

Bartales

Best of

N. 18 | DECEMBER 2018

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LIGHT SPIRIT



LIQUID STORY / STOCK
LIONELLO'S VISION



LIQUID STORY / LICOR BEIRÃO
PASSION AND ANCIENT SECRETS



HOT SPIRIT / KILCHOMAN
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A BRILLIANT FRIEND

How remarkable is Lionello's story! One of the few that perfectly combines adventure, intuition and luck – the story of a truly brilliant idea. It was 1884 and that young man from Dalmatia, second son of Abraham Stock, thanks to true ingenuity, was about to lay the foundations of what would become a solid future, together with a friend of the same age, Carlo Camis. The story you'll read (*on page 8*) is also and above all a story of friendship that went from selling umbrellas and headgear to opening of a small steam distillery in the district of Barcola, the historic heart of wonderful Trieste. Then pure chance became good fortune. It came in the name of downy mildew: a parasite that was destroying half the vines in Europe, especially in the Charente region of the mythical Cognac, forcing France to import wine from Dalmatia. So why not then distil the wine directly in Trieste? Faithful to the Hegelian philosophy that states “we must always be on the move, even if things happen neither as we believe, nor as we fear, nor as we hope”, Lionello convinced Carlo. They started by tightening the belt. Several times Lionello had to place his watch as surety to pay the workers, but the distillate, aged in the barrels of Slavonian oak, was enjoyed by many, so much so that it was called “Medicinal”; and it claimed its place in the internal markets of the Empire. The rest is the story of “Stock”, a brand that thanks to vacillating and extraordinary events, marked the destiny of an all-Italian excellence.

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BarTales
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LIGHT SPIRIT

César Martí and an old art form that tastes of Cuba

BY MELANIA GUIDA

Had he been born elsewhere, somewhere just a little farther away from the strong smell of sugar cane fields, César Augusto Martí might not have become what he is today: the youngest master ronero (rum master blender) on the island. Master of the Cuban Ron, crowned at just 32 years of age.

I meet Martí's dark and deep gaze on a very hot afternoon. He has just arrived in Rome, the last leg of an Italian master class tour. He would like to talk about Italy, which he is very fond of. He would like to talk about history, because he has had a passion for Italian history since he was a boy. Time is running out and one hour before the class is due to start, a



crowd of bartenders has already filled all the available seats in the Flair Bartender's School.

Martí is a chemical engineer. After graduating, he faced a long internship in the Central Ronera under the guidance of a ronero "who teaches you everything". What is the difference between a simple ronero and a master of Cuban Ron? "A ronero blends, while a "Cuban" follows the whole production process, right up to the molasses, and fermentation," he says with pride.

Studying is not enough. You have to be cut out for the job. It takes a certain predisposition, let's call it a vocation as well and according to Martí, who is now 42 years old, it may also be destiny. It all started with his grandfather, who had a

small still at home. "He fermented from molasses and managed to obtain a simple yet very fragrant product that he would gradually seal in small wooden barrels." But above all, his grandfather worked at Carlos Baliño, the old sugar mill a few kilometres from the town of Santo Domingo, near Santa Clara. One day he asked his grandson to accompany him to the factory and César found himself getting to know the secrets of the trade even before he had learned the alphabet properly.

You have to be Cuban to understand the deep meaning of sugar cane, to fully understand the meaning of guarapo (the cane liquor), to understand that both concepts are strictly tied to history, tradition and Cuban identity. I know that Cuban Ron is a strong, visceral, unavoidable trait of



the culture of that people. In short, it is as if it were a sequence within their DNA. “A special friend,” Martí adds, “who always accompanies you in moments of happiness”.

Cuba is the “cradle of Light Rum” since the start of the nineteenth century. It is in the central region of the island, in Santiago de Cuba, to be precise, that on 4 Febru-

ary 1862 the first distillery producing Ron Ligero was founded. So it was that at the island’s oldest factory, production of a pleasant, delicate and refined rum began. “It is thanks to the Maestros Roneros of Santiago de Cuba who, after years of hard work, managed

to give that aguardiente de caña (cane brandy) a more delicate taste”. How so? “By using a column distillation system and white oak barrels to age the distillate.”

That same year the San Lino distillery was born, in the today’s province of Cienfuegos, and in 1870, the Inferno still. It was founded in 1870 in Sagua la

Grande, in the province of Villa Clara, in what was considered the first major distillery in America and historically known as the largest sugar cane molasses still in the world. “In those distilleries liqueurs, spirits and rums were prepared that have given prestige to the region,” continues Martí, “because it is in Santiago de Cuba that “light rum” was born, a Ron protected by a strict disciplinary, best expressed today by Ron Cubay”. Which means? “No chemistry, no additives, no dyes”.

I taste a sip of “Anejo 10 year Premium”: the aroma of molasses that envelops the palate is surprising, sweet, and with an unmistakable taste of oak and vanilla. “Perfect with a cigar (and this is not a stereotype) to enhance the culture and the authentic taste of the island”. I cannot help but think of the cantineros, the first bartender association in the world that with their Cuban blend became protagonists of one of the brightest periods of drinking culture.

How important is bartending for Cuban Ron today? “Quite. Especially considering the last 10-15 years. The cantineros association continues to set trends. In addition, we are currently experiencing strong demand in the mixing segment for Cuban aguardiente. A clearly positive sign, even though there is still a lot of work to be done.”

Does Ron tourism exist in Cuba or could it in future? “Actually, there is already a project called “Rota del Ron”. It is possible that next year, perhaps in the beginning of 2019, it might already be a reality”. Can we even picture the itinerary? “Sure. From the cathedral of Santiago to Villa Clara, then on to Havana.” We count on it.

Melania Guida

The San Lino distillery is known for the largest sugar cane molasses still in the world



PALLINI
- ITALIA -

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LIONELLO'S VISION

The unique story of Trieste's brandy

BY ALESSANDRO PALANCA



Barcola is a district of Trieste which can be reached by taking the coastal scenic route. In this area, in the mid-1800s, the noble houses of the city were found. Many are still visible along Miramare avenue, such as Casa Jakic, known among the locals as the “house of onions”.

Barcola is Trieste's business card and

also gives its name to the most crowded Mediterranean regatta, the “Barcolana” which has been held every second Sunday in October since 1969.

At number 2 Via del Boveto is the Tlustos garage. Nothing exceptional, if not for the fact that in that building on 26 December 1884 one of the most beautiful stories of the spirit industry began, the story of Stock. A Dalmatian from Split, Lionello Stock, at the time was only 18 years old and had a great entrepreneurial spirit. On an ordinary day, while walking along the banks of Trieste, boats being loaded with barrels of wine attracted Lionello's attention. He found out that it was wine directed to La Rochelle, port of Charente, a French wine region struck by the scourge of downy mildew that had negatively affected wine and brandy production.

The young Lionello had a vision and thought that if Italian wines were good enough for French producers, they could be distilled in Italy too. Lionello persuaded his father to lend him 2,000 florins that





TRIESTE
 ABOVE, THE BARCOLA FACTORIES. ALONGSIDE, THE LETTER BETWEEN ABRAMO STOCK AND GIUSEPPE CAMIS ESTABLISHING THE COMPANY. ON THE LEFT-HAND PAGE, LIONELLO STOCK. (STATE ARCHIVE OF TRIESTE).



ABRAMO STOCK - Spalato (Dalmazia)
 Telegrafi - STOCK

Spalato, 11 20 Dicembre 1884

Proc.

Sig. GIUSEPPE CAMIS

Enccontro la pregiatissima Sua del 10 vic. avendo avuto il piacere di leggere il di Lei sig. l'ostile trova in Lei tutto quello che mi serve e un giovane si edice, per cui pensai non starebbe nella bene vedere al mio figlio Lionello lui pure buon giovane e di buona qualità, parlati col mio figlio e lui più che contento essendo anni e mezzo di società con lei per cui fu combinato la società e aperto avendo tutti e due animati di buona volontà e abbastanza esperti supereranno tutti quelli nostri che nei principii di ogni affare si frapponono.

In Lei lato non si presterò per quanto potrà in tutto e per tutto. Non debbo però che Lei signore fare altrettanto e non consigli, e non raccomandare la nostra ditta presso quelli che vorrebbero bisogno ed infine raccomandare loro di aver molto giudizio per il momento e di non addossarsi molti pensieri limitandosi a quello che può la loro forza.

Spedisco a lei i miei saluti saluti.

Dev. Abramo Stock

Originale tenuto fra le carte di Carlo Cruz.



DOCUMENTS
DOCUMENTS
CONFIRMING
STOCK ACTIVITY
(STATE ARCHIVE
OF TRIESTE).



in actual fact were his sister's dowry. He convinced his Veronese friend Carlo Camis to set up a company producing wine or Cognac spirits. The “Distilleria a vapore Camis & Stock” (Camis & Stock Steam Distillery) was born.

Lionello Stock was also co-founder of the company Ampelea di Rovigno, producer of the grappa of the same name.

The cognac produced in Trieste was given the nickname of “Cognac Medicinal”, the highest accolade that a wine distillate could boast according to the “Codex Alimentarius Austriacus”, the food quality

code issued a century earlier by Empress Maria Theresa of Austria.

The use of the name cognac exclusively for French distillates was granted only after the Second World War. With an in-

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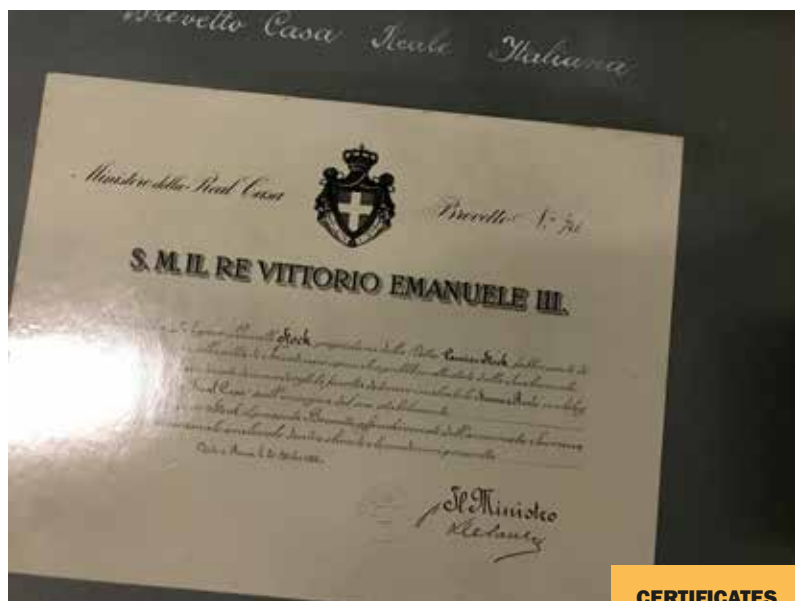
“..for the outstanding quality of the artisanal production,
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The Tasting commission of the Merano Wine Festival



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CERTIFICATES

ABOVE, THE PATENT SHOWING THE SUPPLIER OF THE ROYAL ITALIAN HOUSE 1922. RIGHT, THE PATENT FOR THE BRAND OF THE BUSINESS. (STATE ARCHIVE OF TRIESTE).

tergovernmental agreement, the definitive "commercial peace" of 7 December 1951 was reached, according to which the name "cognac" would belong exclusively to the French. In Italy and in the rest of the world, the term brandy would have to be used.

The beginnings of the business were not exempt from financial challenges. In order to pay the workers, Lionello Stock did not hesitate to place the gold watch his father had given him as surety. But soon his company began to prosper. The yellow label with the Stock logo was to become well-known and appreciated all over the world. Carlo Camis retired in 1906 and Lionello Stock continued the work of distributing his cognac to all territories in the Austro-Hungarian Empire.

The First World War brought about heavy customs duties in the independent states that arose from the fall of the Austro-Hungarian Empire. The company moved to Linz, while Ampelea was completely shut down. In the post-war period, the distillate

market was revived and Stock gained a prominent position in Italy. Together with his brother Gino, Lionello opened new factories in Austria, Czechoslovakia, Pilzen, Poland, Hungary and Yugoslavia. In 1928 Lionello moved the company to a new factory in Roiano, a town that became synonymous with Stock. The classic "Stock Medicinal" would be joined by the prestigious "Stock 84" in 1955, the "Royal Stock", dry liqueurs, sweet liqueurs, "Julia" grappa, dry, white and red vermouths and aperitifs.

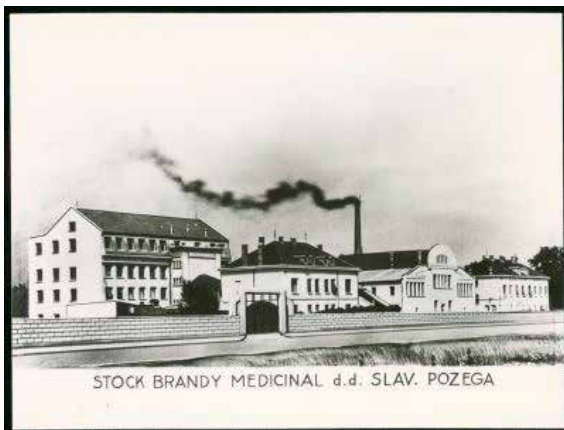
The new Roiano factory catered for the domestic and European markets, while that of Punto Franco Vecchio for extra-European markets. In time Stock 84 was distributed in over 125 countries. Millions of litres of brandy were aged in small French Limousine barrels and then in Slavonian oak barrels, becom-

In 1928 Lionello moved the company to a new factory in Roiano, a town that became synonymous with Stock



BRAND

ABOVE, OTHER STOCK BRANDS. BELOW, LOADING AND TRANSPORTING AND THE FOREIGN FACTORY OF POZEGA. ALONGSIDE, THE COGNAC CAP. (STATE ARCHIVE OF TRIESTE).



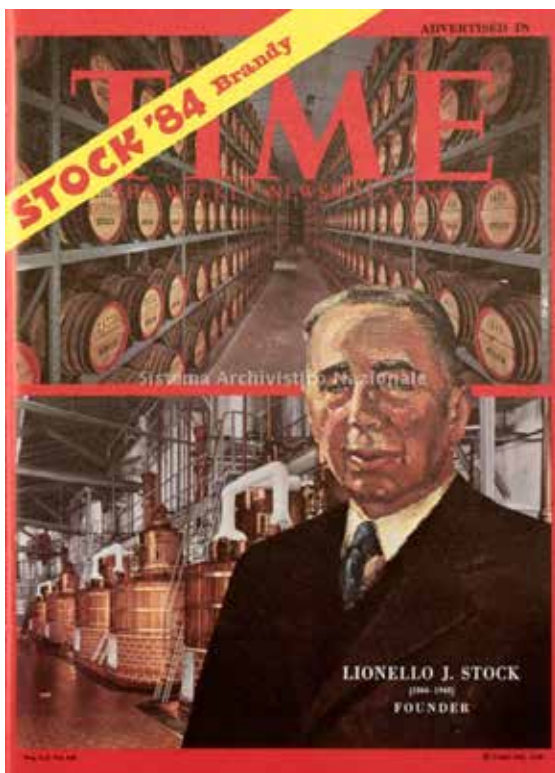
ing slowly refined. With the “coupage”, a mixture of various batches was obtained in order to have consistent quality. The initial harshness of the spirit acquired over

time the delicate amber colour and unmistakable aroma of Stock brandy. And so Trieste became synonymous with Stock.

During the Second World War the Punto Franco factory in Trieste was completely destroyed. At the end of the war, Stock, like many other companies, saw its factories in Eastern Europe requisitioned and nationalised by the new political order. Tragedy did not fail to strike the family. During the war a part of the Stock family took refuge in Sansepolcro, hosted by



PRODUCTION
 ABOVE, THE ROIANO FACTORY AND THE COGNAC PACKAGING DEPARTMENT. RIGHT, AN ADVERT IN CAROSELLO AND THE COVER OF TIME MAGAZINE DEDICATED TO LIONELLO. (STATE ARCHIVE OF TRIESTE).



the descendants of Lionello's sister, who had married Bernardo Kreilsheim, then partner of Lionello.

Stock made its way into Italian homes with the first episode of Carosello, an Italian TV advertising show that aired in 1957. Stock debuted leveraging the reputation of Erminio Macario. From the start it relied on a very popular personality, who was able to enter the "domestic" context of the first messages coming out of television.

The company's brand ambassadors were well-known TV personalities of the time. Among these were Ugo Tognazzi and Raffaella Carrà, who, in 1977, in the last episode of her programme made a toast with a glass of Stock brandy. Its

the religious Father Duilio Mengozzi, who hid Emma Varadi Stock in his own home, saving her from racial persecution.

In 1948 Lionello Stock died in Trieste. His brother Gino became president of the company. Lionello had no children, and the road in front of the factory was named after him. Business continued thanks to



PRESTIGE

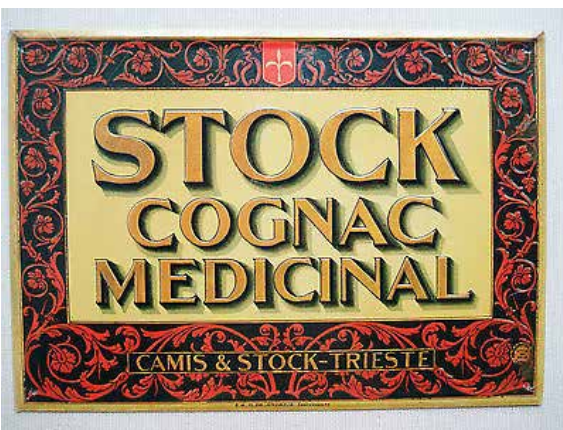
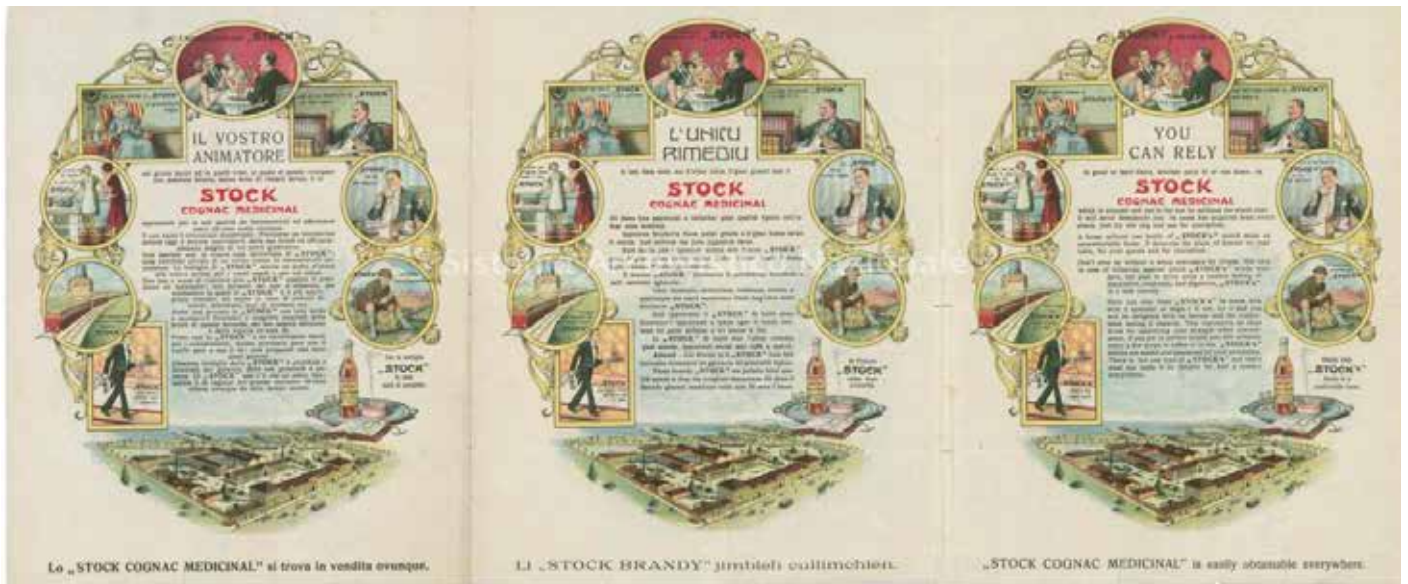
TOP, THE MAYOR'S VISIT TO THE FACTORY. ABOVE, STOCK ADVERTISING FOR ITALIAN COLONIES IN AFRICA. (STATE ARCHIVE OF TRIESTE).

advertising also invested in the artistic field. In 1966 Giorgio de Chirico and Renato Guttuso were the faces of Stock brandy.

In 1974 the company transferred the Roiano factory business to a new complex located on the waterway of the Zaule industrial area. Only the offices and administration department remained in Roiano. In 1993, after years of legal battles, Stock

managed to regain possession of its former Likerka plant in Pilzen Boskov in Bohemia, which still used the Stock brand. Its production capacity reached about ten million bottles of brandy and fernet destined for Eastern European markets.

In May 1995, Stock Italia was acquired by Eckes A.G., a leading German company in the production and distribution of alcohol and fruit juices. In 1997 Limoncè Limoncello was launched, destined to become a commercial success that continues today. In 2007 the company became a part of the American fund "Oaktree



Capital Management” and then became the Stock Spirits Group in 2013. Today Stock brandy’s revisited range consists of 2 products: Stock 84 Original, an elegant reinterpretation of the well-known Stock Original, one of the leaders of the brandy category in Italy, and Stock 84 XO, the premium reinterpretation of the traditional Stock 84, patiently aged and intended for the more demanding palates.

Since 2012, Stock is no longer produced in Italy, its factories having been moved to the Czech Republic. The former industrial area is now forming part of a noteworthy urban renewal project known as “Stocktown”.

Alessandro Palanca

STOCK 84 BRANDY RECIPES



ROSEMARY BRANDY by Beatrice Marri Caffè Chieli – Sansepolcro (AR)

INGREDIENTS

- 30ml Stock 84 brandy
- 10ml Santiago Rum Blanco
- 20ml lemon juice
- 50ml strawberry puree
- egg white as required
- rosemary (in the shaker)

Method: shaker.

Glass: tumbler.

Garnish: rosemary sprig and dried strawberry



DONALD by Luca Rossi – Muà – Genoa

INGREDIENTS

- 30ml Stock 84 brandy
- 30ml Jefferson Bourbon Whiskey
- 30ml acidic pear juice (pear juice + citric acid)
- 10ml egg white
- 20ml sugar

Tecnica: shake & strain

Glass: coupette

Garnish: lemon twist



THE HARVEST by Gianfranco Sciacca – Bacio Bar – Bagheria (PA)

INGREDIENTS

- 40ml Stock 84 Brandy
- 20m Sanguie Morlacco Cherry Brandy
- 15ml Gosling's Black Seal Rum
- drops of cacao bitters
- orange and cinnamon velvet

Method: shaker and siphon

Glass: cocktail glass

Garnish: cinnamon buds



BASIL BRANDY by Alberto Baldassarre
Lounge Bar Castello – Celano (AQ)

INGREDIENTS

- 2 oz Stock 84 Brandy
- 1/2 oz blueberry juice
- 1/4 oz lime juice
- basil leaves in the shaker

Method: shake & strain. Glass: cocktail glass. Garnish: basil leaf



SIDECAR CROSS by Christopher Rovella
Novi Ligure (AL)

INGREDIENTS

- 30ml Orange Stock
- 25ml Idromele Piccardo-Azienda La Castagnola
- 15ml truffle syrup
- 15ml citric acid (180g/L)
- 5 drops of Radis Amaro di Erbe

Method: shaker. Glass: double coupette with ice chunks.

Garnish: fried Carla apples rounds



EAU DE VIE by Lorenzo Rocci – The Library Bar
The Lanesborough Hotel – London

INGREDIENTS

- 55ml Stock 84 XO Brandy
- 20ml Poire Williams
- 15ml Umeshu
- 2 drops chocolate bitters

Method: stir. Glass: Nick & Nora. Garnish: grapefruit zest

PASSION AND ANCIENT SECRETS

A mix of botanicals, liquorice and caramel for the sweet Portuguese spirit

BY ALESSANDRO PALANCA

Port and Cristiano Ronaldo are two of the greatest ambassadors of Portugal. In the spirit industry, however, there is another Portuguese story that has been intriguing us for over a century; a story born within the magical world of sentiment and secret formulas. To tell it, we need to jump back into the past.

It's the end of the 1800s, in Lousa,

Portugal. The story goes that an unknown wine merchant arrived in the city, met the daughter of the local pharmacist, they fell in love and got married. Besides the usual drugs in the pharmacy, they also sold natural and curative liqueurs made from ancient recipes. At the same time, a law was passed that allowed for the production of liqueurs that were not necessarily for healing purposes. The merchant





took up the opportunity to modernise and start commercial liquor production and set up a small workshop. It was a time when technology turned the more daring dreams into reality.

Also in Lousa, on 26 April 1916, José Carranca Redondo was born. This young man with a rosy entrepreneurial future adapted to various types of work. In 1929 he was employed at a paper mill

before being hired in that small company that produced local liqueur. This liqueur was named Beirão in 1929. The name was chosen after the product took part in a competition in Castelo Branco, in the province of Beirão. It was from that moment that the liqueur began to adopt its territorial identity linked to Portugal.

At the dawn of the Second World War, the social and economic tensions of the time led to a crisis, during which José, with incredible entrepreneurial skills, would seize his opportunity. The factory of the now Licor Beirão, which was on the verge of closing and where workers had already started being laid off, was bought by José Carranca. It was 1940 and José began selling the liquor at a time when people were also struggling to buy food. José had just turned twenty, and he invested all his savings and his future in the venture. Now in possession of the secret José liqueur recipe, and assisted by his wife, he put his body and soul into the enterprise. Thus the J. Carranca Redondo Ltd company was born. Its interests expanded also into other sectors,





including a toy manufacturing factory and an advertising agency, a sector which at the time was new and growing significantly, and into which José applied his creativity to promote Licor Beirão.

Thanks to the billboard posters and advertising produced by the business, Licor Beirão gained significant market share throughout Portugal, becoming the national liqueur. The 1950s were the golden age for Licor Beirão, which could be found in virtually every bar in Portugal.

Certain billboards became iconic. Like the one depicting a simple sign saying “Licor Beirão, the Portuguese liquor” in a rural landscape. The most controversial one for the time, to the point of being censored, showed an American style majorette, with a very

short and tight red T-shirt and shorts and showing her midriff.

Another example of José Carranca Redondo’s creative vision was a series of stickers with humorous messages. Among these was a sticker placed on the doors of the men’s toilets in bars

that read: “Don’t forget to pull up the zipper”. Fifty years later this message was still visible in all the restaurants in New York.

Using his messages that acted as advertising for Licor Beirão, José Carranca intended to pay homage to those values that he considered relevant to his product: irreverence and humour. Speaking of irreverence, in one of his messages someone interpreted an unintentional reference to the Portuguese dictator, Antonio de Oliveira Salazar. The punchline said, “O Beirão de que todos gostam” (that of Beira, which everyone loves) as opposed to the common saying “that of Beira, which not everyone loves”. Presumably Salazar already knew about it before it came out, but it seems that he smiled at José Carranca’s daring.

In recent times, some doubles of European politicians have been used. A curious Christmas advertisement shows a caricature of French Prime Minister Nicolas Sarkozy holding a bottle of Licor Beirão in his hand. The caption read: “Dear Nicolas, Portugal is doing its best”. The message continued, inciting consumers to buy national products for Christmas. It was a way to defuse the unfortunate situation within the Portuguese economy. Another advert portrayed

Licor Beirão advertising was a tribute to the values of the product: irreverence and humour

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German Chancellor Angela Merkel in the same vein.

Licor Beirão is a herbal liqueur made with 13 local botanicals and others from India, Sri Lanka, Turkey, Mozambique, Brazil, as well as other former Portuguese colonies. The spirit is obtained by discontinuous distillation in copper stills before becoming a liqueur. Licorice and caramel are added which make Licor Beirão especially enjoyed by women and those who prefer sweet rather than bitter flavours. It is very versatile, mixed with tonic water or in cocktails, or enjoyed after meals.



The Licor Beirão recipe has been held secret since the end of the nineteenth century. The formula is still today handed down from generation to generation within the Redondo family. The magic of Licor Beirão takes place on the Meiral estate, in Lousa, where selection and processing of the aromatic herbs and the production of the liqueur is carried out. The local botanicals used in Beirão production are grown on 12 hectares of land. Its alcohol content is 22%. With an amber-yellow colour, Licor Beirão's aro-

1821

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Drink responsibly



BEIRÃO

ABOVE, THE CURRENT PREMISES OF THE COMPANY. ON THE RIGHT, JOSÉ CARRANCA REDONDO.



ma has hints of fennel, rosemary and orange, associated with a variety of spices, including cinnamon and cardamom. The taste is delicate, deliciously sweet, pleasant, and all-encompassing.

José Carranca Redondo died on 15 June 2005 at the age of 89. He was seen at Quinta do Meiral in Lousa daily, actively taking part in the company's wide range of activities, from production to marketing. The personage of Josè Redondo Carranca remains linked to the world of liqueurs and advertising in Portugal. In the Portuguese bar industry, Licor Beirão is considered the liquor of Portugal.

Alessandro Palanca

Extraordinary spirits
since 1779.



B.º NARDINI
DISTILLERIA A VAPORE

— dal 1779 —



FROM BARLEY TO BOTTLE

Among Tolkienesque landscapes, golden ears of barley and many sheep, the rebirth of the single malt whisky farm

BY FABIO BACCHI

To get there you have to drive along a narrow road, while paying close attention to the bends because when passing other vehicles you have to stop due to the tight space, manoeuvre accordingly and avoid the grazing sheep that are the absolute queens of this land. You will find yourself immersed in desolate lands that sometimes remind you of Tolkien's Kingdom of Mordor. GPS will be of no use to you, there is no Wi-Fi, but don't worry about getting lost because

there is only one road.

You'll fall into a yellow sea of ears of barley, a triumph of nature that extends west on the north coast of Islay, sheltered by the cliffs of Cnoc Dubh, on the shores of Machir Bay and the Atlantic Ocean. Now you have reached the traditional buildings of Rockside Farm that are home to the picturesque Kilchoman Distillery, named after the small settlement. This farm with an adjoining distillery is unique in many ways, in particular for its production of



100% single malt Islay whisky, Islay's only single farm single malt.

Founded in 2005 by Anthony Wills, Kilchoman is the first new distillery built on Islay in the last 124 years, the only farm distillery of Islay and one of the few independent whisky distilleries in Scotland. Although shortly, still on Islay, the gates of a new distillery that we saw under construction will open, that of Ardnahoe. Anthony Wills' philosophy is to revive the lost art of farm distilling, which was once widespread before distilleries were commercialised in the late 1800s.

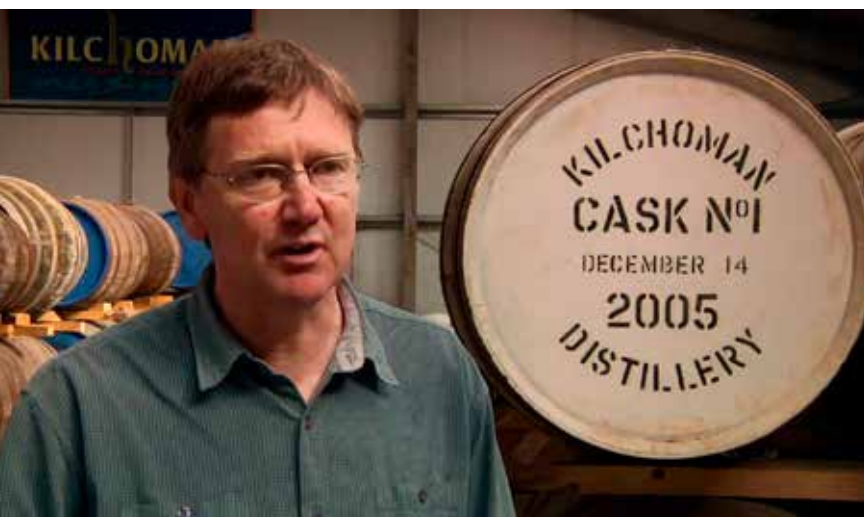
Anthony Wills' idea for Kilchoman is a whisky produced entirely on site "from barley to bottle". For Wills it is the "rebirth of single malt whisky" produced in a single location. Farming of the barley, malting, fermentation, distillation, maturing, bottling: all on Islay. The responsibility for quality and consistency is not outsourced in any way, but applied on site with skill, care and attention to detail.

Scotland is home to more than 100 distilleries, most of which are controlled or owned by multinationals. This is also true of Islay, where only two of the nine distilleries are independently owned. This



independence allows one to apply a different productive vision provided by farm distilling, that is, to explore the infinite possibilities offered by growing, malting, distilling, maturing and bottling in situ.

The land surrounding Kilchoman is among Islay's most fertile, with 200 tons



of barley grown every year. Sowing of the barley takes place in spring after the 50,000 geese which settle on Islay start their migration. Harvesting takes place in September.

Kilchoman is one of the few distilleries in Scotland that still practices traditional floor malting, a process that almost all distilleries outsourced at the beginning of industrial distillation. The process involves soaking the barley in water before it is laid on a concrete floor and regularly turned by hand. This makes the barley germinate, allowing the starch to be converted into fermentable sugars. The labour-intensive nature of floor malting is a significant factor in its disappearance. For Kilchoman it is fully symbolic of the Islay philosophy, a process that lasts from 6 to 12 days.

The third phase of the process is peating which lasts about a week. Derived from the many peat bogs of Islay bathed by the ocean and used to smoke sprouted barley, the unique touch of the peat of Islay adds layers of rich and smoky marine character to the whisky. During the peating process the barley absorbs the characteristic aroma of the Islay peat, adding layers of complexity to the whisky once distilled and matured. The malted barley is left to rest for at least two weeks before being ground. In the mash tun, the must works with water at a controlled temperature to extract fermentable sugars. The resulting solid material will feed the herd of Aberdeen Angus cattle on the farm. Then the yeast is added to start the fermentation. At Kilchoman this is very slow, almost double the industry standard. Fermentation lasts at least 85 hours to allow complex esters to develop and lactic acid to accumulate to produce creamy, buttery and particularly fruity notes.

Kilchoman's stills are the smallest on Islay. They celebrate the marriage of peat smoke, earth, light and sea from which the floral and citrus character that distinguishes the Kilchoman single malt will be born. Maturation is a combination

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AND ALREADY MULTI-AWARD
WINNING RUMS.

— RARE PROOF 20 YEARS OLD —



— RARE PROOF 18 YEARS OLD —



— RARE PROOF 13 YEARS OLD —



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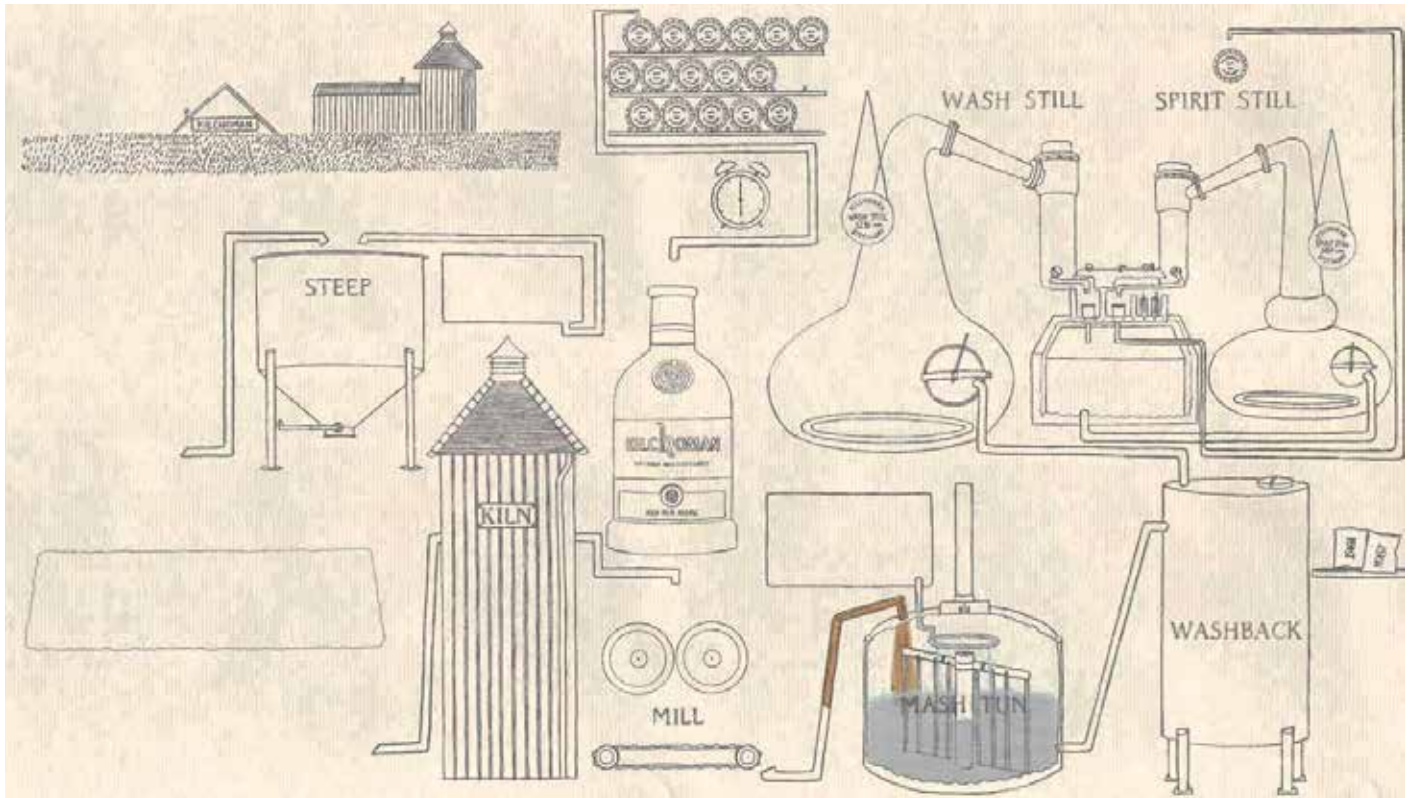
— OUR COMPLETE RANGE: —

20 years old - 48.4% alc. vol.
18 years old - 51.7% alc. vol.
13 years old - 50.5% alc. vol.

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of different types of casks. Each barrel gives a unique character and colour. In Kilchoman there are two main types of casks, former Bourbon and former Sherry butts. These come from the Buffalo Trace distillery in the United States and from Bodega Miguel Martin in Spain. Annual production is $\pm 200,000$ litres but steps have been put in place to double this. In addition to the Bourbon and Sherry barrels there is also a series of special barrels: sauternes, red wine, rum, port, madeira and cognac. In these cases they are single casks available in different ages and types of barrels, each selected for specific markets all over the world. Among these editions are

PRODUCTION
TOP, DIAGRAM
SHOWING
PRODUCTION.
ABOVE, THE
OVEN. BELOW,
THE MALTING
FLOOR. ON THE
RIGHT, THE
STILL HOUSE.





the Sauternes Cask Finish, vatting of 30 former bourbon barrels from 2012 then finished off for 5 months in a sauternes cask, and the Port Cask Matured 2018 Edition, vatting of 30 Porto hogsheads filled in 2014.

Under the cliffs of Creag Mhór, half a mile west of the distillery, stand the ruins of Kilchoman Church dating back to the 1800s. The word “comraich” in Gaelic means sanctuary. Kilchoman Comraich is a global network of bars dedicated to single malt Kilchoman. In these bars, defined by Kilchoman as sanctuaries, are the most exclusive releases, the special bottlings and the right atmosphere to enjoy the prestigious spirits. Lot no. 1 of

the Kilchoman Comraich series is vatted in 2007 Oloroso Sherry barrels and Bourbon barrels selected by Anthony Wills. The Kilchoman whiskies are non-chill filtered. The classic Kilchoman whisky series is dedicated to the most beautiful places in Islay, like the ones we present below.

MACHIR BAY

Is the Kilchoman signature, matured in former bourbon and sherry casks. It is named after one of Islay’s most beautiful beaches, 2km of sand along the bay of the same name. The vatting comes from a greater use of bourbon barrels to create the fresh floral complexity. ABV 46%. Peat 50PPM.



On the nose: lemon, vanilla, floral intensity, peach, pear and rich spices.

On the palate: notes of tropical fruit, warm smoke and honey, sweet richness in cereals and butterscotch.

Finish: fruit soaked in yogurt, black pepper and sea salt. Long lasting with layers of citrus sweetness and peat smoke.

SANAIG

This whisky is named after an Islay creek along the west coast, from Portnahaven to Sanaigmore, which regularly hit by strong Atlantic storms. In this case the barrels used for aging are more of oloro-

so sherry compared to bourbon. Sanaig perfectly balances the influences of rich maturation. ABV 46%. Peat 50PPM.

On the nose: scented heather, sultanas, pear and orange peel, fruit, mixed spices and peat smoke

On the palate: ripe plums, red cherries and hints of citrus fruit give way to rich barbecue aromas, peat smoke, caramel, oak and dark chocolate

Finish: long and complex with alternating notes of mixed fruit, caramel, cinnamon and cloves with layers of brown sugar, spices, peat smoke and lasting sweetness.





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LOCH GORM 2018 LIMITED EDITION

It is named after Islay's largest freshwater loch, a dark, peaty lake near the distillery.

The Allt Gleann Osamail, from which the distillery collects its production water, is one of its major tributaries. Loch Gorm is aged exclusively in oloroso barrels that release the rich spicy character of European oak. Great sherry-rich flavours that combine very well with peat smoke, soft fruits and the typical sweetness of Kilchoman. Loch Gorm 2018 is a vatting of nineteen spirits from former oloroso sherry casks filled between 2007, 2008 and 2011, and bottled in the spring of 2018. ABV 46%. Peat 50PPM. 15,000 BTG.

On the nose: orange peel, cloves, caramel and mixed spices with hints of fruit cake and citrus fruits.

On the palate: beautiful balance, spicy richness, cooked fruit, chocolate, brown sugar and peat smoke.

Finish: peat smoke that fills the mouth, long tropical sweetness, caramel and rich dried fruit.



100% ISLAY EDITION 2018

Special release. 2018 is the eighth edition, arrived in September, a vatting of 23 former bourbon barrels and 7 ex-oloroso sherry barrels filled between 2008 and 2012. Anthony Wills: "The 100% Islay range is our proudest creation, it represents the revival of single malt whisky produced on a single location from barley to bottle." ABV 50%. Peat 20PPM. BTG 12.000 limited edition. Non chill filtered.

On the nose: fresh and light citrus notes followed by a hint of caramel, the sweetness of the sherry and charcoaled peat.

On the palate: delicious balance of fresh fruit, spicy chocolate and cinnamon with soft and persistent peat smoke.

Finish: balance of intense sweetness, soft peat smoke and bursts of mixed fruit.

Fabio Bacchi

KILCHOMAN RECIPES



VIA BONA by Alessio La Pietra – 1930 – Milan

INGREDIENTS

- 30ml Kilchoman Port Cask Matured 2018
- 10ml spicy mostarda syrup
- 7.5ml Smith & Cross Jamaica Overproof Rum
- 15ml Rapa Giovanni Rabarbaro
- 17.5ml Bulleit Bourbon

Method: stir & strain.

Glass: vintage tumbler

Garnish: Atomised Kilchoman Machir Bay and skewer of candied mostarda



ROCKSIDE by Vincenzo Losappio – The Spirit – Milan

INGREDIENTS

- 30ml Kilchoman Silver Seal
- 15ml chinotto peel cordial and coriander seeds
- 10ml S. Antonio Luxardo liqueur
- 15ml vanilla Vermouth del Professore
- 2 dashes Sirene Fiori d'Arancio bitters

Method: stir.

Glass: Vintage.

Garnish: chinotto zest and vanilla pod



CRUSTAS WAVE by Vittorio Farci – The Spirit – Milan

INGREDIENTS

- 30ml Kilchoman Machir Bay
- 15ml Italicus
- 1 bsp Luxardo Maraschino
- 25ml citrus sherbet
- 4 drops Bob's Vanilla bitters

Method: shake & strain.

Glass: Glencairn whisky glass.

Garnish: bergamot zest



SURPRISE ME by Beatrice Marri – Caffè Chieli – Sansepolcro (AR)

INGREDIENTS

- 5ml Kilchoman Sanaig
- 2ml orzata hm
- 1 dash liquorice bitters
- juice of half a squeezed lime
- top with ginger beer

Method: shake & strain.

Glass: tall tumbler.

Garnish: ginger chips and stick of liquorice



BOULEVARDIER-SOUR by Michele Mariotti Mo Bar – Mandarin Oriental Singapore

INGREDIENTS

- 25ml Kilchoman 100% Islay
- 20ml Campari
- 20ml Cocchi Vermouth Amaro
- 25ml lemon juice
- 12,5ml sugar
- egg white

Method: dry shake & wet shake.

Glass: coupette.

Garnish: Angostura bitters



MACHIR BAY by Giulia Zampieri

INGREDIENTS

- 60ml Kilchoman Machir Bay
- 20ml citrus mix (lime, pink grapefruit and pineapple juice)
- 10ml muscovado sugar syrup
- 10ml Cinico cinnamon liqueur
- egg white
- 2 dashes orange bitters

Method: shake & strain.

Glass: apple tree smoked coupette.

Garnish: caramelised cinnamon powder

THE ART OF PRESERVING

The importance of selecting quality fruit

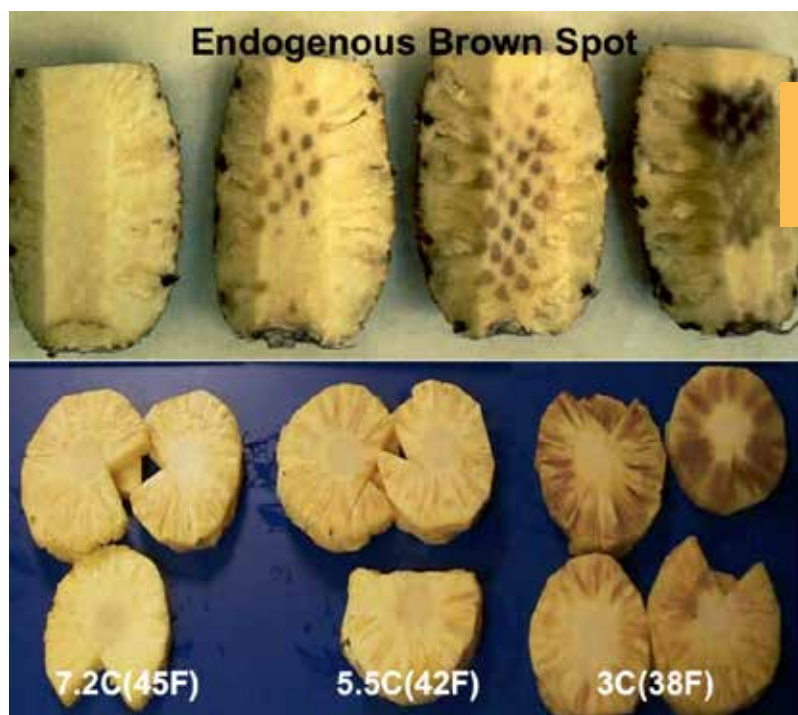
BY GIOVANNI CECCARELLI

In mixing, fruit is a raw material that can give life to many ingredients such as juices, purees, syrups, foams and sodas, or it can be used to flavour spirits or create liqueurs. Fruit is a fundamental ingredient, as important as spirits and liqueurs. With a mediocre pineapple it is impossible to make an excellent Piña Colada, just like with an unripe peach, a Bellini would lose out on sweetness and aroma.

To make excellent cocktails one must know how to recognise the quality of a fruit, know its taste and flavour, how to

work with it and store it appropriately. From a qualitative and sensory point of view, a fruit is at its best when grown in optimal conditions, picked at the right time and used after a short period of storage. Unfortunately, picking, sorting, packaging, shipping and selling perfectly ripe fruit is, in most cases, impossible. Ripe fruit has a very short shelf-life and these steps take too long. Furthermore, fruits from any one tree are almost all different. Even on the plant, the quality and level of ripeness are not the same.

The situation is even worse with exotic fruits, especially if shipped by sea. In



PRESERVING
TYPICAL MARKS ON PINEAPPLES AND ORANGES ARE INDICATIVE OF FREEZE DAMAGE.



fact, a fruit harvested at the right ripeness will not withstand more than 20 days of shipping.

How to choose a quality fruit then? First of all, it is important to buy fruit that is preferably in season. Check its appearance, such as the size, shape, condition of the peel and the absence of mould and marks. Appearance is important because, in some cases, it can reveal damage from cooling and bruising. For example, storing lemons in the fridge could lead to pitting (i.e. the formation of small sunken spots) on the peel. The same condition on cherries as opposed to lemons, shows that they have not been handled carefully and have been bruised.

Unfortunately, cooling damage is not always visible. Mangos, bananas and pineapples can go dark on the inside and remain perfect on the outside. Consistency too is important. By gently touching the fruit one can feel how ripe it is and if there are any depressions – knocking on watermelons and removing the leaves from a pineapple is useless.

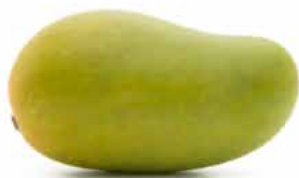
Flavour, aroma and consistency in tasting remain the best methods of evaluating a fruit, but tasting before buying is neither possible nor indicative, as it is too limited a sample check.

Learning how to manage ripening fruit at the bar is very important. Ripening is a process that in fruit transforms and evolves its sensory properties. As a fruit ripens, it changes colour, becomes sweeter, less acidic, juicier and more fragrant.

All fruits that ripen properly and fully on the plant offer the best quality. But as already mentioned, it is practically impossible to sell a fruit picked from the plant at its right level of ripeness, since it perishes too quickly after picking. For



DAMAGE
DARK MARKS, OR PITTING, CAN OCCUR ON LEMONS AND CHERRIES THAT ARE STORED INCORRECTLY. ABOVE, A BANANA DAMAGED BY BUMPING. ON THE LEFT, COOLING DAMAGE.



BITTER



TART



SWEET



VERY SWEET

HADEN



AVERAGE COLOR					
INTERIOR FLESH SAMPLES					
MATURITY/RIPENESS	STAGE 1	STAGE 2	STAGE 3	STAGE 4	STAGE 5
FIRMNESS	12 - 15	12 - 14	5 - 8	4 - 5	2 - 3
BRIX	6 - 8	9 - 11	12 - 15	14 - 16	14 - 17

KEITT



AVERAGE COLOR					
INTERIOR FLESH SAMPLES					
MATURITY/RIPENESS	STAGE 1	STAGE 2	STAGE 3	STAGE 4	STAGE 5
FIRMNESS	16 - 19	12 - 15	7 - 9	2 - 4	1 - 2
BRIX	8 - 10	9 - 12	10 - 12	12 - 14	14 - 17

KENT

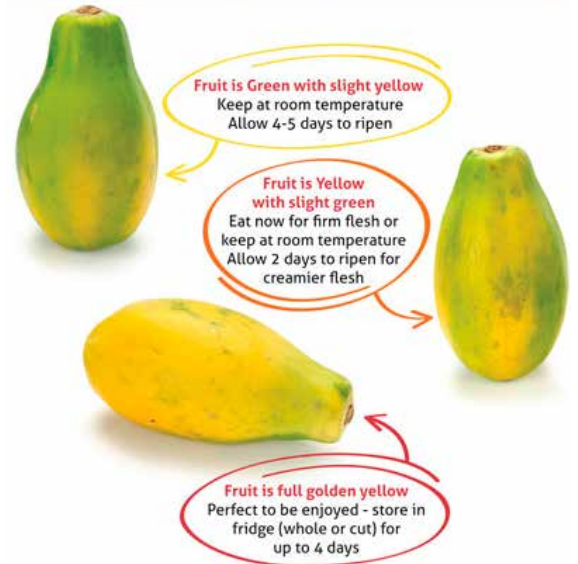


AVERAGE COLOR					
INTERIOR FLESH SAMPLES					
MATURITY/RIPENESS	STAGE 1	STAGE 2	STAGE 3	STAGE 4	STAGE 5
FIRMNESS	19 - 22	14 - 18	11 - 13	5 - 8	2 - 4
BRIX	8 - 10	9 - 11	12 - 13	12 - 14	14 - 15

TOMMY ATKINS



AVERAGE COLOR					
INTERIOR FLESH SAMPLES					
MATURITY/RIPENESS	STAGE 1	STAGE 2	STAGE 3	STAGE 4	STAGE 5
FIRMNESS	18 - 20	15 - 17	10 - 13	6 - 8	3 - 6
BRIX	7 - 9	8 - 11	9 - 11	10 - 13	12 - 15



picking. You can also buy them not completely ripe and allow them to ripen in the bar. To speed up this process, you can put apples or passion fruit close to them, which are fruits well-known for producing ethylene. Use them as soon as they reach the desired ripeness.

Not much can be done with non-climacteric fruits. Their ripeness and as a result their flavour and consistency depend only on those who have physically picked them from the plant. Each fruit should be stored at precise temperature. In this way, decay (and ripening) is slowed down and cooling damage is avoided. Nevertheless, in most bars it is impossible to have several cold rooms at different temperatures, so we can only keep the fruit in the fridge or out the fridge.

For bananas, grapefruit, limes, lemons, mangoes, melons, oranges, pineapples, papaya, pomegranates and watermelons, it is preferable to keep them out of the fridge, in a cool place away from light. Ap-

EXOTIC FRUIT

RIPENING STAGES OF A MANGO. ON THE RIGHT, THOSE OF PAPAYA.

this reason, fruit is picked when not fully ripe, and it is precisely for this reason that it is important to know how to manage the ripening process.

Climacteric fruit, as explained in the article "Fresh Fruit" (BarTales 6/2014) and simplifying a little, ripen even after

FIRM FRUIT

Bright green and firm to the touch. It will ripen in 5-7 days at room temperature.

RIPENING FRUIT

Olive green and beginning to soften. It will ripen in 2-3 days at room temperature.

RIPE FRUIT

Brown green/Dark brown and yields to gentle pressure at the stem end. Store in the cooler for no more than 3-4 days.




ples, apricots, blackberries, raspberries, blueberries, strawberries, cherries and grapes can go in the fridge. It is better to put avocados, kiwis, peaches, pears and plums in the fridge only when ripe. In this case, it is recommended to ripen them out of the fridge, then store them in the fridge and use them as soon as possible.

An important aspect that should not be underestimated is washing of the fruit. This must be done carefully, but only before use. It is wrong to wash a

THE CHEMISTRY OF STRAWBERRIES

Summer is here, so we're breaking out the strawberries and cream for dessert. Here, we dig into the compounds we have to thank for the aroma, color, and sweetness of this seedy fruit.

AROMA

O=C1C=CC(=O)O1 COC1=CC(=O)O1

FURANEOL (LEFT) & METHOXYFURANEOL (RIGHT)

Two key molecules in the aroma of strawberries are furaneol and methoxyfuraneol. Their concentrations increase as the fruit ripens, reaching a maximum when it's fully ripe. Strawberry-scented perfumes owe their aroma to pure furaneol.

COLOR

O=C1C=CC(=O)O1 COC1=CC(=O)O1

STRUCTURE OF ANTHOCYANIDINS (LEFT) & PELARGONIDIN 3-GLUCOSIDE (RIGHT)

Like many other fruits, strawberries get their color from anthocyanins. These compounds come from the addition of a molecule called an anthocyanidin to a sugar. The major anthocyanin present in strawberries is pelargonidin 3-glucoside.

SWEETNESS & RIPENING

SUGAR CONTENT INCREASE BY WEIGHT

5% → 9% RIPENING

CC1=CC=C2C(=C1)C(=O)N2

RIGHT: INDOLE-3-ACETIC ACID (THE MOST ABUNDANT PLANT AUXIN)

A variety of compounds contribute to a strawberry's flavor, with sweetness and acidity playing a major role. Sweetness develops as the strawberries ripen, a process driven by auxin hormones. Acidity, primarily from citric acid, decreases during the ripening process.

© C&EN 2015 Created by Andy Brunning for Chemical & Engineering News

whole crate of limes if they are used over a few days and not in the same evening. Mould could form faster. Cut fruit should always be kept in the fridge and used as quickly as possible.

Giovanni Ceccarelli

RIPENING TOP, THE RIPENING STAGES OF AVOCADO AND DIRECTLY ABOVE, THOSE OF STRAWBERRIES. ON THE RIGHT, MOULD ON RASPBERRIES.

IAN BURRELL IS A LIVING LEGEND

BY HAYDEN WOOD

Ian Burrell is one of the most unique figures in the spirits and cocktails world, if not the world in general. Most people you can pin down and define pretty easily: I'm a bartender, she's a spirits writer, he's a brand ambassador, and so on. But I've been friends with Ian for a decade now, and when I introduce him to new people I still haven't found a way to sum him up in a neat little package, other than "He's, you know, the ambassador of

rum, and the most entertaining guy you'll ever meet."

Ian has never been comfortable with settling for just one life. He was a professional basketball player in the UK. Then he was an international recording artist known as The Dude, whose hit "Rock Da Juice" is one of the most fun pop songs you'll ever hear. And then in 2007, Ian took a sharp turn and turned a lifelong love of rum into UK RumFest, the world's first international celebration of all things rum, presided over by the world's first international ambassador of rum. And Ian is also unique in that regard: he doesn't just represent one single brand - he is the face of an entire category.

I asked the Rum Ambassador to share his favorite Cherry Heering memory with me, and he naturally spoke of a former Danish girlfriend. "She challenged me to create a Danish cocktail for her. I knew she liked Blood & Sands, so I simply substituted the whisky for a Jamaican rum, added sweet vermouth, fresh orange, and Denmark's famous Cherry Heering. Shook it and served it in a glass that had captured the smoke from burning cherry wood. I called it "Jamaican Blood". She loved it, and me, of course."

Of course she did. I've never met any-



one who wasn't immediately drawn in by Ian's charm and infectious joyous personality. And the professional world feels the same way. He's an educator who entertains, and is constantly in demand to give keynote speeches, lead rum tastings, and present cocktail demonstrations to trade & consumers alike. I bump into Ian in my travels all over the world, there's seemingly nowhere he isn't admired. In 2014 he even found the time to break the Guinness World Record for the world's largest organized rum tasting. Impressive to say the least.

And I think it's really because you can feel the passion for not only rum and education from Ian, but you can feel his passion for life. He is a six-time final four nominee as International Brands Ambassador of the year at the Spirited Awards at The Tales of the Cocktail in New Orleans, even though Ian doesn't represent any single brand.

For his cocktail, Ian selected the year 1962, the year Jamaica gained its independence from England. Ian's parents are Jamaican, so his roots with the island run deep. The cocktail, made as a nod to the Old Fashioned, uses Jamaican products, with Cherry Heering & chocolate bitters adding a fruit-forward flavor profile popular on the Caribbean island. And to tie the whole thing together, he names the drink "Cherry Oh Baby" after Eric Donaldson's smash hit from 1971, which incidentally was the year both Ian and I were born.

When Ian concocts a new drink he does so to help give people a better understanding of the vast world of rum flavors and style within a cocktail. Thanks to much of his hard work, bartenders are moving away from just using a white, gold or dark rum within their drinks. They are



calling for styles of rums such as Jamaican pure single rum, or a Barbadian single blend or even a light Puerto Rican style rum.

Ian starts with blended Jamaican rum, and then brings in a healthy dose of Cherry Heering to round out those fruit notes. Cherry Heering helped steer him towards fuller bodied rums with deep fruity & spicy notes, as he will happily tell you. The drink is touched with a bit of a sorrel syrup and allspice dram, and then hits it with some chocolate bitters. The drink is stirred, and served over large ice in a chilled Old Fashioned glass. And the garnish? Why, a cherry dipped in chocolate, naturally.

Ian is a credit to our profession. Not only is the man charming, positive, and a joyous addition to every room he lights up with his infectious smile, he is also a light to others. He strives every day to show people that, in his words, "I have one chance to make our industry better. So I help to promote diversity within our industry and show that anyone can achieve, if they believe in themselves." We're all better for knowing you, Ian.

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