



Kirsch and other fruit eau-de-vie from Etter in Switzerland gently evolve for years in glass demijohns before bottling.

**HAUS
ALPENZ**



Wine & Spirits Portfolio • 2023 v1

**SOTOLON
SELECTIONS**

Wine/Beer Only License

AROMATIZED WINES

- Vermouth**
Dolin • Comoz • Timbal
Cocchi
- Americano**
Bianco • Rosa
- Quinquina/Chinato**
Bonal • Byrrh
Cap Corse Mattei
Barolo Chinato
- Red Bitter**
Aperitivo Cappelletti
Aperitivo Mazzura
- Vini Amari**
Cardamaro • Pasubio
Novasalus • Negroni Insorti

SOTOLON SELECTIONS

- Rancio Sec / Vi Ranci**
Roussillon
Espolla
- Rivesaltes**
Chateau de Saü
- Maury**
Dernier Bastion
Mas Peyre
- Banyuls**
Domaine du Mas Blanc
- Garnatxa d'Emporda**
Solera Garnatxa d'Emporda
- Carcavelos**
Quinta Do Pesos
Villa Oeiras
- Madeira**
Belem's
Saveiro
Henriques & Henriques
- Marsala**
Ostinato

SPARKLING WINE

- Alta Langa
- Charmat (Metodo Italiano)

Origin/Category

- AUSTRIA**
Fruit Brandy
Fruit Liqueur
Crème de Violette
Stone Pine Liqueur
Walnut Liqueur
Allspice Dram
- BARBADOS**
Falernum
- ENGLAND**
London Dry Gin
Old Tom Gin
Sloe Gin
Navy Gin
- FRANCE**
Quinquina
Vermouth
Gentiane Liqueur
Génépy Liqueur
Rancio Sec
Rivesaltes
Maury
Banyuls
Collioure
- ITALY**
Americano
Chinato
Vermouth
Red Bitter
- Vino Amaro
Amaro
Sparkling Wine
Marsala
- INDONESIA**
Batavia Arrack
- JAMAICA**
Jamaica Rum
- NEW YORK**
Damson Gin Liqueur
- PORTUGAL**
Carcavelos
Madeira
- SPAIN**
Vermouth
Rancio Sec/Vi Ranci
Solera Garnatxa d'Emporda
- SWEDEN**
Swedish Punsch
- SWITZERLAND**
Fruit Brandy
- TRINIDAD**
Trinidad Rum

Full License

- Gins**
Hayman's English Gins
Averell Damson
- Fruit Brandy**
Purkhart Eau-de-Vie
Etter Eau-de-Vie
- Fruit Liqueurs**
Rothman & Winter
- Alpine Liqueurs**
Génépy
Zirbenz Stone Pine
Nux Alpina Walnut
- Amari / Herbal Liqueurs**
Salers Gentiane
Sfumato Rabarbaro
Amaro Alta Verde
- Rum Liqueurs**
Velvet Falernum
St Elizabeth Allspice
Kronan Swedish Punsch
- Rum**
The Scarlet Ibis
Smith & Cross
Batavia-Arrack

Aperitif/Aromatized Wines

EU LEGAL CATEGORIES FOR AROMATIZED WINES




Versatile in Application:

- In a cocktail or other mixed drink 
- By the glass alone or paired with food 
- Light, low alcohol spritz, with soda or tonic 

| | | | | |
|--|--|---|--|--|
| Vermouth <i>wormwood focused</i> | Americano <i>gentian focused</i> | Quinquina/Chinato <i>quinine (cinchona) focused</i> | Vino Amaro <i>other bitter focused</i> | Other <i>Sangria, Gluhwein, etc.</i> |
|--|--|---|--|--|

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.

| | | |
|---|---|---|
| <p>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.</p> | <p>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.</p> | <p>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).</p> |
|---|---|---|

| | | |
|---|---|--|
| <p>Wormwood Weedy Eucalyptus Intensely Herbaceous Front & Back Palate Bitter</p>  | <p>Gentian Floral Woody Radish Middle Palate</p>  | <p>Quinine Sweet Dry Spice Flat Back Palate</p>  |
|---|---|--|

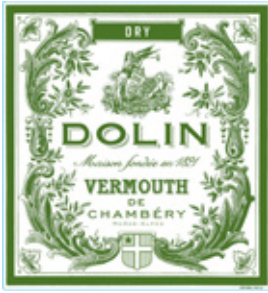
| | | | | | |
|--|---|--|---|---|---|
| VERMOUTH: REGIONS provenance + varieties | Vermouth di Torino <i>also Torino style + varieties</i> | Vermouth de Chambéry <i>four varieties</i> | Vermut de Reus <i>a few varieties</i> | Marseilles Style <i>a few varieties</i> | West Coast/Modern <i>many varieties</i> |
|--|---|--|---|---|---|

In the history of vermouth there are four principal production regions, each with its own distinctive style and varieties. Two of these regions are protected designations of origin: Vermouth di Torino and Vermouth de Chambéry, with a third, Vermut de Reus, awaiting formal recognition.

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.

VERMOUTH DE CHAMBÉRY is famous for a clean, light, and floral style. These qualities made possible (and famous) the Martini at 1:1 gin to dry vermouth. Chambéry is also famous as the birthplace of clear, sweet 'blanc' vermouth.

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.



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.



APERITIF

WINE

France

17% Alc/Vol

3274510003807

13274510003804

3274510003791

13274510003798

375 ml

12 x 375

750 ml

12 x 750



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.



APERITIF

WINE

France

16% Alc/Vol

3274510003821

13274510003828

3274510003913

13274510003910

375 ml

12 x 375

750 ml

12 x 750



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 aftertastes 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.



APERITIF

WINE

France

16% Alc/Vol

3274510003905

13274510003903

3274510003814

13274510003811

375 ml

12 x 375

750 ml

12 x 750



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 Claudius 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 resonant undercurrent of wormwood. This profile marries with whiskey better than any other pale vermouth. Drink on the rocks with a twist, or mix with gin, vodka, or blanco tequila.



APERITIF

WINE

France

16% Alc/Vol

3274510003692

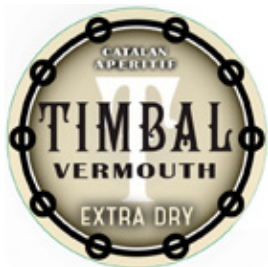
13274510003699

750 ml

12 x 750

Timbal Vermut de Reus - 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, Miró, has set the benchmark for its wormwood-forward style.



APERITIF

WINE

Spain

17% Alc/Vol

8413884101473

18413884101470

8413884101831

38413884101832

187 ml

12 x 187

5 Liter

4 x 5L



Timbal Vermut de Reus - Sweet Red

Founder Emilio Miró Salvat earned great admiration for this well rounded and wormwood-forward 'Roig' 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 olives, revealing notes of baking spices. The town of Reus (near Tarragona in Catalonia) is the historic epicenter for vermouth production in Spain, where for over a century the producer, Miró, has set the benchmark for its wormwood-forward style.



APERITIF

WINE

Spain

15% Alc/Vol

8413884101862

18413884101456

8413884101428

38413884101863

187 ml

12 x 187

5 Liter

4 x 5L

Vermouth

VERMOUTH DI TORINO & the categories within "Italian Sweet Vermouth"

Vermouth di Torino
Produced in Torino Region (Asti) Moscato wine base

Vermouth Amaro
Incorporates additional bitter flavors, typically gentian or quinine

Torino Style
Profile typical of Torino, other wine base

Vermouth alla Vaniglia
Strong focus on vanilla, citrus

Other
e.g., Vermouth con China, Vermouth Marsala



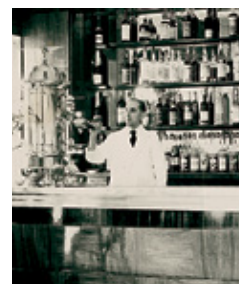
Cocchi Vermouth di Torino Extra Dry
Giulio Cocchi brings its unique expression of Piemontese grapes to the world of dry vermouth. Cocchi Extra Dry Vermouth di Torino combines the freshness of a Cortese wine base with local mountain wormwood, Menta di Pancalieri peppermint, and lemon over a backbone of angelica, coriander, and cardamom. Use Cocchi Extra Dry in a Martini with robust gins, or spritz with tonic water. The silky vinous texture of Cocchi Extra Dry is ideal for classic whiskey cocktails that call for dry vermouth, such as the Old Pal and the Scofflaw. At aperitif hour, Cocchi Extra Dry is ideal to pair with young cheeses.



| APERITIF WINE | |
|---------------|---------------|
| Italy | |
| 17% Alc/Vol | |
| 8007117010177 | 8007117010252 |
| 500 ml | 12 x 500 |



Cocchi Vermouth di Torino 'Storico'
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.



| APERITIF WINE | |
|---------------|---------------|
| Italy | |
| 16% Alc/Vol | |
| 8007117011327 | 8007117011419 |
| 375 ml | 12 x 375 |
| 750 ml | 8007117010108 |
| 750 x 12 | 8007117011105 |



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, peated Scotch, mezcal, or gin.



| APERITIF WINE | |
|---------------|---------------|
| Italy | |
| 16% Alc/Vol | |
| 8007117011495 | 8007117011488 |
| 500 ml | 12 x 500 |

Americano

AMERICANO: WHAT'S IN A NAME?

Americano 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 'Americano' 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 bittered. 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 Piemonte 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.



| APERITIF WINE | |
|---------------|---------------|
| Italy | |
| 16.5% Alc/Vol | |
| 8007117010221 | 8007117011228 |
| 375 ml | 12 x 375 |
| 750 ml | 8007117010061 |
| 12 x 750 | 8007117016063 |



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.



| APERITIF WINE | |
|---------------|---------------|
| Italy | |
| 16.5% Alc/Vol | |
| 8007117010214 | 8007117011211 |
| 375 ml | 12 x 375 |
| 750 ml | 8007117010085 |
| 12 x 750 | 8007117016067 |

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, producing the first tonic waters. Jesuit missionaries in the early 1600's 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 started around 1850, consumed in tonics or aperitif wines such as these. With other spices and wines selected to balance, many of these quinine aperitif wines became famous and sought out first as delicious and refreshing aperitif drinks.



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.



| APERITIF | |
|---------------|----------------|
| WINE | |
| France | |
| 16% Alc/Vol | |
| 3274510003920 | 13274510003828 |
| 750 ml | 12 x 750 |



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.



| APERITIF | |
|--------------|----------------|
| WINE | |
| France | |
| 18% Alc/Vol | |
| 630637224342 | 03572831224346 |
| 630637224359 | 03572831224353 |
| 375 ml | 12 x 750 |
| 12 x 375 | 750 ml |

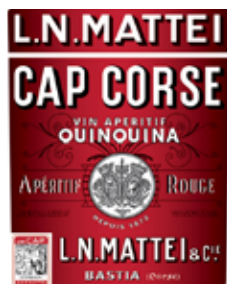


Cap Corse Mattei BLANC Quinquina

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.



| APERITIF | |
|---------------|----------------|
| WINE | |
| France | |
| 17% Alc/Vol | |
| 3266140000152 | 03266148000154 |
| 750 ml | 12 x 750 |



Cap Corse Mattei ROUGE Quinquina

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. Traditionally served neat or on ice with tonic or soda. It mixes well with rye whiskey, apple brandy or brandy. 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.



| APERITIF | |
|---------------|----------------|
| WINE | |
| France | |
| 17% Alc/Vol | |
| 3266140000145 | 03266148000147 |
| 750 ml | 12 x 750 |



Cocchi Barolo Chinato

Renowned in Piemonte since its introduction in 1891, Cocchi Barolo Chinato is a wine of D.O.C.G. 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 definition 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 luxurious alternative to sweet red vermouth. You would not be alone in finding this to be the Rolls Royce (or Maserati) of Italian dessert wines.



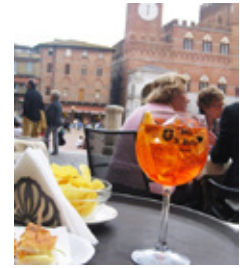
| DESSERT | |
|---------------|---------------|
| WINE | |
| Italy | |
| 16.5% Alc/Vol | |
| 8007117010122 | 8007117010129 |
| 8007117010078 | 8007117010070 |
| 750 ml | 500 ml |
| 12 x 750 | 12 x 500 |

Origins of the Classic Red Bitter

While the base origin of all spritzes is the “Spritzer” (the soda siphon), the story of the “Spritz” we commonly see in Italy today shares a history with Cappelletti in the Triveneto. During the First World War, soldiers of the Austrian Empire would order the Spritz with local wine. This drink is most typically a combination of a red bitter with wine, soda, and a slice of orange.

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. 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.



| APERITIF WINE | |
|-----------------|-----------------|
| Italy | |
| 17% Alc/Vol | |
| 8 018571 001021 | 8 018571 011020 |
| 750 ml | 12 x 750 |

Aperitivo Mazzura

Aperitivo Mazzura distinguishes itself in both its multidimensional flavor and stunning fuchsia color. Botanicals are sourced from Dolomite hills and valleys in Italy’s Triveneto region, birthplace of the spritz. Mazzura’s color comes from a unique blend of flowers and fruits that is entirely natural and vegan-friendly. Try Mazzura in a Negroni, Boulevardier or Spritz. Enthusiasts for Aperitivo Cappelletti will find Mazzura a bit drier and slightly more bitter. 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.



| APERITIF WINE | |
|----------------|----------------|
| Italy | |
| 17% Alc/Vol | |
| 8 018571002165 | 8 018571022163 |
| 750 ml | 12 x 750 |



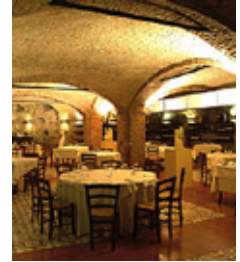
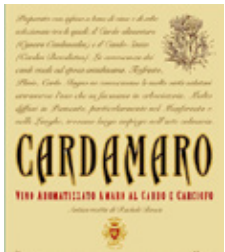
Vini Amari

WINE-BASED AMARI

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.

Cardamaro Vino Amaro

Cardamaro is a longstanding product of what is today an 8th-generation winemaker in Canelli d’Asti. The primary flavors of Cardamaro are cardoon and blessed thistle, with gentle undertones of spice. The wine base provides a pleasing texture and allows for pairing with robust cheeses, soft or hard. Mix Cardamaro with cider or ginger ale, or use in place of vermouth for an earthier take on classic cocktails. Cardamaro can also be used in place of whiskey for subtle cocktails, such as with Dolin Rouge in the Lower Manhattan.



| AROMATIZED WINE | |
|------------------|------------------|
| Italy | |
| 17% Alc/Vol | |
| 8 003 360 800756 | 8 003 360 800758 |
| 750 ml | 12 x 750 |

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. Pasubio makes simple and delicious spritzes with tonic, soda, sparkling lemonade, or bitter lemon. Also pairs well in mixed drinks with bourbon, rye, or brandy.



| AROMATIZED WINE | |
|------------------|------------------|
| Italy | |
| 17% Alc/Vol | |
| 8 018 571 001618 | 8 018 571 021616 |
| 750 ml | 12 x 750 |

Elisir Novasalus

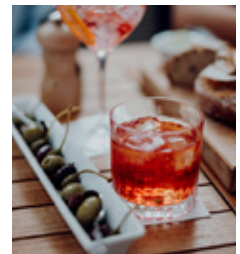
Perhaps the most earnest of digestivi, Elisir Novasalus is revered in Alto Adige and regions beyond. Made by an Erboristeria (master of botanicals) and trader in wines, it combines in a six-month process the plants from the surrounding high alps (Alto Adige) with a dry Marsala and a unique tree sap of 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.



| AROMATIZED WINE | |
|------------------|------------------|
| Italy | |
| 16.5% Alc/Vol | |
| 8 018 571 000017 | 8 018 571 010016 |
| 750 ml | 12 x 750 |

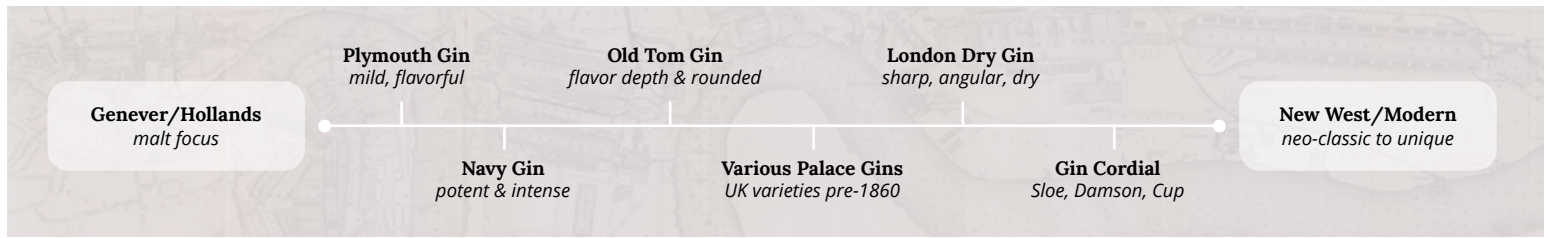
Negroni Insorti

Insorti is at once as familiar as it is unexpected. It is a Negroni cocktail made in a singular construction, from raw ingredients to a finished product—every last detail is deliberate. Wine-based, and vegan-friendly. Enjoy over ice with an orange twist.



| AROMATIZED WINE | |
|-----------------|----------------|
| Italy | |
| 17% Alc/Vol | |
| 8 018571002172 | 8 018571022170 |
| 750 ml | 12 x 750 |

THE GIN FAMILY TREE — PRIMARY/HISTORIC CATEGORIES



Hayman's London Dry Gin

The Hayman family is the oldest gin-producing family in London, dating to 1863. All three Hayman's gins use the same 10 botanicals, in different proportions. Hayman's London Dry Gin presents an intense, oily texture from juniper, angelica, and orris root, accented by a bit of citrus. This structure, along with the traditional 47% alcohol, allows Hayman's London Dry to show intensity and focus when diluted. This gin is unmatched as a base for the full range of classic gin cocktails, from high-dilution sours (such as the French 75) to striking Martinis at any proportion of gin to vermouth.



| LONDON DRY GIN | |
|-----------------|-----------------|
| England | |
| 47% Alc/Vol | |
| 5021 692 650316 | 5021 692 650323 |
| 750 ml | 12 x 750 |



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.



| OLD TOM GIN | |
|-----------------|-----------------|
| England | |
| 41.4% Alc/Vol | |
| 5021 692 117833 | 5021 692 117840 |
| 750 ml | 12 x 750 |



Royal Dock Navy Strength Gin

The Hayman family and its forebearers 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 pepperness, and licorice root for a creamy texture.



| NAVY STRENGTH GIN | |
|-------------------|-----------------|
| England | |
| 57% Alc/Vol | |
| 5021 692 900756 | 5021 692 900763 |
| 750 ml | 12 x 750 |



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.



| SLOE GIN | |
|-----------------|-----------------|
| England | |
| 26% Alc/Vol | |
| 5021 692 650330 | 5021 692 650347 |
| 750 ml | 12 x 750 |



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 nery character: rich, intensely tart and slightly bitter. The Damson stands today as an endangered variety from a bygone era.



| DAMSON GIN | |
|----------------|-----------------|
| New York | |
| 33% Alc/Vol | |
| 0 94922 525017 | 10094922 525014 |
| 750 ml | 12 x 750 |

Rothman & Winter

traditional liqueurs

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. Purkhart bottles at higher proof and with less sugar to reinforce that intensity and maximize the number of uses for each fruit liqueur. 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

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" appears in a recipe, drink with sparkling wine or wheat beer, or substitute for triple sec for a Margarita variation.



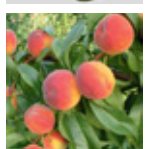
Rothman & Winter Orchard Pear Liqueur

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 pears from orchards in both South Tirol and the Danube Valley. Mix with flavorful white spirits, or drizzle into sparkling wine, wheat beer, or soda.



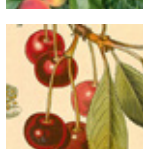
Rothman & Winter Orchard Peach Liqueur

The Oststeiermark region boasts a variety of peaches, including the Roter Ellerstadter, 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 the fragrant aromas and natural acidity of fresh peaches. Delicious with soda water, wheat beer, or sparkling wine, stunning in mixed drinks with bourbon, rye or rum.



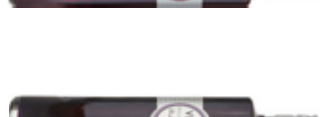
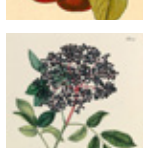
Rothman & Winter Orchard Cherry Liqueur

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. It provides a clear, bright cherry flavor to mixed drinks, sparkling wine, wheat beer, dark beer, espresso, or desserts.



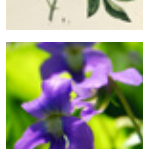
Rothman & Winter Orchard Elderberry Liqueur

The berries in this liqueur come from Austrian alpine valleys and meadows at altitudes of 250 to 700 meters. Rich elderberries provide the underlying foundation, accented by rowanberries, red currants and aronia berries. A flavorful base of rowanberry eau-de-vie imparts marzipan aromas. Delicious with club soda or sparkling wine; also stunning mixed with white rum, blanco tequila or gin.



Rothman & Winter Crème de Violette

Among the native wildflowers found in the Alps are the Queen Charlotte and March Violets. Rothman & Winter Crème 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.

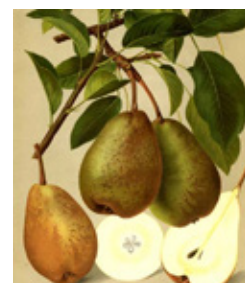


| Producer | Producer | Region | CT | % Alc | Size/Pack | btl barcode | case barcode | finish | kg / case |
|----------|-------------------------------------|----------------|----|-------|------------|-----------------|-----------------|----------|-----------|
| PURKHART | Rothman & Winter Orchard Apricot | Oberösterreich | AT | 24.0% | 12 x 750ml | 9024 153 040479 | 9024153040402 | screwcap | 16.30 kg |
| PURKHART | Rothman & Winter Orchard Cherry | Oberösterreich | AT | 24.0% | 12 x 750ml | 9024 153 040486 | 9024153040493 | screwcap | 16.30 kg |
| PURKHART | Rothman & Winter Orchard Pear | Oberösterreich | AT | 24.0% | 12 x 750ml | 9024 153 040172 | 9024153040102 | screwcap | 16.30 kg |
| PURKHART | Rothman & Winter Orchard Peach | Oberösterreich | AT | 24.0% | 12 x 750ml | 9024 153 040523 | 9024153045528 | screwcap | 16.30 kg |
| PURKHART | Rothman & Winter Orchard Elderberry | Oberösterreich | AT | 24.0% | 12 x 750ml | 9024 153 040578 | 9024153040806 | screwcap | 16.30 kg |
| PURKHART | Rothman & Winter Crème de Violette | Oberösterreich | AT | 20.0% | 12 x 750ml | 9024 153 040875 | 9024 153 040561 | screwcap | 16.30 kg |



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 on its own, stir with dry vermouth for a perfumed Martini variation, or make uncommonly aromatic sour cocktails. Made only from distilled pears and water. 100% Reines Destillat aus Williamsbrand.



| FRUIT BRANDY | | | |
|---------------|---------------|---------------|---------------|
| Austria | | | |
| 40% Alc/Vol | | | |
| 375 ml | 12 x 375 | 750 ml | 12 x 750 |
| 9024153031637 | 9024153031602 | 9024153031675 | 9024153031682 |



Blume Marillen Apricot Eau-de-Vie

Blume Marillen — "blossom of the apricot" — captures the lovely bouquet and taste of the Klosterneuberger 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, in an exuberant take on a French 75, or to provide robust aromatics to stirred or shaken drinks. 100% reines Destillat aus Marillen.



| FRUIT BRANDY | | | |
|---------------|---------------|---------------|---------------|
| Austria | | | |
| 40% Alc/Vol | | | |
| 375 ml | 12 x 375 | 750 ml | 12 x 750 |
| 9024153030333 | 9024153030302 | 9024153030364 | 9024153030371 |



The name Etter is synonymous worldwide with fine cherry brandy, or kirsch, as well as other fruit eau-de-vie. Paul Etter founded the distillery in the Swiss region of Zug in 1870. Etter remains a family-owned business, with the fourth generation, Eveline and Gabriel Galliker-Etter, taking the reins from longtime leader Hans Etter in 2012.



Etter Kirsch AOP Zug Eau-de-Vie

In this bottle is distilled more than 10 pounds of fresh mountain cherries exclusively of the region surrounding Zug. The brandies gently evolve for an average of eight years in glass demijohns before bottling. Kirsch is famously enjoyed sipped neat after dinner, or as aperitif mixed with club soda. In the kitchen, it's an essential ingredient in a traditional fondue.



Etter Kirsch AOP Zug Eau-de-Vie 'Edelweiss'

In this special-edition 700ml bottle is distilled more than 20 pounds of fresh mountain cherries exclusively of the region surrounding Zug. The brandies gently evolve for an average of eight years in glass demijohns before bottling. Kirsch is famously enjoyed sipped neat after dinner, or as aperitif mixed with club soda. In the kitchen, it's an essential ingredient in a traditional fondue.



Etter Pear Williams Eau-de-Vie

In this bottle is distilled more than 10 pounds of fresh Williams pears from the right bank of the Rhône in the Canton of Valais. The brandy then gently evolves for years in glass demijohns before bottling. Pear brandy is famously enjoyed sipped neat after dinner, or as aperitif mixed with club soda. Add lime juice, sugar and club soda for a Pear Rickey highball.



Etter Quince Eau-de-Vie

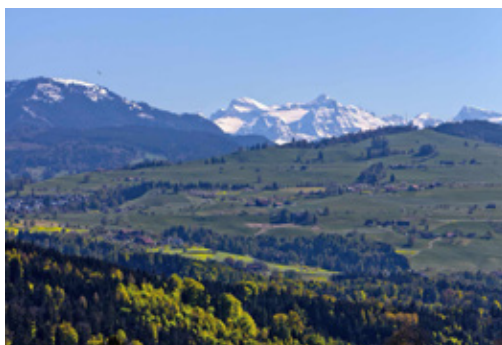
The contents of this bottle were distilled from over 16 pounds of quince exclusively of the region surrounding Zug. The resulting brandy evolves for years in glass demijohns before being bottled. Experience here the rich, vivid and captivating aromas and flavors of quince, notably those of rose, honeydew melon and bright citrus. Enjoy neat or with club soda.



Etter Raspberry Eau-de-Vie

In this bottle is distilled more than four pounds of ripe Swiss forest raspberries. The brandy then gently evolves for years in glass demijohns before bottling. Raspberry brandy is famously enjoyed sipped neat after dinner, or as aperitif mixed with club soda. Try as a rinse to perfume a glass of sparkling wine.

| Producer | Producer | Region | CT | % Alc | Size/Pack | btl barcode | case barcode | finish | kg / case |
|----------|---|--------|----|-------|------------|---------------|---------------|--------|-----------|
| ETTER | Etter Kirsch AOP Zug Eau-de-Vie | Zug | CH | 41.0% | 12 x 375ml | 7610693400037 | 7610693001999 | T Cap | 8.76 kg |
| ETTER | Etter Kirsch AOP Zug Eau-de-Vie 'Edelweiss' | Zug | CH | 41.0% | 6 x 700ml | 7610693401300 | 7610693001296 | T Cap | 7.90 kg |
| ETTER | Etter Pear Williams Eau-de-Vie | Zug | CH | 42.0% | 12 x 375ml | 7610693430034 | 7610693001302 | T Cap | 8.76 kg |
| ETTER | Etter Quince Eau-de-Vie | Zug | CH | 41.0% | 12 x 375ml | 7610693450032 | 7610693001982 | T Cap | 8.76 kg |
| ETTER | Etter Raspberry Eau-de-Vie | Zug | CH | 41.0% | 12 x 375ml | 7610693460031 | 7610693001319 | T Cap | 8.76 kg |



VINTAGE KIRSCH

Etter's vintage Kirsch comes only from years of particularly good harvests of the "Lauerz" mountain cherry. The Etter family was distilling kirsch made from one single variety of cherry before the word "vintage" had ever been used. Long storage in 50-liter glass demijohns is necessary for the intensely concentrated flavors to meld together to reveal the true character of each year. VOWI—one very special sour cherry cultivar; Wechsel—a collection of sour cherry cultivars; Wild—from foraged wild cherries.



| Producer | Producer | Region | CT | % Alc | Size/Pack | btl barcode | case barcode | finish | kg / case |
|----------|--------------------------------------|--------|----|-------|----------------|---------------|---------------|--------|-----------|
| ETTER | Etter Kirsch Eau-de-Vie 2008 | Zug | CH | 42.0% | 6 x 700ml | 7610693108186 | 7610693000473 | T Cap | 7.90 kg |
| ETTER | Etter Kirsch Eau-de-Vie 2004 | Zug | CH | 42.0% | 6 x 700ml | 7610693108049 | 7610693000442 | T Cap | 7.90 kg |
| ETTER | Etter Kirsch Eau-de-Vie 2002 | Zug | CH | 42.0% | 6 x 700ml | 7610693108025 | 7610693000435 | T Cap | 7.90 kg |
| ETTER | Etter Kirsch Eau-de-Vie 1995 | Zug | CH | 42.0% | 6 x 700ml | 7610693107950 | 7610693000428 | T Cap | 7.90 kg |
| ETTER | Etter Kirsch Eau-de-Vie 1993 | Zug | CH | 42.0% | 6 x 700ml | 7610693107936 | 7610693000404 | T Cap | 7.90 kg |
| ETTER | Etter Kirsch Eau-de-Vie 1980 | Zug | CH | 42.0% | 6 x 700ml | 7610693107806 | 7610693000350 | T Cap | 7.90 kg |
| ETTER | Etter Kirsch Eau-de-Vie 1978 | Zug | CH | 42.0% | 6 x 700ml | 7610693107783 | 7610693000336 | T Cap | 7.90 kg |
| ETTER | Etter Kirsch Eau-de-Vie 1976 | Zug | CH | 42.0% | 6 x 700ml | 7610693107769 | 7610693000312 | T Cap | 7.90 kg |
| ETTER | Etter Kirsch Eau-de-Vie 1949 | Zug | CH | 42.0% | 1000 (2x500ml) | 7610693107486 | 7610693000305 | T Cap | 7.90 kg |
| ETTER | Etter 'VOWI' Kirsch Eau-de-Vie 2011 | Zug | CH | 42.0% | 6 x 700ml | 7610693105116 | 7610693000220 | T Cap | 7.90 kg |
| ETTER | Etter Wechsel Kirsch Eau-de-Vie 2009 | Zug | CH | 42.0% | 6 x 700ml | 7610693108049 | 7610693000442 | T Cap | 7.90 kg |
| ETTER | Etter Wild Kirsch Eau-de-Vie 2013 | Zug | CH | 42.0% | 6 x 700ml | 7610693106137 | 7610693001906 | T Cap | 7.90 kg |



Dolin G n p y 'le Chamois' Liqueur

G n p y (sometimes spelled G n pi) 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 G n p y, a petite variety of artemisia (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 G n p y from local farmers' herbs since 1821. In 2018, we adopted the local nickname 'le Chamois'.



| HERBAL LIQUEUR | |
|----------------|----------------|
| France | |
| 45% Alc/Vol | |
| 3274510003616 | 13274510003613 |
| 750 ml | 12 x 750 |



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 apr s-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.



| PINE LIQUEUR | |
|---------------|---------------|
| Austria | |
| 35% Alc/Vol | |
| 9006794120000 | 9006794120017 |
| 9006794140008 | 9006794140015 |
| 375 ml | 12 x 375 |
| 750 ml | 12 x 750 |

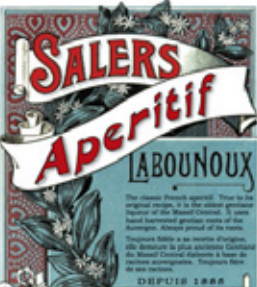


Nux Alpina Walnut Liqueur

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.



| NUT/HERBAL LIQUEUR | |
|--------------------|---------------|
| Austria | |
| 32% Alc/Vol | |
| 9024153090832 | 9024153090801 |
| 9024153090870 | 9024153090863 |
| 375 ml | 12 x 375 |
| 750 ml | 12 x 750 |



Salers Gientian 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 Negroni" 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.



| APERITIF LIQUEUR | |
|------------------|----------------|
| France | |
| 16% Alc/Vol | |
| 026757132511 | 10267571325117 |
| 750 ml | 12 x 750 |



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 woodsiness 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 liqueur by the amari and aperitivi producer Cappelletti dates back almost a century. Enjoy with tonic, grapefruit soda, or whiskey.



| AMARO LIQUEUR | |
|---------------|---------------|
| Italy | |
| 20% Alc/Vol | |
| 8018571001588 | 8018571021586 |
| 750 ml | 12 x 750 |

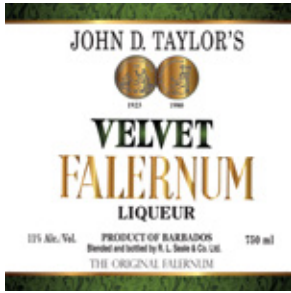


Amaro Alta Verde

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.



| AMARO LIQUEUR | |
|---------------|---------------|
| Italy | |
| 24% Alc/Vol | |
| 8018571001625 | 8018571021623 |
| 750 ml | 12 x 750 |



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 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.

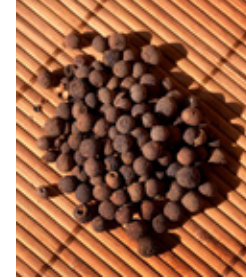


| | |
|--------------|--------------|
| RUM | |
| LIQUEUR | |
| Barbados | |
| 11% Alc/Vol | |
| 724803001056 | 724803001883 |
| 750 ml | 12 x 750 |



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.



| | |
|---------------|---------------|
| RUM | |
| LIQUEUR | |
| Austria | |
| 22.5% Alc/Vol | |
| 9024153090849 | 9024153090818 |
| 9024153090863 | 9024153090825 |
| 375 ml | 12 x 375 |
| 750 ml | 12 x 750 |



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.



| | |
|---------------|---------------|
| RUM | |
| LIQUEUR | |
| Sweden | |
| 26% Alc/Vol | |
| 0793573950772 | 0793573950789 |
| 750 ml | 12 x 750 |



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.



| | |
|-----------------|---------------|
| TRINIDAD | |
| RUM | |
| Trinidad | |
| 49% Alc/Vol | |
| 9024153090856 | 9024153090849 |
| 750 ml | 12 x 750 |



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.



| | |
|----------------|---------------|
| JAMAICA | |
| RUM | |
| Jamaica | |
| 57% Alc/Vol | |
| 5021692500949 | 5021692500956 |
| 750 ml | 12 x 750 |



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.



| | |
|------------------|---------------|
| SUGARCANE | |
| SPIRIT | |
| Indonesia | |
| 50% Alc/Vol | |
| 9024153100432 | 9024153100402 |
| 750 ml | 12 x 750 |

| DRINK RECIPES | | Full License | **Some drinks eligible for 21%-and-under licensees | |
|----------------------------|--|--|--|--|
| Dolin Dry | Royalist 1.5 oz Dolin Dry 0.75 oz Low-proof bourbon 0.75 oz Bénédictine 1 dash Peach bitters Stir and strain. Café Royal Cocktail Book | Prime Directive No. 2 1 oz Dolin Dry 1 oz Salers Gentiane 1 oz Byrrh Stir, strain, lemon peel. **Eligible for 21%-and-under licensees | Dolin Blanc | Gaelic Gardener 2 oz Irish whiskey 1 oz Dolin Blanc 0.5 oz Dolin Génépy 2 dash Celery bitters Build over ice, celery stalk. Alex Gregg, Moving Sidewalk, Houston |
| Dolin Rouge | Bobby Burns 1.5 oz Scotch whisky 1 oz Dolin Rouge 0.5 oz Bénédictine Stir, strain, orange peel. | La Contadi 1 oz Hayman's London Dry 1 oz Comoz 1 oz Kirsch 3 oz Tonic water Stir, strain, orange peel. Tyler Jay Wang, Boston | Dolin Rouge | 600,000 Pesos 1.5 oz Joven mezcal 1.25 oz Dolin Blanc 0.25 oz Dolin Génépy Stir, strain, lemon peel. |
| Timbal Sweet Red | El Boulevard 1 oz Timbal Sweet Red 1 oz Añejo tequila 1 oz Cappelletti Stir, strain, orange peel. | Green & Black Manhattan 1.5 oz Timbal Sweet Red 1.5 oz Low-proof rye 1 barsp Zirbenz Stir, strain on ice, grapefruit peel. | Timbal Extra Dry | Future Perfect 1 oz Timbal Extra Dry 1 oz Timbal Sweet Red 1 oz Hayman's Old Tom Stir, strain, orange peel. |
| Cocchi Dolo | Dessert Manhattan 1.5 oz High-proof bourbon 1.5 oz Dopo Teatro Stir, strain, orange peel. | Fleming's Wish 1.5 oz Cocchi Americano 1.5 oz Hayman's London Dry Stir, strain, lemon peel. | Cocchi Torino | Holy Roman Highball 2.5 oz Cocchi Torino 0.5 oz Joven mezcal 0.25 oz Lime juice 4 oz Ginger beer Build over ice, lime wedge. |
| Bonal | Bonal & Rye 1.5 oz Bonal 1.5 oz 100-proof rye 2 dash Orange bitters 1 dash Angostura bitters Stir, strain, orange peel. Todd Smith, ABV, San Francisco | Cortez the Killer 2 oz Blanco tequila 0.75 oz Bonal 0.25 oz White crème de cacao Stir, strain, orange peel. Brent Butler, San Francisco | Cocchi Rosa | Santa Rosa 2 oz Cocchi Rosa 1 oz Blanco tequila 3 oz Grapefruit soda Build over ice, lemon peel. |
| Cap Corse Blanc | July on Royal Street 1 oz Cap Corse Blanc 1 oz Salers Gentiane 0.5 oz Reposado tequila 0.5 oz Bénédictine 1 barsp Lemon juice Build over ice, rocks glass | North Coasts Highball 1.5 oz Cap Corse Rouge 1.5 oz Calvados 4 oz Club soda Build on ice, highball glass, lemon peel. | Cap Corse Blanc | Trudeau 1 oz Byrrh 1 oz Canadian whisky 1 oz Dolin Dry 2 d simple, 1 d orange or Ango Stir, strain, lemon peel. David Burnette, Little Rock, AR |
| Cappelletti | Mezzo-Mezzo 1.5 oz Cappelletti 1.5 oz Sfumato Build on ice, lemon peel, splash of soda. **Eligible for 21%-and-under licensees | Sancti Spiritus 1 oz The Scarlet Ibis rum 0.75 oz Cardamaro 0.75 oz Cocchi Americano 1 barsp R&W Orchard Pear Stir, strain, lemon peel. Kellie Thorn, Empire State South, Atlanta | Barolo Chinato | Darkside 2 oz Hayman's London Dry 1 oz Barolo Chinato 2 dash Psychaud's bitters Stir, strain, lime peel, star anise. Adam Bernbach, DC |
| Novasalus | Champagne Supernova 0.25 oz Elisir Novasalus 0.5 oz R&W Orchard Apricot 4 oz Cocchi Asti DOCG (or other sweet sparkling wine) Build in a flute, grapefruit peel. | Bardsley 2 oz Matifoc Rancio Sec 1 oz Timbal Sweet Red 1 d Dolin Génépy, 1 d orange bitters Stir and strain. Based on the Ardsley. "Pioneers of Mixing at Elite Bars" | Pasubio | Purple Martin 1.5 oz The Scarlet Ibis Rum 0.75 oz Pasubio 0.75 oz Hayman's Sloe Gin Stir, strain on ice |
| Hayman's London Dry | Atta Boy 2 oz Hayman's London Dry 1 oz Dolin Dry 4 dash Grenadine Stir, strain, lemon peel. Savoy Cocktail Book | Bone Dry Martini 1.5 oz Hayman's London Dry 1.5 oz Timbal Extra Dry Stir, strain, lemon peel. | H&H Madeira | Pheasant Pursuit 2 oz H&H Rainwater 1 oz Hayman's London Dry 2 dash Islay malt whisky Stir, strain, orange peel. |
| Royal Dock Gin | Double Dagger 1 oz Royal Dock gin 0.75 oz Cardamaro 0.75 oz Cappelletti 0.5 oz Dolin Blanc 2 dash Orange bitters Stir, strain onto ice, orange peel. Jason Harris, Atlanta, GA | Royal Hawaiian 1.5 oz Royal Dock gin 0.75 oz Pineapple juice 0.75 oz Orgeat syrup 0.5 oz Lemon juice Shake, strain, pineapple wedge. Royal Hawaiian Hotel, 1920s | Hayman's Old Tom | Resolute Cocktail 1.5 oz Hayman's Old Tom 0.5 oz R&W Orchard Apricot 0.5 oz Lemon juice 0.5 oz Simple syrup Shake, strain, lemon peel. Savoy Cocktail Book |
| | | | Hayman's Sloe Gin | Post Modern 1.5 oz Scotch whisky 1 oz Hayman's Sloe Gin 0.5 oz Lemon juice 0.25 oz Honey syrup (2:1) Shake, strain, Rinse glass with Absinthe Tom Richter, Dear Irving, NYC |
| | | | | Moll Cocktail 1 oz Hayman's Sloe Gin 1 oz Hayman's London Dry 1 oz Dolin Dry 1 dash Orange bitters Stir, strain, lemon peel. Savoy Cocktail Book |
| | | | | Orchard Punch 1 btl H&H Rainwater 1 btl Hayman's London Dry 1 btl French pear cider 5 lemons, 1 cup sugar Oleoesaccharum juice, build, ice in bowl. Kellie Thorn, Empire State South, Atlanta |
| | | | | Cedar Fever 2 oz Hayman's Old Tom 0.5 oz Zirbenz 0.5 oz Elderflower tiqueur Stir, strain, lemon peel. Sprinkle: 3 dash Psychaud's bitters Bill Norris, Austin, TX |
| | | | | Old Braemar 2 oz H&H 5Yr Doco Generoso 0.25 oz Peaty Scotch Stir, strain, lemon peel. |
| | | | | Ford Cocktail 1.5 oz Hayman's Old Tom 1.5 oz Timbal Extra Dry 0.25 oz Bénédictine 2 dash Orange bitters Stir, strain, orange peel. Kappeler, "Modern American Drinks" |
| | | | | Thorny Affinity 1.5 oz Hayman's London Dry 0.75 oz Hayman's Sloe Gin 0.75 oz Cocchi Torino 2 dash Orange bitters Stir, strain, orange peel. |
| | | | | Rhum Dandy Shim 1 oz Dolin Rouge 0.5 oz White rum agricole 0.5 oz Lime juice 1 tsp Cane syrup 2 dash Absinthe Build on crushed ice. Grate lime zest. Craig Lane, Bar Agricole, San Francisco |
| | | | | BA to Barcelona 1.25 oz Timbal Extra Dry 0.75 oz Hayman's Sloe Gin 3 oz Tonic Water Build over ice in a goblet. Float lemon slice on top. |
| | | | | Gruñido 1.5 oz Joven mezcal 1.5 oz Dopo Teatro 0.5 oz Lime juice Shake and strain. |
| | | | | Prairie Pooch 1 oz Cocchi Rosa 1 oz Hayman's London Dry 1 oz Dolin Blanc 0.25 oz R&W Violette Stir and strain, then top with: 1 oz Cocchi Brut |
| | | | | Plum Negroni 1.25 oz Averell Damson Gin 1 oz Cap Corse Blanc 0.75 oz Comoz Stir, strain onto fresh ice, Basil-leaf garnish. |
| | | | | Haus Negroni 1 oz Cappelletti 1 oz Dolin Rouge 1 oz Royal Dock Gin Stir, strain on ice, orange peel. |
| | | | | Merry Berries 0.5 oz Pasubio 0.5 oz Hayman's Sloe Gin Stir and strain, flute, grapefruit peel, top with: Cocchi Brut |

DRINK RECIPES

Full License

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

Averell Damson

Count of Mount Kisco
1 oz Averell Damson Gin
1 oz Dolin Dry
1 oz Salers Gentiane
Stir, strain on ice, grapefruit peel.

R&W Apricot

Improved Culross
0.75 oz R&W Orchard Apricot
0.75 oz White rum agricole
0.5 oz Cocchi Americano
0.5 oz Lemon juice
Shake and strain.

R&W Cherry

March on the Mackinac
1 oz R&W Orchard Cherry
6 oz Stout beer
Build in a goblet.

Purkhart Pear

Bartlett Pear Martini
1.5 oz Purkhart Pear
1.5 oz Dolin Dry (or Blanc)
2 dash Orange bitters
Stir, strain, lemon peel.
Bartlett Pear Inn, Easton, MD

Dolin G n p 

Vert Chaud
2 oz Dolin G n p 
8 oz Hot cocoa
Combine in a warmed mug.
Opt Top with Nux Alpina whipped cream.

Nux Alpina

El Poco Loco
1.5 oz Hayman's Old Tom
1 oz Dolin Rouge
0.5 oz Nux Alpina Walnut
Stir, strain, orange peel.

Sfumatato Rabarbaro

Campfire Sour
1.5 oz Sfumatato
1.5 oz 90-proof bourbon
0.5 oz Lemon juice
Shake, strain onto ice, lemon wheel.

Velvet Falernum

Tidbit
1.5 oz White rum
0.5 oz Velvet Falernum
0.5 oz Dolin G n p 
0.5 oz Lime juice, 1 dash Absinthe
Shake and strain.
Kenny Belanger, Cambridge, MA

Kronan

Punsch Alexander
1.5 oz Kronan Punsch
0.5 oz Smith & Cross rum
0.5 oz Velvet Falernum
0.5 oz Cream
Shake, strain, grate nutmeg.
Trevor Alberts, Broken Shaker, Chicago

Smith & Cross

Palmetto No. 1
1.5 oz Smith & Cross rum
1.5 oz Cocchi Torino
2 dash Orange bitters
Stir, strain, orange peel.
Savoy Cocktail Book

R&W Peach

Cayuga Cup
2 oz Averell Damson Gin
3 oz Ginger ale
(or citrus soda)
Build over ice. Garnish with fruit
cucumber slice, and lemon wedge.

R&W Peach

Peach Cobbler
2 oz Templiers Rancio Sec
1 oz R&W Orchard Peach
3 slice Grapefruit peel
Barsp Superfine sugar
Shake, strain on crushed ice, berries and mint.

R&W Peach

Ultimate Cherry Margarita
1.75 oz Blanco tequila
1.25 oz R&W Orchard Cherry
0.75 oz Lime juice
Shake, strain on ice, half-salt rim.
3 cherries sprinkled with chili salt.

Salers Gentiane

Schleswig Limbo
1 oz Purkhart Pear
1 oz The Scarlet Ibis rum
0.75 oz R&W Orchard Cherry
0.25 oz Cappelletti
Stir, strain on ice, rosemary sprig.
Luiggi Uzcategui, Little Rock, AR

Salers Gentiane

Pale Horse
1.5 oz Hayman's London Dry
0.5 oz Salers Gentiane
0.5 oz Maraschino
0.5 oz Dolin Dry
Dash Orange bitters
Stir/strain/ice, orange peel.
Brett Bassett, Little Rock, AR

Salers Gentiane

Negroni con Fumo
1 oz Sfumatato
1 oz Royal Dock gin
1 oz Timbal Sweet Red
Stir, strain on ice, orange peel.

Salers Gentiane

Undiscovered Country
0.75 oz Kronan Punsch
0.75 oz Cocchi Americano
0.75 oz Pisco
0.75 oz Lime juice
Shake, strain, lime wheel.
Scott Diaz, Triple Door, Seattle

R&W Violette

Damson Dove
3 oz Averell Damson Gin
0.5 oz Lemon juice
0.5 oz Simple syrup
1 Egg white
Dry shake, shake, strain, orange peel.
Dovetail, New York City

Blume Marillen

Her Word
0.75 oz R&W Orchard Peach
0.75 oz Blanco tequila
0.75 oz Cocchi Americano
0.75 oz Lemon juice
Shake, strain, lemon peel.

Zirbenz

The Artist
2 oz Hayman's London Dry
0.5 oz R&W Violette
0.5 oz Dolin Blanc
Dash Orange bitters
Stir and strain.
Sarah Goyno, Little Rock, AR

Alta Verde

Alpen Rose
2 oz Dolin Dry
1 oz Blume Marillen Apricot
0.25 oz Cocchi Rosa
0.25 oz Simple syrup
Stir, strain grapefruit peel.

The Scarlet Ibis

Little Valiant
2 oz Salers Gentiane
2 oz Cocchi Americano
1 barsp Lemon juice
3 dash Orange bitters
Ice, pinch salt
Build, ice, strain.
Will Thompson, Boston, MA
**Eligible for 21X-and-under licensees

Batavia-Arrack

Draught of Smoke
2 oz Sfumatato
12 oz Grapefruit-flavored Radler
(or Grapefruit IPA)
(or stout)
Build in a pint glass.

Barbados Redux
2 oz The Scarlet Ibis rum
1 oz Velvet Falernum
0.75 oz Lime juice
3 dash Angostura Bitters
Shake, crushed ice, lime wheel

Diki-Diki
1.5 oz Calvados
0.75 oz Kronan Punsch
0.5 oz Grapefruit juice
2 dash Simple syrup
Shake, strain, orange peel.
Savoy Cocktail Book

El Presidente
1.5 oz Smith & Cross rum
1.5 oz Dolin blanc
0.25 oz Dry cura o
Stir, strain, lemon peel.
Adapted by Braden LaGrone,
Cure, New Orleans, LA.

R&W Pear

Spruce Goose
1.5 oz Averell Damson Gin
0.5 oz Dry Gin
0.5 oz Maraschino
0.5 oz Lemon juice
Shake, strain, lemon peel.
Alexander Mouzakitis, New York City

R&W Pear

Paring Down
1.5 oz R&W Orchard Pear
1.5 oz Dolin Dry
2 dash Bittercube Orange bitters
Stir and strain.

R&W Pear

Aviation
2 oz Hayman's London Dry
0.5 oz Lemon juice
0.5 oz Maraschino
0.25 oz R&W Violette
Shake and strain.
Recipes for Mixed Drinks 1916

R&W Pear

Dark Side of the Cool
1.5 oz Blume Marillen Apricot
1.5 oz Comoz
2 dash Angostura Bitters
Stir, strain, lemon peel.

Allspice Dram

Real Thing Toddy
1 oz The Scarlet Ibis rum
0.5 oz Zirbenz Stone Pine
0.5 oz Lemon juice
1 tsp Honey
4 oz Hot water
Build in mug, lemon peel, cinnamon.

The Scarlet Ibis

Salers Cobbler
3 oz Salers Gentiane
8 raspberries, 2 slices lemon, tsp sugar
Muddle in tin, shake with ice.
Strain onto crushed ice, top with fruit.
Sal Agnello, New Orleans, LA
**Eligible for 21X-and-under licensees

Batavia-Arrack

Little Corporal
1 oz Alta Verde
1 oz Cap Corse Blanc
1 oz Rhum agricole blanc
3 dash Angostura Bitters
Stir, strain onto large cube, lemon peel.

Velvet Buckaneer
0.75 oz 100-proof bourbon
0.75 oz Velvet Falernum
0.5 oz St. Elizabeth Allspice
0.5 oz Lime juice
Shake, strain over crushed ice, add 2-3 oz
ginger beer, Mint bitters.

Mai Tai
2 oz The Scarlet Ibis rum
0.5 oz Lime juice
0.5 oz Orange cura o
0.5 oz Orgeat syrup
Shake, strain, crushed ice.
Mint, cherry, and orange slice.

South Seas Swizzle
2 oz Batavia-Arrack
0.5 oz Lime juice
0.5 oz Green tea syrup (2:1)
1 dash Orange bitters.
Swizzle. Top with mint and nutmeg.
Nick Bennett, Porchlight, New York

R&W Apricot

Seersucker No. 2
2 oz 80-proof bourbon
0.5 oz R&W Orchard Apricot
0.5 oz Cappelletti
Rinse glass with Cocchi Americano
Stir, strain, lemon peel.
Spencer Jansen, Little Rock, AR

R&W Apricot

Daisy Buchanan
1 oz Calvados
0.5 oz R&W Orchard Pear
Build in flute, Lemon peel. Top with:
4 oz Sparkling wine
Andrew Hotis, New Haven, CT

Dolin G n p 

Water Lilly
2 oz Dry Gin
0.5 oz R&W Violette
0.5 oz Orange cura o
0.5 oz Lemon juice
Shake and strain.
Little Branch, New York City

Nux Alpina

Last Run
0.75 oz Dolin G n p 
0.75 oz Hayman's London Dry
0.75 oz Maraschino
0.75 oz Lime juice
Shake and strain.

Sfumatato Rabarbaro

JoJo Cortado
1 oz Nux Alpina Walnut
2 oz Espresso
0.25 oz Velvet Falernum
2 oz Steamed milk
Build in a warmed mug or glass.

Lush Interlude
1 oz Sfumatato
1 oz Aged rum
0.75 oz Lime juice
0.5 oz Cognac-orange liqueur
0.25 oz Demerara syrup (2:1)
Shake, strain, orange peel.
Braden LaGrone, Cure, New Orleans

Land Ahoy
1.5 oz Hayman's Old Tom
0.5 oz Alta Verde
0.5 oz Velvet Falernum
0.5 oz Vanilla syrup
1 oz Grapefruit juice
Flash blend with crushed ice, tiki mug

Bamboozler
1.5 oz Apple brandy
0.75 oz Lemon juice
0.5 oz Honey syrup (2:1)
0.25 oz St. Elizabeth Allspice
Build in warmed mug. Top with boiling water.
Mark Schettler, New Orleans, LA

Queens Park Swizzle
2 oz The Scarlet Ibis rum
0.75 oz Demerara syrup (2:1)
1 oz Lime juice
Swizzle with crushed ice. Top with:
4 dash Angostura Bitters
Garnish with mint sprig.

Bark and Bite
1.5 oz Batavia-Arrack
0.25 oz Dolin G n p 
4 oz Tonic water
Build over ice, grapefruit peel.

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**




Rancio Sec

| | | |
|--|---|---|
|  keeps indefinitely (50-65° F) |  keeps indefinitely (55-64° F) |  2-3 oz. pour (59-64° F) |
|--|---|---|




Maury (VDN) traditional

| | | |
|--|--|---|
|  best 20-60 years (50-65° F) |  keeps 4-6 weeks (55-64° F) |  2-3 oz. pour (59-64° F) |
|--|--|---|




Banyuls - Rimage

| | | |
|---|---|---|
|  best 0-4; 15-45 years (50-59° F) |  keeps 4-6 days (55-59° F) |  2-3 oz. pour (59-64° F) |
|---|---|---|




Banyuls - Traditionelle

| | | |
|--|--|---|
|  best 20-60 years (50-59° F) |  keeps 4-6 weeks (55-64° F) |  2-3 oz. pour (59-64° F) |
|--|--|---|


Solera Garnatxa d'Emporda

| | | |
|---|---|---|
|  keeps indefinitely (50-65° F) |  keeps 4-6 months (55-64° F) |  2-3 oz. pour (55-59° F) |
|---|---|---|




Carcavelos

| | | |
|---|---|---|
|  keeps indefinitely (50-59° F) |  keeps 4-6 months (55-64° F) |  2-3 oz. pour (59-64° F) |
|---|---|---|

Madeira

| | | |
|---|---|---|
|  keeps indefinitely (50-65° F) |  keeps indefinitely (55-64° F) |  2-3 oz. pour (55-59° F) |
|---|---|---|

Marsala

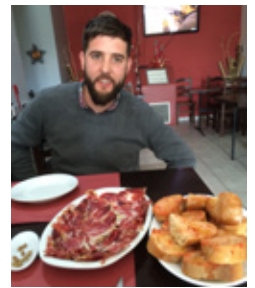
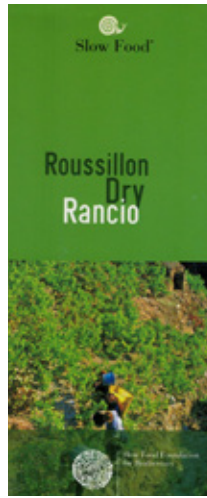
| | | |
|---|---|---|
|  keeps indefinitely (50-65° F) |  keeps indefinitely (55-64° F) |  2-3 oz. pour (55-59° F) |
|---|---|---|

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

**There may be variances due to differences in vintage, vinification and elevation. See specific bottlings on website for details.

Rancio Sec / Vi Ranci WHEN OXIDATION BECOMES NOBILITY...

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.



| Year | Producer | Wine Region | CT | % Alc | Size/Pack | btl barcode | case barcode | finish | kg / case | case wght | |
|------|---|------------------|---------------|-------|-----------|-------------|----------------|----------------|-----------|-----------|----------|
| NV | Mas Peyre 'Le Démon de Midi' | Rancio Sec | Côtes Catalan | FR | 17.0% | 12 x 750ml | 3760145230782 | 3760145230867 | cork | 15.60 kg | 34.4 lbs |
| NV | Abbe Rous 'MATIFOC' | Rancio Sec | Côte Vermeill | FR | 16.5% | 6 x 750ml | 3253828410002 | 03253828410101 | cork | 15.60 kg | 34.4 lbs |
| NV | Tresmontaine 'Puits aux Souhais' | Rancio Sec | Côte Vermeill | FR | 18.5% | 12 x 500ml | 376015287027 | N/A | cork | 12.60 kg | 27.8 lbs |
| NV | Tresmontaine 'Tabacal Dos' | Rancio | Côtes Catalan | FR | 17.0% | 12 x 750ml | 3486640006805 | 3486640006812 | cork | 17.24 kg | 38.0 lbs |
| 2007 | Domaine Fontanel Rancio Sec 'L'Ancêtre' | IGP | Côtes Catalan | FR | 17.0% | 6 x 500ml | 3760118580203 | 3760118580210 | cork | 5.60 kg | 12.3 lbs |
| 2008 | Dom de Rombeau Rancio Sec | IGP | Côtes Catalan | FR | 16.5% | 6 x 750ml | 3760035695677 | N/A | cork | 7.80 kg | 17.2 lbs |
| 2009 | Dom de Rombeau Rancio Sec | IGP | Côtes Catalan | FR | 16.5% | 6 x 750ml | 3760035695677 | N/A | cork | 7.80 kg | 17.2 lbs |
| 2010 | Dom de Rombeau Rancio Sec | IGP | Côtes Catalan | FR | 16.5% | 6 x 750ml | 3760035695677 | N/A | cork | 7.80 kg | 17.2 lbs |
| NV | Puig-Parahy 'PYROR' | Rancio Sec | Côtes Catalan | FR | 14.0% | 6 x 500ml | 3760145230782 | N/A | cork | 8.63 kg | 19.0 lbs |
| 2003 | Dom Jorel 'LA GARRIGUE' | Rancio Sec | Côtes Catalan | FR | 16.0% | 12 x 750ml | 3770005212025 | N/A | cork | 15.60 kg | 34.4 lbs |
| NV | Domaine de Sau | Rancio Sec | Côtes Catalan | FR | 18.5% | 12 x 500ml | 3770001227047 | 3770001227054 | cork | 10.80 kg | 23.8 lbs |
| 2009 | Domaine de Saü | Rancio Sec 'Saü' | Côtes Catalan | FR | 19.5% | 6 x 500ml | 3770001227016 | 3770001227139 | cork | | |
| NV | Espodol | Vi Ranci Seco | Espolla | ES | 14.0% | 6 x 750ml | 8437002 364366 | 18437002364363 | cork | 7.80 kg | 17.2 lbs |

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 passerillé 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. Unfiltered and unfiltered, sediment is natural.



FORTIFIED

| WINE | |
|---------------|----------------|
| Spain | |
| 15.5% Alc/Vol | |
| 8437002364359 | 18437002364356 |
| 750 ml | 6 x 750 |



Maury

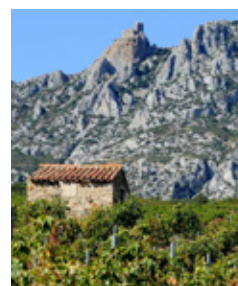
If Roussillon is currently one of the most exciting and dynamic of all wine regions in France, then Maury is arguably its epicenter, an emerging "grand cru" according to British wine writer Andrew Jefford and others, not unlike Priorat was 30 years ago. Set in the upper reaches of the Agly Valley in 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.



FORTIFIED

| WINE | |
|----------------|----------------|
| France | |
| 16% Alc/Vol | |
| 3760274423710 | 3760274423819 |
| 750 ml 2007 | 750 ml 2008 |



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



FORTIFIED

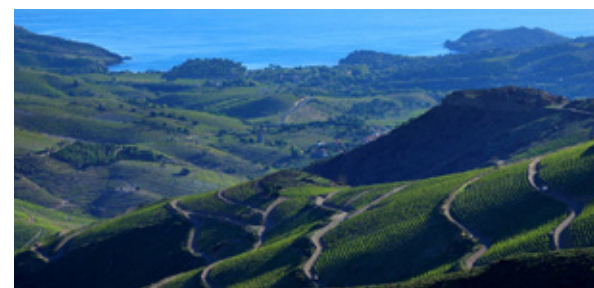
| WINE | |
|---------------|---------------|
| France | |
| 17% Alc/Vol | |
| 3760145230195 | 3760145230034 |
| 500 ml | 6 x 500 |

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, rosé 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 elevage: 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.

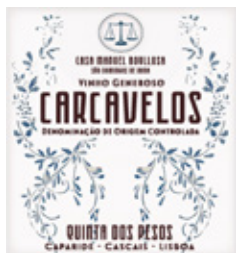


| Year | Producer | Desc | Wine Region | CT | % Alc | Size/Pack | btl barcode | case barcode |
|------|---|------|-------------|----|-------|-----------|---------------|----------------|
| 1976 | Domaine du Mas Blanc Banyuls Rimage | | Banyuls | FR | 17.5% | 6 X 750ml | 3760041042779 | 23760041042773 |
| 1988 | Domaine du Mas Blanc Banyuls Rimage | | Banyuls | FR | 17.5% | 6 X 750ml | 3760041042755 | 23760041042759 |
| 1996 | Domaine du Mas Blanc Banyuls Rimage | | Banyuls | FR | 17.5% | 6 X 750ml | 3760041042762 | 23760041042766 |
| 1985 | Domaine du Mas Blanc Banyuls Rimage 'La Coume' | | Banyuls | FR | 17.5% | 6 X 750ml | 3760041043004 | 23760041043008 |
| 1993 | Domaine du Mas Blanc Banyuls Rimage 'La Coume' | | Banyuls | FR | 17.5% | 6 X 750ml | 3760041043011 | 23760041043015 |
| 2001 | Domaine du Mas Blanc Banyuls Rimage 'La Coume' | | Banyuls | FR | 17.5% | 6 X 750ml | 3760041043028 | 23760041043022 |
| 2008 | Domaine du Mas Blanc Banyuls Rimage 'Diadème de la Coume' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041045022 | 23760041045026 |
| NV | Domaine du Mas Blanc Banyuls Hors d'Age 'Sostrera' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043769 | 2376004104376x |
| 2006 | Domaine du Mas Blanc Banyuls 'd'Antan' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043219 | 2376004104321x |
| 2008 | Domaine du Mas Blanc Banyuls 'd'Antan' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043226 | 23760041043220 |
| 1974 | Domaine du Mas Blanc Banyuls Vieilles Vignes | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043509 | 23760041043503 |
| 1975 | Domaine du Mas Blanc Banyuls Vieilles Vignes | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043516 | 23760041043510 |
| 1976 | Domaine du Mas Blanc Banyuls Vieilles Vignes | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043523 | 23760041043527 |
| 1985 | Domaine du Mas Blanc Banyuls Vieilles Vignes | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043530 | 23760041043534 |
| 1991 | Domaine du Mas Blanc Banyuls Vieilles Vignes | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043547 | 23760041043541 |
| 2000 | Domaine du Mas Blanc Banyuls Vieilles Vignes | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043554 | 23760041043558 |
| 1975 | Domaine du Mas Blanc Banyuls 'Collection' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042502 | 23760041042506 |
| 1978 | Domaine du Mas Blanc Banyuls 'Collection' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042519 | 23760041042513 |
| 1982 | Domaine du Mas Blanc Banyuls 'Collection' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042526 | 23760041042520 |
| 1986 | Domaine du Mas Blanc Banyuls 'Collection' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042533 | 23760041042537 |
| 1992 | Domaine du Mas Blanc Banyuls 'Collection' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042540 | 23760041042544 |
| 2000 | Domaine du Mas Blanc Banyuls 'Collection' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042557 | 23760041042551 |
| 2002 | Domaine du Mas Blanc Banyuls 'Collection' | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042564 | 23760041042568 |
| 1978 | Domaine du Mas Blanc Banyuls Dry | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043257 | 23760041043251 |
| 1980 | Domaine du Mas Blanc Banyuls Dry | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041043264 | 23760041043268 |
| 1970 | Domaine du Mas Blanc Banyuls Rancio | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041044001 | 23760041044005 |
| 1947 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042007 | 23760041042001 |
| 1949 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042014 | 23760041042018 |
| 1952 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042021 | 23760041042025 |
| 1955 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042038 | 23760041042032 |
| 1959 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042045 | 23760041042049 |
| 1962 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042052 | 23760041042056 |
| 1963 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042069 | 23760041042063 |
| 1965 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042076 | 23760041042070 |
| 1966 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042083 | 23760041042087 |
| 1969 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042090 | 23760041042094 |
| 1972 | Domaine du Mas Blanc Banyuls Cuvée St. Martin | | Banyuls | FR | 17.5% | 6 x 375ml | 3760041042106 | 23760041042100 |

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 elevage 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, Espadreiro 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.



| Year | Producer | Wine Region | CT | % Alc | Size/Pack | btl barcode | case barcode | finish | kg / case | case wght |
|------|-----------------------------|-------------|----|-------|------------|---------------|----------------|--------|-----------|-----------|
| NV | Villa Oeiras Carcavelos | Carcavelos | PT | 18.5% | 6 x 500ml | 5600189861147 | 15600189861144 | cork | 7.30 kg | 16.0 lbs |
| 1987 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 21.0% | 6 x 500ml | 5603379051205 | 05121303230712 | cork | 6.25 kg | 13.75 lbs |
| 1988 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 21.0% | 6 x 500ml | 5603379221110 | 05121303230712 | cork | 6.25 kg | 13.75 lbs |
| 1989 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 21.0% | 6 x 500ml | 5603379160556 | 05121303230712 | cork | 6.25 kg | 13.75 lbs |
| 1990 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 21.0% | 6 x 500ml | 5603379120529 | 05121303230712 | cork | 6.25 kg | 13.75 lbs |
| 1991 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 20.0% | 6 x 500ml | 5603379130337 | 05121303230712 | cork | 6.25 kg | 13.75 lbs |
| 1992 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 21.5% | 12 x 500ml | 5603379240005 | 15603379240009 | cork | 6.25 kg | 13.75 lbs |
| 1993 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 20.5% | 12 x 500ml | 5603379240036 | 45603379240034 | cork | 6.25 kg | 13.75 lbs |
| 1994 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 21.0% | 12 x 500ml | 5603379240012 | 25603379240016 | cork | 6.25 kg | 13.75 lbs |
| 1995 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 21.0% | 12 x 500ml | | | cork | 6.25 kg | 13.75 lbs |
| 1996 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 20.0% | 6 x 500ml | 5603379230747 | 05121303230712 | cork | 6.25 kg | 13.75 lbs |
| 1997 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 21.5% | 6 x 500ml | 5603379191055 | 05121303230712 | cork | 6.25 kg | 13.75 lbs |
| 1998 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 21.0% | 6 x 500ml | 5603379050666 | 05121303230712 | cork | 6.25 kg | 13.75 lbs |
| 1999 | Quinta Dos Pesos Carcavelos | Carcavelos | PT | 20.0% | 12 x 500ml | 5603379240043 | 45603379240041 | cork | 6.25 kg | 13.75 lbs |

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 its century deep relationship buying grapes from the best growers among its now former tenants. In 1993, H&H bought land at Quinta Grande, 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.



| Year | Producer | Cepage | Wine Region | CT | % Alc | Size/Pack | btl barcode | case barcode | finish | kg / case |
|----------|---|------------------|-------------|----|-------|------------|---------------|----------------|--------|-----------|
| NV | H&H Rainwater 3 YR Old Madeira NV | 100% Tinta Negra | Madeira | PT | 19.0% | 12 x 750ml | 5601196010764 | 25601196010768 | Cork | 15.50 kg |
| NV | H&H Finest Dry 5 Year Old Madeira | 100% Tinta Negra | Madeira | PT | 19.0% | 12 x 750ml | 5601196010771 | 25601196010775 | Cork | 15.50 kg |
| NV | H&H Generoso Doce 5 Year Old Madeira | 100% Tinta Negra | Madeira | PT | 19.0% | 12 x 750ml | 5601196010788 | 25601196010782 | Cork | 15.50 kg |
| NV | H&H Sercial 10 Year Old Madeira NV | 100% Sercial | Madeira | PT | 20.0% | 6 x 750ml | 5601196010795 | 35601196010796 | Cork | 8.50 kg |
| NV | H&H Verdelho 10 Year Old Madeira NV | 100% Verdelho | Madeira | PT | 20.0% | 6 x 750ml | 5601196010801 | 35601196010802 | Cork | 8.50 kg |
| NV | H&H Boal 10 Year Old Madeira NV | 100% Boal | Madeira | PT | 20.0% | 6 x 750ml | 5601196010818 | 35601196010819 | Cork | 8.50 kg |
| NV | H&H Malvasia 10 Year Old Madeira NV | 100% Malvasia | Madeira | PT | 20.0% | 6 x 750ml | 5601196010825 | 35601196010826 | Cork | 8.50 kg |
| NV | H&H Sercial 15 Year Old NV | 100% Sercial | Madeira | PT | 20.0% | 6 x 750ml | 5601196010832 | 35601196010833 | Cork | 8.50 kg |
| NV | H&H Verdelho 15 Year Old Madeira NV | 100% Verdelho | Madeira | PT | 20.0% | 6 x 750ml | 5601196010849 | 35601196010840 | Cork | 8.50 kg |
| NV | H&H Boal 15 Year Old Madeira NV | 100% Boal | Madeira | PT | 20.0% | 6 x 750ml | 5601196010856 | 35601196010857 | Cork | 8.50 kg |
| NV | H&H Malvasia 15 Year Old Madeira NV | 100% Malvasia | Madeira | PT | 20.0% | 6 x 750ml | 5601196010863 | 35601196010864 | Cork | 8.50 kg |
| NV | H&H Verdelho 20 Year Old Madeira NV | 100% Verdelho | Madeira | PT | 20.0% | 6 x 750ml | 850323003468 | 35601196010581 | Cork | 8.50 kg |
| NV | H&H Terrantez 20 Yr Old Madeira | 100% Terrantez | Madeira | PT | 20.0% | 6 x 750ml | 850323003475 | 35601196010611 | Cork | 8.50 kg |
| NV | H&H Malvasia 20 Year Old Madeira NV | 100% Malvasia | Madeira | PT | 20.0% | 6 x 750ml | 850323003482 | 35601196010635 | Cork | 8.50 kg |
| 1995 | H&H 1995 Fine Rich Single Harvest Madeira | 100% Tinta Negra | Madeira | PT | 19.0% | 6 x 500ml | 5601196010337 | 85601196010333 | Cork | 5.50 kg |
| 1997 | H&H 1997 Fine Rich Single Harvest Madeira | 100% Tinta Negra | Madeira | PT | 20.0% | 6 x 500ml | 5601196010566 | 85601196010562 | Cork | 5.50 kg |
| 1998 | H&H 1998 Medium Rich Single Harvest Madeira | 100% Tinta Negra | Madeira | PT | 20.0% | 6 x 500ml | 5601196010535 | 85601196010531 | Cork | 5.50 kg |
| 2000 | H&H Boal 2000 Single Harvest Madeira | 100% Boal | Madeira | PT | 20.0% | 6 x 750ml | 850323003499 | 45601196010604 | Cork | 8.50 kg |
| 2001 | H&H Sercial 2001 Single Harvest Madeira | 100% Sercial | Madeira | PT | 20.0% | 6 x 750ml | 5601196010696 | 35601196010697 | Cork | 8.50 kg |
| NV | H&H 50 YR Tinta Negra Full Rich Madeira | 100% Tinta Negra | Madeira | PT | 20.0% | 6 x 500ml | 5601196017367 | 85601196017363 | Cork | 10.00 kg |
| 1980 | H&H Boal 1980 | 100% Boal | Madeira | PT | 20.0% | 6 x 750ml | 5601196011136 | 45601196011134 | Cork | 8.50 kg |
| 1976 | H&H Terrantez 1976 | 100% Terrantez | Madeira | PT | 20.0% | 6 x 750ml | 5601196011129 | 45601196011127 | Cork | 8.50 kg |
| 1954 | H&H Terrantez 1954 | 100% Terrantez | Madeira | PT | 20.0% | 6 x 750ml | 5601196011181 | 45601196011189 | Cork | 8.50 kg |
| 1900 | H&H Century Malmsey Solera 1900 | 100% Malvasia | Madeira | PT | 20.0% | 6 x 750ml | 5601196011198 | 45601196011196 | Cork | 8.50 kg |
| 1898 | H&H Verdelho Solera 1898 | 100% Verdelho | Madeira | PT | 20.0% | 6 x 750ml | 5601196011204 | 45601196011202 | Cork | 8.50 kg |
| 1894 | H&H Founder's Malvasia Solera 1894 | 100% Malvasia | Madeira | PT | 20.0% | 6 x 750ml | 5601196011211 | 45601196011219 | Cork | 8.50 kg |
| PRE-1850 | H&H PRE-1850 Sercial bottled in 1965 | 100% Sercial | Madeira | PT | 20.0% | 6 x 750ml | 5601196011068 | 45601196011066 | Cork | 8.50 kg |
| PRE-1850 | H&H PRE-1850 Grand Old Boal btdl 1927 | 100% Boal | Madeira | PT | 20.0% | 6 x 750ml | 5601196011082 | 45601196011080 | Cork | 8.50 kg |
| PRE-1850 | H&H PRE-1850 Malvasia bottled in 1964 | 100% Malvasia | Madeira | PT | 20.0% | 6 x 750ml | 5601196011075 | 45601196011073 | Cork | 8.50 kg |
| PRE-1850 | H&H PRE-1850 W.S. Boal bottled in 1927 | 100% Boal | Madeira | PT | 20.0% | 6 x 750ml | 5601196011099 | 45601196011097 | Cork | 8.50 kg |
| 1928 | H&H Sercial Madeira 1928 | 100% Sercial | Madeira | PT | 20.0% | 6 x 750ml | 5601196011242 | 45601196011240 | Cork | 8.50 kg |
| 1932 | H&H Verdelho Madeira 1932 | 100% Verdelho | Madeira | PT | 20.0% | 6 x 750ml | 5601196011259 | 45601196011257 | Cork | 8.50 kg |
| 1927 | H&H Bastardo 1927 | 100% Bastardo | Madeira | PT | 20.0% | 6 x 750ml | 5601196011235 | 45601196011233 | Cork | 8.50 kg |

Additional H&H Garrafeira (vintage) wines: Sercial 1971 & 1964; Verdelho 1981 & 1934; Boal 1997, 1957 & 1954; 1954 Malvasia. Also: Verdelho Single Harvest 'Q. G.' 2007 Madeira.

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 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 delicious 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.



FORTIFIED WINE
Portugal
17% Alc/Vol

| | | | |
|----------|----------------|----------|----------------|
| 500 ml | 5601196010795 | 500 ml | 5601196010801 |
| 12 x 500 | 75601196010794 | 12 x 500 | 75601196010800 |



Saveiro 'Vento do Oeste' Madeira

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.



FORTIFIED WINE
Portugal
19% Alc/Vol

| | | | |
|--------|--------------|--------|----------------|
| 750 ml | 850566008008 | 750 ml | 20850566008002 |
|--------|--------------|--------|----------------|

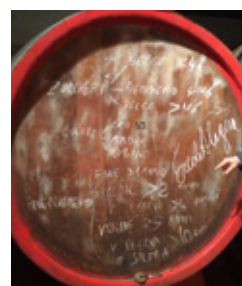
Marsala

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 high-vinous quality and depth which made Marsala both famously delicious and useful.



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.



FORTIFIED WINE
Italy
17% Alc/Vol

| | | | |
|----------|----------------|----------|----------------|
| 500 ml | 8015792000802 | 500 ml | 8015792000819 |
| 12 x 500 | 18015792000809 | 12 x 500 | 18015792000816 |