

Bartales

Best of

N. 8 | FEBRUARY 2017

SUPPLEMENT OF BARTALES



LIQUID STORY 1
VENETIAN THERIAC
**A MIRACULOUS
ANTIDOTE**



LIQUID STORY 2 / VINTAGE APERITIFS
**CHAZALTES, THE QUEEN'S
VERMOUTH**



COCKTAIL STORY / BLACKTHORN
JOHNSON'S DRINK



REPORT / MEXICAN INSPIRATION
NOT JUST MEZCAL



RARE BOTTLE / HUNT'S PORT 1735
PRECIOUS PORT



Simone Caporale, Cocktail Extraordinaire



Crisp Apple Real
Made with premium Red, Golden and Granny Smith Apples grown in the United States

Piña Real
Infused with premium pineapples from Costa Rica

Black Cherry Real
Infused with premium Chilean Black Cherries

Blueberry Real
Infused with premium Goldstrube Blueberries from the Pacific Northwest

Peach Real
Infused with Elysian, Sunset & Rich Lady Peaches

Mango Real
Infused with Alfresco Mangoes from India

Raspberry Real
Infused with Willowate and Glen Clova Raspberries from the Pacific Northwest

Coco Real
Contains real coconut meat from hand-picked tropical Coconuts

Strawberry Real
Infused with hand-picked Camarosa, Ventana and Albion Strawberries from California

Pumpkin Real
Infused with premium natural Purepumpin and hints of cinnamon, ginger, nutmeg and clove

Agave Real
100% organic Blue Agave Nectar from the Jalisco region of Mexico

Ginger Real
Infused with premium Luvsin Ginger puree

Passion Real
Infused with premium Purple Passion Fruit from Vietnam

Kiwi Real
Infused with premium Kiwi from New Zealand



www.realingredients.com

THE POWER OF A BLONDE

A few months ago, *Corona* surprised the world with a Christmas gift that was worth noticing. Antonio Fernández, the man who invented the most popular beer in Mexico (and the second most imported bottled beer in the United States), ex honorary president and CEO of Grupo Mondelo, stipulated in his will that 200 million euros be left to his fellow citizens of Cerezales del Condado, the small Spanish village where he was born into poverty. Now *Corona* has astonished everyone with an advert in celebration of American pride that was placed by the multinational company on YouTube and that immediately went viral. The video came as a response to president Donald Trump's decision to close the United States' borders, and in particular the border with Mexico. Thirty-five countries make up the American continent, the advert reminds the viewer, and there are even more ethnicities, languages and cultures that make up the American melting-pot. No toast, no bottle – images of the diversity of an extraordinary region flash past, with faces of all colours. «We are the continent that joins the two poles, we have hot blood, with a spicy flavour, we are passion, poetry, art and song under a single flag. Because we are all Americans.» To Trump who sings out «Let's make America great again», *Corona* simply replies «America has always been great. Let's continue showing it to the world.» All it took was a beer.

BarTales
Best of

N. 8 | FEBRUARY 2017

EXECUTIVE EDITOR

Melania Guida

(melaniaguida@bartales.it)

STAFF EDITOR

Fabio Bacchi

(fabiobacchi@bartales.it)

ART DIRECTOR

Cinzia Marotta

(grafica@bartales.it)

CONTRIBUTORS

Giulia Arselli, Alessandro Palanca

TRANSLATION BY

LMP International - Lonato (BS) Italy

DIGITAL EDITION BY

Dinamica Digitale srl

(info@dinamicadigitale.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



A MIRACULOUS ANTIDOTE

The potion that makes the difference
in curative bitters

BY ALESSANDRO PALANCA

Within the vast family of bitters, there is one that is largely unknown, but that has ancient origins and falls within the group of “curative” bitters. It is Swedish Bitters, divided into two mixtures, known as “Small” and “Large”, according to the quantity of botanicals used as described by phytotherapist Maria Treben. It’s an ancient herbal recipe where a mixture of dried herbs are macerated in a spirit.

The recipe was found in an ancient manuscript kept by a Swedish doctor, Klaus Stamt, following his death. Stamt was also the rector of a faculty of medicine. In the document, there are 46 points indicating all the illnesses and disorders for which the use of Swedish Bitters had been tested with a positive outcome. Thanks to his recipe and methods of using the bitters (including diluting it in fruit juice), the patient was healed.



It is not entirely known whether the name Swedish Bitters indicates that Sweden was its country of origin, or perhaps the area from which the herbs originated. Certain experts believe that *theriac* (that miraculous mixture) of this bitters was developed by Paracelsus around 1500. Today, Swedish Bitters is known thanks to Maria Treben's books where she explains how it is made.

This bitters is made from a *venetian theriac*. The term *theriac* is used to indicate that mixture of herbs and spices that make up the alcoholic tincture which forms the base of the bitters. The same term is used to indicate the oldest relief-providing drug in the world. It's difficult to find this ancient term on a label. In Puglia there is a bitters, the Amaro Pugliese (manufactured in Putignano), that bears the term *teriaca* or *theriac* in its label design.

But what is *theriac*, and where does it come from? It is most likely the oldest antidote ever existed, ascribed as a magical cure to any illness. *Theriac* or *treacle*, was originally used as an antidote for insect and snake bites. The name derives from the Greek "therion", a generic term used to indicate venomous animals. From Greece *theriac* reached Ancient Rome. Just how this happened remains unclear, with history and legends



SPICES

TOP LEFT, THE ANCIENT PREPARATION OF THERIAC. CENTRE, MARIA TREBEN AND HER BOOK. ABOVE, A BOTTLE OF SWEDISH BITTERS.

contradicting each other.

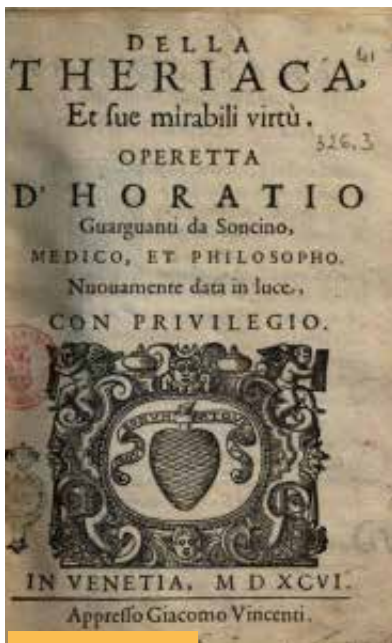
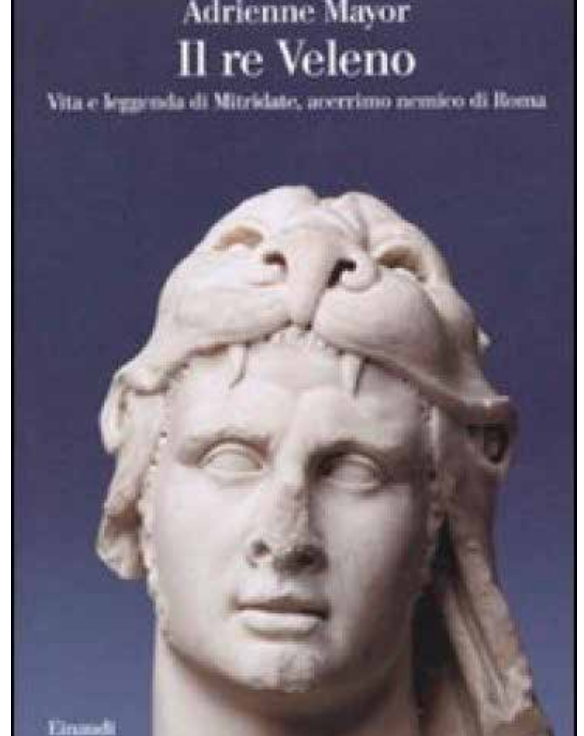
The ancient Romans and the apothecaries who followed them believed that *theriac* dated back to the Greek Mithridates VI, King of Pontus. Mithridates, who was obsessed by the fear of getting poisoned, would take an antidote daily, to the point of becoming addicted and immune to any poison, and it is from him that the term mithridatism derives.

History and legend narrate that when the Roman legions of Pompey defeated Mithridates' army, since he could no longer poison himself, he took his life with a sword to avoid being imprisoned. Pompey found the antidote's recipe among the spoils of war, and it was in this way that the Roman physicians got hold of the formula. Then came the era of Nero, and his physician, Andromachus the Elder, added viper's flesh

to the recipe, convinced that this would make the *Theriac* even more potent. And so the *Theriac of Andromachus* or *Theriac Magna* came to be. The recipe underwent various changes over the centuries, but its popularity exploded in the 1500s.

The apothecaries across the entire Italian peninsula, from Rome to Bologna, Naples and Venice, made use of it, and the *Venetian theriac* was considered the

Theriac is a mixture of herbs and spices that make up the alcoholic tincture which forms the base of bitters



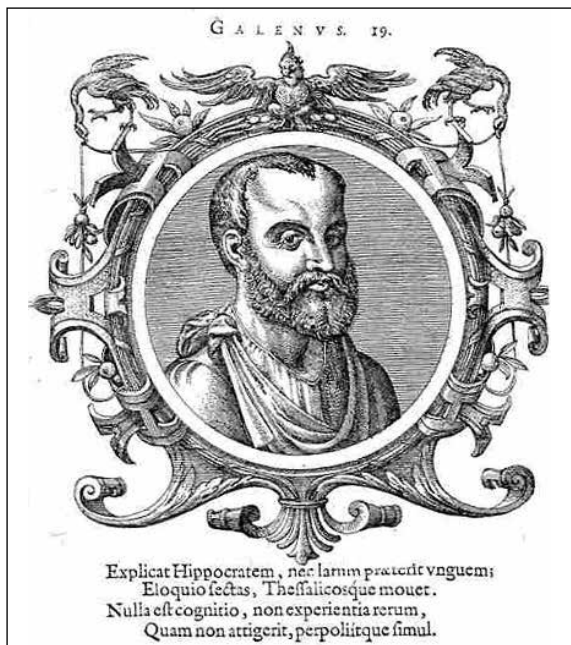
POISON
 ABOVE, A VIPER
 CATCHER. TOP
 RIGHT, A BOOK
 SHOWING
 MITHRIDATES.
 CENTRE,
 THERIAC
 ACCOUNTS.

best. The best-known Venetian apothecaries were Tre Torri, Allo Struzzo, which was perhaps the most famous and run by the Venetian apothecary, Giorgio Melichio, and Testa d'Oro. Herbs and spices such as valerian, pepper, cinnamon, opium, saffron and myrrh were infused in wine made from Malvasia grapes. The Venetian apothecaries were favoured by the commercial relations of the Most Serene Republic of Venice with the Far East. According to the apothecaries, the vipers used had to be from the Euganean Hills, and they had to be male or pregnant.

Venetian *theriac* was prepared in the month of May, which was optimal for the ripening of its ingredients. The ritual was like a festival and had to take place outdoors, in the presence of the “Ministers of Justice and the Doctors of the College of Experts in the art of Apothecary and with the help of many nobles”. During preparation, the apothecaries wore red in order to be more easily seen by the public. Making it in the public eye was a clever move that the apothecaries used to distance themselves from charlatans who claimed that their false theriacs



VENICE
 ABOVE, THE
 VENETIAN
 SPICES AND
 BELOW,
 MAKING ALLO
 STRUZZO AND
 TESTA D'ORO
 THERIAC. LEFT,
 GALEN.



were originals, theriacs that in fact were prepared with products of inferior quality.

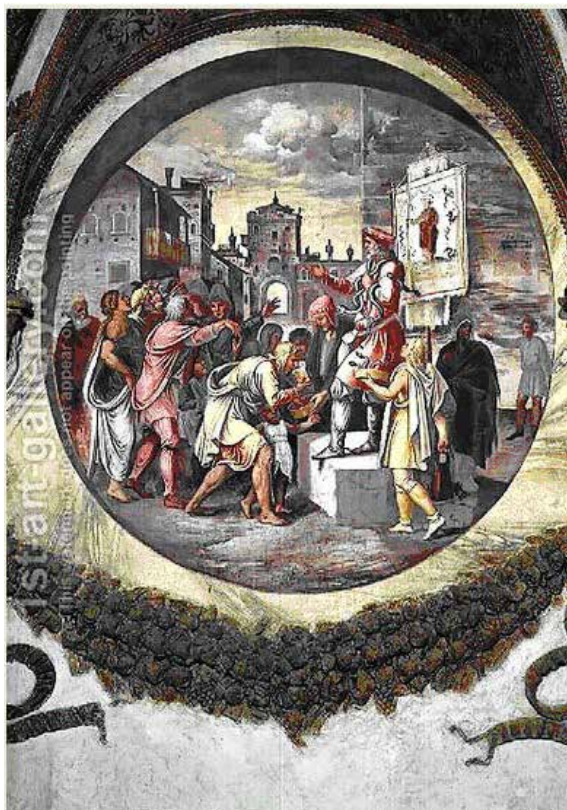
At the turn of the 1600s, the Ospedale Maggiore di Milano sent its master apothecary, G.B. Stucchi to Venice learn the art of making venetian *Theriac*. It was in fact the viper that was prepared in advance before public exhibition took place. It was boiled in salty water and seasoned with dill and then crumbed with dry bread crumbs. The spices were finely chopped and dressed with nutmeg oil and juniper. The finished product was stored in a glass container and mixed often.

The Neapolitan philosopher Giuseppe Donzelli in his book “Teatro Farmaceutico Dogmatico e Spagirico” (Dogmatic Pharmaceutical and Spagyric Theatre) published in 1763, wrote of chemically prepared *theriac*, in other words, extracting the active ingredients with spirit. The



Bologna antica - Saffbricazione della Triaca nel Cortile del Palazzo dell'Archiginasio (Sec. XVIII)

THERIAC
HISTORICAL
ACCOUNTS OF
THE
PRODUCTION
AND SALE OF
THERIAC.



fact is that *theriac* continued to be prepared this way until 1796 in Bologna, the mid 1800 in Venice and in Naples until 1906.

There have been many *theriac* recipes, but the only one described by Galen was the one by Andromachus the Elder. His recipe was made up of 60 ingredients, including wine and honey, expertly dosed in groups comprising many elements.

One problem encountered was the poor availability of certain ingredients that required a certain microclimate to grow. This made it necessary to find substitutes to replace some of the original ingredients, something which was permitted by a special regulation. Hence the reason for the “gardens of simples” tended to by monks who grew rarer plant species. The viper started to be replaced by tormentilla, a plant made into a powder and mixed with pyrethrum and alum.

It was discovered that *theriac* could not only cure poisoning, but also the plague and more common illnesses. In special cases, *theriac* was drunk with gold leaf. The apothecary had to be familiar with the ripening times, gathering and extraction of every single spice.

There were many debates among the apothecaries regarding the use of opium, taken strictly from ancient Thebes, and opobalsam. Many legends and fantasies arose surrounding the latter, without ever being able to define what it actually was, in other words, what natural or artificial balsam made up opobalsam. Today, *theriac* is something that is much more simple and certainly with greater health benefits, with its fascinatingly loaded history and legends that get lost in the mists of time.

Alessandro Palanca



FINEST CALL PREMIUM COCKTAIL MIXES

ADD A SPLASH OF FRUIT TO YOUR COCKTAIL



THE
ORIGINAL
STORE AND POUR PACKAGE

American Beverage Marketers Delivering the Ultimate Cocktail Experience

www.finestcall.com

CHAZALETTES, THE QUEEN'S VERMOUTH

Francesca Bava revives the ancient recipe of the authentic “torinese”

BY GIULIA ARSELLI



Vermouth, which is making a powerful comeback through more and less well-known brands, both traditional or modern, brands that are at limit of eccentricity or traditionally classic and austere, has within its DNA the history of small family businesses, champions of quality, who at the time represented the backbone of the sector.

One of the merits of the modern *Vermouthmania* is that it has pushed bartenders and consumers to rediscover minor brands that have always been around, but that were quashed and relegated into a corner by the marketing campaigns which were the privilege of major brands. Historical brands were thus forgotten, in some cases they just became dormant, while others disappeared forever. But sometimes comebacks occur bringing with them a feeling of revenge

and victory, like David beating Goliath. This is the case of Chazallettes, a brand of Vermouth which bears the name of a family, whose history and glory have been brought back to the fore by a group that without doubt contributed enormously to the resurgence of Italian vermouth: the Bava family.

With their Cocchi Vermouth, the Bavas exported to the whole world the idea of the quality of the “Vermouth Classico di Torino” (Classic Vermouth from Turin), through a series of strategic operations that brought them to be recognised as the reference point for the sector. Now, Francesca Bava has decided to restore the sheen and glory of a brand whose history deserves to be known and told: Chazallettes.

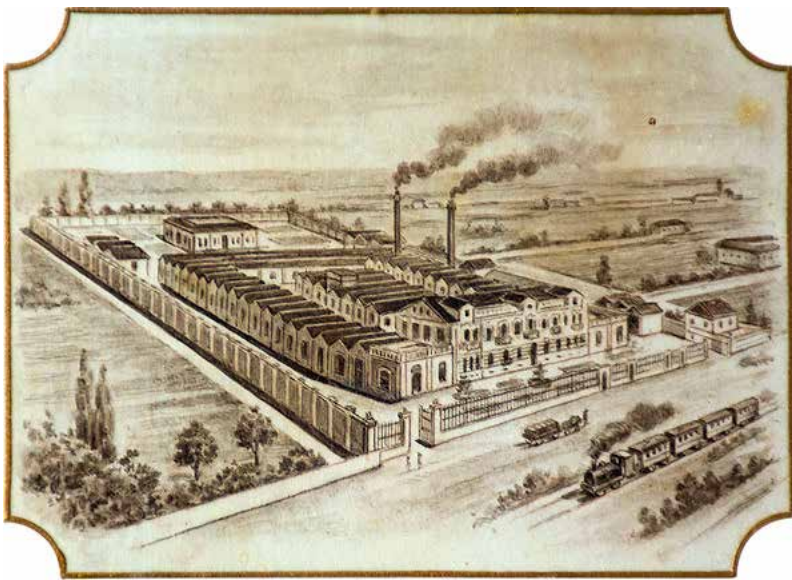
The story of the Chazallettes family inevitably weaves itself with that of the



PRODUCERS
FRANCESCA
BAVA AND
GIOVANNI
CHAZALLETTES.

Reign of Sardinia. Originally from Cham-
béry, 1860 was a historically significant
year for them. It was the year during

which Savoy was ceded to France. The
Chazallettes were originally from Cham-
béry and decided to emigrate to Turin,



HISTORY
 ON TOP, THE
 FACTORY IN
 1909. ABOVE,
 THE ROYAL
 CREST, RIGHT
 AND ON THE
 PAGE
 ALONGSIDE,
 SOME
 CERTIFICATES
 OF MERIT.

which at the time was the capital of the Reign of Sardinia. Clemente Chazalettes was an agricultural technical expert working for a company in Ardeche, and as a result, it was natural for him to become the production manager at Martini&Sola, one of the oldest and best-known manufacturers of vermouth.

In 1876, at the age of 40, he decided to start his own business and founded the “Cte. Chazalettes & Co Premiata Fabbrica di Vermouth e Liquori” in Via Sacchi, next to Turin’s Porta Nuova station.

Among the devotees of the new vermouth, were women from the House of Savoy, such as Queen Margherita and Princess Laetitia. This royal favour meant that Chazalettes had the right to bear the

royal crest on labels and letterheads.

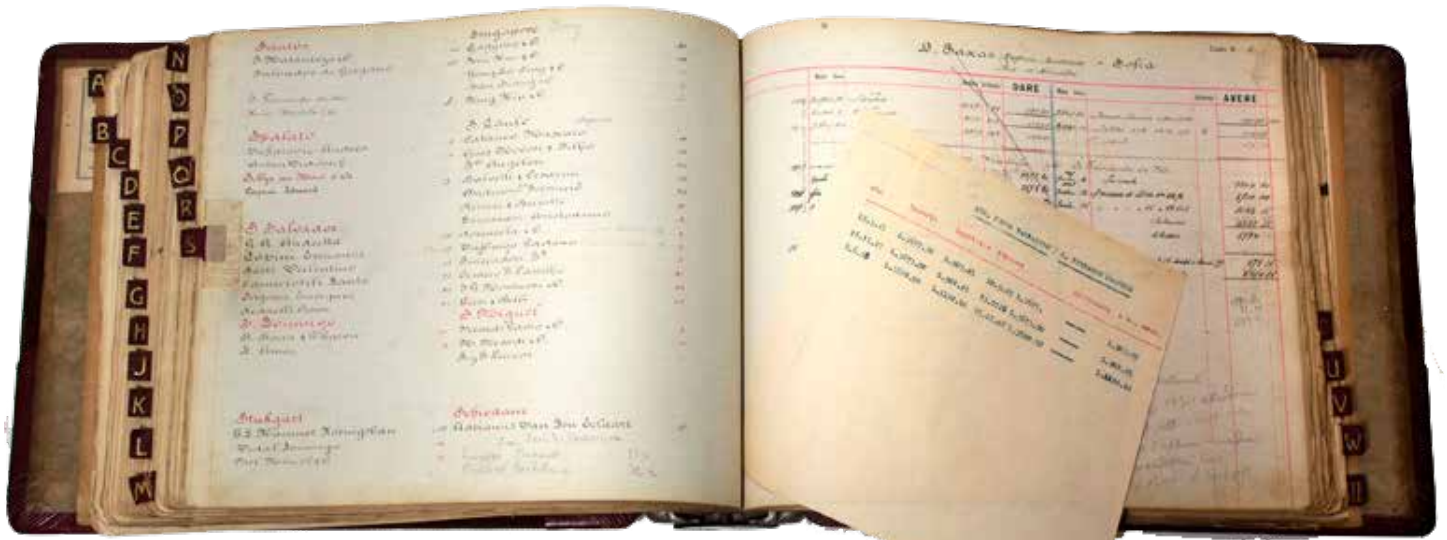
Vermouth was joined by other spirits and liqueurs. The increase in production made it necessary to build a new factory which was opened in 1909. The strate-



gic position, close to the railway, with an area of 20,000m² where 40 employees worked, meant that the new factory was a model of efficiency and innovation.

The company would have to wait for

the period between 1910 – 1920 for its Chazallettes products to enjoy their golden age, thanks also to exports that made up a significant part of production. The shipping registers of the time show how



Today, Giovanni Chazalettes, the heir of the dynasty, has found new energy in the person of Francesca Bava, who is taking up again the dream of the founder, Clemente, and using the ancient family recipe book as a starting point.

A new chapter in the story of Chazalettes is calling the attention of bartenders and consumers alike, a chapter where generations meet, where the charm of the ancient art of liqueur making is being rediscovered, and that sees a collective effort in saving an important part of the heritage of the city of Turin. Today we can once again taste these historical recipes starting with the Vermouth Rosso della Regina (the Queen's Red Vermouth) and Vermouth Extra Dry, both vermouths that have made this category go down in history.

Vermouth Rosso della Regina (16,5%) is a vermouth from Turin made of red wine produced according to Clemente Chazalettes' authentic recipe from 1876, where alongside mugwort the characteristics of Piedmont herbs are noted, like savory and marjoram and those more exotic herbs such as ambrette and coriander. The queen who baptised it was Margherita of Savoy, who in 1907, assigned the royal patent to the Chazalettes brand,

DOCUMENTS
SOME IMAGES ATTESTING THE ANCIENT ACTIVITIES OF THE COMPANY. ON THE RIGHT PAGE, THE CURRENT BOTTLES OF CHAZALETTES.

Chazalettes Vermouth was enjoyed in all four corners of the world: from Singapore to Veracruz, from Alexandria in Egypt to Tegucigalpa, from New York to Sofia. There were many Italian emigrants in the Americas, Canada, France and Germany who didn't hesitate to enjoy the product of their motherland in a foreign country.

Bars had an important role to play in the society and based on this phenomenon Alfonso Chazalettes decided to open just one bar in Piazza Castello in Turin, right in front of the royal palace and Palazzo Madama: it was called the Bar Impera, which in its name reflected Chazalettes' flagship product. The Chazalettes' story would come to an end in the 1970s following almost a century of production that continued for some years with syrups and liqueurs.



allowing it to bear the royal crest.

Vermouth di Torino Extra Dry (18%) carries the freshness of citrus peels rounded off by the Piedmont alpine herbs, with hints of juniper and other spices.

This desire of the Chazallettes family to bring back onto the scene this historical brand of Vermouth of Turin's golden era, has become a true mission for Francesca Bava, at an encouraging time for vermouth both nationally and internationally.

The new Chazallettes vermouths were presented, not coincidentally, at Palazzo Madama in Turin. "Piedmont called me home so strongly that I left my career which I had started in Milan," explains Francesca Bava, "to dedicate myself to a fascinating project that combines the physical and historical culture of my region and my passion to see old recipes revived in a young, new world of consumerism that I am a part of."

The two products introduced in the past months are the outcome of over a year

of work with wines, spices and historical research. One of her aims is to add a feminine touch to the world of Vermouth:

"I am working mainly with barladies," continues Bava, "and the project was intentionally introduced at Palazzo Madama in Turin. Vermouth Rosso is dedicated to Margherita of Savoy and princess Laetitia."

The rebirth of this historical brand represents a great development for the entire category and enthusiasts of drinking culture, who can now taste the authentic flavour of vermouth from Turin products once more, made according to the recipe of the time, and not to mention an extra opportunity for barmen who look to original, artisanal and quality products.

Giulia Arsellì

The Vermouth Rosso della Regina is a vermouth from Turin made from red wine according to the recipe from 1876

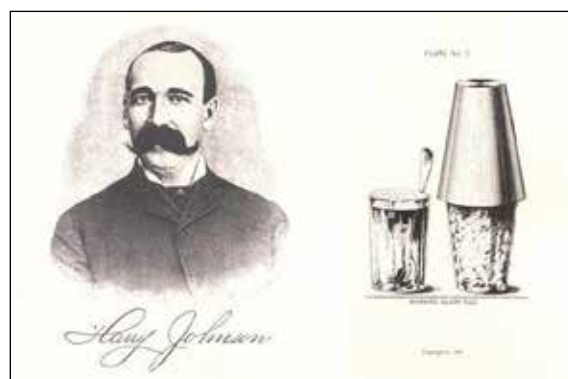
JOHNSON'S DRINK

Two variations of what remains a controversial recipe

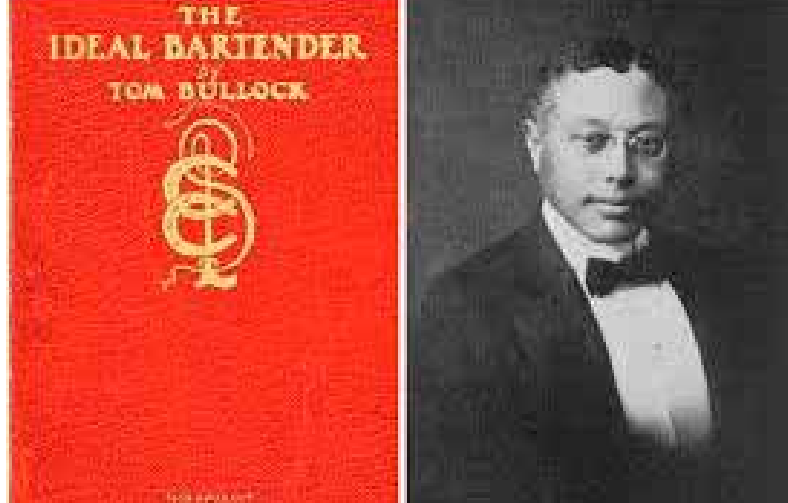
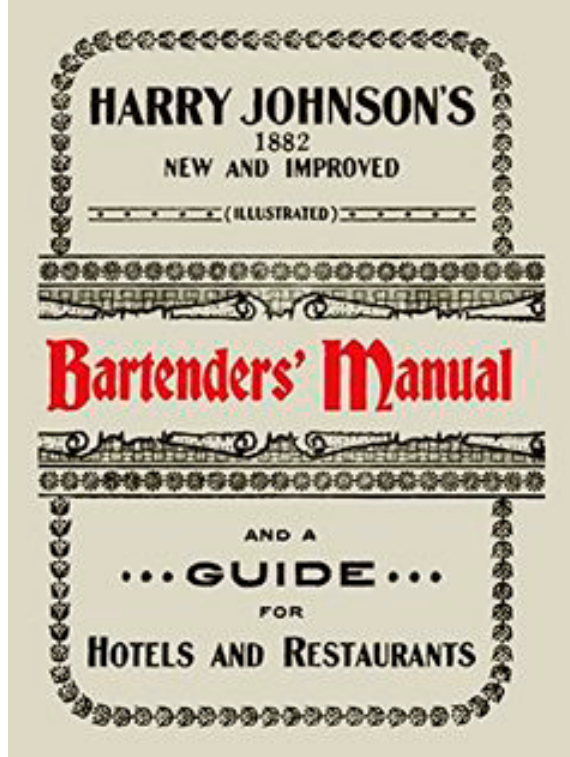
BY ALESSANDRO PALANCA

The Blackthorn cocktail, more commonly known as Blackthorn, is one of those recipes whose history tends to become confusing as it evolves, and remain mysterious in certain aspects. This is true of many recipes whose origins are still unclear. The name itself is already deceptive. In the original recipe, whose base was Irish whiskey, the name does not refer to the shrub used to edge hedges, but rather to the shillalah, a Celtic cudgel made from the blackthorn shrub, sometimes used as a walking stick, but also as an attack and defence weapon. In his famous manual, Harry Johnson added Blackthorn to Irish whiskey, setting it apart from another recipe of his, the Thorn. In the manual, there were two recipes that included sloe gin, one of which is the Montana. The Blackthorn it's not present in the various editions of Johnson's book: 1882, 1888, 1900, 1934. These editions were reviewed on the base of the professional evolution of the bartender first in San Francisco, then Chicago, Boston, New York and other great American cities.

In his book "Cocktails and How To Mix Them?" from 1922, Robert Vermeire attributes the origin of the drink containing Irish whiskey to Harry Johnson while he was in



New Orleans. In his "Harry's ABC of Mixing Cocktails" from 1919, Harry MacElhone attributes the drink with Irish whiskey to Johnson, but places it professionally in Crescent City, California. In 1869, Harry Johnson was in New Orleans to take part in a cocktail competition, representing Chicago where he had lived for some time. He returned to New Orleans in 1870, to help with setting up an association of local bartenders. By his own admission, it would seem that when he was in Chicago, the bartender had already printed 10,000



copies of a book that preceded his famous manual. None of these mysterious copies has ever appeared right until today, but no doubt some must have passed the hands of Vermiere and MacElhone.

The mystery surrounding the provenance of the drink seems to be clear, but less so, is the entrance of sloe gin. In 1918 Tom Bullock published "The Ideal Bartender", the first book of bartending published by a bartender of colour and one of the last books published before the Prohibition. In this book, the Blackthorn recipe leaves out whiskey, replacing it with sloe gin. And not only that, but the author also introduces a Blackthorn Sour, which included pineapple syrup in its recipe. It was probably the scarce availability of the Irish whiskey as a result of the Great War that had just ended, the resulting difficulties in transportation and the imminent Prohibition laws that led to a change in the recipe and the ingredient being substituted.

But in actual fact, Blackthorn recipes with sloe gin had already appeared towards the end of the 1800s as can be seen in the newspapers of the time. One of these articles mentions its power to stimulate the mind, with "hallucinogenic effects" provided by the combination of



vermouth and gin. In another, the drink is attributed to one Rol King, the owner of an equally unknown Hollenbeck Bar. Printed accounts of Blackthorn from the time are numerous, but it is difficult to verify their accuracy. Various bartending publications include one and then another recipe, indicating the preference of the author; from the hottest, spiciest Irish whiskey, to the sweetest, smoothest and perhaps syrupy sloe gin. In the Savoy Cocktail Book, Harry Craddock introduces the recipe with Irish



PALLINI
- ITALIA -

DRINK RESPONSIBLY

NOT JUST MEZCAL

Between the sacred and profane: Pulque, Tepache and Pozol

BY FABIO BACCHI

The regional spirits of Mexico made from agave are enjoying popularity. In the Nahuatl language, plants were generically known as “metl”. The word “maguery” almost certainly originates from the Antilles, where the Taino language was spoken and the term was used to indicate agave plants. In his memoirs, Hernán Cortes referred to a market in Tenochtitlan where he saw “honey” extracted from certain plants

that on some islands was called maguery.

Before the agave spirits and derivatives came “Pulque”, its name deriving from “polihqui” that in the ancient Aztec language of Nahuatl means rotten, decomposed drink. Indeed, Pulque which is fermented from the aguamiel of the agave starts going off after just 24-36 hours and before this would occur, the Aztecs called it “Octli orltacoctli”, which meant “white wine”. In 1848 and then



Ideogramas en Náhuatl



tollin, junco



teotl, sagrado



tlantli, diente



tototl, pájaro



metl, maguey



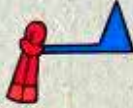
poktli, humo



tetl, piedra



kalli, casa



kopilli, mitra



pantli, bandera



e'ekatl, viento



alin, movimiento



tepostli, metal / hacha



tepetl, cerro



apan, río



petlatl, estera



tietl, fuego



mekatl, cuerda



tenamitl, muro



tsintli, trasero



yolotl, corazón



tlatl, tierra



chilli, chile



sitlalli, estrella



shochitl, flor



sakatl, pasto



astatl, garza



komitl, olla



nochtli, tuna



atl, agua



www.kanakue.com

in 1896, the linguists Cecilio Robelo and Goncalves from Lima highlighted how the term “pulque” was also used in the Araucana language of Chile, where the term was used to identify a drink obtained from fermenting apples. In actual fact, it was the Spanish who “barbarised” the term “polihqui” into “pulque” and spread it from Mexico to all their South American colonies. They used this frequently heard term to indicate the “rotten” Mexican drink.

Pulque was very symbolic of rituals and religion, human sacrifices, harvests and births, basically all events marked by the Aztec religious calendar. In support of this, we refer to the documents put together by Bernardino de Sahagún between 1547 and 1577, later published as *Historia General de la Cosas de Nueva Espana*. The typical Mexican drinks repre-



IDIOMS

ABOVE, SOME SYMBOLS FROM THE NAHUATL LANGUAGE. LEFT, HERMÁN CORTÉS. BELOW, HE STANDS WITH MONTEZUMA. ON THE LEFT PAGE, PULQUE.



DRINKS
ON TOP,
TEPACHE.
ABOVE, A
TEPACHERA
AND DRINKS
MADE FROM
TEPACHE.

sent a condensed version of history, experience and tradition that are expressed at their height through Tequilas and Mezcal and their variations that have been given precise names: Raicilla, Sotol and Bacanora.

Of course, all Tequilas are Mezcal, but the opposite does not apply. In Mexico there are drinks that have their roots in ancient history while others are daughters of the modern day. Many of these are typical fermented, probiotic drinks that contend with Pulque. They have an ancient history and their use is widespread.

Tepache is one of the most popular fermented drinks in Mexico. The word

derives from the term “Tepiati” from the ancient Nahuatl language or Nahuatl which was also formed by ideograms. Tepiati meant drink made from maize. Originally,



PLANTATIONS

ABOVE,
TESGUINO.
LEFT, THE
MUSEUM
DEDICATED TO
THIS CEREAL.
ALONGSIDE,
PILONCILLO.



this fermented drink was made with cereal. Today pineapples, apples and oranges are mainly used.

There are various ways of making Tequila. The peel, flesh and juice of the fruit are fermented at room temperature between 20°C and 30°C for between one to three days in water and piloncillo, a typical panela cane sugar, in open wooden vats called “tequilaera”. The vats are covered with cheesecloth. The microorganisms involved in the process are *Bacillus Subtilis*, *InconspicnaTorulopsis*,



Saccharomyces Cerevisiae and *Candida Queretaro*. These bacteria are found naturally in the peel and flesh of the fruit. There might be significant differences

Beneficios de los Tibicos:

Los tibicos ofrecen una serie de beneficios de los cuales algunos aún no han sido demostrados en su totalidad; sin embargo si ofrecen mejoras en el cuerpo humano. Algunos de los beneficios hallados son:

- Dolores de cabeza y migrañas
- Insomnio
- Mareos
- Prevención de problemas cardíacos
- Control de los niveles de colesterol
- Destrucción de cálculos
- Prevención de metástasis
- Fortalecimiento de bronquios y pulmones
- Cura de asma, reducción de flema y tos
- Regulación del peso corporal
- Herpes
- Cataratas
- Inflammaciones
- Eliminación de toxinas
- Diarrea
- Salud de arterias y venas.

SUBSTANCES

ABOVE AND ALONGSIDE, TIBICOS. FAR RIGHT COLUMN, TWO IMAGES OF POZOL.



between them depending on the various locations and bacterial environment.

Tesguino or Tecuin also derive from Nahuatl and mean “to palpitate”. It is a drink that is very similar to beer, made from cereal and piloncillo and enjoyed by the Tarahumara people, a local ethnic group from the Sierra Madre in the north and northwest of Mexico. Tesguino has many names depending on whether fresh maize or flour is used. In the first instance it is known as Pacik, in the sec-

ond, it is called Batàri. For the Tarahumara, Tesguino is a sacral drink.

Another typical fermented Mexican drink is Tibicos, also known as Bùlgaros. In this case, they are drinks with a gelatine lump varying in colour from white to yellowish. Their shape and dimensions are very different, made from water, bacteria and yeast, and are enjoyed as low-alcoholic and refreshing drinks. Often they make up the starting point for certain Tepache with curative properties and that help with losing weight. As a result of this, production has increased greatly. Tibicos are also often flavoured and they are probiotic drinks very similar to Water Kefir, which we have covered in previous stories.

Pozol on the other hand has Mayan, pre-Colombian origins and it must not be confused with Pozole, a cooked maize soup that is fermented and typical of central America. In Nahuatl, pozol means



“with foam, foamy”. Pozol is an important part of the diet of many local ethnic groups that consume it both as a food and drink. Often flavoured with Tabasco, Pozol remains fit to be consumed for a long time, and for the locals it constituted a very important food for their long trips across the forests.

Tuba is obtained from various types of palms, including the coconut tree. The liquid extracted from these palms is yellow



PLANTS
 ABOVE AND
 TOP LEFT,
 COLONCHE
 AND PRICKLY
 PEARS. BELOW,
 CHIA SEEDS.

low in colour which becomes completely white after fermentation. Tuba is slightly sparkling, has a viscous consistency and is light in alcohol. The fermented liquid can be used as a base to obtain an aguardiente after distillation and also for the production of vinegar. Not very widespread in Mexico, Tuba is mainly drunk in the states of Guerrero and Colima.

Colonche has uncertain origins, a drink obtained from the fermentation of “tunas”, or prickly pears. Straight after fermentation, Colonche is a lightly alcoholic, foamy and sweetish drink. Traditionally made by the women of Colonche, which must not be confused with the Mexican mountain range of the same name, it is the result of spontaneous fermentation of the prickly pears. Sometimes, a small dose of Colonche that has been previously produced is added.

*Lightly alcoholic
 and foamy,
 Colonche is
 obtained from
 the spontaneous
 fermentation of
 prickly pears*



PLANTATIONS
ON TOP, SALVIA
HISPANICA.
ABOVE, THE
TARAHUMARA
TRIBE.

Originally from Mexico and enjoyed for centuries in all of Central America thanks to its properties, *Salvia Hispanica* or Chia, produces seeds with extraordinary nutritional properties. With these seeds, a unique and excellent non-alcoholic drink is produced, which is absolutely natural.

Chia seeds have the ability to absorb water amounting to eight to twelve times

their own weight. Legends tell of Aztec warriors who extracted their strength to win battles from chia seeds and that they used them as medicinal remedies. Chia water is a true, natural energy drink that originates from Mexico and certain areas in south west USA.

Members of the Tarahumara tribe, known for their resistance during long marathons, would drink fresh Chia to sustain their physical exertion. Making it is very simple: chia seeds, lemon juice, water and agave syrup used as a natural sweetener.

With its rich identity, Mexico always brings new occasions to celebrate the joviality of drinking, winking its eye at history and peculiarities that have become lost in the mists of time.

Mexico and the richness of its drinks offer an unending source of inspiration and creativity that the entire bartending world now draws on ever more fervently.

Fabio Bacchi



— MAURIZIO LA SPINA —



ITALIAN FINALIST BACARDÍ LEGACY 2017

ELIXIR TROPICAL



60 ML | BACARDÍ CARTA BLANCA
20 ML | ORGEAT SYRUP
20 ML | FRESH LIME JUICE

7,5 ML | MARASCHINO
3 DASHES | ANGOSTURA BITTER
2 | MINT LEAVES

SHAKE AND DOUBLE STRAIN INTO A CHILLED COUPET
GARNISH WITH FRESH NUTMEG

27/28 FEBBRAIO 2017 – MADRID

DRINK RESPONSIBLY

PRECIOUS PORT

A bottle of Hunt's Port from 1735 is today worth €11,000 to €15,000

BY GIULIA ARSELLI

In 1987 at the Galerie des Chevaux Légers in Versailles, an extraordinary auction of prized wines and spirits took place. Among the wines auctioned there was Chateau d'Yquem from 1864, Chateau Latour from 1961, Romanée - Conti from 1894 and, among many others, a bottle of Porto Hunt from 1735 with 20% ABV.

If you are wondering whether a wine that has aged that much can still be drinkable, refer to "Vintage Wine" by English expert, Michael Brown, who quotes port wines from 1670 and ascribes the best attributes to a port dating back to

1811. The bottle in question was sold for only 1,500 French francs to Michel-Jack Casseuil, a passionate collector of rare bottles of wines and spirits. The starting bid for the bottle was actually set at 3,500 francs, but since it was the last bid of the day and many of those participating had already spent their budget, the skilful wine connoisseur managed to buy the bottle by making a flat offer of 1,500 francs which was accepted by the auctioneer. Today, a bottle of Hunt's Port from 1735 is priced between €11,000 and €15,000 on specialised sites.

There are three main types of port, namely Tawnies, LBV and Vintage Port. This last group are the best, worth thousands and made from unique harvests from the best years. Portugal is the land of port, and cod is possibly its main dish. Today the original Hunt's Port bodega no longer exists. We are not familiar with the notes of flavour of this rarity, and perhaps by stretching our minds we can imagine them, but this would certainly remain an abstract hypothesis. There are notes on Hunt's Port going back to the 1912 vintage, and not before. What we do know where this bottle comes from and the story of its company which is one of the





PLACES
LEFT, ST JOHNS
IN
NEWFOUNDLAND.
ON TOP,
MICHEL-JACK
CASSEUIL.

most romanticised in the history of port.

Thomas Newman from Dartmouth in Devon was a merchant who already in 1503 imported wine from Portugal to England. Newman paid for the wine with stockfish fished in Terranova, the Canadian island in the Atlantic also known as Newfoundland, where Newman held property and commercial interests. In 1650, the Newmans merged with commercial exponents of the Hunt, Roope and Holdworth families, creating Hunt Roope & Co Ltd. According to an account of the time, in 1679 one of Newman's ships, the Jenny, loaded with port, was targeted by a schooner of French pirates armed with 18 cannons that pushed it off course.

To escape attack and certain death of the captain, a long breakaway ensued, followed by the pirates. The Jenny reached Terranova and docked at St John where

Newman had a commercial base. The load of port was safe and remained there the entire winter. When the wine arrived in London the following spring, it had been much improved.

At the time, port was transported via ship in barrels and this enhancement was similar to the maturation process of Madeira, another noble Portuguese wine that takes well to long periods of aging. When the wine was bottled, Newman chose to put the Portuguese and English flags on the bottles, as well as that of his fleet bearing his family's crest. The pirate story is commemorated and reproduced on azulejos that are still kept at the Quinta de Eira Velha. Quintas are to Portugal what Chateaus are to France. In 1711, Thomas Newman started a fish trade in Oporto in Portugal and soon he was the biggest importer and trader of codfish



in Portugal. Mindful of the improvement that the port had undergone in Terranova, Newman made it a habit to send wine each year for enhancing on the island and then sold it in the Americas. This tradition lasted until 1997.

In 1735 he went into association with some producers of port and a bodega

was opened in Vila Nova de Gaia. Hunt Roope & Co was bought by Ferreira Port in 1956 but the Hunts kept the Quinta de Eira Velha, a piece of land that only produces Vintage Port. Ferreira later bought another small brand, Constantinos and by merging the two, formed Hunt Constantinos Vinhos SA, whose bottles were sold under this brand. In 1970, Cockburn Port became the owner of the brand which is now held by the Portuguese Sogrape Vinhos .

Quinta de Eira Velha continues to produce Vintage Port. In 1986 the Government of Terranova declared the warehouse where Newman used to age his port wine a historical site.

Giulia Arsell

Drink Responsibly

AGAVE
EARTH
FIRE
MEZCAL



MADE IN MÉXICO

Maraschino Luxardo.

LUXARDO®

DRINK RESPONSIBLY

The essential
ingredient
for your
Cocktails.



The last word (classic)

$\frac{3}{4}$ oz - 22.5 ml Luxardo Maraschino
 $\frac{3}{4}$ oz - 22.5 ml Luxardo Dry Gin
 $\frac{3}{4}$ oz - 22.5 ml Green Chartreuse
 $\frac{3}{4}$ oz - 22.5 ml fresh lime juice

method shake all ingredients with ice then strain into a chilled cocktail glass.

garnish fresh thin cut lime wheel or dehydrated one, which will float atop.

www.luxardo.it