



COMPAGNIA DEI CARAIBI
PROGRESSIVE

EUROPEAN CATALOGUE
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COMPAGNIA DEI CARAIBI PROGRESSIVE OVERVIEW

OUR ORIGINS

At its fifth generation, the Baracco Family, Producers and Wine Merchants in Piedmont (Italy) from 1837, founded "Compagnia dei Caraibi" (CDC) in 1995. From its experience of more than 20 years in Premium-Super Premium Spirits Import/Distribution industry, the Family launched in 2015 "CDC - Export" which contains a Portfolio of imported Products and own Family Brands that, after a history of 180 years, are experiencing a deep phase of renewal to present themselves to the global Premium-Super Premium Spirits market.

1837

Producer of Wine, Vermouth and Liquors.

1871

Baracco de Baracho Wine brand, Castellinaldo d'Alba.

1974

Compagnia della Buona Terra: Bio Food Gourmet.

1995

Compagnia dei Caraibi: Import/Export & National Distribution.

MISSION AND VALUES

WHERE WE GO

CDC aims to keep growing as top player in the global spirits industry by a productive cooperation with its Partners and the satisfaction of the Consumers.

IN WHAT WE BELIEVE

Ethics, Integrity, Commitment, Collaboration and Passion improve the quality of life and the Excellence of the business, creating wealth and value added for both the individual and the society, towards a better World.

KENSEI

Some say that it is because of the climate, together with Japanese lifestyle, that the flavor of Japanese whiskies is so distinctive. The most seductive distillates for a balance, gentle and sophisticated taste, the result of a wide range of fermentation and distillation processes. Kensei perfectly represents these parameters, being a blend of Japanese prestigious whiskies matured in small oak barrels in a tiny village between Kanagawa and the mountains of Nagano. Here in Kiyokawa - In fact, not by chance, the

name of the place means "pure river", revealing the important role played by water within the production process - harmony and balance reflect the style of this blended whisky which honors the Japanese culture of samurai Kensei. A balance which can be perceived through the nose and is characterized by seductive notes of freshly cut blooms, dried fruit and a hint of oak. Pleasant on the palate with a smooth structure as velvet and notes of sweet spices. The finish is long, warm and fruity.

GIAPPONE



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
KENSEI								
1	WHI05362 KENSEI JAPANESE WHISKY	WHISKY BLENDED	Cocoa and young trees, full-bodied palate, tropical fruit and white flowers notes.	Japan	40,00	700	GB	6
	WHI05363 KENSEI JAPANESE WHISKY	WHISKY BLENDED	Cocoa and young trees, full-bodied palate, tropical fruit and white flowers notes.	Japan	40,00	700	-	12

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

CATSKILL

Catskill Distilling Company is one of the first farm distilleries in the State of New York to be legally authorized. After learning the art of distillation in Italy, Monte Sachs opens this micro distillery in Bethel in 2008, in the State of New York a few kilometers from the place where the Woodstock Festival took place in 1969, to which he still maintains a close ideological link. The concert music at Bethel Woods Center for the Arts re-echo through weekly performance while works of art created at Stray Cat Gallery are displayed on the walls of the Dancing Cat Saloon.

To better appreciate the Catskill distillates, it is important to understand the big influence exerted by natural raw materials. Together with innovative methods and artisan techniques, the incredible water of the New York State, combine to give life to products of exceptional quality and distinctive character. From local cultivated cereals to fruit, from local orchards to plants grown near the distillery, Catskill embodies the spirit of "agri-distillery", showing its strong support to the local community. All spirits are distilled in small batches in the two twin 650-liter pot stills directly imported from Germany.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
CATSKILL								
5	WHI04951 CATSKILL WICKED WHITE	WHISKEY WHITE	Cut grass, pumpkin with burned peel, finish of Hazelnut and moss.	USA	45,00	700	-	6
1	WHI04950 CATSKILL FEARLESS STRAIGHT WHEAT	WHISKEY WHEAT	Seductive, pear, apple, honeysuckle and vervain. Soft character with a finish light.	USA	42,50	700	AC	6
4	WHI04949 CATSKILL STRAIGHT RYE	WHISKEY RYE	Cane sugar and young woody hints, finish of coconut notes and spice.	USA	42,50	700	AC	6
3	WHI04952 CATSKILL MOST RIGHTEOUS BOURBON	WHISKEY BOURBON	Honey and dark chocolate notes, meringue, roasted peanuts and a touch of spice.	USA	42,50	700	AC	6
2	WHI04953 CATSKILL THE ONE&ONLY BUCKWHEAT	WHISKEY WHEAT	Tobacco leaves, balance between sweetness and salinity, black pepper and burning hay.	USA	42,50	700	AC	6

Legend C: Canister GB: Gift Box Box: Bottles x case ● Organic ● Gluten free ● Limited edition

SIERRA NORTE

NEW!

In the Mexican state of Oaxaca, Sierra Norte Mountains are a true heaven of biodiversity worldwide. The extremely pure water flowing from the peaks allow a rich flora and an exceptional fauna. Likewise, it is exceptional that farmers in this area are the direct descendants of those farmers growing corn 7000 years ago. The distillation in Sierra Norte began when master distiller Douglas French decided to make use of old Oaxacan maize varieties to create a unique and extraordinary range of whiskeys. Each variety is distilled separately and matures in French oak barrels, until the moment it gets its specific characteristics. Thanks to his distillery, Douglas was able to limit outmigration from this territory towards urbanization in big cities, recognizing the right value – both economic and cultural – to ancestral corn, cultivar, which he recovered sometimes with big difficulties, and giving the local populations significant better living conditions.

A sort of "agri-patronage", which makes every sip of Sierra Norte not only voluptuous on the palate, but even full of significant meanings for the future of our planet. Whiskey Sierra Norte 85% Maiz Oaxaqueño Amarillo shows a nose with toasted maize buttery notes and a hint of caramel. Velvety on the palate with intense notes of blanched pineapple and a touch of chilli pepper; the finish is long, warm, and spicy with something of honey and smoke. Whiskey Sierra Norte 85% Maiz Oaxaqueño Negro surprises the nose with a distinct aroma of maraschino cherry and banana; on the palate the strongest note is fried platano and finishes with cake scents and vanilla almond. Whiskey Sierra Norte 85% Maiz Oaxaqueño Blanco shows a nose with subtle note, almost marine, savoury, squid-ink, completed by fruity and sweet almond and vanilla scents, green apple explodes on the palate, the finish is velvety with a spicy hint of cinnamon.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
SIERRA NORTE								
3	WHI06137 SIERRA NORTE 85% MAIZ NEGRO	WHISKEY MEXICAN WHISKEY	Vanilla, almond with squid ink, green apple tones and a light touch of sweetie and fruity taste.	Mexico	45,00	700	-	6
1	WHI06136 SIERRA NORTE 85% MAIZ BLANCO	WHISKEY MEXICAN WHISKEY	Roasted corn, caramelized buttery popcorn, grilled pineapple, red chilli pepper spice and ash.	Mexico	45,00	700	-	6
2	WHI06138 SIERRA NORTE 85% MAIZ AMARILLO	WHISKEY MEXICAN WHISKEY	Maraschino cherry, pineapple peel and mature plantain. Cake, vanilla frosting and almond.	Mexico	45,00	700	-	6
4	WHI06139 SIERRA NORTE 85% MAIZ MORADO	WHISKEY MEXICAN WHISKEY	Plum, red fruit and apricot, toasted walnut, sweetness in the finish with a soft persistence.	Mexico	45,00	700	-	6

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OAXACA

YUU BAAL

Earth (YUU) and fire (BAAL): almost to recall the sacred union of these two natural elements. The words that identify these products recall the two elements from which they come to life. Yuu Baal identifies a handcraft mezcal, respecting ancient and deep traditions of Oaxaca's master mezcaliers. It brings together producers who obtain their mezcal starting from taking care of their lands, where agave is planted and is harvested. Each mezcal represents a remarkable expression of the terroir of the village in which it is produced. Different agaves are used to give unique characteristics to each bottle.

Espadin is refined and well defined, thus emerging balanced and aromatic. Tepeztate is one of the most interesting agaves which grow in Oaxaca. It requires from 25 to 35 years to reach maturity and it grows on extremely steep slopes. Tobala is one of the most appreciated, it is characterized by extremely complex and articulated flavor. Finally, Madrecuixe is a wild species of agave growing in limited quantities, bringing some of the most unique distillates in the world, with exclusive organoleptic characteristics.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
YUU BAAL								
1	MEZ04537 YUU BAAL JOVEN	MEZCAL AGAVE ESPADIN	Smoked meat, dried papaya, orange, fresh pollen, breeze of spring flowers.	Mexico - Oaxaca	40,00	700	-	3
	MEZ05407 YUU BAAL JOVEN WILD ESPADIN	MEZCAL AGAVE ESPADIN	Explosion of smoked meat flavour, dried papaya, orange, fresh pollen. Intense.	Mexico - Oaxaca	46,00	700	-	3
2	MEZ04538 YUU BAAL REPOSADO	MEZCAL AGAVE ESPADIN	6 months in white oak, smooth and salted with a note of toffee caramel.	Mexico - Oaxaca	40,00	700	-	3
3	MEZ04539 YUU BAAL AÑEJO	MEZCAL AGAVE ESPADIN	12 months in white oak. Wood flavor, dried fruits, smoked vegetal notes.	Mexico - Oaxaca	40,00	700	-	3
4	MEZ04541 YUU BAAL JOVEN MADRECUIXE	MEZCAL AGAVE MADRECUIXE	Earthy, wet clay, linen, anise and fennel, just one trace of smoke, petals.	Mexico - Oaxaca	40,00	700	-	3
5	MEZ04540 YUU BAAL JOVEN TOBALA	MEZCAL AGAVE TOBALA	Wildflowers, lemongrass, dry stone, clove, smooth and seductive.	Mexico - Oaxaca	40,00	700	-	3
6	MEZ04542 YUU BAAL JOVEN TEPEZTATE	MEZCAL AGAVE TEPEZTATE	Up to 35 years for a Piña, sweet vegetal notes of wildflowers, cooked flowers.	Mexico - Oaxaca	40,00	700	-	3
	MEZ06187 YUU BAAL EXPERIENCE SALE JAMAICA	MEZCAL AGAVE	5 distillations in a size of 500 give you the chance to a vertical tasting in the Oaxaca's land.	Mexico - Oaxaca	40,00	6x500	PA	1

Legend C: Canister GB: Gift Box Box: Bottles x case Organic Gluten free Limited edition

CRÁNEO

The Sacro Cranio portrayed on the label is a tribute to antique Mexican traditions. It is a symbol of power and influence inspired to the Aztec goddess Mictecacihuatl "Meek-teka-see-wahdl", the keeper of the bones who calls to her side the same strength and the same character released by this handmade mezcal made from agave espadin. Inspired by the celebration of life, Craneo Organic is a handmade mezcal which comes from a single village and is produced with a traditional technique by Maestro Mezcalero David Ravandi in the heart of Santiago Matatlán. In his character Mezcal Cráneo has the will to preserve antique methods of handmade distillation from Oaxaca. David Ravandi combines the experience and the respect towards those who have produced the best mezcals for generations with its own vision and passion.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
CRÁNEO								
1	MEZ05203 CRÁNEO	MEZCAL AGAVE ESPADIN BIO	Distillate in copper. Sweet smoke, citrus fruit, green banana, grapefruit.	Mexico	42,00	700	-	6
123								
2	TEQ04944 UNO ORGANIC BLANCO	TEQUILA 100% ORGANIC AGAVE TEQUILA	Earthy, citrus fruit and herbal notes. Mineral.	Mexico	40,00	700	-	6
3	TEQ04945 DOS ORGANIC REPOSADO	TEQUILA 100% ORGANIC AGAVE TEQUILA	6 months in white oak, cooked aromatic agave, anise and citrus fruit.	Mexico	40,00	700	-	6
4	TEQ04946 TRES ORGANIC AÑEJO	TEQUILA 100% ORGANIC AGAVE TEQUILA	elegant woody notes, scented agave, citrus fruit and slightly notes of sweet spice.	Mexico	40,00	700	-	6
5	TEQ05470 EL DIABLITO ORGANIC	TEQUILA 100% ORGANIC AGAVE TEQUILA	Wet soil, wood, cooked agave, strong character.	Mexico	40,00	700	-	6
EL LUCHADOR								
6	TEQ04947 EL LUCHADOR ORGANIC	TEQUILA TEQUILA 100% AGAVE BIO	Strong and character, agave and fresh lemon, sapid, coconut and white pepper.	Mexico	55,00	700	-	6

Legend C: Canister GB: Gift Box Box: Bottles x case Organic Gluten free Limited edition

123 ORGANIC TEQUILA



123 Organic Tequila focuses on nature and quality of the product starting from the raw material and production processes. Not surprisingly, to produce these tequilas, renewable resources are primarily used, without using pesticides nor chemical fertilizers, thus reducing water and soil loss to a minimum. The Blue Agave used are organic and the resulting tequila is sold in totally recycled bottles. In 123 Organic Tequilas there is a close connection between the cultural heritage,

the traditional production of tequila, and the pure expression of terroir in which agaves grow. "Diablito" is an extremely limited production of Extra Añejo completing the range of these unique and distinctive tequilas. Only organic agaves – grown at an altitude of 6000 ft – are used to create this exclusive tequila. They are baked for 38 hours in a stone oven; the distillate provided is aged for 40 months in barrels of American oak flow of 114 liters.

LA REINA **NEW!**

La Reina comes from Maximiliana agaves which grow spontaneously and wildly in the most remote areas of Sierra de Jalisco where they are being harvested for more than a century and a half by the same families who treat them today using artisanal techniques. La Reina is the result of united hands with different talents fused into a single heart, a proud lover of its culture Raicilla. After harvesting, agaves are baked in above-ground ovens, then handcrafted to the fermentation process. When the fermentation is finished, they are distilled twice in copper pot still. The final product is a purest spirit with marked citric notes on the palate, herbaceous aromas in a finish of wet wood and baked guava. Ideal for blending, wonderful for drinking neat. If Tequila is the king, Raicilla will be the queen.



NINFA **NEW!**

With centuries of history behind, techniques handed down from generation to generation, Raicilla Ninfa is an artisanal spirit obtained from Maximiliana agave, endemic of Mexican Sierra Madre. From the heart of piñas a bouquet of slightly citric floral aromas develops, to which the contrast between sweet and smoky given to the treatment gives balance to a spirit which will take you into an extraordinary sensorial journey. Mature agaves are harvested on the slopes of Sierra Madre, then baked in above-ground ovens making use of exclusively local oak wood; after a minimum of 24-hour baking time, the oven is opened by knocks with a hammer. The best part of baked agaves is selected and then hand cut and put in fermentation in oak barrels. At the end of this phase, the agave is moved to the distillation pot still to become Raicilla. The whole process takes not less than seven days, from a tonne of agave almost 80-100 l of finished product is obtained. Great things require time.



MEXICO

LA DAMA **NEW!**

In a world where everything goes very fast towards an uncertain future, made of violated nature and dehumanized humanity to an anthropized environment, as in the worst dystopias, Tequila La Dama counteracts. It looks to the past, the tradition, towards anything that left us. Tradition has the same feminine notes this Tequila has; it brings the good. It is the subject of the ethic, an ideal distillate to understand, to think, to create, and to share, as shared as its creation between the Proyecto Nebulosa and the Perez family from Tepatlán. The Proyecto Nebulosa is a collective of individuals from different areas in Mexico, who commits themselves in the research, the development and the protection of culinary projects, especially autochthonous Mexican and ethically correct ones. The Perez family – in Jalisco through countless generations – has got the rare maestros tequileros' know how; they work like they used to, respecting the Blue Weber agave (let us not forget that agave was considered a deity). Tequila La Dama is produced according to the principles of biological process, respecting both nature and human environment in the area of Los Altos, Jalisco, one of the areas that has been most involved in cultivation and production of agave and Tequila, with an ideal microclimate and soil.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
LA REINA								
1	RAI06117 LA REINA	RAICILLA	AGAVE MAXIMILIANA (LECHUGUILLA)	Clay oven, slow distillation, red soil, mineral and sweet at the same time.	Mexico Sierra de Atenguillo	42,00	700	- 6
NINFA								
2	RAI06128 NINFA	RAICILLA	AGAVE MAXIMILIANA (LECHUGUILLA)	Clarity and purity, green notes and dry on the palate, meditative.	Mexico Sierra madre Occidental	40,00	700	- 3

Legend C: Canister GB: Gift Box Box: Bottles x case Organic Gluten free Limited edition

Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
LA DAMA								
1	TEQ06344 LA DAMA	TEQUILA	AGAVE BLUE WEBER	Pear, anise, yeast, clove, smoke, lemon, green and cooked agave, rosemary aromas. Fruity, herbal, sweet and agave taste on the palate.	Mexico - Jalisco	40,00	700	- 6

Legend C: Canister GB: Gift Box Box: Bottles x case Organic Gluten free Limited edition

COYOTE NEW!

Sotol Coyote contains the essence of what is wild, pure and natural. It is one of the few Mexican spirits produced with the same ancestral practices for ages, with a combination of science and arts. Each bottle contains exclusively the distilled nectar from a single Dasyliirion, the Desert Poon, a plant which grows wild in the Sonora and Chihuahua deserts in the far north of Mexico.



CHIHUAHUA

ORO DE COYAME NEW!

It was born in Coyame del Sotol, a village named after the noble spirit, preserving its tradition. Harvesting is carried out the same way as for agaves, whose plant is similar, but the origin is different. After that, the core of Dasyliirion is finely cut and fermented from 5 to 7 days in cement barrels which will then be distilled continuously in ancient copper pot still. What strikes at the first sight are silvery and crystalline reflexes. Its delicate personality and its complex aromas recall its origin, the earth, fine hints of oak wood and a critical note of ripe lemon and lemongrass.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
COYOTE								
1	SOT06147 COYOTE TRIUNFO DEL DESIERTO DURANGO	SOTOL SILVESTRE	Dried fruits, almond with mineral notes, buttery finish with notes of yeast.	Mexico San Antonio - Durango	43,00	700	-	6
2	SOT06146 COYOTE TRIUNFO DEL DESIERTO CHIHUAHUA	SOTOL SILVESTRE	Citrus and smoky notes in a mineral and herbaceous body.	Mexico Aldama - Chihuahua	50,00	700	-	6
ORO DE COYAME								
3	SOT06203 ORO DE COYAME	SOTOL SILVESTRE - COYAME DEL SOTOL	Warm desert, herb with a finish calcareous typical of the Coyame's land.	Mexico Aldama - Chihuahua	48,00	700	-	6

Legend C: Canister GB: Gift Box Box: Bottles x case ● Organic ● Gluten free ● Limited edition

SEIS14 NEW!

Maestro sotolero from Aldama, Chihuahua, Carlos Aragón Herrera produces this artisanal Sotol within his hacienda Casa Ruelas, based on Dasyliirion Texanum, a subtype of endemic Dasyliirion Wheeleri in this area on the border with the United States. Wild piñas are harvested after maturing between 18 and 25 years, then baked in Casa Ruelas' above-ground oven. After being mechanically milled and fermented in the open air in open wooden barrels – to allow the indigenous yeasts to give the typical notes of this distillate from the North of Mexico – it is then distilled twice in Arabian style copper pot still. The result is a clean and transparent spirit which reveals the nose with herbal scents, wet soil and new wood aromas; it is mild on the palate and has freshly mown grass and mineral flavours. The finish is long with woody tones and permanence.



CHIHUAHUA

Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
SEIS14								
1	SOT06205 SEIS14 GRAND SOTOL JOVEN	SOTOL ALDAMA CHIHUAHUA	Dry land, warm, vegetal notes, liquorice, wild fennel, smoked, toasted. Chlorophyll.	Mexico Aldama - Chihuahua	45,00	700	-	6
DESERT DOOR								
2	SOT06230 DESERT DOOR	SOTOL TEXAS SOTOL	Rough and powerful, grassy and sour notes on a sandy soil.	USA	40,00	700	-	6

Legend C: Canister GB: Gift Box Box: Bottles x case ● Organic ● Gluten free ● Limited edition

DESERT DOOR NEW!

The Lone Star State, Texas. Texas and the desert, the desert and the Desert Spoon, the Desert Spoon and Sotol, the only and original spirit from Texas. For more than ten thousand years, the native people have been making the best use of Dasyliirion Wheeleri and the Desert Spoon. The piñas, as food, as fermented or as distilled beverage and the leaves, as element to build almost everything. The arrival of conquistadores introduced methods of distillation in the sixteenth Century; the history of Sotol was born there. The spirit which mostly characterizes these desert areas loses to the Mexican border, fascinating and pure as the land where it comes from.



TEXAS

RANCHO TEPÚA NEW!

Bacanora Rancho Tepúa is produced using solely ageve Pacifica, baked for 36 hours in underground ovens and then fermented with wild yeasts for up to ten days in stainless steel vats. It is then distilled twice in Arabian style copper and steel pot still. The degree of alcohol varies according to the production. Rancho Tepúa Bacanora reflects the experience of Maestro Bacanorero Roberto Contreras in his lab Rancho Tepúa in Aconchi, in the State of Sonora. Roberto represents the fifth generation of bacanoreros; he learned how to produce Bacanora from his father, Don Lalo. His family has produced Bacanora since when it was made illegal (between 1915 and 1992) in a number of small distilleries hidden in the ranch.



SIGLO CERO NEW!

The Pox is obtained from the distillation of Chiapas ancestral sugar cane and corn; this very particular spirit comes in the shamanic tradition of Mayans for ceremonial use. Pox stands for medicine, treatment in the Tzotzil language; this is the way it was, and it has been perceived for ages. After a short fermentation in oak with selected yeast, the corn and sugar cane must be distilled twice in copper pot still. This metal gives the product a remarkable smoothness. Pox Siglo Cero – Ideal for drinking neat or to experience in mixology – responds well to maceration of fruits and spices, in line with tradition and as an aperitif, with the simple addition of ice and soda.



CORAZÓN REAL NEW!

Since when the world started learning about tequila, since when the tequila spread beyond the borders of the state of Jalisco, its ideal partner, the sangrita has followed it. The legend says that one day, once the evening “comida” was over, after several hours spent working in the heat, a farmer who wanted to finish what was left of his meal – specifically salad dressing – drank it and cleaned his mouth with a sip of tequila afterwards. The man smiled; without knowing it, he had created sangrita. Produced exclusively with natural ingredients, slightly spicy and sweet, it is ideal for authentic Mexican mixology and why not, even suitable to dress a ceviche or a guacamole.



SEIS14 NEW!

An innovative gin, perhaps not even a gin, a sotol with botanicals typical of gin. On his farm Casa Ruelas, in Aldama, Chihuahua, Maestro Sotolero Carlos Aragón Herrera wanted to pay homage to the very European gin with an innovative product, Mexican to the core. The main ingredient is Dasyliirion Wheeleri which - after 18 to 25 years of ripening - is steamed, then naturally fermented in open wooden barrels and distilled twice in Arabic style copper pot still. After that, it blends with juniper, cardamom, fennel, orange, lime, pepper and apricot skins. The nose offers the aromas of all botanicals used making way to typical sotol hints on the palate, the spicy note of juniper.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
RANCHO TEPÚA								
1	BAC06151	RANCHO TEPÚA BLANCO	BACANORA AGAVE SILVESTRE	Dry fermentation gives acidity and bitterness, primordial distillation notes.	Mexico Rio de Sonora	44,50	700	6
SIGLO CERO								
2	P0X06174	SIGLO CERO	POX MAIS ANTICHI GRANO CANNA DA ZUCCHERO	4 creoles corns, cane sugar and wheat. Ancestral drink typical of Maya's tradition.	Mexico Chiapas	40,50	700	6

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CORAZON REAL								
1	SAN06185	SANGRITA CORAZON REAL	SANGRITA	Fresh, sweet, salty, spicy. To pair with any excellent distillate of agave. Mexico!	Mexico	-	750	12
SEIS14								
2	GIN06204	SEIS14 GINTOL	GIN ALDAMA CHIHUAHUA	With a base of Dasyliirion, green notes, cardamom, coriander, juniper, walnut husks in the mouth.	Mexico	45,00	700	6

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NO. 209

PRINCIPE DE LOS APÓSTOLES

It was only a matter of time until Tato Giovannoni, one of the most famous bartenders in Latin America, created his elixir, inspired by the most typical botanicals in Argentina. His bar, Floreria Atlantico, is one of those bars in South America which constantly position themselves among Drinks International Best 50 Bars in the World.

Developed after two years of research to pay tribute to the most Argentinian of all drinks, el Mate is the result of a perfect expression of harmony and South American flavor. Characterized by an indigenous tropical profile, this gin is outstanding for its authenticity incorporating Argentinian botanicals such as yerba mate, pink grapefruit, peppermint and eucalyptus.



YERBA MATE



ARGENTINA



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
1	GIN06130 PRINCIPE DE LOS APÓSTOLES	GIN MATE	Mate herb, eucalyptus, peppermint. Pleasant, fresh and strong character.	Argentina	40,50	700	-	6

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition



NEW!

USA

"Registered Distillery No. 209". This is the writing Leslie Rudd found in an old barn next to the cellar in the Napa Valley he had just bought in 1999. 209 was the license number the Federal Government assigned to the distillery founded by William Sheffer in 1870 near the cellar.

This gave origin to the idea for bringing back the old distillery. So, after he had ordered to build a thousand-liter copper pot still, he began to distillate gin, based on a recipe which was modified 87 times before the final version. Unlike London Dry gins – with a predominance of juniper, gin No. 209 is more delicate with more accentuated hints of citrus and spices. Bergamot, the nose is fresh with floral notes.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
No. 209								
1	GIN04064 No. 209	GIN LONDON DRY GIN	Classic, strong, pepper, citric with bergamot aromas. The number 1 in the USA.	USA	46,00	700	-	6
4	GIN04926 No. 209 SAUVIGNON BLANC BARREL RESERVE	GIN AGED DRY GIN	Floral nose, toasted wheat, delicate spices. Light citrus sweetness.	USA	46,00	700	-	6
3	GIN04927 No. 209 CABERNET SAUVIGNON BARREL RESERVE	GIN AGED DRY GIN	Citrus and spices blended with red wine notes. In the final: chocolate.	USA	46,00	700	-	6
2	GIN04928 No. 209 CHARDONNAY BARREL RESERVE	GIN AGED DRY GIN	Balance among herbaceous notes, spices, vinous acidity. Excellent neat.	USA	46,00	700	-	6
	GIN04925 No. 209 MIGNON	GIN LONDON DRY GIN	Classic, strong, pepper, citric with bergamot aromas. The number 1 in the USA.	USA	46,00	50	-	12

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

GIL

The Authentic Rural Gin – a precious distillate – was created by chance with the discovery of Ginepro spontaneo of Rocca Imperiale. This unusual berry is red in color and it is of significant size; the aroma is Mediterranean and resinous, giving this distillate a naturally round flavor. Gil used to be the doctor on the ship that – together with Roger and Jefferson – was wrecked in Calabria in 1871; to the personality of this alchemical doctor this product is dedicated.

There are four distilled botanicals – all separately in Pot still alembic – to which some natural infusions from Calabrian botanicals are added, among them IGP Rocca Imperiale lemons, Bisignano bitter and sweet oranges from the family garden, bergamot of Pellarò, oregano of Palombara and Cozzo Carbonaro lavender. Without resorting to industrial filters, this gin shows a light yellow color. Very rural.



GIL ITALIAN PEATED

The alchemical doctor Gil mentions healing mud in some of his writing; the guys of the Vecchio Magazzino Doganale after years of research, discovered a precious treasure in the heart of their earth – peat. This extraordinary raw material is burnt, and the wild juniper of Rocca Imperiale absorbs its smoke to be finally distilled.

The rural assembling takes place among four distilled botanicals, to which some natural infusions are added, among them IGP Rocca Imperiale lemons, Bisignano bitter and sweet oranges from the family garden, bergamot of Pellarò, oregano of Palombara and Cozzo Carbonaro lavender. The colour tone may vary from batch to batch, from yellow to brownish.

Gil Peated Torbato Italiano is the first and only peated gin in the world; its smoky and mineral flavor makes it perfect to be consumed alone; it is, however, incredibly extraordinary in mixology.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
VECCHIO MAGAZZINO DOGANALE								
	GIN05057	GIL AUTHENTIC RURAL GIN	GIN DRY GIN	Naturally round, Mediterranean scrub aromas and citrus fruits.	Italy	43,00	700	- 6
1	GIN05972	GIL AUTHENTIC RURAL GIN	GIN DRY GIN	Naturally round, Mediterranean scrub aromas and citrus fruits.	Italy	43,00	700	AC 6
2	GIN05528	GIL PEATED TORBATO ITALIANO	GIN DRY GIN	Calabrian peat. Citric with mouth-filling smoky notes, delicate coastal juniper.	Italy	43,00	500	- 6

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

MR. THREE & BROS.

NEW!

Falernum was created in Barbados in the nineteenth century from a mixture of rums, fruit and local spices, to drink as a tonic, simply diluted on ice or to soften rums of the past, significantly more violent than those are used to today. After that, during its Caribbean "exile" (due to the prohibition period in the United States), Ernest Raymond Beaumont Gantt, better known as Don The Beachcomber – who developed the concept for Tiki – began to use it in his drinks, until it became unreplaceable. Once Prohibition was over, Dan came back home, his Tiki mixology was a big success and, together with it, the Falernum. Today, Edoardo Nono and the team of Rita & Cocktails in Milan, together with Memfi Baracco from Compagnia dei Caraibi, after many years of experimentation as an excellent homemade, have created a Falernum able to reach the market without losing its primary handmade qualities. In addition to Edoardo's expertise and passion, Caribbean white rum, demerara full proof, ginger, spices, bitter almonds, limes, lemons, and sugar contribute to its production.

It comes in sight with a deep cloudy yellow color, on the nose citrus fruit and the fragrant note of bitter almond are predominant, diluted on ice the intense hint of cloves is surprising.

On the palate it is clean and strong, sweet, velvety, when consumed, the spicy part is present with maximum intensity and notes of cloves and pimiento emerge. The finish is characterized by bitter almond, lemon and a delicious and spicy ginger persistence. In mixology it is versatile, chameleon-like. Unreplaceable in Tikis, surprising with bitters and in combination with citrus distillations. It conveys freshness and a fragrant hint of ginger to each drink.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
MR. THREE AND BROS.								
1	LIQ06169	MR. THREE & BROS	LIQUORE FALERNUM	Intense, net, velvety, clove, lemon, almond, ginger, pimento.	Italy	17,00	500	- 6

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

#shakewell

SALVIA & LIMONE

When the world used to belong to farmers, in the summer months intense afternoons were spent in the shade with a good chat with neighbors, waiting to go to the fields to work till sunset.

At around 4 in the afternoon, shortly before the rich snack which used to be of bread with tomatoes, a refreshing drink was taken – today's aperitif. It was "salviaelimone" (sage and lemon), set in the well water to cool it down. In winter that "refreshing drink" used to be drunk after dinner heated in a water bath and was a companion till late at night. The "salviaelimone" was rite of initiation and final ceremony of long days of living together, determined by the intense simple rhythm of nature.

As its name says, Salvia & Limone is a simple recipe, its name was "refreshing", everybody liked it and it was considered a true remedy on many occasions and still is, to these days, simple, just refreshing as it was once.



ITALY



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
1	LIQ04245-01 SALVIA & LIMONE	LIQUOR HERBS LIQUOR	Ancient digestive recipe from Piedmont. It leaves a real fresh mouth and a long-lasting satisfaction.	Italy	25,00	700	-	6

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

JEFFERSON

AMARO IMPORTANTE



JEFFERSON AMARO IMPORTANTE

Jefferson sees its birth in Calabria; this land gives fruits and herbs unique in the world. The old Magazzino Doganale selects and hand picks the main part of botanicals used, including PGI Rocca Imperiale lemons, Bisignano sweet and bitter oranges in the family garden, Pellaro bergamots, Palombara oregano and Bisignano rosemary. This is processed separately in water-alcohol infusion, preserving the raw material and its seasonality. That's why the assemblage of Jefferson takes more than 11 months, never resorting to artificial aromas or colouring agents, a linen cloth is the only means used for filtering.

Jefferson was the master of a ship which shipwrecked in Calabria in 1871; he found shelter at Giocondo at Vecchio Magazzino Doganale and made what he called Amaro Importante, this was adapted and transformed to make it excellent to present days. Best served cold or with ice, surprising in mixology like bitters or supporting Vermouths.



JEFFERSON TINTURA

Jefferson Tintura Importante is the bitter produced only with mother tinctures to create amaro Jefferson. All ingredients of this tincture are from Calabria – Roccella Ionica's bergamot, bitter orange from Bisignano, Montalto Uffugo's rosemary and Palombara's oregano which, together with further herbs and spices, make this bitter natural and unique. Great as a flavoring in cocktails, especially in great classics, it is packaged in the classical pharmaceutical dropper bottle. Extraordinarily bittering, it is the natural touch which makes your creations personal and unique.

Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
VECCHIO MAGAZZINO DOGANALE								
	LIQ04942	JEFFERSON AMARO IMPORTANTE	LIQUORE HERBAL AMARO	Balanced, citrus fruity notes, the grassy finish and bittering.	Italy	30,00	700	- 6
1	LIQ05957	JEFFERSON AMARO IMPORTANTE	LIQUORE HERBAL AMARO	Balanced, citrus fruity notes, the grassy finish and bittering.	Italy	30,00	700	AC 6
2	LIQ05192	JEFFERSON AMARO IMPORTANTE MAGNUM	LIQUORE HERBAL AMARO	Balanced, citrus fruity notes, the grassy finish and bittering.	Italy	30,00	1500	- 6
3	BIT05055	JEFFERSON TINTURA	AROMATIC BITTER	Amaro Jefferson's mother tincture. Purity expression.	Italy	60,00	100	- 12

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

AMARO MANDRAGOLA

Since  1873

In the history of Piedmont the word "Setmin" referred to male healers. As it happened to "Masche", their female equivalent, their natural talents are extended and refined through a handover of "powers" from ancient Setmin, these powers relate to both healing and magical knowledge. For "Masche" it occurs through a handover of the "Book" containing formulae and how to use them, for men the tradition consists of oral teachings and through dreams. We were given the formula

of amaro Mandragola, along with its name, by a heir of a Setmin in Valchiusella, an accomplished pharmacist at that time in 1978. The formula contains 15 herbs, of which, according to this type of formulae, only eight can be made available to maintain the vital principles of that product. According to this particular science, the result obtained transcends the principles of the herbs themselves to get to a transformation able to make the product effective.



ITALY



	Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
	MANDRAGOLA								
2	LIQ05200	MANDRAGOLA	LIQUOR HERBAL AMARO	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes.	Italy	45,00	500	-	6
1	LIQ05304	MANDRAGOLA BIG SIZE	LIQUOR HERBAL AMARO	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes.	Italy	45,00	2000	-	1
3	LIQ05305	MANDRAGOLA MIGNON	LIQUOR HERBAL AMARO	True "Amaro", fresh, balmy, complex, tenacious. Fruits, leaves and roots notes.	Italy	45,00	50	-	12

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

ROGER TENERE SOTTO BANCO

ROGER Mr. Roger's Extra Strong bitter; the man also shipwrecked together with captain Jefferson and doctor Gil, it draws its inspiration from the character of its creator, austere and pungent towards those who didn't respect nature.

No filtering nor adding artificial colourings, only the result of a careful selection of all botanicals of the Vecchio Magazzino Doganale, handcrafted to create a unique unconventional product, to the point that it provides the label "Tenere Sotto Banco" (keep under the counter). Roger is produced by infusion of botanicals selected in Calabria, including Bisignano bitter orange, Pellaro bergamot, PGI ROCCA Imperiale lemon, rhubarb and gentian.



MADAME MILÙ

The new creation of Vecchio Magazzino Doganale bears the name of Jefferson's great love, Madame Milù, a dancer he met in Paris. This "to-be-drunk-when-needed liqueur" is balsamic and herbaceous; its production foresees the application of different techniques of extraction of aromas. It has Sila green cons, wild fennel, tanacetum, melissa and chamomile, all hand-picked herbs; a secret mix of medicinal herbs to complete this extraordinary recipe. Its strong balsamic taste and its high alcohol content make it extraordinary in mixology, good served cold whenever you wish, or to put it better, "when needed".



EREDITÀ DI FAMIGLIA

Bergamotto Fantastico e Diamante acqua di cedro are liqueurs created through citrus fruits, symbol of Calabria. Bergamotto Fantastico is produced with fresh fruits only, peeled by hand in Pellaro's garden. After a two-month infusion, filtering – making use of linen cloths – bottling take place, the scent and the taste of

real Bergamotto Calabrese, the king of citrus fruits. Acqua di Cedro is a fresh liqueur, easy to drink. Its recipe foresees a blending of infusion and a distillate of cedars from Santa Maria del Cedro, which are worked on fresh. These products are enhanced when served cold and smooth; intriguing and fashionable in mixology.



"Evening bitter, not in a fashionable sense" can be seen as provocation for what is considered unruly liqueur since its birth, a unique creation in its class. It starts from a passito wine, which is strengthened with botanicals from Calabria and is baked on fire, after gross filtering making use of linen cloths, it is combined with an additional bitter made of hydro-alcoholic infusions. When tasted, the mouth reveals a surprising evolution, the very first soft impact vanishes in the finish, allowing space for intense notes of gentian and chinchona. FraCk is produced in small lots of only 1800 litres per year, great after meal or for meditation, incredible in mixology replacing Vermouth.

Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
VECCHIO MAGAZZINO DOGANALE								
1	BIT05182 ROGER AMARO TENERE SOTTO BANCO	BITTER NATURAL AMARO	Strong taste with citrus fruity hints, gentian and cinchona. Cheeky.	Italy	25,00	700	-	6
	BIT05971 ROGER AMARO TENERE SOTTO BANCO	BITTER NATURAL AMARO	Strong taste with citrus fruity hints, gentian and cinchona. Cheeky.	Italy	25,00	700	AC	6
	LIQ05895 BERGAMOTTO FANTASTICO	LIQUORE FRUIT	Perfumed and balanced citrus fruity notes, silky and fresh.	Italy	32,00	700	-	6
3	LIQ05974 BERGAMOTTO FANTASTICO	LIQUORE FRUIT	Perfumed and balanced citrus fruity notes, silky and fresh.	Italy	32,00	700	AC	6
	LIQ05859 MADAME MILÙ ERBE AROMATICHE	LIQUORE BALSAMIC HERBS	Balsamic liquor with strong grassy notes and almost spicy tones.	Italy	45,00	700	-	6
2	LIQ05973 MADAME MILÙ ERBE AROMATICHE	LIQUORE BALSAMIC HERBS	Balsamic liquor with strong grassy notes and almost spicy tones.	Italy	45,00	700	AC	6
4	LIQ05966 DIAMANTE ACQUA DI CEDRO	LIQUORE FRUIT	Perfumed and citrus fruits with a fresh and delicate taste.	Italy	25,00	700	-	6
5	LIQ05456 FRACK AMARO SERALE	LIQUORE HERBAL AMARO	Complex and funny, with vinous, citrus fruity and grassy notes. The finish is bittering.	Italy	24,00	500	-	6

Legend C: Canister GB: Gift Box Bx: Bottles x case • Organic • Gluten free • Limited edition

ITALY

my
Heart
is Rouge
my
Senses are
rebel
Rouge!


 ITALY


BITTER ROUGE

The bitter "Rouge" used to be produced by the historic wine cellar and liqueur producing factory "Baracco", at the Via Nizza plant in Turin from the beginning of the last century to the early 1960s. After that, wine production was reserved – as it continues today – to Castellinaldo d'Alba, the historical site of the company. The liqueur production then moved to the lush and unspoiled Valchiusella, with a profile dedicated to wellbeing and ecology. Here, for infusion only, treating herbs in a gentle and effective way, the traditional and historic production of bitter "Rouge" and Vermut is continued. Rouge marks its origins, particularly with fragrance of spice from the coast of Africa, Central and South America, harmonized and enhanced by the historic Turin's liquoristic "savoir faire". Great in classical methods of mixology. Special to drink alone.

	Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
BITTER ROUGE									
1	BIT05296	ROUGE RED	BITTER RED	Ideal for mixing, well-rounded and slightly bitter taste, 17 herbs and fruity bouquet.	Italy	25,00	1000	-	6
2	BIT05444	ROUGE WHITE	BITTER WHITE	The botanicals are "cuddled" in separate slow infusions and give life to a product with surprising transparency, both versatile in mixing and great to drink neat.	Italy	25,00	1000	-	6
3	BIT05443	ROUGE 60°	AROMATIC BITTER	An intense touch for the most refined preparations.	Italy	60,00	100	-	6

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition



RCA and CA Vermouth is an Italian excellence, unique in the world and a product with rare and ancient ingredients. The production process requires experience, expertise, delicacy and extreme patience. The recipe still used today is the closely guarded original one, created in 1837, when Tumalin Bartolomé Baracco de Baracho reproduced the aperitif that King Carlo Alberto of Savoy's personal chef and alchemists created for His Majesty. A personal and exclusive production that have been continuing for 200 years. It is precisely this historical period that inspired and led Compagnia dei Caraibi to redesign the Riserva Carlo Alberto bottle as a tribute

to the city of Turin, its architecture and its sophistication. The bottles have been completely restyled with glamour and elegance, making your first contact with the ancient origins of Turin a pleasant sensorial experience. Its design is in fact inspired by the architecture you can find in this magical city: the centre of the bottle reproduces Palazzo Madama and the bottom represents the colonnade of the Grande Madre Church. The Riserva Carlo Alberto bottle, named the "1911", studiously creates an international bond between Art Nouveau and Art Deco. What once was a city, now is a meeting place among different worlds, cultures and realities.



ITALY

VERMOUTH DI TORINO CARLO ALBERTO

RISERVA CARLO ALBERTO

The Vermouth Riserva Carlo Alberto is a product of excellence, a refined combination of selected ingredients and antique techniques requiring experience, skills, finesse and great patience. The recipe that is still used today is a clear homage to that from 1837. In that year, Tumalin Bartolomé Baracco de Baracho obtained the basis of the aperitif-wine-drink recipe the royal chef was used to preparing for the King, thus bringing to life his personal and exclusive production which continued for two hundred years and continues today.

Riserva Carlo Alberto is a Vermouth di Torino Superiore whose vinous basis consists of two Piedmontese excellences: Erbaluce di Caluso DOCG and the partially fermented must from Moscato grapes.

The bottle design was created taking direct inspiration from the architecture of Turin: Palazzo Madama in the central part of the bottle to switch then to the connection with evolutions typical of Art Nouveau to be found in the bottleneck and in the higher Dome part of the bottle to get to

the colonnade of Turin's Grand Madre in the lower part.

All botanicals used are selected and harvested with extreme care to create unique harmony in any one of the three versions: Rosso, Bianco and Extra Dry. Each recipe was created to enhance the finest and most elegant characteristics in each bottle.

If Vermouth Rosso is silhouetted against a heart of warm spices, red fruit, orange peel and exotic quassia, Vermouth Bianco is deliciously sweet and preserves extreme finesse and elegance with scents of elder and fruits in syrup. The Extra Dry version, even though it is the driest, preserves its smooth texture and the light tone enhancing the harmony of all botanicals in an extraordinary way.

CARLO ALBERTO

The great magic of Vermouth Carlo Alberto has been also revised to reach to the ideal product for mixology, with a bigger bottle together with clear, well-defined characteristics and a distinctive personality. With the same botanicals of Reserva but

making use of different types of Italian wines, it is a Vermouth of Turin, created to interpret all types of cocktails perfectly, giving the unique structure and character of Carlo Alberto. It differs in the two traditional versions Rosso and Bianco. The Vermouth of Torino is protected by "Consorzio di Tutela del Vermouth di Torino", of which Riserva Carlo Alberto is founder.

The I.G. "Vermouth di Torino" – recognized in 2017 production regulations – finally preserves the characteristics of this Piedmontese excellence. The Vermouth di Torino can only be produced in Piedmont using Italian wines, of which at least 50% Piedmontese wines in the "superior" version. The final grading must not be less than 16%. Aromatic plants are likewise a focal point of the production regulations. The Artemisia Absinthium or pontica, with a minimum quantity of 0.5 g/l, must be harvested within the Piedmontese area, like all the other spices and aromatic herbs conveying unique scents and flavors of Turin's vermouth.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
CARLO ALBERTO								
1	VER05707	RISERVA CARLO ALBERTO RED	VERMOUTH "ROSSO SUPERIORE"	Elegant. Fresh fruit, cherry, tonka fave, cinnamon.	Italy	18,00	750	- 6
2	VER05709	RISERVA CARLO ALBERTO WHITE	VERMOUTH "BIANCO SUPERIORE"	Elegant. Compote, elderflower.	Italy	18,00	750	- 6
3	VER05710	RISERVA CARLO ALBERTO EXTRA DRY	VERMOUTH "EXTRA DRY SUPERIORE"	Delicate but dry. Almonds and vegetal notes.	Italy	18,00	750	- 6
4	VER04981	CARLO ALBERTO WHITE	VERMOUTH WHITE	Perfect for Mixology. Elegant. Compote, elderflower.	Italy	17,00	1000	- 6
5	VER04980	CARLO ALBERTO RED	VERMOUTH RED	Perfect for Mixology. Elegant. Fresh fruit, cherry, tonka fave, cinnamon.	Italy	17,00	1000	- 6

Legend C: Canister GB: Gift Box Box: Bottles x case ● Organic ● Gluten free ● Limited edition

KLÉREN

Moscoso Distillers has been producing Kléren since 1925 in Haiti. Kléren is the Creole word indicating the Clairin. Jules Moscoso came from the Dominican Republic at the beginning of 1900 and settled in Leogane, not far from Port-au-Prince, the main hub of Haitian economy and sugarcane production for centuries. Even if official documents trace the birth of the distillery to 1925, the ancestor of Jules' wife had been producing and selling Kléren through three generations. The original equipment, with which the Kléren were distilled, consisted of a combination of discontinuous stills and Creole distillation columns with 5 or 6 plates, made of copper driven by the action of direct heat or hot water.

Closed and abandoned for some years, the distillery was later renovated by Michal Moscoso. Michael decided to renovate the distillery making use of the repaired old equipment that were no longer in use; he turned any source of copper, steel and other material found around the country into useful tools for the distillery. Moscoso Distillers produces 4 types of Kléren today, Traditional 22, Rhumfest 2017 silver medal winner in Paris, Methode St. Michel, a rum showing similar features to Grand Arome, very rare and sought after, Reserve des Vip, created by master distiller Beauvoir Leriche with very slow fermentation and distillation, and the first Kléren Vieux imported into Italy, which is produced by Madame Mevz sugar cane and refined in small casks of wood.

HAITI



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
2	RUM05465 KLÉREN NASYONAL METODE ST. MICHEL	RUM RHUM PETIT KLÉREN	Vegetal, ripe fruit, honey notes, salty taste, astringent ... Chew up!	Haiti	40,90	700	GB	6
1	RUM05466 KLÉREN BARRIQUE TRADITIONNEL 22	RUM RHUM KLÉREN	Vesou - pure cane juice, fresh vegetables, pear, well rounded taste, mineral finish.	Haiti	49,49	700	GB	6
3	RUM05467 KLÉREN RÉSERVE DES VIP BEAUVOIR-LERICHE	RUM RHUM KLÉREN	Sweet herbs, hay, plum, mild bitter almond and mature mango notes.	Haiti	47,22	700	GB	6
4	RUM05468 KLÉREN BARRIQUE VIEUX	RUM RHUM VIEUX KLÉREN	The first "Kléren Vieux": ground corn, cocoa, exotic fruit, brine.	Haiti	48,95	700	GB	6

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

HAITI 1716 NEW!

Haitian liqueur-making and distilling tradition are as old as the production and the usage of bitters for mixing on the island. Born into liqueur-making and distilling in 1982, Jean-Didier Gardère began to experiment making use of local clairin as base spirits, putting local spices in infusion, thus creating a sort of Trampé, the traditional popular fruity liqueur in Haiti. In 1991 he opened the first true laboratory; in addition to clairin he started to use spirits from other parts of the world. The name 1716 is a tribute to the foundation of the town Saint-Marc, where families Gardère and Peychaud originate from. Bitters of old tradition, the 1716s are produced in Haiti with local and foreign base alcohol and native botanicals but not only; there is also a little bit of Italy in these Haitian bitters: lemon zest

from the Amalfi coast.
 Bitter 1716 Chadeque: ancient recipe from the nineteenth century, it is a homemade bitter which is not only a selected ingredient in many drinks, but also an exceptional partner in the kitchen. Citrus and spicy, it gives fresh and Caribbean notes to each preparation.
 Bitter 1716 Grand Avelino: sweet and herbaceous, it makes drinks better, giving them warmth and complexity.
 Bitter 1716 Piment/Gingembre: pepper and ginger, admirable union in mixing and fusion cuisine.
 Bitter 1716 Reserve/Special: a secret recipe, unique, which gives drinks a distinct character and forceful stunning notes in gastronomy.

HAITI



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
KOSKENKORVA								
1	BIT06261 1716 CLASSIC	AROMATIC BITTER AROMATIC BITTER	Original recipe, complex natural aromas from the Haitian rum, cardamom, lime, fruits and spice.	Haiti	43,00	150	-	24
2	BIT06262 1716 RESERVE SPECIAL	AROMATIC BITTER AROMATIC BITTER	Complex natural aromas from the Haitian rum, cinnamon, cardamom, citrus fruits, caramel brûlée.	Haiti	43,00	150	-	24
3	BIT06263 1716 CHADEQUE	AROMATIC BITTER AROMATIC BITTER	Natural aromas from the Haitian rum, sugar cane, grapefruit seed, burn sugar.	Haiti	43,00	150	-	24
4	BIT06264 1716 GRAND AVELINO	AROMATIC BITTER AROMATIC BITTER	Sweetly, aromatic, spicy with star anise notes.	Haiti	43,00	150	-	24
5	BIT06265 1716 PIMENT GINGEMBRE	AROMATIC BITTER AROMATIC BITTER	Haitian rum aromas, mole, cocoa, chili, ginger, complex bittering spice.	Haiti	43,00	150	-	24
	BIT06266 1716 PACK COLLECTION	AROMATIC BITTER AROMATIC BITTER	Bitter selection with typical Haitian aromas.	Haiti	43,00	5x150	PA	1

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

USA

DASHFIRE

The creation of artisan bitters can be used by who appreciate high quality cocktails, from professional bartenders to mixology lovers who drink them at home with their friends. That has always been the mission for Dashfire: the creation of unique products which help your favorite cocktail improve immediately.

Lee Egbert's insatiable thirst for knowledge is the true strength of Dashfire; eager to travel and to learn as much as possible about flavors and spices of any culture. He had the chance to see first-hand local botanicals, as well as spirits and food of each country he visited.

The inspiration of all Dashfire products comes from this unique experience he had around the world, placing great emphasis on ingredients carefully chosen.

The range is divided in different types of bitters, among them the Single Flavor Family of Bitters – which can be mixed together to create a unique bitter, different from the others – the Speciality Bitters – combining different essences with the aim to recreate genuine tastes and flavors from the past – and the series Vagabond, inspired by exotic culture and passion for travel.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box	
3	BIT05427	DASHFIRE OLD FASHIONED	AROMATIC BITTER	Bitter with fresh orange rind, spices.	USA	40,00	100	-	6
1	BIT05428	DASHFIRE JERRY THOMAS DECANTER	AROMATIC BITTER	Inspired by the illustrious Mixologist, fresh orange and lemon rind, raisin, spices.	USA	38,00	100	-	6
4	BIT05429	DASHFIRE SPICED APPLE	AROMATIC BITTER	Apple infusion, dried red cranberry, juniper, gentian-root and spices.	USA	35,00	100	-	6
2	BIT05430	DASHFIRE CLASSIC CREOLE	AROMATIC BITTER	Bitter with pomegranate infusion, currant, rose-hips, gentian-root, spices.	USA	39,00	100	-	6

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box	
DASHFIRE									
5	BIT05423	DASHFIRE MR. LEE'S ANCIENT CHINESE SECRET	AROMATIC BITTER	Bitter with mandarin and tamarind juice, ginger, ginseng, Sichuan peppercorn, spices	USA	35,90	50	-	6
6	BIT05424	DASHFIRE MOLE CACAO & SPICE INFUSED	AROMATIC BITTER	Bitter with cocoa nibs, currant, ancho chili and spices.	USA	38,00	50	-	6
7	BIT05425	DASHFIRE CHAI WALLA CHAI TEA	AROMATIC BITTER	Bitter with ginger juice, tea and spices.	USA	29,00	50	-	6
8	BIT05426	DASHFIRE VINTAGE ORANGE BOURBON BARREL AGED NO.1	AROMATIC BITTER	Bitter with bourbon, fresh orange rind, angelica-root, spices, aging in wooden barrels.	USA	41,00	50	-	6
9	BIT05431	DASHFIRE ORANGE	AROMATIC BITTER	Orange-peel infusion, slightly spicy. Great volatility.	USA	38,00	100	-	6
10	BIT05432	DASHFIRE SICHUAN PEPPERCORN	AROMATIC BITTER	Unmistakable aromatic spicy, selected grains undergoing maceration.	USA	38,00	100	-	6
11	BIT05433	DASHFIRE BAY LEAF	AROMATIC BITTER	Slightly bitter of angelica-roots and vegetal notes typical of fresh bay-leaves.	USA	38,00	100	-	6
12	BIT05434	DASHFIRE STAR ANISE	AROMATIC BITTER	Delicate presence on the palate, guaranteeing a persistent bouquet.	USA	38,00	100	-	6
13	BIT05435	DASHFIRE LAVANDER	AROMATIC BITTER	"Lamiaceae lavandula" flowers and dried stalks give a characteristic bitter notes.	USA	38,00	100	-	6
14	BIT05436	DASHFIRE CARDAMOM	AROMATIC BITTER	Noble spice with resinous notes, slightly bitter and sweet mildly spicy.	USA	38,00	100	-	6
15	BIT05437	DASHFIRE CINNAMON	AROMATIC BITTER	The spiciness gives the infusion an exceptional balance. Unique flavour.	USA	38,00	100	-	6
16	BIT05438	DASHFIRE LIME	AROMATIC BITTER	Lime freshness, angelic-root, slightly bitter notes and structure.	USA	38,00	100	-	6
17	BIT05439	DASHFIRE GRAPEFRUIT	AROMATIC BITTER	Pink grapefruit and spices for a "sparkling" taste modifier.	USA	38,00	100	-	6
18	BIT05440	DASHFIRE ALLSPICE	AROMATIC BITTER	Precious Jamaica pepper melted with a bouquet of spices.	USA	38,00	100	-	6
19	BIT05441	DASHFIRE LEMON	AROMATIC BITTER	Smooth lemon-peels, angelica-roots. Warm balance of fresh citrus blossom notes.	USA	38,00	100	-	6
20	BIT05442	DASHFIRE HIBISCUS	AROMATIC BITTER	Oriental and floral citrus notes highlight the freshness of the preparation.	USA	38,00	100	-	6
21	BIT05834	DASHFIRE CLOVE	AROMATIC BITTER	Mildly spicy, woody and clove notes.	USA	38,00	100	-	6

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

BOTTAZZI **NEW!**

Timorasso is an ancestral wine, rare and fascinating; its golden berries are influenced by the extraordinary microclimate of Tortona hills; because of its hot summer and its rain – which make it look like the climate of Bordeaux and the Mediterranean Sea nearby that mitigates sudden season changes – It has unique stability making that area the ideal turf for great wines. The company Monterosso has an antique history, its hills had been originally cultivated for growing vines by friars since the XVI century, to move on the Bottazzi family in the mid-seventeenth century; this path

brings us to present, when the family decided to develop a limited production in the early 1990s, controlled from the vineyard to the bottle to offer pure, real wines, the most genuine expression of that beautiful territory between the hills and the sea. The vineyards all have a southern exposure, the soil is made of minerals and earthy at the same time, gypsum and slate convey to the grapes strength and elegance. Minimal interventions are made in the cellar, exclusively indigenous yeasts are used and sulphites are extremely limited.



Code	Product / Reference	Category - Typical features	Notes	Origin	ABV %	Vol. ml	Pack	Box
BOTTAZZI								
1	VIN06236	BOTTAZZI DERTHONA ITALO COLLI TORTONESI DOC TIMORASSO 2016	WINE WHITE WINE TIMORASSO (Dhartona)	Grassy and spiced notes, predominant minerality on the palate. Full body, long final. By connoisseurs.	Italy	15,00	750	6
2	VIN06237	BOTTAZZI DERTHONA MONTEROSSO COLLI TORTONESI DOC TIMORASSO 2016	WINE WHITE WINE TIMORASSO (Dhartona)	Grassy and spiced notes, mineral and lightly salted hints. Mineral on the palate, almost chalky. Elegant.	Italy	15,00	750	6
3	VIN06238	BOTTAZZI BRIC DEI SERPENTI COLLI TORTONESI DOC BARBERA SUPERIORE 2015	WINE RED WINE BARBERA SUPERIORE	Marasca cherry and herbaceous to the nose. On the palate the tannic part softens the alcohol and the typical acidity.	Italy	14,50	750	6

Legend C: Canister GB: Gift Box Box: Bottles x case • Organic • Gluten free • Limited edition

WHISKY
KENSEI JAPANESE WHISKY
COD. WHI05362
6 X 700 ML.
(Bt. x box)

WHISKEY
CATSKILL FEARLESS STRAIGHT WHEAT
COD. WHI04950
6 X 700 ML.
(Bt. x box)

WHISKEY
CATSKILL THE ONE & ONLY BUCKWHEAT
COD. WHI04953
6 X 700 ML.
(Bt. x box)

WHISKEY
CATSKILL MOST RIGHTEOUS BOURBON
COD. WHI04952
6 X 700 ML.
(Bt. x box)

WHISKEY
CATSKILL STRAIGHT RYE
COD. WHI04949
6 X 700 ML.
(Bt. x box)

WHISKEY
CATSKILL WICKED WHITE
COD. WHI04951
6 X 700 ML.
(Bt. x box)

WHISKEY
SIERRA NORTE 85% MAIZ BLANCO
COD. WHI06136
6 X 700 ML.
(Bt. x box)

WHISKEY
SIERRA NORTE 85% MAIZ AMARILLO
COD. WHI06138
6 X 700 ML.
(Bt. x box)

WHISKEY
SIERRA NORTE 85% MAIZ NEGRO
COD. WHI06137
6 X 700 ML.
(Bt. x box)

WHISKEY
SIERRA NORTE 85% MAIZ MORADO
COD. WHI06139
6 X 700 ML.
(Bt. x box)

MEZCAL
YUU BAAL JOVEN
COD. MEZ04537
3 X 700 ML.
(Bt. x box)

MEZCAL
YUU BAAL REPOSADO
COD. MEZ04538
3 X 700 ML.
(Bt. x box)

MEZCAL
YUU BAAL AÑEJO
COD. MEZ04539
3 X 700 ML.
(Bt. x box)

MEZCAL
YUU BAAL JOVEN MANDRECUIXE
COD. MEZ04541
3 X 700 ML.
(Bt. x box)

MEZCAL
YUU BAAL JOVEN TOBALA
COD. MEZ04540
3 X 700 ML.
(Bt. x box)

MEZCAL
YUU BAAL JOVEN TEPEZTATE
COD. MEZ04542
3 X 700 ML.
(Bt. x box)

MEZCAL
CRÁNEO
COD. MEZ05203
6 X 700 ML.
(Bt. x box)

TEQUILA
UNO ORGANIC BLANCO
COD. TEQ04944
6 X 700 ML.
(Bt. x box)

TEQUILA
DOS ORGANIC REPOSADO
COD. TEQ04945
6 X 700 ML.
(Bt. x box)

TEQUILA
TRES ORGANIC AÑEJO
COD. TEQ04946
6 X 700 ML.
(Bt. x box)

TEQUILA
EL DIABLITO ORGANIC
COD. TEQ05470
6 X 700 ML.
(Bt. x box)



TEQUILA
EL LUCHADOR ORGANIC

COD. TEQ04947
6 X 700 ML.
(Bt. x box)



RAICILLA
LA REINA

COD. RAI06117
6 X 700 ML.
(Bt. x box)



RAICILLA
NINFA

COD. RAI06128
3 X 700 ML.
(Bt. x box)



TEQUILA
LA DAMA

COD. TEQ06344
6 X 700 ML.
(Bt. x box)



SOTOL
COYOTE TRIUNFO DEL DESIERTO DURANGO

COD. SOT06147
6 X 700 ML.
(Bt. x box)



SOTOL
COYOTE TRIUNFO DEL DESIERTO CHIHUAHUA

COD. SOT06146
6 X 700 ML.
(Bt. x box)



SOTOL
ODO DE COYAME

COD. SOT06203
6 X 700 ML.
(Bt. x box)



SOTOL
SEIS14 GRAND SOTOL JOVEN

COD. SOT06205
6 X 700 ML.
(Bt. x box)



SOTOL
DESERT DOOR

COD. SOT06230
6 X 700 ML.
(Bt. x box)



BACANORA
RANCHO TEPUA BLANCO

COD. BAC06151
6 X 700 ML.
(Bt. x box)



POX
SIGLO CERO

COD. POX06174
6 X 700 ML.
(Bt. x box)



SANGRITA
SANGRITA CORAZON REAL

COD. SAN06185
12 X 750 ML.
(Bt. x box)



GIN
SEIS14 GINTOL

COD. GIN06204
6 X 700 ML.
(Bt. x box)



GIN
PRINCIPE DE LOS APOSTOLES

COD. GIN06130
6 X 700 ML.
(Bt. x box)



GIN
No. 209

COD. GIN04064
6 X 700 ML.
(Bt. x box)



GIN
No. 209 CHARDONNAY BARREL RESERVE

COD. GIN04928
6 X 700 ML.
(Bt. x box)



GIN
No. 209 CABERNET SAUVIGNON BARREL RESERVE

COD. GIN04927
6 X 700 ML.
(Bt. x box)



GIN
No. 209 SAUVIGNON BLANC BARREL RESERVE

COD. GIN04926
6 X 700 ML.
(Bt. x box)



GIN
GIL AUTHENTIC RURAL GIN

COD. GIN05972
6 X 700 ML.
(Bt. x box)



GIN
GIL PEATED TORBADO ITALIANO

COD. GIN05528
6 X 500 ML.
(Bt. x box)



LIQUOR
MR. THREE & BROS

COD. LIQ06169
6 X 500 ML.
(Bt. x box)



LIQUOR
SALVIA & LIMONE

COD. LIQ04245-01
6 X 700 ML.
(Bt. x box)



LIQUOR
JEFFERSON AMARO IMPORTANTE

COD. LIQ05957
6 X 700 ML.
(Bt. x box)



LIQUOR
JEFFERSON AMARO IMPORTANTE MAGNUM

COD. LIQ05192
6 X 1500 ML.
(Bt. x box)



AROMATIC BITTER
JEFFERSON TINTURA

COD. BIT05055
12 X 100 ML.
(Bt. x box)



LIQUOR
MANDRAGOLA

COD. LIQ05200
6 X 500 ML.
(Bt. x box)



LIQUOR
MANDRAGOLA BIG SIZE

COD. LIQ05304
1 X 2000 ML.
(Bt. x box)



LIQUOR
MANDRAGOLA MIGNON

COD. LIQ05305
12 X 50 ML.
(Bt. x box)



BITTER
ROGER AMARO TENERE SOTTO BANCO

COD. BIT05182
6 X 700 ML.
(Bt. x box)



LIQUOR
MADAME MILU ERBE AROMATICHE

COD. LIQ05973
6 X 700 ML.
(Bt. x box)



LIQUOR
BERGAMOTTO FANTASTICO

COD. LIQ05974
6 X 700 ML.
(Bt. x box)



LIQUOR
DIAMANTE ACQUA DI CEDRO

COD. LIQ05966
6 X 700 ML.
(Bt. x box)



LIQUOR
FRACK AMARO SERALE

COD. LIQ05456
6 X 500 ML.
(Bt. x box)



BITTER
ROUGE RED

COD. BIT05296
6 X 1000 ML.
(Bt. x box)



BITTER
ROUGE WHITE

COD. BIT05444
6 X 1000 ML.
(Bt. x box)



AROMATIC BITTER
ROUGE 60°

COD. BIT05443
6 X 100 ML.
(Bt. x box)



VERMOUTH DI TORINO
RISERVA CARLO ALBERTO ROSSO

COD. VER05707
6 X 750 ML.
(Bt. x box)



VERMOUTH DI TORINO
RISERVA CARLO ALBERTO BIANCO

COD. VER05709
6 X 750 ML.
(Bt. x box)



VERMOUTH DI TORINO
RISERVA CARLO ALBERTO EXTRA DRY

COD. VER05710
6 X 750 ML.
(Bt. x box)



VERMOUTH DI TORINO
CARLO ALBERTO BIANCO

COD. VER04981
6 X 1000 ML.
(Bt. x box)



VERMOUTH DI TORINO
CARLO ALBERTO ROSSO

COD. VER04980
6 X 1000 ML.
(Bt. x box)



RUM

KLÈREN BARRIQUE TRADITIONNEL 22

COD. RUM05466
6 X 700 ML.
(Bt. x box)



RUM

KLÈREN NASYONAL METODE ST. MICHEL

COD. RUM05465
6 X 700 ML.
(Bt. x box)



RUM

KLÈREN RÉSERVE DES VIP BEAUVOIR-LERICHE

COD. RUM05467
6 X 700 ML.
(Bt. x box)



RUM

KLÈREN BARRIQUE VIEUX

COD. RUM05468
6 X 700 ML.
(Bt. x box)



AROMATIC BITTER
1716 CLASSIC

COD. BIT06261
24 X 150 ML.
(Bt. x box)



AROMATIC BITTER
1716 RESERVE SPECIAL

COD. BIT06262
24 X 150 ML.
(Bt. x box)



AROMATIC BITTER
1716 CHADEQUE

COD. BIT06263
24 X 150 ML.
(Bt. x box)



AROMATIC BITTER
1716 GRAND AVELINO

COD. BIT06264
24 X 150 ML.
(Bt. x box)



AROMATIC BITTER
1716 PIMENT GINGEMBRE

COD. BIT06265
24 X 150 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE JERRY THOMAS DECANTER

COD. BIT05428
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE CLASSIC CREOLE

COD. BIT05430
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE OLD FASHIONED

COD. BIT05427
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE SPICED APPLE

COD. BIT05429
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE MR. LEE'S ANCHIENT CHINESE SECRET

COD. BIT05423
6 X 50 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE MOLE CACAO & SPICE INFUSED

COD. BIT05424
6 X 50 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE CHAI'WALLA CHAI TEA

COD. BIT05425
6 X 50 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE VINTAGE ORANGE BOURBON BARREL AGED. NO.1

COD. BIT05426
6 X 50 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE ORANGE

COD. BIT05431
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE SICHUAN PEPPERCORN

COD. BIT05432
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE BAY LEAF

COD. BIT05433
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE STAR ANISE

COD. BIT05434
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE LAVANDER

COD. BIT05435
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE CARDAMOM

COD. BIT05436
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE CINNAMON

COD. BIT05437
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE LIME

COD. BIT05438
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE GRAPEFRUIT

COD. BIT05439
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE ALLSPICE

COD. BIT05440
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE LEMON

COD. BIT05441
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE HIBISCUS

COD. BIT05442
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
DASHFIRE CLOVE

COD. BIT05834
6 X 100 ML.
(Bt. x box)



AROMATIC BITTER
ARTIGLIO DEL TIGRE

COD. BIT05295
6 X 200 ML.
(Bt. x box)



WINE
BOTTAZZI DERTHONA ITALO TIMORASSO 2016
COD. VIN06236
6 X 750 ML.
(Bt. x box)



WINE
BOTTAZZI DERTHONA MONTEROSSO TIMORASSO 2016
COD. VIN06237
6 X 750 ML.
(Bt. x box)



WINE
BOTTAZZI BRIC BARBERA SUPERIORE 2015
COD. VIN06238
6 X 750 ML.
(Bt. x box)



RUM
UNHIQ XO MALT RUM

COD. RUM04092
6 X 500 ML.
(Bt. x box)



RUM
QUORHUM 30 YO VINTAGE

COD. RUM04086
6 X 700 ML.
(Bt. x box)



RUM
QUORHUM 23 YO VINTAGE

COD. RUM04085
6 X 700 ML.
(Bt. x box)



RUM
QUORHUM 15 YO VINTAGE

COD. RUM04084
6 X 700 ML.
(Bt. x box)



RUM
QUORHUM 12 YO VINTAGE

COD. RUM04083
6 X 700 ML.
(Bt. x box)



VODKA
KEYRYE 100% RYE

COD. VOD05120
6 X 1000 ML.
(Bt. x box)



BEER
GHOST

COD. BIR06015
24 X 330 ML.
(Bt. x box)



SODATO
FUSION BLUE TONIC WATER

COD. SOD05006
24 X 200 ML.
(Bt. x box)



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NO NEED
TO DRINK A LITTLE,
IF YOU DO NOT DRINK
THE BEST



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Via Ribes, n. 3

REGISTERED OFFICE

10080 Vidracco (TO) - ITALY
Via Marconi, n. 8

WAREHOUSE

Mag-Di Srl
00044 Frascati (RM) - ITALY
Via di Grotte Portella, n. 5
Excise Registration No. IT00RMA00308O