

# Bartales

## Best of

N. 25 | MARCH 2020

SUPPLEMENT OF BARTALES



FACE TO FACE / INDEPENDENT DISTILLERS  
**THE LORD OF THE ROCKS**



EVENT / SANT ANDREW'S NIGHT  
**NOT JUST WHISKY**



HOT SPIRIT / BRUICHLADDICH  
**AUTHENTIC TERROIR**

# GRAZIE

## TO THE WORLD'S BEST BARTENDERS

## AND TO ALL THE VERMOUTH LOVERS



# #1

## BEST

SELLING VERMOUTH



# #1

## TOP

TRENDING VERMOUTH

## 2020 YEAR OF THE VERMOUTH DI TORINO

BEBE CON RESPONSABILIDAD

# WARM SHIVER

return to Islay – in that paradise where the land is brackish and the sea restless, where peat is everywhere. In a rocky place that is considered mystical, a Whisky with a wild heart is born that feeds on legend; that of Loch Ardnahoe where it is told that the ghost of a white steed rises from the dark waters during nights with a full moon. Don't put yourself out trying to find out if it's true, and for once try to loosen those bounds of rationality. "There are more things in heaven and earth, Horatio, than are dreamt of in your philosophy", suggests Shakespeare. This happens in a special way on Islay, the undisputed queen of the Hebrides, a wild Eden with peaty scents. Where the palpable aura of otherworldliness pleasantly clashes with the warmth of the islanders and the burning flame of spirits with authentic *terroir*. Like Bruichladdich, for example. At the distillery of Loch Indaal they have made *terroir* their mantra. A special approach that reflects the crucial interaction of soil, subsoil, exposure, orientation, climate and microclimate. Because barley is a live and organic expression of the land, and the farmers from those parts know the stories of the soil, wind, drainage and aspect of every single field, convinced as they are that the land provides subtle nuances and variety to sensory experiences and that it can have a significant effect on any food or drink. In the end, the more complex the inherent flavours of a food or drink, the deeper its effect produced. And if single malt Scotch Whisky is the most complex spirit in the world, how can we blame it?

Follow us



**BarTales**  
*Best of*

N. 25 | MARCH 2020

EXECUTIVE EDITOR

**Melania Guida**

(melaniaguida@bartales.it)

STAFF EDITOR

**Fabio Bacchi**

(fabiobacchi@bartales.it)

ART DIRECTOR

**Cinzia Marotta**

(grafica@bartales.it)

CONTRIBUTOR

**Giulia Arseli, Alessandro Palanca**

TRANSLATION BY

**LMP International - Lonato (BS) Italy**

DIGITAL EDITION BY

**SKILL LAB srl**

(assistenza@s-lab.it)

Registrazione. n. 35 del 8/7/2013 Tribunale di Napoli

www.bartales.it

© copyright

BARTALES - All rights reserved. No part of this publication may be reproduced in any form or by any means. Any violation will be persecuted according to law.

*Anyone with a claim on the copyright of unidentified pictures please contact Bartales*

**DRINK RESPONSIBLY**

# THE LORD OF THE ROCKS

At Villa Wolkonsky  
with Scott Laing of Ardnahoe,  
the most recent distillery on Islay

BY MELANIA GUIDA



Like most Scots, Scott Laing, director of Ardnahoe Distillery (Islay) loves good company, wholesome food and Italy especially. “And you know why? Because of the vibrant energy of the people”, he explains while sitting in the elegant lounge of Villa Wolkonsky, home of the British Embassy in Rome, sipping an ice-cold beer, “and because of the enthusiasm and industriousness of small family businesses. It’s a feature that is unique in its kind, and typical of your country. Truly special.”

He often visits Italy. It is his fifth time already, and he mainly comes to Rome. But he is quite happy to make a stop at Naples, that for someone from Glasgow comes across as a “chaotic city but incredibly exciting.” The ice has been broken, Laing is candidly delightful and while I wait to taste the first single malt from the Isle of Raasay (the first “scotch” aged in Bourbon and Tuscan red wine casks, and which will soon be on the market), I ask him about Islay. Or rather, Ardnahoe.

It is the most recent farm on the queen of the Hebrides (opened last April



and the first distillery to be built after Kilchoman in 2005), which gets its name simply from its location. Ardnahoe in fact means “Height of the Hollow”, which in Scottish Gaelic perfectly describes the beautiful surroundings of the distillery.

Port Askaig, next to Lock Ardnahoe (legend tells of the ghost of a white steed that comes to the surface during a full moon) provides the exceptionally sweet water filtered through the peat and rock over thousands of years, which is fundamental in all phases of whisky production.

Were there any difficulties in establishing the distillery? “First was finding

the location. Identifying the right place was not easy; and then the permits and the license. If there hadn’t been a local person helping us it would have been impossible.”

But did the island really need another distillery? Laughing he replies, “I can tell you that we were of the opinion that we needed Islay more than Islay needed us.” It is clear that a great deal of tourism has been created around whisky, and on Islay especially. Do you think that this will grow and become more entrenched, or is it just a passing fad? “Tourism was an inevitable outcome, especially in the summer months. And it is a growing trend.

Simply Squeeze  
**REAL**  
 COCKTAIL INGREDIENTS®



- Banana Reäl**  
Infused with premium Cavendish Bananas from Costa Rica
- Crisp Apple Reäl**  
Infused with premium pineapples from Costa Rica
- Piña Reäl**  
Infused with premium pineapples from Costa Rica
- Black Cherry Reäl**  
Infused with premium Chilean Black Cherries
- Blueberry Reäl**  
Infused with premium Goldraube Blueberries from the Pacific Northwest
- Peach Reäl**  
Infused with Elegant, Summer & Rich Lady Peaches
- Mango Reäl**  
Infused with Alferzo Mangoes from India
- Raspberry Reäl**  
Infused with Willamette and Glen Clova Raspberries from the Pacific Northwest
- Real Gourmet Cream of Coconut**  
Contains real coconut meat from hand-picked tropical Coconuts.
- Strawberry Reäl**  
Infused with hand-picked Camrose, Ventana and Albion Strawberries from California
- Pumpkin Reäl**  
Infused with premium pureed Pumpkin and hints of cinnamon, ginger, nutmeg and clove
- Agave Reäl**  
100% organic blue Agave Nectar from the Jalisco region of Mexico
- Ginger Reäl**  
Infused with premium Lahou Ginger puree
- Passion Reäl**  
Infused with premium Purple Passion Fruit from Vietnam
- Kiwi Reäl**  
Infused with premium Kiwi from New Zealand
- Blackberry Reäl**  
Infused with premium Marion Blackberries from Oregon

 **Flavorful**

 **Mixable**

 **Squeezable**

[www.realingredients.com](http://www.realingredients.com)

**PRODUCERS**  
SCOTT LAING  
WITH FABIO  
ERMOLI,  
EXCLUSIVE  
IMPORTER FOR  
ITALY.



The challenge, however, at least from our point of view, is combining quality with the increase of visitors.”

Back to us. Italy is a country of collectors and has always valued malt whisky. What are your thoughts on the Italian market? “You were the first to drink single malts when the others continued to

prefer blended whiskies. Italy has always focused on quality and I am quite sure that it contributes quite significantly to furthering the trend. There are also well-known collectors, I know a few, who are particularly influential.”

Where are your whiskies aged? “In three locations essentially. One part



is where the casks are, in a dedicated space within the distillery. Most of the distillates age in a large warehouse and a third part remains in Glasgow.”

Together we taste some Scarabus, a single malt that is deliciously peated, golden and warmed up by hints of leather, rhubarb and vanilla. The name means “rocky place” in ancient Norse language, which refers to a mystical area of Islay. “Only those who seek shall find”, is the motto of a surprising and mysterious whisky (we don’t know anything about the aging and casks), like the arcane symbols on the vintage bottle, inspired by the works of artist John Francis Campbell.

A smooth and decidedly versatile whisky. It is easy to imagine it mixed. What does Laing think? “On the whole I don’t object to it. Times have changed. Initially certain products were untouch-

able. It would have been almost taboo to even think of using them in mixing. These days, I think it could even become a trend; perhaps drinking them in the right place, suited to niche products and a high range. I’m thinking of a boutique bar, for example.”

A final question: any future plans? “There are many ideas and a plan – that of opening a warehouse on Islay as soon as possible. It will be used to age our whiskies.”

**Melania Guida**

# 150 VARNELLI

1868-2018



## SHALL WE MIX?

[www.varnelli.it](http://www.varnelli.it)



YouTube



DRINK RESPONSIBLY

# NOT JUST WHISKY

## At Villa Wolkonsky the best in Scottish tradition. Including gin

BY GIULIA ARSELLI

**S**t Andrew is the icon that Scotland celebrates on 30 November. The saint most likely did not visit Scotland while he was alive, but the Scots have been celebrating him since 1000 AD. In addition to the religious aspect, the occasion is celebrated by the Scottish people in a hospitable and fun way with dances, music, typical food and drink.

Following his death, certain relics of the saint, some bones, arrived in Scotland. There are a number of stories as to how this happened. Among these, the one where an angel gave instruction to Saint

Rule to sail west with the saint's relics. He was told to found a church wherever he was to land or become shipwrecked. The ship arrived at the coastal village of Kilrymont that would later be named St Andrews. In 1318 a church was built, and the village became an important place of pilgrimage for Christians.

The changes brought about by the Scottish Reformation in 1560 led to the destruction of the church and the relics were lost. Other relics were kept in other parts of the Christian world, however. It was then that the Archbishop of Amalfi gave the Scots a piece of St Andrew's scapula as a gift, so that part of the saint could remain in Scotland forever.

In 1320 Scotland declared its independence and St Andrew became the country's patron saint.

On 29 November last year in Italy, the saint's day was celebrated in Villa Wolkonsky, the official residence of the British Ambassador in Rome. Folk dancing, kilts and tartan, a festival atmosphere, important guests, typical Scottish food and drink livened up the halls of the residence of ambassador Jill Morris.

The culture and traditions of a country can also be expressed through gastronom-





ical delicacies and typical drinks that represent the identity of the region. Scottish Development International is the official government agency that promotes trade and investment in thematic markets abroad. In Italy this body is actively coordinated by Claudio Sinibaldi, who works from the British Consulate in Milan. The SDI works towards informing local businesses of the quality of Scottish food and drink, which are often thought to only include whisky and salmon.

Scotland's lead with regard to whisky is indisputable, but there is a wider range of typical alcoholic drinks among its liqueurs and distillates, such as gin. The overwhelming success that gin has been gaining for years around the world started in the United Kingdom. Not many people know that almost 80% of the gin that is made in the UK is actually produced in Scotland.

Whisky therefore has a worthy ally in its quest to help Scotland become known as one of the homes of distilling in the world. Iconic and global brands such as Tanqueray and Hendrick's are no doubt those that stand out the most in the minds of the



consumer. However, the richness of the gin world is made up of many brands that still maintain that artisanal farm spirit, helping to coin the idea of "Local is Global" that is conquering the market thanks to certain niche producers.

Among the Scottish specialties at Saint Andrew's Night in Rome were the brands of small independent distilleries. Rock Rose



Original Gin (41.5%), for example, from Caithness in the far north of Scotland, is produced by Dunnett Bay Distillers. Already a bronze medal winner in the Best Gin category of the World Spirit Competition in San Francisco, in 2019 it was awarded Best Scottish Gin. On the nose it presents a floral intensity with citrus notes and spices. On the palate it is rounded and full-bodied, with hints of herbs and fruit. Its complexity and finish is very notable. Among its botanicals we have: juniper, sea buckthorn, blueberry, cardamom, rowan berry, verbena, coriander and sweet orange peel.

Launched recently in Italy, Rock Rose Gin is making a name for itself on the market. It comes in Navy Strength at 57% and Pink Grapefruit Old Tom. Luca Parcelli, brand ambassador of Rock Rose Gin in Italy, presented a few recipes where the mixability of the distillate was highlighted.

Certain very well-known independent distilleries and bottlers of Scotch whisky were also there. Among the independent bottlers was Scott Laing of Hunter Laing & Co with his Scarabus. This peated whisky

from Islay has the classic impetuosity of island whisky: complexity, flavour, sweetness and a long finish. Scarabus means “rocky place” and it refers to a symbolic area on Islay. From there came the decision to place intentionally ambiguous symbols on the label, inspired by the works of artist John Francis Campbell from Islay, and the motto, “Only those who seek shall find”.

Spey Tenné of Speyside Distillery is matured in ex-Bourbon casks, which is followed by six months in ex-Tawny Port casks from the Portuguese cellar Quinta do Filoco. Delicate, sweet and slightly fruity, with a distinctive note of almonds in the finish. 18,000 bottles produced in total, unchilled, filtered and bottled at the obligatory 46%.

Raasay While We Wait is distilled by Raasay Distillery. Pleasant and smoky on the nose, red fruit, lemon, lime and herbal notes. In the glass we find notes of pear, tangerine and melon. It maintains an excellent dryness which extends into a woody and buttery finish. It is aged in ex-Bourbon casks and finished in ex-Tuscan Cabernet casks.

Vermouth & Spirits  
**DEL PROFESSORE**

ITALIAN HERITAGE



*Vermouth di Torino Classico  
Del Professore*

VERMOUTH COCKTAIL

- 5 cl di Vermouth Classico Del Professore,
- 2 dashes angostura,
- 2 dashes curaçao.

Mix with ice, serve in a “coupette glass” and garnish with lemon and orange zest.

*Tradition, terroir, people*  
delprofessore.it



Vermouth & Spirits

# DEL PROFESSORE



ITALIAN HERITAGE



*Gin Del Professore*

*Produced in Piemonte from the finest natural ingredients, most of which are harvested from the hills and mountains surrounding our distillery.*

[delprofessore.it](http://delprofessore.it)

DRINK RESPONSIBLY



The Glenallachie Distillery was the winner of the Scottish Whisky Awards 2019, which awards the distillery of the year. Re-launched by Master Distiller, Billy Walker, it produces single malts that are sought-after all over the world. The Glenallachie 15yo is a single malt Scotch whisky aged in ex-Bourbon casks and finished in ex-sherry, puncheon and hogshead casks that previously held Pedro Ximénez and Oloroso. The spirit is bottled at 46% without being cold filtered.

Old Perth Blended Malt by Morrison & Mackay is a blend of malts matured in three types of ex-sherry casks: butts, puncheons and smaller hogsheads. This richly sweet malt will without doubt delight lovers of the sherry cask style. Old Perth Whisky was created in the early 1900s in the city of Perth by the Thomson family, well-known local grocers. At the end of the 70s, the brand disappeared and returned in 2013

thanks to Morrison & Mackay. Today Old Perth is the only blended whisky in Perthshire. We also recall Arbikie distillery, the only producer of rye Scotch whisky, and Kyrsti's gin.

But Scotland is also a land with a great brewing and cider tradition. The traditional Scottish brewery and the cider culture are other important partners of the Scottish food and drink heritage. Brewdog was in Rome, a craft brewery established in 2007 in the north east of Scotland.

Scotland is a nation that brings the world distinctive delicacies. The richness of its unique microclimates, landscapes and geodiversity, local culture and tradition is found in a food and beverage industry that has few rivals in the world. It does not take much to become passionate about Scotland. Once back home from a visit, a powerful wish arises: to return there.

**Giulia Arselli**



# AUTHENTIC TERROIR

Founded in 1881, it is one of the most innovative Scottish distilleries  
With a pioneering and rebellious spirit

BY ALESSANDRO PALANCA

**W**hen we went to Islay, it was clear to us that Bruichladdich's dedication towards the island is all-encompassing, in terms of the community and the quality of the product that leaves no room for compromise. Any artisanal product

should speak of the place it comes from, the people who created and nurtured it, the soil, the air, the geography that influences it. This is especially true for Bruichladdich, which distil, mature and bottle their products only on Islay.

Their efforts to keep most of the pro-



duction on the island is not only about protecting that characteristic flavour of smoke, salt and citrus fruits that come from aging the products there. It is also a commitment to the local community to create jobs and foster talent. Distinction has always set Bruichladdich apart.

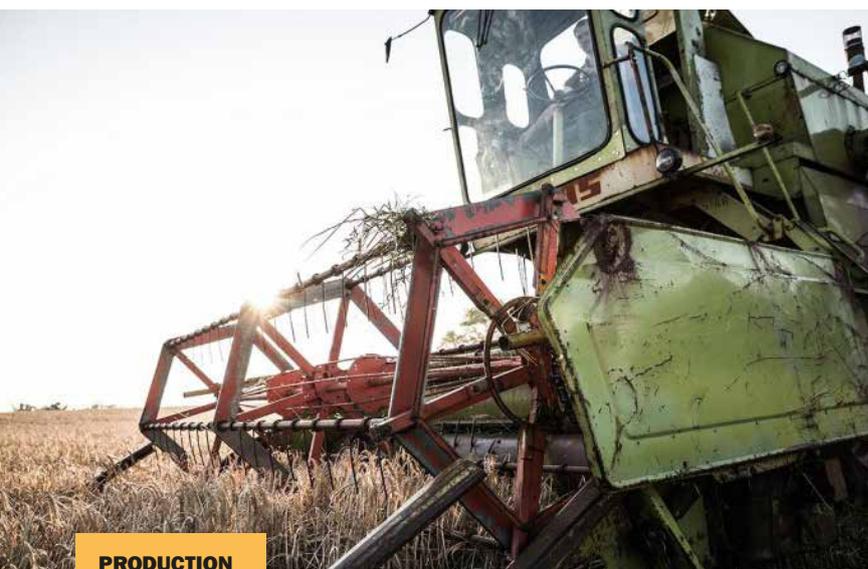
Not far from Loch Indaal, a sea loch not fully enclosed, which forms a salt water lake, the distillery was founded in 1881 by three Harvey brothers, William, Robert and John, the eager heirs of a family of distillers from Glasgow, who were already blenders and owners of distilleries in Dundashill and Yoker.

The Harveys founded a distillery that in recent times has become the voice for the concept of terroir in Islay whisky. At the time, it was one of the most modern distilleries on the island, and today it is among the most innovative in Scotland.



In 1937 the distillery was bought by Joseph Hobbes. From there ownership changed hands a number of times: in 1952 it was owned by whisky brokers, Ross & Coulter, in 1954 it went to the DCL group, in 1960 the AB Grant group, and in 1968 it was owned by Invergordon, which then merged with White & Mackay in 1993.

In 1975 the stills went from two to



**PRODUCTION**

TOP IMAGE, THE STILL. ABOVE, THE BARLEY HARVEST. TOP RIGHT, THE CASKS USED.

four. In 1995, just two years after the acquisition, at a time when there was a surplus in production, White & Mackay closed the distillery and it remained so until 2001. This is an important date for Bruichladdich, as it is then that it reopened.

Things changed in 2000 when the independent group Murray McDavid Whiskey, headed up by Mark Reynier, Simon Coughlin and Jim McEwan, bought it for £6 million.

The distillery required modernisation, something that all the previous owners had avoided. Its “random” approach to production, which was not particularly focused on quality, meant a new strategy was needed. The required resources were not all available and selected investments were made as a start. Among these was acquiring fresh ex-fortified wine casks and a bottling line was installed. It was the beginning of a project that looked to alternative distillates, such as gin, the use of local raw materials (barley) and experimentation with new aging finishes.

The challenge of growing barley on Islay was not a simple one. Today Bruichlad-

Vermouth & Spirits  
**DEL PROFESSORE**



ITALIAN HERITAGE



*Bitter and Aperitivo  
Del Professore*

*Tradition, terroir, people*  
delprofessore.it

# Rum Malecon

EL SABOR ALTÍSIMO

¡SUBLIMEMENTE MÍO!



BEVI RESPONSABILMENTE - DRINK RESPONSIBLY

*Producto original de Panamá.*

 @rummalecon





dich produces the gin that most identifies Islay, The Botanist, which we will look at in a future issue. Atlantic storms, torrential rain and voracious geese led to very slim harvests when compared to the rest of the continent.

The challenge was taken up by local farmers, who now grow the barley year after year for Bruichladdich. In 2004 there was one factory; in 2018 there were sixteen, and today they supply approximately 40% of the distillery's barley

requirements.

The first major releases were Port Charlotte in 2006, while 2008 saw the first release of the peaty monster that is Octomore. The contribution of Jim McEwan was significant, who acted as a consultant on the project until 2015 before retiring.



In 2012 the Remy Cointreau group purchased the distillery for £58 million. At that point, anything was possible.

Terroir is very important for Bruichladdich. The barley is exclusively Scottish, partnering with Bairds Malt, 40% of which comes from Islay itself; the water comes from the source of An Toran; the yeasts used are Mauri and Kerry. Open mash tuns are used and fermentation takes

75 to 80 hours in 6 wooden washbacks with a capacity of 45,000l each. The new spirit comes out of four vapour pot stills with an ABV of 68.5%. Annual production of alcohol is 1,500,000l; two spirit stills and two wash stills are used.

All the steps are overseen by master distiller, Adam Hannet, who takes an uncompromising approach to his whisky: natural, unfiltered and no caramel added.

E150 is a caramel food colourant, which is often used to standardise the colour of whisky. It allows products to appear consistent in colour despite their age, type or style of cask used for aging. E150 is never used at Bruichladdich. The colour of their whisky only comes from the casks in which they are matured.

Cold filtration removes all natural oils in the whisky. These are aromatic compounds that tend to settle at low temperatures, clouding the spirit. They are, however, partly responsible for the complex aroma and sensation in the mouth that single malts provide. Bruichladdich whiskies are never cooled, because that would compromise the flavour and consistency created many years before during fermentation and that is improved thanks to the aging process.

When a bit of water is added to the whisky, a characteristic golden ring forms on the glass. This is due to water being more dense than whisky.

During the annual Islay whisky and folk music festival, Feis Ile, the party hosted by Bruichladdich is the most vibrant of all, a real town festival within the walls of the distillery.

At Bruichladdich they are proudly non-conformist; they respect the past but they do not live in its shadow. They question in order to progress independently

**LUXARDO**

**ORIGINALE**  
**SINCE 1821**



**LUXARDO.IT**

f @ in  
@ LUXARDOOFFICIAL  
# WEARELUXARDO

DRINK RESPONSIBLY

est.  
**1821**  
*Girolamo Luxardo*



**PERFECTIONISTS**

BELOW, MASTER DISTILLER, ADAM HANNET.



of the sector's conventions and status quo. Within the poised world of Scottish whisky, Bruichladdich plays the role of rebellious pioneer.

More than a style, Bruichladdich is a project that exceeds boundaries and

challenges conventions. Those who have made this possible always refused to introduce modern automation and homogenisation. They only consider production methods that place the quality of the spirit above everything else. Many have retired, but the mission of Bruichladdich to preserve their message and pass it on to those who follow, continues.

Honesty and integrity in doing everything by hand coexist at Bruichladdich. The entire process is manually controlled, every single detail of the pot stills is known, every aspect of flavour demands respect and authority. This is why Bruichladdich has garnered the definition of "Progressive Hebridean Distiller". For those wanting a "generic" whisky, there are many other places in the world to go to.

**Alessandro Palanca**



SEVEN  
HILLS  
ITALIAN DRY GIN

ORIGINI, TRADIZIONI,  
SPIRITO ITALIANO.



SEVEN  
HILLS

ITALIAN DRY  
GIN

distributed by



BOUTIQUE  
BRANDS

#VIIHILLSGIN #ITALIANDRYGIN  
WWW.VIIHILLS.CO.UK

DRINK RESPONSIBLY



**PALLINI**  
- ITALIA -

DRINK RESPONSIBLY

## THE CLASSIC LADDIE – 50%

Head distiller, Adam Hannett, has individually selected casks to showcase the classic, floral and elegant Bruichladdich style. Made from 100% Scottish barley, matured in American oak with the breeze off the shores of Loch Indaal.

**Character:** Smooth as pebbles polished by the salt water. It is clean, fresh and lively with the flavour of both the oak and grain in perfect harmony.

**Colour:** Sunlight on the fields of barley in early summer.

**Nose:** The bouquet is brilliant. It opens with barley sugar and a hint of mint before leading into the most wonderful notes of wild flowers: buttercup, daisy, meadowsweet, myrtle, primrose and cherry blossom. The purity of this spirit is unique. On second smell, more aromas rise from the glass, marine hints reminding you that this spirit is aged by the sea. After four or five minutes and with the addition of a little water, caramelised fruits come onto the scene; lastly lemon drops and honey, tangerine and Scottish tablet.

**Palate:** The palate entry is refined and refreshing, the sweet oak and the barley arrive together so that the flavour sends the palate into ecstasy. The fruits from distillation drift in on an Atlantic breeze and pop on the tongue like champagne bubbles. A combination of ripe green fruit, brown sugar and sweet malt bring closure. A taste back in time, a realisation that not all single malts are equal and to achieve the absolute optimum, you must use barley that is exclusively Scottish. An unforgettable finish. Distributed in Italy by Molinari Italia SpA.

## BRUICHLADDICH ISLAY BARLEY 2011 – 50%

It was distilled in 2011 from barley grown on six western and central Islay farms in 2010. Bruichladdich encouraged various farming partners to take on the challenge of growing malting barley on Islay. The result of that experiment was the transformation of a community from fishing to farming for distilling. Aged for six years, 75% in ex-Bourbon American oak and 25% in ex-wine European casks.

**Character:** The spirit presents a symphony of green





fruits, apple, pear and gooseberry, peach, apricot and mango with the influence of time. The careful selection of casks holds this moment perfectly in balance without overpowering the sweetness of the malt or the profound cereal notes. The structure is firm, the texture luxurious.

**Colour:** Fresh cut straw.

**Nose:** From the outset this is overtly floral and fruity. Typical Bruichladdich style fruit notes of crisp apple and ripe pear along with peach and dried apricot are further enhanced with lemon, grapefruit and orange zest. There is a vast array of flavour rising from this whisky as it opens. The oak and cereal components come through after the fruit, pipe tobacco and vanilla notes mingle with barley sugar and caramel wafers, as ever a distinct marine tang hangs in the air.

**Finish:** Fruit, oak, lemon, kiwi and caramel, the marine note lingers. As this whisky indulges the palate one is reminded of the construction and structure of its form. Each element, distillation, time, cask and barley, has a clear influence yet not one dominates the other.

## OCTOMORE

The Octomore single malts were first distilled in 2002. Octomore means “Big Eight” and since its first range it has gathered a dedicated following over the years. This series will destabilise even the most devout enthusiast. Complex, layered, and endlessly alluring, instinctively obsessive.

Bold and brazen, it defiantly challenges the established preconceptions of what constitutes a quality whisky. It polarises opinion to the point that some have defined it ‘The Impossible Equation’. A triumph of peat that instinctively should not work, but after tasting it, you enter into a new whisky dimension, a sensation that is timeless. This is Octomore.

### **OCTOMORE 8.1 – 59.3%**

Peated at 167 ppm. Distilled in 2008 from the 2007 harvest. Matured for 8 years in first fill American oak casks, including Buffalo Trace, Clermont Springs, Four Roses, Heaven Hill and Jack Daniel's. 42,000 bottles produced.

**Character:** Refined and confident, the aging has tempered some of the vitality but it has gained a classic, timeless feel.

**Colour:** Winter sun, crisp and bright.

**Nose:** Initially smoke, tar, hint of peat ash, moss and wet peat. Candied orange, pepper, chocolate, macaroon, vanilla and lemon meringue pie.

**Palate:** Liquid gold, soft and delicate texture, superb fruit/smoke combination. A soft kiss of salt spray, ozone fresh. Sweet oak gives vanilla, fudge, marzipan and walnut. Melon and citrus come through on a floral breeze. Multiple layers of taste, all to be discovered in this Octomore.

**Finish:** Dry peat smoke, iodine and oak combine perfectly. Hints of mint and myrtle fade with the lingering peat smoke, as ever, the last flavour to go. Distributed in Italy by Molinari Italia SpA.



### **OCTOMORE 10.1 – 59.8%**

Peated at 107 ppm. Distilled in 2013 from the 2012 harvest, Octomore 10.1 is the benchmark of the 10s series. Just 5 years of aging, first fill American whiskey casks from Jim Beam, Heaven Hill, Buffalo Trace and Jack Daniel's. A spirit that combines smoke with a modest maturation. 42,000 bottles produced.

**Character:** Agile, supple, it is more than the sum of its parts on the palate. Slow distillation is the hallmark of this muscular, oily spirit.

**Nose:** Vanilla, caramel, hints of smoke but tamed back, candied apple, gooseberry and marzipan.

**Palate:** Soft yet powerful and warm, peppery, barley sugar, smoked earth and hints of rubber. Warm sand, sweetness of charred oak and pineapple.

**Finish:** Sweet and a strong combination of peat smoke and cold marine air.



## PORT CHARLOTTE 10YO – 50%

The white village of Port Charlotte is two miles south of the Bruichladdich distillery. “This is the whisky that we come from, it is what we are”, they say at Bruichladdich. “It’s a whisky born out of a community with a vision and a mission: to start a revolution in malt whisky.” Produced in five variants, in Italy the 10yo is the only one available and distributed by Molinari Italia SpA. The barley is exclusively from the Inverness-shire region. Peated at 40ppm. Aged 10 years: 65% first fill in ex-whisky American oak, 25% second fill in French ex-wine casks. **Character:** The 10 years of aging on the coast of Loch Indaal has had a deep impact on this distillate. Like sunlight on a winter’s day, Port Charlotte warms the spirit, brightening the future.

**Nose:** The smoke is tamed by the marine character; time has created a harmonious combination of wood, smoke and alcohol. While the smoke remains recognisable, the aroma remains dry, earthy and peated. This allows the wood to come through with hints of caramel, vanilla, ginger and walnut. Citrus fruit is also present, released by a drop of water in the glass. It deeply inspires the floral aroma of wild thyme.

**Palate:** Immediately you notice a certain delicacy and softness of style and consistency. Once again, the balance of the flavour is superb, when the smoke wraps itself around the sweet undertones of the wood. Coconut, vanilla, honey and lemon, smoked oysters.

**Finish:** Sublime, undoubtedly smoked, but also sweetened by the malt and caramel barley, orange and mango that release the quality of the oak. The various layers of flavours flow into each other with every sip. When the smokiness comes through, there are alcoholic hints and apricots, gorgeously interspersed by the sweetness of the malt and the barley, typical of the Port Charlotte style.



## BLACK ART 1994 – 48.4%

Single malt whisky has the unique ability to capture and preserve a snapshot in time. This special release is symbolic of a moment in time that will not be forgotten: 1994 was the year that Bruichladdich announced that the pot stills would be turned off, and the distillery could have been closed forever. This is a 1994 vintage, aged for 25 years, not peated, the type of casks used is known only by the master distiller. 12,000 bottles produced.

**Nose:** Unbelievable complexity. First a rich marzipan, then walnut, crème caramel, hints of strawberry, violet, and coconut. The fruit: plum, pears, raisin and grapefruit, spices, nutmeg, toasted oak, roasted coffee beans, and muscovado sugar. An absolute delight to nose.

**Palate:** A sign of strength but quickly the satin texture covers the palate to give a viscous, round mouthfeel. The oak's power and poise give a hint of dryness but also coconut, soft caramel, and spiced orange. Each sip brings a new level of discovery. While on the palate there appears less complexity than on the nose, an important balance highlights the aromatic aspect of this whisky.

**Finish:** The incredible viscous texture of this whisky extends the finish and it lingers on the palate. Roasted nuts, then tropical fruit, baked pineapple, and butter-scotch give a sweetness that is unforgettable.





## ISLA COIBA RON

**A** hot and humid equatorial climate, abundant rain especially on the Atlantic coast with its predominantly tropical forest, two coastal plains cut by lakes and lagoons, a channel that joins the two oceans, the Barú volcano (3,475 m) west of the channel, its highest peak: welcome to Panama.

In 1513 Vasco Núñez de Balboa landed in Panama and made it a major naval connection point for Spain. All the gold and silver raided in South America was sent there and then left for Europe. The route followed by the caravans carrying the gold became known as “Camino Real” (Royal Road) or “Camino de Cruces” (Road of the Crosses) due to the many graves scattered along the way.

In 1538, Panama became a colony

of Spain, and remained so until its independence in 1821. In 1908, a Spanish emigrant, Don Josè Varela Blanco, founded the Hacienda Ingenio San Isidro in a fertile valley, the first Panamanian company that processed and sold sugar cane. In 1936, with the help of his three eldest sons, Don Josè Varela Blanco also started distilling, immediately making a name for himself thanks to the great quality spirits.

Today Varela Hermanos S.A. is run by the third generation and produces around 1 million cases per year, controls 90% of the national market and employs around 700 permanent staff. The brands of rum produced by the Varela distillery include: Isla Coiba, Abuelo, Cortéz, Herrerano, Jumbie Rum Liquor, Portobello, Panama Jack, Cohete Rojo, Malecon, La Cruz,



Renegade Panama, Plantation Panama, Rum Nation Panama.

The local canal point sugar cane is still partly cut by hand in the 1,800 hectares of property. Rum is distilled both with a single column still in stainless steel with a copper head at 82% ABV, and with three continuous columns at 92%.

Aging takes place in 200 litre American white oak casks that originally held Bourbon and Tennessee Whiskey (mainly from the Jack Daniel's distillery) spread across 19 aging warehouses, with a 38-year-old stock of rum still aging. The master roneros use molasses.

Ron Isla Coiba was born out of Don Juan Ramirez's wish to create a distillate that contained the exclusive features of Panamanian rum, wrapped up in the name of the most beautiful and hard-to-reach island in Panama.

Isla Coiba 15 anos is a dark amber-coloured rum that is intense and complex. Its refinement with those clear notes of vanilla from American oak is immediate-



ly apparent. A delicious, very pulpy fruit comes through with a finish that is rich in interesting and sweet spiciness with



tobacco appearing strongly. Its marine origins do not delay in coming to the fore thanks to a salty pungency, a sensation that is very similar to a wet beach. A rich and varied finish on the nose, where a beautiful hint of dark chocolate peeks through.

At room temperature, the marine essence explodes, with a beautiful note similar to slightly burnt orange peel. On the palate it is dense but never redundant. Smooth, definitely tasty, with hints of vanilla defined by chocolate. Not a long finish, but notably refined, where a strong dry hint balances the flavours in a decisive manner. A quality rum that truly recalls the uncontaminated and beautiful

environment it comes from.

Isla Coiba 21 anos is a dark amber-coloured rum, with golden reflections. It is almost impenetrable, dense, rich and complex on the nose. Very noticeable spicy flavours of nutmeg, dry tobacco, a hint of wet wood, a vortex of vanilla and a lovely caramelised taste. Macerated fruit, papaya jam, very ripe banana, eggnog and slightly spicy, almost salty, certainly dry but enveloping.

Its meditative nature does not immediately show all its cards, fruity sensations emerge wrapped up in a warm vortex, where tobacco softens just enough to go from cigar to pipe. On the palate it is bold, warm and dense with a beautiful, slightly woody final dry note. Seemingly impenetrable, it gives its best forms with extreme caution, almost a sensual and refined process. Its extreme roundness and never overpowering sweetness stand out.

This is slow drinking, meditative, refined and attentive rum that recalls a sunset in the Caribbean Sea. Aging features: the aging of 15 years and 21 years is an actual value, no weighted average, no Solera Method, only the effective years of maturation. Ron Isla Coiba is a brand owned by Mixer srl.



## MIXOLOGY MINDED COLLECTION

ADD A SPLASH OF FRUIT TO YOUR COCKTAIL



FOLLOW ALONG!

 @FinestCallUS

 @FinestCall\_US

Visit our new website! [www.finestcall.com](http://www.finestcall.com)

DRINK RESPONSIBLY

# BY THE DUTCH WHITE BATAVIA ARRACK

**E**stablished in 2015, By the Dutch is a group that has specialised in liqueurs and spirits representing the quality, tradition and history of the Netherlands. They are spirits that all have stories to tell.

Jos Zonneveld, founder of “By the Dutch”, is the promoter of this ambitious project that includes specialties like Advocaat, Gin, Genever, Batavia Arrack, and bitters. The stories are written on the labels designed as vintage newspapers, and which provide information and the methods of production fully respecting the traditional recipes.

Batavia was the capital of the Dutch East Indies. The area corresponds to current day Jakarta in Indonesia. Batavia may refer to the city itself or its suburbs and hinterland, the Ommelanden, which included the much-larger area of the present-day Indonesian provinces of Jakarta, Banten and West Java. Batavia, the Dutch colony founded in 1619, became the centre of the Dutch East India Company’s trade network in Asia. It was a colonial city for about 320 years until 1942, when the Dutch East Indies were occupied by Japan during World War II. Following its independence in 1949, the city was renamed Jakarta.

By the Dutch White Batavia Arrack is a distillate made from sugar cane molasses produced exclusively on the island of Java in Indonesia and dating back to the 17th century. It consists of a very specific range distillates also originating from the East Indies. It is the “Rum of Indonesia.” The fermentation process includes adding local “wild yeast” (grown with red rice). This is what distinguishes it from rum, even though the base material is still sugar cane.

Distillation of Batavia Arrack Rum takes place with very traditional stills, using the ancient methods of Chinese distillers. The master blender has searched for an excellent product, with rich and



# BY THE DUTCH



EST. 2015

deep flavours and a long finish on the palate.

The wild fermentation of the molasses (the by-product of sugar cane) takes place when water and local natural yeasts are added in wooden vats. This results in molasses wine with an ABV of 8%. The first discontinuous distillation produces a spirit with 30% ABV that will have a final ABV of 60-65% following the second distillation. The spirit rests in Indonesia for 8-12 months in large 563l teak vats. After reaching Amsterdam in large steel containers, it is bottled by the Herman Jansen Distillery in Schiedam with 48% ABV. The iconic packaging of the By The Dutch bottles is charming and characteristic, where the neck of the bottle is wound with more than 2 metres of jute twine. By The Dutch Batavia Arrack Rum performs extremely well when mixed.

**Nose:** on the nose it starts off with maritime herbs. The spices follow (mainly cloves with a touch of vanilla), together with a hint of overripe banana.

**Palate:** cloves and pimento, the Arrack expands with banana and ripe exotic fruit, herbal notes and a touch of caramel combines the spices. An oily sensation is picked up that infuses smoothness.

**Finish:** pimento, cloves and nutmeg. The sweetness mellows, making way for a woody flavour. Long, warm finish.



## RECIPES



### ARRACK PUNCH by Matthias Soberon

#### INGREDIENTS

- 45ml By the Dutch White Batavia Arrack
- 15ml Jamaican White Overproof Rum
- 15ml Demerara Syrup
- 22.5ml lime juice
- Optional: 1 bar spoon pimento dram
- 2 dashes By the Dutch Ginger Bitters
- 30ml ginger ale

Method: shake & double strain over ice. Top up with ginger ale.

Glass: Highball. Garnish: lime, mint and orange peel.



### 18TH CENTURY by Phil Ward

#### INGREDIENTS

- 45ml By the Dutch White Batavia Arrack
- 22.5ml Sweet Vermouth
- 22.5ml White Crème de Cacao
- 22.5ml lime juice

Method: shake & double strain over ice.

Glass: coupette. Garnish: none



### ARRACK ATTACK by Dan Chadwick

#### INGREDIENTS

- 45ml By the Dutch White Batavia Arrack
- 15ml Cynar
- 15ml Ginger Liqueur
- 15ml lime juice
- 1 dash By the Dutch Classic Bitters
- pinch of salt

Method: shake & double strain over ice. Glass: tumbler.

Garnish: lime wedge.



### **ARRACK SOUR by Lane Ford, 2010**

#### **INGREDIENTS**

- 45ml By the Dutch White Batavia Arrack
- 15ml Maraschino
- 22.5ml lemon juice
- 15ml sugar syrup
- 1 dash By the Dutch Orange Bitters
- egg white

Tecnica: dry shake+shake with ice & double strain over ice.

Glass: tumbler. Garnish: lemon twist and mint



### **ARRACKUIRI by Phil Ward**

#### **INGREDIENTS**

- 60ml By the Dutch White Batavia Arrack
- 22.5ml lime juice
- 22.5ml sugar syrup
- 1 bar spoon pomegranate molasses

Method: shake & double strain. Glass: coupette. Garnish: mint



### **ARRACK DAIQUIRI**

#### **INGREDIENTS**

- 60ml By the Dutch White Batavia Arrack
- 30ml lime juice
- 30ml sugar syrup

Method: shake & double strain. Glass: coupette. Garnish: lime

# ALPESTRE

A symphony of 34 herbs.



Drink responsibly

*Just relax and enjoy the extraordinary symphony of flavour  
in a glass of Alpestre, brought to you by an orchestra of 34 medicinal herbs,  
blended and aged in oak casks from an ancient recipe.  
A small sip of this distilled spirit will delight both your heart and mind.*

**alpestre.it**

Distributed by: OnestiGroup S.p.A.