka citron) adds unique citrus aroma and a silky texture. As a quinquina, the cinchona bark (quinine) adds spice and depth in the mid and back palate. Fantastic on ice with tonic or soda, and even more so with a pour of gin or an agave spirit. Since its creation in 1872 by Louis-Napoléon Mattei, Cap Corse Mattei is the oldest and best known aperitif of Corsica. Still today family owned, and all macerations, aging and bottling are done in house.

Cap Corse Mattei ROUGE Quinquina
Among the most famous of French Quinquinas, enjoyed for generations by visitors and residents of the Island of Corsica. It is composed of a variety of local and exotic spices, walnuts and cinchona bark on a base of Corsican Muscat and Vermentinu mistelles. The result is an aperitif of tremendous depth with a wonderfully dry finish. Traditionally served neat or on ice with tonic or soda. It mixes well with rye whiskey, especially so in a Boulevardier. Since its creation in 1872 by Louis-Napoléon Mattei, Cap Corse Mattei is the oldest and best known aperitif of Corsica. Still today family owned, and all macerations, aging and bottling are done in house.

Cocchi Barolo Chinato
Renowned in Piemonte since its introduction in 1891, Cocchi Barolo Chinato is a wine of D.O.C.C. Barolo infused with quinine bark, rhubarb, ginger, cardamom, cocoa, and a variety of other aromatic spices. Round and rich, yet with the deep back palate one expects of Barolo, this wine possesses the smoothness necessary to be an ideal digestif or pairing with dark chocolate. Serve as you would serve high-quality Port or Madeira, or use as a luxuriant alternative to sweet red vermouth. You would not be alone in finding this to be the Rolls Royce (or Maserati) of Italian dessert wines.
Outside of the “big three” of wormwood, gentian, and quinine, herbalists worldwide have used many flavors as the backbones of aromatized wines. Many of these wines no longer exist, and many of those flavorings have moved into spirit-based amari and liqueurs. A few examples of “vino amaro,” or wine-based amaro, still exist, and use herbal flavors that are harmonious and familiar to traditional drinkers worldwide. Because of their wine base, these products have vinous texture and a depth of flavor that add a welcome breadth when used in mixed drinks.

**Aperitivo Cappelletti**

The Aperitivo Cappelletti, endearingly known to locals as just “Specialino”, may be the oldest style of the classic red bitter still in production. Unlike its larger commercial rivals, Cappelletti is less sweet and has a wonderful drying finish. Additionally, it still uses natural carmine color for a crimson red and retains a vinous texture from its wine base. It offers a vibrant and flavorful profile, complemented by bitter undertones on a traditional wine base. This yields a Negroni or Spritz that is dry and refreshing in the finish. It is made just outside of Trento in Alto Adige by the Cappelletti family, who also produce a number of other exceptional aperitivi and amari.

**Cardamaro Vino Amaro**

Cardamaro is a longstanding product of what is today a 4th-generation wine maker in Canelli d’Asti. The primary flavors of Cardamaro are cardoon and blessed thistle, with a short repose in oak for spice and texture. Drink as aperitif or digestif. Outstanding with cider, or use in place of vermouth in many cocktails. Because of the subtle oak treatment, it is possible to use Cardamaro in place of bourbon or rye; combine with Dolin Rouge for a lighter take on a Manhattan. Pair with saltier cheeses or charcuterie.

**Amaro Pasubio**

Amaro Pasubio is a true taste of the Dolomite Mountains in the Trentino region. On a base of rich aged wine you’ll find notes of blueberries, pine and smoke, together with bitter alpine herbs. It is rare among amari to feature mountain berries. The recipe from Giuseppe Cappelletti dates back to the early 20th century and is among the Erboristeria’s first amari. Traditionally enjoyed neat, typically at cellar temperature or chilled. Also pairs well in mixed drinks with bourbon, rye, or brandy.

**Elisir Novasalus**

Perhaps the most earnest of digestivi, Elisir Novasalus is revered in Alto Adige and regions beyond. Made by an Erboristeria (master of botanicals) and trader in wines, it combines in a six-month process the plants from the surrounding high Alps (Alto Adige) with a dry Marsala and a unique tree sap of Sicily. The resulting amaro is bold, bitter and exceptionally complex, with layers upon layers of flavor. Famously comforting after a large meal. While not traditionally mixed, it is nicely followed by a small glass of sparkling wine. Unrivalled in its palate effect, it makes for a perfect finish to a meal.
Hayman’s Old Tom Gin

Hayman’s Old Tom Gin is a rich and rounded style of gin that was the gin of choice in the 19th century, made to the family’s original recipe as then produced. Relative to London Dry Gin, the Old Tom style imparts a more complex and flavorful taste experience, with a slight sweetness that pleasantly rounds out the botanical base. From the 10 Hayman’s botanicals, the Old Tom Gin emphasizes juniper and two types of cinnamon. Old Tom gin is the key ingredient in classic cocktails such as the Martinez, Tom Collins and Ramos Gin Fizz. Its depth and rich profile make for an ideal Aviation or French 75.

Royal Dock Navy Strength Gin

The Hayman family and its forebears have supplied this very same bright and robust gin to both the British Admiralty and trade from 1863. The family delivered to the Royal Dock of Deptford, the largest of the three Admiralty Victualling Yards. Bottled at “Navy Strength,” 100 proof by weight equating to 114 by volume, Royal Dock delivers flavor with efficiency where other gins wither in dilution, such as at outdoor patios or poolside. Enjoy with tonic or in a Gimlet with lime, sugar, and ice. From the 10 Hayman’s botanicals, Royal Dock emphasizes angelica and coriander for pepperiness, and licorice root for a creamy texture.

Hayman’s Sloe Gin

A traditional English liqueur made by infusing gin with the sloe berries of the Blackthorn tree that grows throughout the British Isles. Hayman’s Sloe Gin is made from a family recipe dating back many generations. Wild English sloe berries are gently steeped for several months with Hayman’s London Dry Gin before blending with just a little natural sugar to create this rich liqueur. Hayman’s adds no additional colors, vanilla, or other flavors. To the taste it is a rich ruby with bittersweet berry flavors and hints of cinnamon, clove and ginger. Fantastic with sparkling wine. Also ideal in classic cocktails or just with soda in a traditional fizz.

Averell Damson Plum Gin Liqueur

Averell is an exceptionally bright liqueur—the fresh-pressed juice of heirloom Damson Plums married to a botanical gin marked by juniper, warm winter spices, bay leaf and ginger. Delicious with seltzer, sparkling wine or ginger beer, in both hot and cold black tea, or on its own, over ice. The history of the Damson dates to the dawn of civilization. Prized by the Romans and Crusaders, its cultivation spread throughout Europe and later to the orchards of North American colonial settlers who appreciated its nervy character: rich, intensely tart and slightly bitter. The Damson stands today as an endangered variety from a bygone era.
The Rothman & Winter collection reflects three generations of producing liqueurs of exceptional character and authenticity. Each fruit liqueur starts with the fruit’s own eau-de-vie and juice, for intensity of fruit flavor. We bottle at higher proof and with less sugar to reinforce that intensity and maximize the number of uses for each fruit liqueur. The Créme de Violette is a pure Violette, without any added vanilla or fruit, working as the magical bridging ingredient in so many classic cocktails. Drink any of these liqueurs with sparkling wine or soda, or use them in simple cocktails; the lightweight, slimline bottle takes up less space on the bar, and may have the lowest carbon footprint of liqueurs in the market today. ‘von Still und Saft’ - from still and juice.

Rothman & Winter Orchard Apricot Liqueur
Rothman & Winter Orchard Apricot Liqueur combines juice from the seasonal harvest of Austria’s famed Klosterneuberger apricots with an eau-de-vie produced from this same fruit. Destillerie Purkhart selects its apricots each season from family orchards in the Danube Valley and surrounding regions. Use wherever “apricot brandy” or “apricot-flavored brandy” appears in a recipe, drink with sparkling wine or wheat beer, or substitute for triple sec for a Margarita variation.

Rothman & Winter Orchard Pear Liqueur
Rothman & Winter Orchard Pear Liqueur combines juice from the seasonal harvest of Williams Pears with an eau-de-vie produced from the same fruit. The resulting liqueur captures the great aromatics of fresh pears, yet without the excessive sweetness of other producers. Destillerie Purkhart selects its pears each season from orchards in both South Tirol (Alto Adige) and the Danube Valley. Mix with flavorful white spirits, or drizzle into sparkling wine, wheat beer, or soda.

Rothman & Winter Orchard Peach Liqueur
The Oststeiermark region boasts a variety of peaches, including the Roter Ellerstader, Weinberg and Haven. The liqueur combines juices from the seasonal harvest of these peaches with an eau-de-vie produced from the same fruit. The result captures not just the fragrant aromas of fresh peaches but also the natural acidity and a touch of the peach bitter. Delicious with soda water, wheat beer, or sparkling wine, aperitif or digestif.

Rothman & Winter Orchard Cherry Liqueur
In the realm of cherries, the sour Weichsel varieties found in and around Austria stand out for their vivid flavors and fine balance of the sweet and tart. This liqueur combines juices from the seasonal harvest of Weichsel cherries of farms in Lower Austria with an eau-de-vie produced from the same fruit. By avoiding the use of spice or vanilla, Rothman & Winter Orchard Cherry provides a clear, bright cherry flavor to mixed drinks, sparkling wine, wheat beer, dark beer, espresso, or desserts.

Rothman & Winter Créme de Violette
Among the native wildflowers found in the Alps are the Queen Charlotte and March Violets. Rothman & Winter Créme de Violette captures their fragrance and taste on a robust brandy base. This is a true expression, without any added vanilla or fruit, working as the magical bridging ingredient in so many classic cocktails. Enjoy this liqueur in the Aviation or Blue Moon, or with dry or sweet sparkling wines.

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Pear Williams Purkhart Pear Eau-de-Vie
The Purkhart Pear Williams Brandy uses only “Williams” pears from South Tirol (also known as Alto Adige or Südtirol), whose pears are prized for their opulent and creamy ripe fruit fragrance. Lively and stimulating on the palate, this eau-de-vie reveals a depth of pear flavor that carries well into the finish. Made only from distilled pears and water. Enjoy its own or substitute for Pisco in a variety of cocktails. Made only from distilled pears and water. 100% Reines Destillat aus Williamsbrand.

Blume Marillen Apricot Eau-de-Vie
Blume Marillen – “blossom of the apricot” – captures the lovely bouquet and taste of the Klosterneuburger apricot found in the Wachau region of the Danube Valley. The Destillerie Purkhart “Blume Marillen” is famed for its delicate floral bouquet and a long, elegant finish. More than 9 pounds of apricots are distilled for each 750ml bottle. For over 40 years the Purkhart family has produced this lovely eau-de-vie that embodies the apricot orchard in full bloom. Enjoy on its own, with sparkling wine, or use in place of unaged whiskey in aromatic cocktails. 100% reines Destillat aus Marillen.
Dolin Génépy ‘le Chamois’ Liqueur

Génépy (sometimes spelled Genépi) is a legendary alpine herbal liqueur that dates back many hundreds of years. While comprised of a multitude of alpine herbs, the most prominent is Génépy, a petite variety of artemesia (often translated into English as “mountain sage”) found principally in the high mountains of the Savoy. Its bright herbal and fresh flavors have long been associated with the mountain air and adventure. Today it is still the darling of French ski resorts and fine dining, served on the rocks or with tonic water, and very welcome after a fondue. Using its own alembic still, Dolin has made this Génépy from local farmers’ herbs since 1821. In 2018, we adopted the local nickname ‘le Chamois’.

Zirbenz Stone Pine Liqueur of the Alps

Zirbenz draws all of its high alpine flavors and natural earthy red colors from the freshly picked fruit of the Arolla Stone Pine grown in the Austrian Alps. The young full cones are still fresh and sweet, giving a smooth layer of berry fruit over an intricate, pine-floral backbone, with a slight minty freshness. Enjoy on its own as digestive or après-ski, with tonic or soda, or in cocktails incorporating gin or hoppy beer. Handcrafted and bottled in Austria by Josef Hofer, a family distillery since 1797.

Nux Alpina Walnut Liqueur

For three generations the Purkhart family has produced this all-natural walnut liqueur from the same family recipe, renowned for its balance and exceptionally smooth finish. Each summer the Purkhart family picks fresh green walnuts from wild stands of the delicate “Weinsberg” variety near the village of Sankt Peter in der Au. These walnuts steep for months in grape brandy and for the last month with a variety of spices and alpine botanicals. The result is a rich and flavorful walnut liqueur that is not overly sweet, perfect after dinner, in coffee, cream, or egg drinks.

Salers Gentian Aperitif

One of the most classic French aperitifs is a pour of gentiane liqueur on the rocks with a squeeze of lemon. Salers is the oldest gentian liqueur of the Massif Central, birthplace to this style of product. It distinguishes itself with a pure, firm, rustic earthy profile. Unlike its larger rivals, Salers is less sweet and does not add artificial yellow color, revealing a beautiful natural straw color. Enjoy with ice and lemon, lemonade, in the “Blond Neige” with gin and blanc vermouth, or as an earthy base note in a variety of cocktails. With the addition of a pinch of salt, Salers takes on herbal, tequila-like flavors.

Amaro Sfumato

The term Sfumato derives from the Italian word for smoke - ‘fumo’. It is traditionally associated with a style of Renaissance painting characterized by subtle transitions between areas of dark and light. This speaks directly to this amaro’s profile, which marries a dark smokiness with bitter woodiness from alpine herbs and notes of sweet alpine berries. The main ingredient is a special Rabarbaro (rhubarb) variety that grows in Trentino Alto Adige and Veneto. The production of a Rabarbaro special Rabarbaro (rhubarb) variety that grows in Trentino Alto Adige and Veneto. The production of a Rabarbaro variety of wormwood. A complementary blend of alpine herbs, citrus and spice frame and lighten the classic bitter profile. True to its origins, the aromas evoke a summer forest in all its verdant splendor. Upon tasting, Alta Verde yields impressive length and complex bitterness, intertwined with gentle sweetness and bright herbal notes that give balance throughout the palate. Best enjoyed with citrus and tonic or soda, or just alone over ice with a big squeeze of lemon. In cocktails, Alta Verde adds depth and a drying effect to balance sweeter drinks.

Amaro Alta Verde

Amaro Alta Verde’s hallmark flavor was common long ago throughout the Adriatic, though seldom found in the last half century. The principal ingredient is assenzio, a variety of wormwood. A complementary blend of alpine herbs, citrus and spice frame and lighten the classic bitter profile. True to its origins, the aromas evoke a summer forest in all its verdant splendor. Upon tasting, Alta Verde yields impressive length and complex bitterness, intertwined with gentle sweetness and bright herbal notes that give balance throughout the palate. Best enjoyed with citrus and tonic or soda, or just alone over ice with a big squeeze of lemon. In cocktails, Alta Verde adds depth and a drying effect to balance sweeter drinks.
**John D. Taylor’s Velvet Falernum**

Falernum is indigenous to Barbados, where Velvet Falernum is a longtime staple item of its many resorts and bars. The sweetness, spice and almond character of this rum-based liqueur provides weight and texture to classic rum and wine punches. Today, Falernum is a staple for tropical drinks such as swizzles, Zombies, and other Tiki drinks. Try the island favorite with 2 parts aged rum, 3 dashes Angostura and a squeeze of lime. Add to the wine and orange juice for a quick, delicious Sangria. John D. Taylor’s Velvet Falernum is considered by many as the original Falernum, and is today produced by famed rum distiller R.L. Seale Ltd.

**St. Elizabeth Allspice Dram**

Allspice is a critical element of tropical drinks and cuisine. The berry, called “pimento” in Jamaica, gets its modern name from its flavors of clove, cinnamon, nutmeg, and pepper. St. Elizabeth Allspice Dram is a traditional preparation made with smoky Jamaican pot-still rum. Famous with bourbon in the Lion’s Tail. Use Allspice Dram in rum punches, as the base note of numerous tropical drinks, in mulled wine or the seasoning for sangria. Great with grapefruit or pineapple juice drinks and in coffee. In cooking, it makes for an easy jerk chicken with superb caramelization.

**Kronan Swedish Punsch**

Swedish Punsch is a liqueur of two histories— a national drink in Sweden, and a component of more than fifty classic cocktails. Made with rums from the West Indies (Demerara and Jamaica) and East Indies (Batavia Arrack) and numerous spice and bitter flavors, Kronan has exceptional depth and complexity, particularly with a bit of citrus added. Use in the Doctor Cocktail, Diki-Diki, and Mabel Berra cocktails. With ice and a squeeze of lime, Kronan is an ideal and easy afternoon drink, after dinner, or with cigars.

**The Scarlet Ibis Trinidad Rum**

Scarlet Ibis is a blend of three to five year aged Trinidad rums, with classic flavors of toffee, tobacco, and dark honey on a firm, dry backbone. This is old-school rum, without the now-common influence of other wines and spirits, chill filtration, excess dilution, or added sugar. Scarlet Ibis shines in a Corn n’ Oil, Palmetto, and Mai Tai, as well as in simple sour drinks and the Rum Manhattan. This project, named for the national bird of Trinidad, was originally commissioned and blend-selected by Death & Co in NY.

**Smith & Cross Traditional Jamaica Rum**

Smith & Cross Jamaica Rum contains only Wedderburn and Plummer pot still distillates, famous for their notes of caramelized banana, exotic fruits and spice and earthy finish. This is old-school rum, without the now-common influence of other wines and spirits, chill filtration, excess dilution, or added sugar. The complexity and flavor depth of this Navy Strength (57%) rum makes it a cornerstone of classic rum drinks, and the best Jamaican rum for providing the richness that Punches and Tiki drinks require. The mark of Smith & Cross traces its lineage to 1788 as one of England’s most prominent handlers of Jamaica Rum.

**Batavia Arrack van Oosten**

From the late 17th to 19th century, in an age when “Punch” was a celebration of all things then exotic—citrus, sugar, and spice—no Punch was without a true Batavia Arrack. Made from sugar cane and fermented red rice, and bottled at elevated proof without aging, Batavia Arrack van Oosten combines smoky fruitiness with a vegetal funk that soaks up tea, lemon, and sugar in the punch bowl. Beyond these uses, Batavia Arrack is also today found in boutique European chocolates and cocktails at Bali resorts and bars across the USA.
### Drink Recipes

#### Full License

<table>
<thead>
<tr>
<th>Name</th>
<th>Recipe Details</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Royalist</td>
<td>1 oz Dolin Dry, 0.75 oz Low-proof bourbon, 0.75 oz Bénédictine, 1 dash Peach bitters</td>
<td>Stir and strain. Café Royal Cocktail Book</td>
</tr>
<tr>
<td>Prime Directive No 2</td>
<td>1 oz Dolin Dry, 1 oz Salers Gentiane, 0.75 oz Byrrh</td>
<td>Stir, strain.</td>
</tr>
<tr>
<td>Gaelic Gardener</td>
<td>2 oz Irish Dolin Blanc, 0.75 oz Dolin Dry, 0.75 oz Dolin Génépy, 2 dash Celery bitters</td>
<td>Build over ice, celery stalk. Alex Gregg Moving Sidewalk, Houston.</td>
</tr>
<tr>
<td>Future Perfect</td>
<td>1 oz Timbal Extra Sec, 1 oz Timbal Roig, 0.75 oz Hayman's Old Tom</td>
<td>Stir, strain. orange peel.</td>
</tr>
<tr>
<td>Remember the Maine</td>
<td>1 oz 100-proof rye, 0.5 oz Cocchi Torino, 2 oz AW Roland Cherry</td>
<td>Build over ice, lemon peel.</td>
</tr>
<tr>
<td>Holy Roman Highball</td>
<td>3 oz Cocchi Torino, 0.75 oz Joven mezcal, 0.25 oz Lime juice</td>
<td>4 oz Ginger beer. Build over ice, lime wedge.</td>
</tr>
<tr>
<td>Chutes and Ladders</td>
<td>1 oz Blanco tequila, 0.75 oz Mezzal, 0.25 oz Greenefruit juice</td>
<td>Shake, strain on fresh ice. Top with 3 oz Club soda.</td>
</tr>
<tr>
<td>Tautavel Sunrise</td>
<td>2 oz Byrrh, 0.5 oz Mezzal, 0.25 oz Greenfruit juice</td>
<td>Stir, strain, lemon juice.</td>
</tr>
<tr>
<td>The Hammer</td>
<td>3 oz Cap Corse Rouge, 0.25 oz Kronan Punsh, 2 dash Orange bitters</td>
<td>Build over ice, orange peel.</td>
</tr>
<tr>
<td>Diggging in the Dirt</td>
<td>0.75 oz Cocchi Americano, 1 dash RW Oak Pear, 1 dash Lemon juice</td>
<td>Stir, strain, orange peel.</td>
</tr>
<tr>
<td>Purple Martin</td>
<td>1 oz The Scarlet Ibis Rum, 0.75 oz Hayman’s Sloe Gin</td>
<td>Stir, strain, orange peel.</td>
</tr>
<tr>
<td>MacBook</td>
<td>1 oz Hayman’s Sloe Gin, 0.75 oz R&amp;W Violette</td>
<td>Stir, strain.</td>
</tr>
<tr>
<td>Pharaoh</td>
<td>0.75 oz Hayman’s Sloe Gin, 0.75 oz Lime juice</td>
<td>Stir, strain, orange peel.</td>
</tr>
<tr>
<td>Orchard Punch</td>
<td>1 oz Hayman’s Old Tom, 0.5 oz Eiderflower liquor</td>
<td>Stir, strain, lemon peel, Springle.</td>
</tr>
<tr>
<td>Ford Cocktail</td>
<td>1 oz Hayman’s Old Tom, 0.25 oz Benedictine</td>
<td>2 dash Orange bitters.</td>
</tr>
<tr>
<td>Thorny Affinity</td>
<td>1 oz Hayman’s Old Tom, 0.75 oz Timbal Extra Sec</td>
<td>Stir, strain, orange peel.</td>
</tr>
<tr>
<td>Atlantic</td>
<td>1 oz Hayman’s Old Tom, 0.75 oz R&amp;W Violette</td>
<td>Stir, strain, orange peel.</td>
</tr>
</tbody>
</table>

*Eligible for 21-and-under licensees

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**Eligible for 21%-and-under licensees**

*Build on crushed ice. Draw lime peel. Mix lemon slice on top.*

---

**Some drinks eligible for 21-and-under licensees**

*Build on crushed ice. Draw lime peel. Mix lemon slice on top.*
# Drink Recipes

## Full License

<table>
<thead>
<tr>
<th>Drink</th>
<th>Recipe</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Count of Mount Kisco</strong></td>
<td>1 oz Averell Damson Gin 1 oz Dolin Dry</td>
</tr>
<tr>
<td></td>
<td>0.25 oz Superfine sugar</td>
</tr>
<tr>
<td></td>
<td>Muddle in tin, shake with ice.</td>
</tr>
<tr>
<td><strong>Cayuga Cup</strong></td>
<td>2 oz Averell Damson Gin 0.5 oz Ginger ale</td>
</tr>
<tr>
<td></td>
<td>or citrus soda</td>
</tr>
<tr>
<td></td>
<td>Build over ice, damson with fruit,</td>
</tr>
<tr>
<td></td>
<td>cucumber slice, and lemon wedge.</td>
</tr>
<tr>
<td><strong>Damson Dove</strong></td>
<td>3 oz Averell Damson Gin 0.5 oz Lemon juice</td>
</tr>
<tr>
<td></td>
<td>0.5 oz Simple syrup 1 Egg white</td>
</tr>
<tr>
<td></td>
<td>Dry shake, shake, strain, orange peel.</td>
</tr>
<tr>
<td></td>
<td>Doverell, New York City</td>
</tr>
<tr>
<td><strong>Paring Down</strong></td>
<td>1 oz Averell Damson Gin 0.5 oz Dry Gin</td>
</tr>
<tr>
<td></td>
<td>0.5 oz Maraschino 0.5 oz Lemon juice</td>
</tr>
<tr>
<td></td>
<td>Shake, strain, lemon peel.</td>
</tr>
<tr>
<td></td>
<td>Alexander Maciulski, New York City</td>
</tr>
<tr>
<td><strong>Tidbit</strong></td>
<td>2 oz Dolin Dry</td>
</tr>
<tr>
<td></td>
<td>0.25 oz Superfine sugar</td>
</tr>
<tr>
<td></td>
<td>Strawberry, crushed on ice.</td>
</tr>
<tr>
<td><strong>El Poco Loco</strong></td>
<td>1.5 oz Hayman's London Dry 0.5 oz Salers Gentiane</td>
</tr>
<tr>
<td></td>
<td>0.5 oz Maraschino 0.5 oz Dolin Dry</td>
</tr>
<tr>
<td></td>
<td>0.5 oz Lime juice</td>
</tr>
<tr>
<td></td>
<td>3 roses garnished with pink salt</td>
</tr>
<tr>
<td><strong>Sangria Starter</strong></td>
<td>1 oz Velvet Falernum 0.5 oz Lime juice</td>
</tr>
<tr>
<td></td>
<td>Combine and pour into glass.</td>
</tr>
<tr>
<td><strong>Barbados Redux</strong></td>
<td>0.5 oz Lime juice</td>
</tr>
<tr>
<td></td>
<td>3 dash Orange bitters</td>
</tr>
<tr>
<td></td>
<td>Build in a glass and serve with a straw.</td>
</tr>
<tr>
<td><strong>May Tai</strong></td>
<td>2 oz The Scarlet Ibis rum 0.5 oz Lime juice</td>
</tr>
<tr>
<td></td>
<td>0.5 oz Orange curacao</td>
</tr>
<tr>
<td></td>
<td>Shaker, crushed, mint, bitters.</td>
</tr>
<tr>
<td><strong>The Scarlet Ibis</strong></td>
<td>2 oz The Scarlet Ibis rum 0.5 oz Lime juice</td>
</tr>
<tr>
<td></td>
<td>0.5 oz Orange curacao</td>
</tr>
<tr>
<td></td>
<td>Shaker, crushed, mint, bitters.</td>
</tr>
<tr>
<td><strong>South Seas Swizzle</strong></td>
<td>2 oz Batavia-Arrack 0.5 oz Lime juice</td>
</tr>
<tr>
<td></td>
<td>0.5 oz Green tea syrup (2:1)</td>
</tr>
<tr>
<td></td>
<td>1 dash Orange bitters</td>
</tr>
<tr>
<td><strong>Bark and Bite</strong></td>
<td>15 oz Batavia-Arrack 0.25 oz Dolin Dry</td>
</tr>
<tr>
<td></td>
<td>0.3 oz Tonic water</td>
</tr>
<tr>
<td></td>
<td>Build over ice, grapefruit peel.</td>
</tr>
</tbody>
</table>

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More Product Information and Resources at [alpenz.com](http://alpenz.com)
**DRINK RECIPES**

**Wine/Beer Only License**

*All drinks eligible for 21G and under licenses*

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**The Suppressor No. 1**
1 oz Dolin Dry
1 oz Cocchi Americano
8 drops Hopped grapefruit bitters
2 barsup Lemon juice
Build on crushed ice and garnish.

**Battle of New Orleans**
15 oz Dolin Dry
15 oz Dolin Rouge
2 dash Orange bitters
2 dash Angostura bitters
Stir, strain, orange peel.

**Apéritif Pastèque**
15 oz Dolin Blanc
0.5 oz Watermelon syrup (10)
2 oz Club soda
Build over ice, lemon peel.

**Chambéry Tonic**
15 oz Dolin Blanc
15 oz Bonal
3 oz Tonic water
Build over ice, grapefruit peel.

**Daytime Daiquiri**
25 oz Dolin Rouge
0.75 oz Lime juice
0.75 oz Simple syrup
Shake and strain.

**Savoie Spritz**
2 oz Comoz
1 oz Club soda
Build over ice, lemon peel & mint sprig.

**Dolin Blanc**
3 oz
Tonic water
Comoz
orange bitters
1.5 oz
2 dash
Comoz
Build over ice, orange peel.

**Proud & Prepared**
15 oz Comoz
15 oz Cap Corse Blanc
3 oz Club soda
Build over ice, grapefruit peel.

**1PM and Tonic**
3 oz Timbal Extra Sec
3 oz Tonic water
Build over ice.

**Hora del Vermut**
4 oz Timbal Roig
2 Olive
1 Orange slice
Build over ice.

**Aphrodite No. 2**
15 oz Timbal Roig
15 oz Templiers Rancio Sec
2 dash Angostura Bitters
Stir, strain, orange peel.

**Sicilian Kiss**
15 oz Cocchi Torino
15 oz H&H Rainwater
8 drops orange citrate
Build over ice, lemon peel.

**Cocchi Rosso**
15 oz Cocchi Americano
15 oz Cocchi Torino
2 oz Lemon juice
3 oz Club soda
Build over ice, orange peel.

**Capri Classic**
3 oz Cocchi Americano
3 oz Club soda
Build over ice.

**Oh, Marie**
2 oz Cocchi Americano
0.25 oz Elderflower syrup
0.25 oz Lemon juice
Build over ice, topped with bitter lemon soda.

**Cocconato Cooler**
15 oz Cocchi Torino
15 oz H&H Rainwater
2 oz Orange bitters
Build over ice, lemon peel.

**Balk Buck**
3 oz Dopo Teatro
3 oz Ginger beer
0.5 oz Lime juice
Build over ice, lemon peel.

**Homo Juicy**
2 oz Cappelletti
4 oz India Pale Ale
Build over ice, grapefruit peel.

**Sounds the Same**
3 oz Byrrh
4 oz Gose-style sour beer
Build in a tulip glass, orange peel.

**Tif & Tivo**
2 oz Bonal
1 oz Cocchi Americano
Build over ice, lemon peel.

**Alpes Apéritif**
2 oz Bonal
2 oz Non-alc apple cider
(or dry hard cider)
Build over ice, lemon peel.

**Bonal Cobbler**
2 oz Bonal
2 barsup sugar
3 orange slices
3 grapefruit peels
Muddle crushed ice, berry, and orange peel.

**Cap & Coke**
2 oz Cap Corse Rouge
4 Mexican Coke
2 dash Peychaud’s Bitters
Build over ice in a tall glass.

**Noce Vecchio**
15 oz Barolo Chinato
0.75 oz Cocchi Americano
0.75 oz Dolin Dry
Stir, strain on ice, and garnish.

**Chin-Chin**
15 oz Cappelletti
0.75 oz Barolo Chinato
15 oz Tonic water
Build over ice, orange peel.

**Cap Corse Rouge**
3 oz Cap Corse Blanc
3 oz Grapefruit juice
Shake, strain over ice, salted rim

**Lower Manhattan**
2 oz Cardamoro
15 oz Dolin Rouge
15 oz Grapefruit Bitters
Build over ice, orange peel.

**Careful Whisper**
1 oz Cardamoro
1 oz Dolin Dry
1 oz Cocchi Torino
1 d orange
1 d Angostura
Stir and strain. After “Whisper.”

**Little Dolomite**
15 oz Pasubio
15 oz Dolin Dry
Build over ice. Cucumber slice & thyme sprig.

**Berry to Ferry**
1 oz Pasubio
1 oz Cap Corse Blanc
4 oz Seletzer
Build over ice, highball, lemon peel.

**Manna & Thistle**
15 oz Cardamoro
0.75 oz Cocchi Americano
1 barsup ElderNovusalus
2 oz Orange bitters
Build over ice, grapefruit peel.

**Pandora**
1 oz Cappelletti
1 oz Dolin Rouge
1 oz Cardamoro
Build over ice, orange peel.

**Spritz Originale**
1 oz Cappelletti
4 oz Cocchi Brut
(or other dry sparkling wine)
Build over ice in a goblet, and top with orange slice.

**Aphrodite No.1**
15 oz Mas Peyre Rancio Sec
15 oz Dolin Dry
2 dash Orange bitters
Stir, strain, orange peel.

**Funchal 4PM**
3 oz H&H Rainwater
3 oz Tonic water
Build over ice, lemon peel.

**The Roadie**
2.5 oz Cappelletti
12 oz Grapefruit Radler
Build over ice.

**Negroni Sbagliato**
15 oz Cappelletti
15 oz Cocchi Torino
2 oz Cocchi Brut
(or other dry sparkling wine)
Build over ice, orange peel.

**Frothy Stars**
15 oz H&H Rainwater
0.5 oz Halt-and-half
0.5 oz Maple syrup
1 whole egg
Dry shake, shake, and strain.
Garnished with nutmeg and orange zest.

**Pandas in Perpignan**
15 oz Mas Peyre Rancio Sec
15 oz Dolin Dry
1 dash Orange bitters
Stir, strain, lemon peel.

**Aphrodite No. 1**
15 oz Mas Peyre Rancio Sec
15 oz Dolin Rouge
2 dash Orange bitters
Stir, strain, orange peel.

**Funkhauser**
2 oz Cappelletti
Half a lemon
2 tsp sugar
Muddle, shake, strain on ice, mint.

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**More Product Information and Resources at alpenz.com**
Sotolon Selections is a unique portfolio focusing primarily on historic categories of aged, oxidative wine including Marsala; Rancio sec; French Vin Doux Naturel (Rivesaltes, Maury and Banyuls); Garnatxa d’Emporda; and Portuguese Vinho Generoso (Madeira and Carcavelos). In both process and expression, these represent links to some of our oldest winemaking traditions, their lineage extending back to the wines most prized by the ancient Greeks and Romans. They are wines transformed by time, by exposure to oxygen, and often heat, culminating in a complex “taste of age” and the trait known as “rancio”: the spicy, caramelized flavors in oxidative wines and spirits which—dry or sweet—can evoke roasted nuts; dried tropical fruit; tobacco, cocoa or coffee; and spices ranging from fenugreek to saffron to curry. Join us in exploring the taste of age!

| Rancio Sec/Vi Ranci  •  Rivesaltes*  •  Maury  •  Banyuls  •  Solera Garnatxa d’Emporda  •  Carcavelos  •  Madeira  •  Marsala |

**General Storage and Serving Guidance**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Storage Details</th>
<th>Serving Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rancio Sec</strong></td>
<td></td>
<td>2-3 oz. pour (59-64°F)</td>
</tr>
<tr>
<td><strong>Maury (VDN) traditional</strong></td>
<td>keeps indefinitely (50-65°F)</td>
<td>2-3 oz. pour (59-64°F)</td>
</tr>
<tr>
<td><strong>Banyuls - Rimage</strong></td>
<td>keeps 4-6 weeks (55-64°F)</td>
<td>2-3 oz. pour (59-64°F)</td>
</tr>
<tr>
<td><strong>Banyuls - Traditionelle</strong></td>
<td>keeps 4-6 weeks (55-64°F)</td>
<td>2-3 oz. pour (59-64°F)</td>
</tr>
<tr>
<td><strong>Solera Garnatxa d’Emporda</strong></td>
<td>keeps indefinitely (50-65°F)</td>
<td>2-3 oz. pour (59-64°F)</td>
</tr>
<tr>
<td><strong>Carcavelos</strong></td>
<td>keeps indefinitely (50-64°F)</td>
<td>2-3 oz. pour (59-64°F)</td>
</tr>
<tr>
<td><strong>Madeira</strong></td>
<td>keeps indefinitely (50-65°F)</td>
<td>2-3 oz. pour (59-64°F)</td>
</tr>
<tr>
<td><strong>Marsala</strong></td>
<td>keeps indefinitely (50-65°F)</td>
<td>2-3 oz. pour (59-64°F)</td>
</tr>
</tbody>
</table>

*For info on Rivesaltes, see website or inquire at info@alpenz.com

**There may be variances due to differences in vintage, vinification and elevage. See specific bottlings on website for details.
Catalunya is home to one of the oldest forms of winemaking, a tradition for aged dry wines that pre-dates modern viticulture. Known throughout Roussillon as Rancio Sec (or alternately Vi Ranci), these are dry, unfortified wines that are often kept in the sun in glass demijohns, then transferred to partially filled old oak barrels for no less than 5 years. It is this oxidation process, further evolving over decades in soleras, that gives rise to the bouquet of unique tastes (fresh walnut, curry spices, cocoa, light bitterness) that characterizes Rancio Sec. Made in very small quantities, typically for the winemaker’s family and guests, its historic if endangered status is recognized by Slow Food France.

### Rancio Sec / Vi Ranci

**When oxidation becomes nobility...**

<table>
<thead>
<tr>
<th>Year</th>
<th>Producer</th>
<th>Wine Region</th>
<th>CT</th>
<th>% Alc</th>
<th>Size/Pack</th>
<th>btl barcode</th>
<th>case barcode</th>
<th>finish</th>
<th>kg / case</th>
<th>case wght</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Mas Peyre ‘Le Démon de Midi’ Rancio Sec</td>
<td>Côtes Catalan FR</td>
<td>17.0%</td>
<td>12 x 750ml</td>
<td>3760145230782</td>
<td>3760145230867</td>
<td>cork</td>
<td>15.60 kg</td>
<td>34.4 lbs</td>
<td></td>
</tr>
<tr>
<td>NV</td>
<td>Abbe Rous “MATIFOC” Rancio Sec</td>
<td>Côte Vermeill FR</td>
<td>16.5%</td>
<td>6 x 750ml</td>
<td>3253828410002</td>
<td>03253828410101</td>
<td>cork</td>
<td>15.60 kg</td>
<td>34.4 lbs</td>
<td></td>
</tr>
<tr>
<td>NV</td>
<td>Terres des Templiers Rancio Sec</td>
<td>Côte Vermeill FR</td>
<td>16.5%</td>
<td>6 x 750ml</td>
<td>3253828420001</td>
<td>03253828420100</td>
<td>cork</td>
<td>15.60 kg</td>
<td>34.4 lbs</td>
<td></td>
</tr>
<tr>
<td>NV</td>
<td>Tresmontaine ‘Puits aux Souhaits’ Rancio Sec</td>
<td>Côte Vermeill FR</td>
<td>18.5%</td>
<td>12 x 500ml</td>
<td>3760152870278</td>
<td>N/A</td>
<td>cork</td>
<td>12.60 kg</td>
<td>27.8 lbs</td>
<td></td>
</tr>
<tr>
<td>NV</td>
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<td>N/A</td>
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<td>17.2 lbs</td>
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<td>N/A</td>
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<td>17.2 lbs</td>
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</table>

Also available: Domaine Fontanel Rancio Sec 2007, Domaine de Sau ‘Saó’ Rancio Sec 2009
Garnatxa d’Empordà

Garnatxa d’Empordà is one of a family of aged, oxidative sweet wines that have been produced in greater Catalunya for nearly three centuries. Under the auspice of the Empordà DO, it is made with passerillè Garnatxa grapes—blanca, roja or negra—hand-harvested from the windswept hills of northern Catalunya, abutting the French border. Fermentation is halted via mutage, and the wine is subjected to a long, oxidative aging process that can vary significantly according to producer.

Espodol Solera Garnatxa D’Empordà

The Celler Espolla’s Solera Garnatxa is considered amongst the finest of its tradition in Catalunya. This is a sweet wine made by halting fermentation and then long, oxidative aging in a variety of wooden barrels in a multi-step Solera of more than 50 years. The wine has an intense amber colour with green and antique gold reflections. The nose gives us aromas of being aged for decades, with honey and fruits, plus notes of sweet spices and hazelnuts. The mouthfeel is not an exaggerated pump of sugar, but instead a fine sweetness and balanced palate with a long and intense presence. Unfined and unfiltered, sediment is natural.

Maury

If Roussillon is currently one of the most exciting and dynamic of all wine regions in France, then Maury is arguably its epicenter, an emerging “grand cru” according to British wine writer Andrew Jefford and others, not unlike Priorat was 30 years ago. Set in the upper reaches of the Agly Valley in Roussillon, Maury is a corridor of windswept schist, marl, gneiss and limestone: a wild, nearly lunar landscape of old-vine vineyards dominated by the relentless Tramontana wind; the Corbières massif; and the ruined Cathar fortress of Quéribus perched above, serving as warning and sentinel.

Vineyards are planted up to 450 meters, and warm days are balanced by cool nights, preserving freshness and lift in Maury wine of every type. First recognized in 1936 for its sweet Vin Doux Naturel wines, dry Maury Sec gained its own appellation in 2011. While the latter is responsible for much of the recent excitement regarding the appellation, its emergence has only raised the quality of the fortified wines for which the region is renowned. Based on Grenache noir, Maury can be bottled within the first two years (in the manner of vintage Port) or can undergo prolonged oxidative aging, with some wines left exposed to the elements, developing the noble “rancio” character that is the alpha and the omega of this historic winemaking tradition.

Domaine du Dernier Bastion Maury Rancio

Produced only in exceptional vintages, the Domaine du Dernier Bastion Maury Rancio 2007 and 2008 are pure Grenache noir, selected from the estate’s oldest vines. Fermented in a 200-year-old concrete tank, the wines were aged in a 1,000-liter tonneau, then placed on the rooftop under glass and exposed to the elements for a final year prior to bottling. The resulting wine exhibits warming complexity and reverberative depth, its mellow rancio character embroidered on flavors of spiced cherry, caramelized orange, fruit cake, fig, walnut, coffee and cocoa. Enjoy with creamy blue-veined cow’s milk cheeses, with nuts and dark chocolates. Serve slightly chilled or at cellar temperature.

Mas Peyre Hors d’Age “La Rage du Soleil” Maury

First established in 2003, this singular Maury solera was augmented with small lots each year until 2008, then rested quietly in barrel until bottling in early 2017. The name “La Rage du Soleil” alludes to the heat of Roussillon and the enduring nature of its old vines. Lightly oxidative yet still primary, this deft wine boasts notes of cocoa powder, cherry compote and spice cake; woody leaves, bitter orange and rose pepper. With lightly drying tannins balancing the wine’s inherent richness, expect a long, graceful evolution in the unopened bottle. Upon opening, this Maury will keep well for up to six weeks. 100% Grenache Noir
Banyuls - Domaine du Mas Blanc

Banyuls is the finest and most complex of France’s fortified Vin Doux Naturels, a dark wine borne of sea, sun and stone. It emerges from one of the most spectacular terroirs in all of France: a terraced patchwork of steep, windswept vineyards set hard by the Spanish border, where the Pyrénées tumble into the Mediterranean Sea. This is Catalan country, stubborn and fierce, where man and mule have tended ancient vineyards for centuries. With Maury and Rivesaltes, Banyuls was one of the first appellations recognized under the French AOC system in 1936. Co-extensive with Collioure, its schist-dominated vineyards rise to altitudes of 750 meters and retain the distinctive “feixas” terraces and stone-lined canals known locally as “les agulles” (“the needles”), constructed centuries ago to prevent erosion and manage the region’s infrequent but often torrential downpours.

There are four Banyuls communes that dot the coastline of the Côte Vermeille before the Spanish border: Collioure, Port-Vendres, Banyuls-sur-Mer and Cerbère. With old vines and exceedingly low yields, production is necessarily tiny. Banyuls can be made white, rose or red, but the large majority of wine produced is red, and Grenache noir, gris and blanc form the backbone of any blend. It can be made in two basic styles, depending upon its elevation: Banyuls Rimage is bottled young, its evolution (like that of vintage Port) necessarily in the bottle. Banyuls traditionnel is aged oxidatively for a minimum of five years before bottling; with or without temperature control (and occasionally outdoors); and in a variety of containers ranging from old barrique, demi-muids and foudres, as well as glass demijohns. Classic Banyuls is defined by its grace and nuance, its proximity to the sea serving to temper its native power, lending a savory, smoky maritime character to its wines.

Domaine du Mas Blanc and the family of “Docteur Parcé” have been the driving force behind the Banyuls and Collioure appellations for three generations. The domaine’s roots can be traced to 1632, but its modern history dates to 1921, when Dr. Gaston Parcé began bottling his wine and became the leading proponent of the Banyuls appellation, established in 1936. He was succeeded by his son, Dr. André Parcé, who in turn was the visionary behind the Collioure appellation, established in 1971. André’s friendships with the families of Beaucastel, Chave and Tempier led to cuttings from those estates finding home in Domaine du Mas Blanc’s terraced vineyards overlooking the Mediterranean Sea. Since 1976, the domaine has been led by André’s son, winemaker Jean-Michel Parcé, who continues to further his family’s commitment to tradition and reputation for leadership in the appellations.

Also available from Domaine du Mas Blanc Banyuls: ‘Le Colloque’ NV and ‘Sosttera’ NV
Carcavelos

Carcavelos is the smallest wine appellation in Portugal, and is located just west of Lisbon, along the Tagus estuary as it meets the Atlantic. Founded in the mid-18th century by the Marquis de Pombal, Carcavelos quickly gained renown, when it was gifted by King Jose I of Portugal to the court of Beijing in 1752 and later was featured in Christie’s first-ever London wine auction, appearing alongside Hock, Burgundy and Malaga. Yet production remained small relative to that of Port and Madeira, and the arrival of phylloxera in the late 19th century began Carcavelos’ slow fade—even as it was officially demarcated in 1908 and recognized with Port, Moscatel de Setúbal and Madeira as one of four traditional Portuguese Vinhos Generosos (fortified wines).

Produced from a blend of up to nine different white and red varieties—Arinto, Gallego Dourado and Ratinho are the most common—its élevage traditionally ranged from 10-20 years, with barrels more or less topped-up, depending on the style of the producer. Oxidative in character, today Carcavelos is amongst the rarest of wines, with just one active producer, and its bottles rarely seen beyond Portuguese borders.

Quinta Dos Pesos Carcavelos

The wines of Quinta dos Pesos offer a glimpse into the long history of Carcavelos, one of Portugal’s great Vinho Generosos and perhaps its rarest wine. Situated in the village of Caparide, in the hills behind Estoril west of Lisbon, the estate was acquired by Manoel de Boullosa in 1963. Its vineyards were painstakingly restored over the course of the next twenty years. In keeping with ancient tradition, a mix of white (Arinto, Gallego Dourado, Ratinho, Rabo do Ovelha) and red grapes (Joao Santarem, Espadeiro Tinto) from its three hectares were co-fermented and aged in cask for many years. A small quantity of the vintages 1987-1991 were commercialized, and the remaining wines continued their long sleep until 2018, when they were tasted, selected and blended with minimal intervention. The results were revelatory, and confirm the high esteem afforded Carcavelos over centuries.

Villa Oeiras Carcavelos

Villa Oeiras is the sole remaining producer of Carcavelos and was born of a partnership between the Ministry of Agriculture and the municipality of Oeiras in 1983. Located on the former estate of the Marquis de Pombal at the Casal da Manteiga, its 12.5 hectares—roughly half of the entire DOC—are planted over calcareous soils 200 meters from the Tagus estuary, west of Lisbon. Derived from original Pombal cuttings—material that traces its roots back more than three centuries—Gallego Dourado, Arinto and Ratinho form the backbone of the 15-Year Old blend, and the influence of the Atlantic Ocean features prominently in its signature. The wines are aged in a combination of Portuguese and French oak, initially at the Casal da Manteiga before transfer to the palatial cellars of the M. de Pombal for extended aging. Under the direction of winemakers Tiago Correira and Pedro Sá, Villa Oeiras is both benchmark and beacon of the Carcavelos appellation.

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<th>Wine Region</th>
<th>CT</th>
<th>% Alc</th>
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<th>btl barcode</th>
<th>case barcode</th>
<th>finish</th>
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<td>cork</td>
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</table>

Also available: Villa Oeiras Carcavelos ‘Nacional’ 12-Year Old
Madeira - Henriques & Henriques

Henriques & Henriques is unique among Madeira wine producers in that the company has almost always owned or controlled its own vineyards. The firm was established in 1850 but the Henriques family were already large landowners in Câmara de Lobos and among the largest landowners on the island, having planted vineyards in the middle of the fifteenth century, not long after Madeira was first discovered and colonized. When João Joaquim Henriques founded the wine-producing company they were already in possession of some old wines (with some of these rare stocks available today).

The firm acted initially only as a Partidista, selling wines to other shippers (brands), and continued as a lead supplier to others even as they bottled most wines under their own label. When João Joaquim’s two sons took over in 1912, the company was renamed Henriques & Henriques.

H&H is one of the few companies to maintain sizable stocks of old wine in cask and in bottle, enabling uncompromising standards. All age statements reflect the youngest wine within (whereas others will average). All wines are 100% of the stated variety, whereas others may blend in up to 15% of different grapes. With its depth of old stocks, H&H has never had to buy in old wines from trading or defunct producers. H&H periodically releases ‘Garrafeira’ (vintage) wines that run back to the late 19th Century, as well as Solera wines that stem from the age of Phylloxera. There is also a rare selection without a vintage year, wines in the family that were considered to be old when H&H was founded in 1850. More recently, H&H became the first to offer a 50 year Tinta Negra.

The fact that Henriques & Henriques have long sourced a significant proportion of their grapes from their own lands and are therefore in control from the vineyard to the bottle may go some way to explain the consistently high quality of the company’s wines. There was a brief hiatus when, after the 25 April Revolution of 1974, the company was forced to sell its vineyards to the tenants, other than 1.4 hectares at Ribeira de Caixa below Estreito de Câmara de Lobos. Nonetheless, H&H maintained it century deep relationship buying grapes from the best growers among its now former tenants. In 1993, H&B Henriques & Henriques, 600 to 800 metres above Câmara de Lobos, and planted 10 hectares of vines, now entirely of Verdelho. It remains by far the largest single vineyard on the island. The vineyards at Ribeira de Caixa today grow Malvasia and Terrantez.

H&H is rare for maintaining a continuous lineage of in-house apprenticed winemakers, from the last of the Henriques to Peter Cossart (who made 53 vintages with the company), Carlos Nunes Pereira and today Humberto Jardim. As they continue to produce Madeira of exceptional character, H&H offers an unrivaled degree of consistency and depth of offering by their own name and production.
**Madeira**

Served as aperitif or more often after dinner, the wines of Madeira DOC are renowned for their depth of acidity, concentration, and taste of age. Through twin processes of fortification and exposure to heat via maturation in estufagem (tank) and/or canteiro (exposed barrels)—by which it suffers evaporation, concentration and controlled oxidation—a singular and astonishing wine emerges, one that stands in stark contrast to modern winemaking and yet is as diverse in expression, and among a rare breed of wines that are stable after opening.

Madeira was America’s most popular wine for more than 200 years, from 1640-1850. The producer of the following wines, Henriques & Henriques, dates to 1850 and is one of just eight remaining producers on the island.

The Island of Madeira is an autonomous region of Portugal founded in 1419 and sitting 550 miles off the coast of western Morocco. Volcanic in origin; sub-tropical in climate, Madeira is dominated by its spine of jagged mountain peaks and steep coastal cliffs wrought by volcanic activity. Despite its diminutive size, it has an extraordinarily diverse climate, with verdant flora and fertile soils and a welter of individual microclimates. There are a mere 476-hectares (1176 acres), making it one of the smaller vineyards for appellation wine in the world. (To put this into perspective, the total viticultural area of Madeira is just .05% that of Bordeaux.)

Island viticulture remains primitive. With some 1500-1700 growers on the island, the average vineyard is less than 1/2 an acre situated on a homeowner’s property. Most of the vineyard and harvest work is still carried out by families and neighbors. These plots tend to be less-fertile gravelly soils which over centuries Islanders have banked up to form small stone-wall terraces, on which the vines are trained to low pergolas raised 4-6 feet off the ground, under which other crops are often grown simultaneously.

Vinification typically takes place in steel tanks with native yeasts. Fermentation is arrested via fortification when the sugar level arrives at the natural sweetness appropriate to the type of wine being produced.

**Belém’s Madeira**

Belem’s Madeira is owned and produced by Henriques & Henriques, one of the most esteemed and storied producers on the island. Established in 1932 by the last surviving member of the Henriques family—popularly known as “João de Belém”—Belém’s Madeira pays homage to the ancestral home of the Henriques family in Belém, Câmara de Lobos, the historic fishing village whose history is inextricably linked to the history of Madeira.

**Belem’s Madeira: Meio Seco & Doce**

Both the Meio Seco (medium-dry) and Doce (full, rich) are essential additions to any cooking, wine and cocktail enthusiast’s larder, and are notable for their vinous character and concentration. The Meio Seco is delightful as an aperitif or in cocktails, and is your secret weapon in the kitchen, ready to be deployed in marinades, glazes and reductions; for seafood, poultry or game. Enjoyable as a nightcap, or in cocktails and punches, the Doce especially excels in the pan—the secret to great steak, lamb or duck—essential for the classic sauces: Madere, Chasseur and Perigueux.

**Saveiro ‘Vento do Oeste’ Meio Doce**

Like the westerly trade winds that give ‘Vento do Oeste‘ its name, this wine both affirms historic ties between the Island of Madeira and America and elaborates upon them: Where casks of madeira once sailed to the American colonies, bourbon barrels are now routinely shipped from Kentucky to the island for ‘finishing’ before traveling further along modern trade routes to distilleries worldwide. Made with Tinta Negra, Saveiro ‘Vento do Oeste’ Meio Doce (Medium-Rich) is bourbon barrel-finished madeira, the first of its kind off the island, aged for 3 years in a traditional manner before finishing an added 12 to 18 months in used bourbon barrels.

**Marsala**

Hailing from the northwestern tip of Sicily, Marsala is one of the world’s best known yet most misunderstood wines. Today, it is largely thought of in cooking contexts, but its origins are as one of the world’s foremost fortified wines, akin to Port, Madeira, Sherry and the Vin Doux Naturels of France (Rivesaltes, Maury and Banyuls). Made from the white grapes Grillo, Inzolia and Cataratto, Marsala is regulated by laws allowing for a wide range of sweetness and age. Reverting to historic production methods, our multi-year effort with a fourth-generation Marsala grower/producer has yielded that singular and astonishing wine emerges, one that stands in stark contrast to modern winemaking and yet is as diverse in expression, and among a rare breed of wines that are stable after opening.

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Vinification typically takes place in steel tanks with native yeasts. Fermentation is arrested via fortification when the sugar level arrives at the natural sweetness appropriate to the type of wine being produced.

**Marsala Ostinato: Secco & Dolce**

Delicious, balanced and refined, Ostinato Fine Ambra is produced according to traditional methods now rarely seen in the appellation, especially in Fine expressions. Enjoy the Secco with Robiola, Taleggio and all manner of Pecorino cheeses, or dry-cured meats. Elevate classics such as Veal or Chicken Marsala, sautéed mushrooms, Saltimbocca, pork loin and roast game. Enjoy a glass of Dolce with Gorgonzola or other classic blue cheeses, or make exceptional desserts such as Tiramisu, Zabaglione, Cassata Cake and Cannoli.