

Quinquina!

HISTORY, PRODUCTS & USE

The word “quinine” is derived from the original Quechua (Inca) word for cinchona tree bark: quina or quina-quina, which means “bark of bark” or “holy bark.” Large-scale use of quinine as a malaria preventative started around 1850, consumed in tonics or aperitif wines such as these.



Byrrh Grand Quinquina

Made to the original 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. Mix with vodka, gin, cognac, tequila, Irish whiskey, and grapefruit.



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 an 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 and renowned herbs of the Grande Chartreuse mountains in a mistelle base. Drink neat with a twist or mix with fresh or hard cider, sparkling wine, and Scotch or American whiskeys. Excellent with hard, salty cheeses, salted nuts, or earthy, spicy foods.



Mattei Cap Corse Rouge

Among the most famous of French Quinquina, 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. Family-owned since 1872.



Mattei Cap Corse Blanc

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.



RECIPES

Tautavel Sunrise

Shake with ice:

3 oz **Byrrh Grand Quinquina**

0.75 oz mezzal

0.75 oz grapefruit juice

Strain into a goblet or collins glass filled with ice. Top with 3 oz club soda. Garnish with a grapefruit peel.

Alpes Aperitif

Build in a goblet filled with ice:

2 oz **Bonal Gentiane-Quina**

2 oz non-alcoholic apple cider or dry hard apple cider.

Garnish with a lemon peel.

North Coasts Highball

Build in a highball glass filled with ice:

1.5 oz Calvados

1.5 oz **Mattei Rouge**

Top with 4 oz club soda. Garnish with a lemon peel.



**HAUS
ALPENZ**

