

Bartales

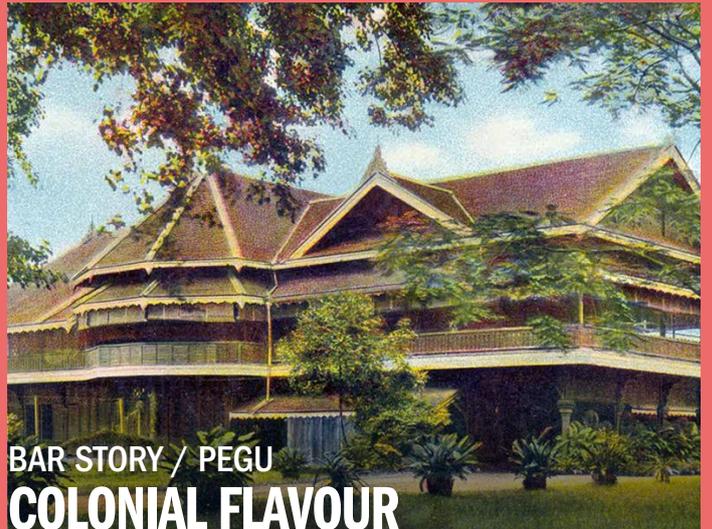
Best of

N. 27 | JULY 2020

SUPPLEMENT OF BARTALES



LIQUID STORY / FAMILY JEWELS
**A POT STILL
AND THREE DISTILLERIES**



BAR STORY / PEGU
COLONIAL FLAVOUR



HOT SPIRIT / TRELAWNY RUM
SWEET JAMAICA



HOT SPIRIT / INDIAN WHISKY
MIXTURE FROM OVER THE SEAS



BAR TOUR / DRINKING EUROPE
NORTH WIND



FOCUS ON / THE TEARS TOP TEN
DUTCH COURAGE

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BEVI RESPONSABILMENTE - DRINK RESPONSIBLY

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A TEAM EFFORT

Starting 24 June, and seven years after the release of the first issue of Bar-Tales, the Chinese edition of our magazine is now online. This was a great challenge – an attempt at considering what until a few months ago was unthinkable. Another “younger brother”, following the Spanish edition of our “Best of Bartales”. With hindsight, and fingers crossed, we put our experience to good use while riding the long wave of this crisis. This is the real meaning of hard times: attempting to turn hardship to your advantage, turning a disadvantage into an opportunity and upping the ante. It’s a wager, of course, perhaps even a gamble and at such an uncertain time. But it’s in these game-changing moments, we told ourselves, and during the hardest, that we have to pull out all the stops. “When the going gets tough, the tough get going”, in the words of that genius, John Belushi. It’s a statement that’s made history. We’ve borrowed it too – don’t hold it against us, John – for the launch of our next adventure: the Mandarin edition. It’s not use denying that there’s a touch of tension and some light-headedness. But this is also what pushed us along, fuelled us, as well as the desire to keep looking ahead. We’re making no predications; we’ll talk about it after the summer. In the meantime, enjoy the summer holidays.

Follow us



BarTales
Best of N. 27 | JULY 2020

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DRINK RESPONSIBLY



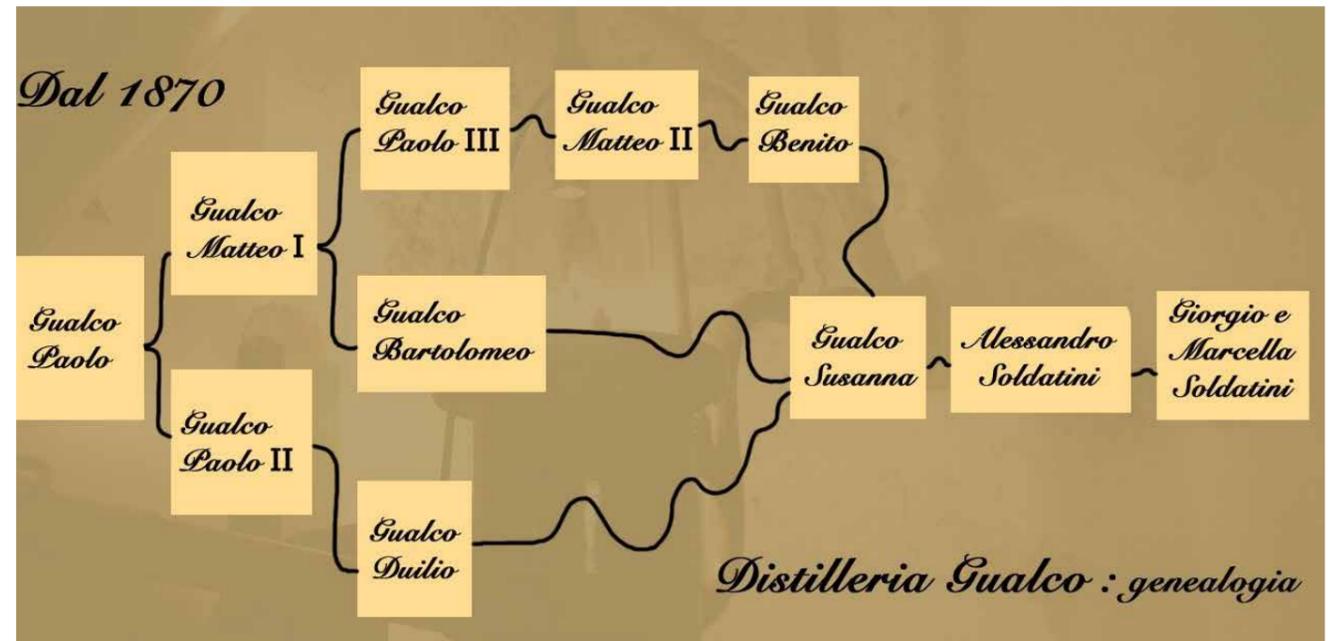
A POT STILL AND THREE DISTILLERIES

The (unique) story of the Gualcos among entrepreneurial endeavours and intertwining generations

BY GIUSEPPE STATICO

This is the story of a small distillery founded in 1870 by Gualco Paolo I in the heart of one of the most industrious areas of Piedmont. Until that time, Paolo Gualco's life consisted of travelling between the farmhouses

of Monferrato to repair casks, carry out other manual jobs for farmers and allow his own mobile winepress to be used for winemaking. One day he decided to stop and make his business a stable one. With the help of his two sons he embarked up-



on an entrepreneurial adventure, placing his first pot still in a building between the homes of the village of Silvano d'Orba, more specifically in via Roma, where the distillery is still found today. One hundred and fifty years have passed since then, but the old bain marie pot still, the coat of arms, and the cellar with vaulted walls dating back to the Middle Ages, still give this small location a certain charm from another era.

The founder's eldest child, Paolo II, was destined to continue the family business. He had been part of Garibaldi's troops and made a name for himself during the battle of Aspromonte, in Calabria. On his return as a hero, he was elected town mayor and took over management of the distillery.

Finally united as a nation, Italy grew in economic vigour like never before. Customs barriers fell between states and smaller states, lines of communication between north and south strengthened, markets opened that until that time had been inaccessible, and the industrialisation that led to the birth of the large



factories of the Genoa, Milan and Turin triangle started.

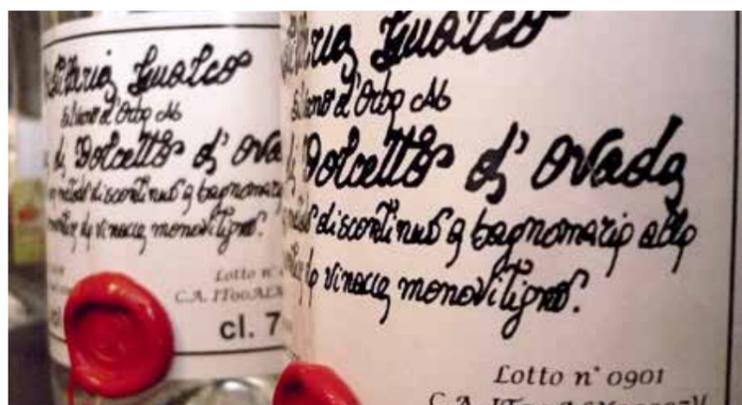
This vigour also had positive consequences on the small village of Silvano d'Orba, whose population reached 3,000 inhabitants. Naturally there were problems, but Paolo II was one accustomed to overcoming difficulties. The valley was the natural route for goods coming from the ports of Genoa and Savona to Piedmont, and from there to the rest of Europe.

The outbreak of the Great War did not



II. Duilio, who had a diploma in oenology from the school of Alba, moved to Argentina to the city of Mendoza. Thanks to his studies, Duilio was given the opportunity to become the director of a major local winery. He also found love and married Elvira Montenegro Ortiz, a young lady from an excellent family and with whom he had three children (Paolo IV, Susanna and Maria).

The economic crisis of 1929 that spilled into the 1930s, as well as a deep yearning for his country, convinced Duilio to return to Italy with his family in 1934. He never received the support of his wife in this decision however, as she always longed for her country of birth. Reunited with his father, Duilio started working at the family distillery, which had not stopped production. In the meantime, the new Italian regime consolidated its power, started its African exploits with the Ethiopian colonial war and passed the notorious racial laws of 1938.



leave Silvano d'Orba untouched by catastrophic consequences. One of the most significant was the mass migration to the Americas that deprived the town of its best resources.

Among the town's inhabitants, who decided to make a life for himself elsewhere, was Duilio Gualco, son of Paolo

Vermouth & Spirits
DEL PROFESSORE
 ITALIAN HERITAGE

*Aperitivo
 Del Professore*

APERITIVO & TONIC

- 5 cl Aperitivo Del Professore
- 15 cl tonic water
- lemon zest.

Pour the two ingredients
 into a glass full of ice,
 mix and garnish with lemon zest.



Tradition, terroir, people
 delprofessore.it



ORIGINS
 ON THIS PAGE
 SOME PHOTOS
 OF SUSANNA
 SOLDATINI.
 BELOW, THE
 LICENCE OF
 DISTILLERIA
 GUALCO.

As we know, following German occupation of France, Italy became involved in the massive catastrophe of World War II. The bombings, raids, hardships, civil war and appropriations did not fail to touch the entire valley of the Orba river, as well as the small municipality of Silvano d'Orba. Many partisans were imprisoned in the town's prison. Following the armistice, there was a lack of established order and the area was also the scene of the well-known "resentment" movement and swift vendettas that wrote some of the darkest pages of Italian history. Duilio abandoned the distillery and it was requisitioned by the partisans.

After the war Duilio legitimately regained ownership of the distillery. All its plants had been damaged, however, and every bottle of grappa taken. Desperate due to financial ruin, Duilio saw no way out except to abandon the distillery to its fate.

Legend now follows what up to that point is confirmed history. The story goes that powerless before his semi-destroyed distillery, Duilio was approached by his



neighbour, Giovanni, who in an attempt to comfort him said in the local dialect: "Look, Duilio, you don't remember this but before you fled you gave me a demijohn of grappa which I have kept in my basement. It is yours, of course." Fifty-four litres of grappa were stored in that demijohn. From those few litres of grappa, Duilio regained the strength to start again.

With Duilio growing older and his daughter's departure for Genoa, the distillery was first sold and thereafter stopped production during the seventies. But it was Susanna herself who took over the company.

We must take a step back, though. As



GRAPPA
IN THE PHOTOS,
BARTOLOMEO
GUALCO.
ABOVE
"GRAPPA
SENZA NOME".

we know the founder had two children. We already know about Paolo II; the other was Matteo I, who had been denied of any inheritance from the distillery. He was an enterprising youngster, and also a breeder of silkworms, who in the interim had started a second branch of Gualco distillers, also at Silvano d'Orba. Matteo founded a second business, the "Distilleria Gualco Matteo". From father to son, this distillery went first to Paolo III (son

of Matteo I), then to Matteo II and lastly Benito (great grandson of Matteo I), who then closed it.

The third Gualco branch takes us to Bartolomeo Gualco, son of Matteo I and Duilio's cousin. Bartolomeo too, who like his father was excluded from the distillery's inheritance, emigrated to Argentina to work as a taxi driver. He returned to Italy to work with his uncle Paolo II, but upon Duilio's return (the rightful heir), in 1934 he established the "Distilleria Gualco Bartolomeo" in via XX Settembre, also in Silvano d'Orba.

Bartolomeo was a great creator of quality grappa, who also educated his customers on good drinking before their purchase. His notoriety led to him being known as "the grappa wizard". Bartolomeo came up with strange names for his grappa (Suauitas, Supeila, Mandamara), as well as "Grappa senza nome" (No name grappa), which still has the same name today.

Now let's go back to Susanna, Duilio's daughter, who was born in Argentina in 1925. She married a young liquor merchant, Marcello Soldatini, who used to buy grappa from her father. Susanna then left her job as a teacher to work alongside her husband in selling liquor. When her husband died, Susanna returned to Silvano d'Orba and joined her uncle Bartolomeo at the distillery. With the knowledge she had



gained from her father, Duilio, Susanna soon became a great expert in distilling.

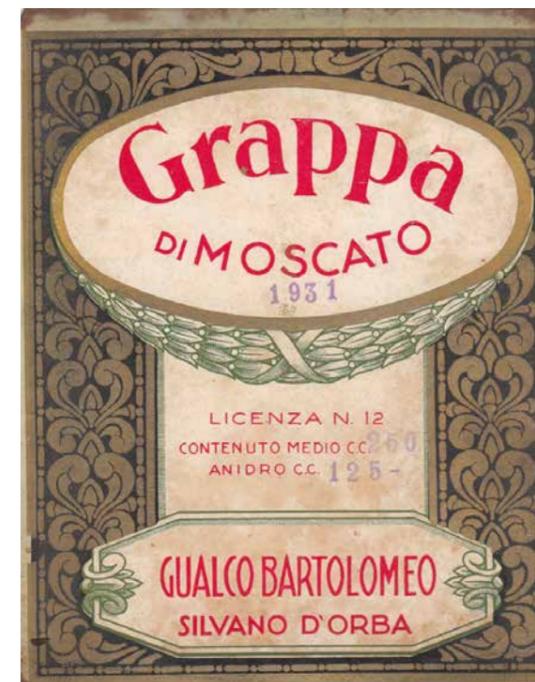
When Bartolomeo died with no heirs of his own, he left everything to Susanna, whom he believed to be the most suitable person to continue with the business. In that moment, Susanna Gualco Maestrini found herself heir to the three branches of Gualco distillers from Silvano d'Orba. Many illustrious sporting, political and TV personalities were among her customers: Fausto Coppi, Gino Bartali, Andrea Caffea, Gigi Radice, Arrigo Sacchi, Alberto Lupo, Lella Costa, and many others. Susanna was later joined by her son, Alessandro. Today, the distillery is led by the sixth generation, Giorgio and Marcella, Alessandro's children.

As a result of this history and the grappa tradition of the town, the municipal administration of Silvano d'Orba has drafted a regulation for the production of "Grappa a Denominazione Comunale" (Municipal Denomination Grappa), which defines the rules required to obtain the quality that has always been a characteristic of Silvano d'Orba's grappa. The long history of this jewel of the Italian spirit industry continues.

Giuseppe Statico



PRODUCTION
AT THE TOP, THE
STORE, AND
ABOVE,
ALESSANDRO
SOLDATINI.





COLONIAL FLAVOUR

The Rangoon club that made history Loved by the King of England and Rudyard Kipling

DI LUCA RAPETTI

“**T**he favourite cocktail of Pegu Club, Burma, and one that has travelled, and is asked for, round the world”. This brief description is how Harry Craddock presented the Pegu Club Cocktail to the

readers of his “The Savoy Cocktail Book”: a simple and refreshing drink made from gin, curaçao, lime juice, Angostura and orange bitters. A drink that survived the entire 20th century with an unchanged recipe, later becoming the inspiration for



COCKTAILS
ON THE FIRST
PAGE, THE
PEGU CLUB IN
1882.
ABOVE, AUDREY
SAUNDERS
AND THE PEGU
COCKTAIL.

one of the most influential personalities in international bartending, Audrey Saunders, who 15 years ago opened her cocktail bar, Pegu Club, in New York City.

The story of the Pegu Club Cocktail is strongly linked to the colonial expansion of the United Kingdom, more specifically when the English troops moved into the southern parts of the Asian continent. The city of Bago was located in southern Myanmar and during its history it played an important role as an urban centre and sea port given its link to the coast thanks to its river channels.

In the 1500s it was often visited by European expeditions that celebrated its magnificence. Nevertheless, at the start of the 19th century, Bago lost its strategic importance due to a change in the course of its main river, which isolated

it from the coast. When the English conquered it in 1852, after only ten years they established the province of British Burma, which would be part of the colony of British India.

Just 90 kilometres south west of Bago is Yangon, at the time known as Rangoon, which was named by the English themselves as the capital of the province of Burma. As the main urban centre of the region and strategic base for the colonial army, Rangoon had a large English presence from the early days of its takeover. Army officials would meet every day to discuss government plans, organise expeditions and plan the development of the city. In the absence of a place where they could meet and enjoy some leisure time like they often did in England, in 1871 they founded the Pegu Club in Cheape

PLACES

RIGHT, THE SHWEDAGON PAGODA. BELOW, THE PEGU CLUB IN 1910 AND ITS LOGO.

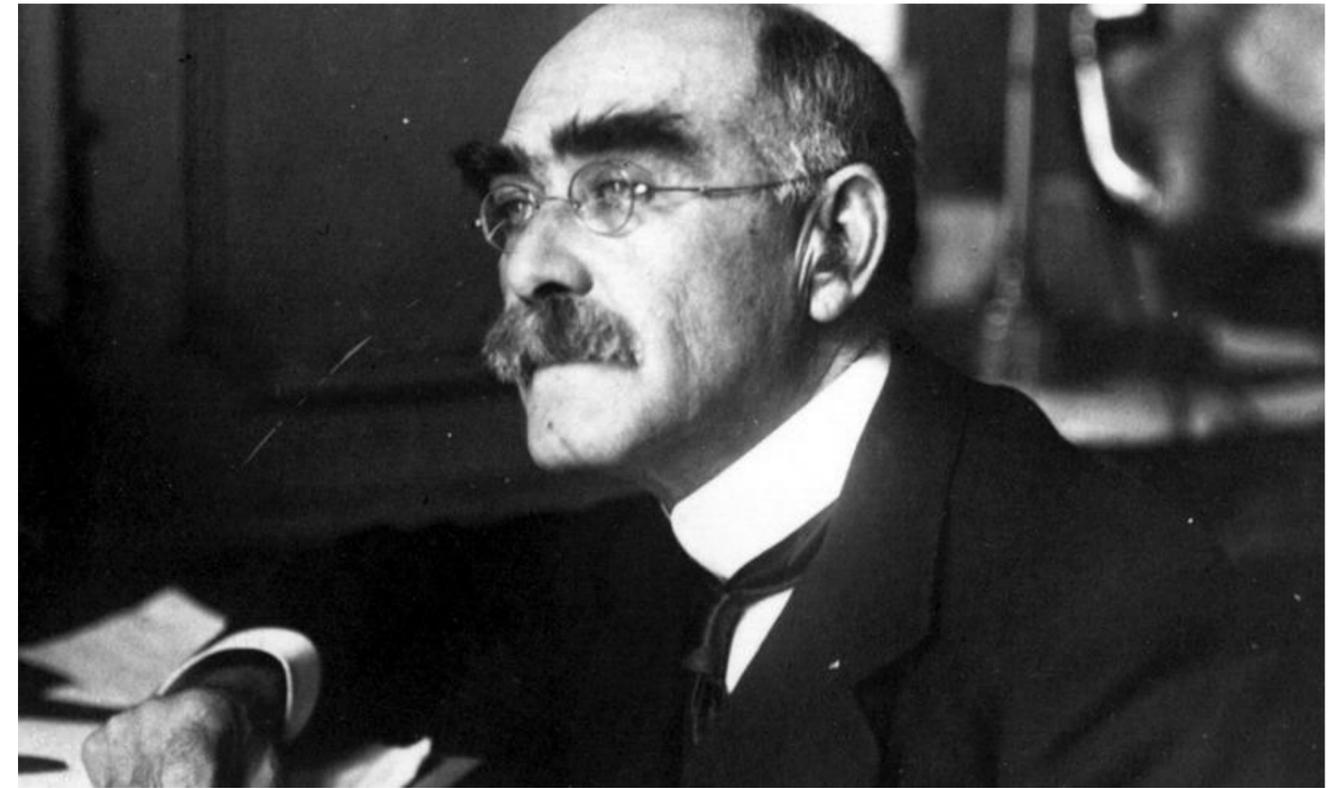


Road, which is now known as Ma Naw Hari Street.

Given its growing number of members, in 1882 the club was relocated to the area encircled by Pyay Road, Padonmar and Zagawar Street, a little further south of the Shwedagon Pagoda. Here the club's building was built mainly from teak, the local wood frequently used in construction due to its high resistance and durability. The structure was built over two floors

and the strict rules of the club allowed access exclusively to "white men", while the local population was solely employed to serve at the club.

In that regard, as found in a document from 1910, "all gentlemen interested in general society are [were] eligible" to be club members. This later resulted in its members being only army officials and certain English businessmen, who had moved to Rangoon. It was a "residential"



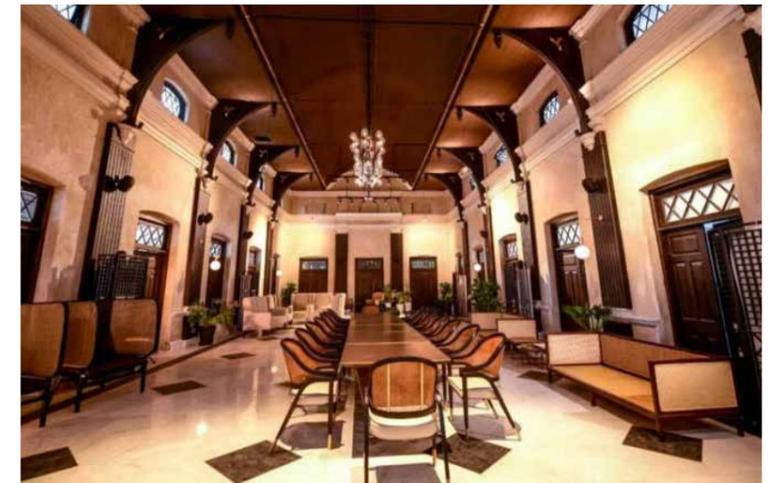
club, although of its 350 effective members just a few years after opening, only 25 lived at the club permanently.

It had great halls for playing cards, reading rooms and a billiard area with as many as four tables. There was also an external area for playing tennis, although sport in general was not considered one of the main recreational pass times at the club.

Towards the end of the 1800s the popularity of the club increased even more. Prestigious personalities were often invited to attend gala dinners and events, in this way experiencing the banal lifestyle that was breathed at the Pegu Club.

In 1889, a young Rudyard Kipling was guest at the club for one day and provided this interesting description: "The Pegu Club seemed to be full of men on their way up or down", which gives an idea of just how busy the club was in its daily activity.

In his account Kipling also stated that the Pegu Club was the only place in Rangoon where it was possible to taste ex-



197. Pegu Club Cocktail.

1 dash of Angostura Bitters, 1 dash of Orange Bitters, 1 teaspoonful Lime Juice (Rose's), 1/2 Curaçao (Orange), 3/4 Gin.

quisite mutton, as it was greatly enjoyed by the English.

In 1922, the then Prince of Wales and future King of England, Edward VIII, found himself in India for a tour of the British colonies and travelled to the province of Burma. Naturally he stopped at Rangoon

HISTORY
IN THE TOP PHOTO, RUDYARD KIPLING. IN THE MIDDLE, THE PRINCE OF WALES GREAT HALL. ABOVE, THE RECIPE IN "ABC OF MIXING COCKTAILS".

120. PEGU CLUB COCKTAIL.

Une goutte d'Angoustura Bitters, une goutte d'Orange Bitters, une cuillerée à thé de Lime Juice (Rose's), Curaçao, 2/3 de Gin.

No. 183. Pegu Club Cocktail

Dash of Angostura Bitters,
Dash of Orange Bitters,
Teaspoonful of Lime Juice,
1/6 Curaçao, 2/3 Dry Gin.

ペグー クラブ カクテル

アンゴーストラ ビター	一	滴
オレンジ ビター	同	
ライム汁	茶匙	一杯
キューラソー	六分	ノ二
ドライ ジン	三分	ノ二

PEGU CLUB

Gin 2/3 jigger	Curaçao 1/6 jigger
Lemon 1 spoon	Orange Bitters 1 dash
Bitters 2 drops		

Shake well with ice, strain into chilled cocktail glass and serve.

RECIPES

FROM THE TOP: PIERO GRANDI'S RECIPE (1927); THE RECIPE FROM "ODELL'S BOOK OF COCKTAILS AND FANCY DRINKS" (1933); WILLIAM BOOTHBY'S RECIPE (1934) AND THE ONE FROM THE SAVOY (1930).

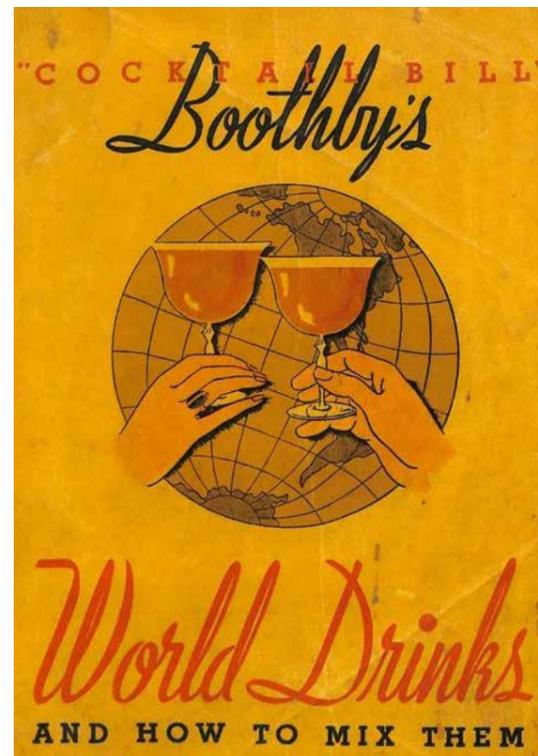
PEGU CLUB COCKTAIL.

1 Dash Angostura Bitters.
1 Dash Orange Bitters.
1 Teaspoonful Lime Juice
1/6 Curaçao. 2/3 Dry Gin.
Shake well and strain into cocktail glass.

The favourite cocktail of the Pegu Club, Burma, and one that has travelled, and is asked for, round the world.

to visit the local people, the famous pagoda and other important places. A gala dinner in his honour was organised at the Pegu Club, which a year earlier had opened a new wing of the club called the "Prince of Wales Great Hall", dedicated to the English royal who was to soon visit the club.

It was in that year too that a subsequent edition of the manual "ABC of Mixing Cocktails" by Harry MacElhone



was published and inside it, among the hundreds of recipes, was a recipe for the Pegu Club Cocktail made with "1 dash Angostura bitter, 1 dash Orange bitter, 1 teaspoonful of Rose's Lime Juice, 1/6 Orange Curaçao, 2/3 Gin". The dose of the various ingredients, especially the limited amount of lime juice, leads us to think that the drink undoubtedly was mainly dry, made slightly more aromatic both by the two bitters as well as the orange curaçao, even in its small quantity.

It seems the structure of the drink was based on a combination of Gimlet (a recipe MacElhone himself featured specifying that it was very popular in the navy) and a gin cocktail. Although there were various interpretations of the gin cocktail before and at the time of MacElhone, generally it was made of gin to which the two types of bitters already mentioned were added. Some bartenders would also add a small dose of curaçao.

Vermouth & Spirits DEL PROFESSORE

ITALIAN HERITAGE



*Vermouth
di Torino Classico
Del Professore*

VERMOUTH & SODA
5 cl di Vermouth Classico Del Professore,
a top of ice-cold soda, lemon zest.

Serve on its own or over ice.

Tradition, terroir, people
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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.

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It's called a Pegu Club Cocktail, and as for it's merit, well you shake up one and you tell me.

1 dash Angostura bitters	1-3 curacao
1 dash orange bitters	2-3 dry gin
1 teaspoonful lime juice	

Shake well and strain into cocktail glass. This is the favorite recipe of the Pegu club, Burma, and is world-renowned.

HOUSE STEWARD WANTED.
THE PEGU CLUB, Rangoon, REQUIRES
 a RESPECTABLE MAN in his capacity.
DUTIES. - To look after all the domestic arrangements of the Club, washing, Servants, Lighting, &c.
P Y. - Board and Lodging and \$75 per month.
 Applications with full particulars as to age, nationality, service, &c., to be sent before 1st September to
R. J. ALLEN,
 Honorary Secretary, Pegu Club, Rangoon.

NEWSPAPERS
 AT THE TOP, THE
 ARTICLE FROM
 THE BALTIMORE
 AFRO
 AMERICAN,
 1937.
 LEFT, THE
 ARTICLE FROM
 THE TIMES OF
 INDIA, 1883.

Just five years after MacElhone's book was published, Italian Piero Grandi also included the recipe of the Pegu Club Cocktail in his recipe book, "Cocktails". Since Grandi had taken a large part of MacElhone's recipes, the Pegu Club Cocktail recipe was in fact unvaried and he also recommended the use of "Rose's lime juice".

When Craddock wrote his "The Savoy Cocktail Book" in 1930, he modified the recipe slightly by increasing the quantity of curaçao, taking it to 1/3 instead of MacElhone's original 1/6. This made the drink slightly sweeter and aromatic. In addition, he simply used lime juice without specifying whether or not it should be Rose's. The significance of Craddock including the Pegu Club Cocktail is the description that appeared with the recipe and that for the first time offered information on the origin of the cocktail.

The Pegu Club Cocktail was the favorite at the club of the same name, situated in the province of Burma; a cocktail that travelled and was requested all around the world.

The international reach of the Pegu Club Cocktail was also confirmed in 1933, when the manual "Odell's Book of Cocktails and Fancy Drinks" included Craddock's recipe as no. 183, mentioning both the English and Japanese versions. A year later, William T. Boothby published the updated version in his "The World's Drinks and How To Mix Them" and his version of the Pegu Club Cocktail recipe used lemon juice instead of lime juice.

Boothby's book is most likely how the Pegu Club became known in the United States since there is no trace of it in previous manuals, recipe books or articles.

In 1937, the Baltimore daily newspaper "Baltimore Afro American" mentioned the

DRINK RESPONSIBLY

PLACES
THE PEGU CLUB
BEFORE ITS
RESTORATION.



Pegu Club Cocktail in its article entitled “Strictly Feminine”, where certain recommendations were made to the female public. It suggested trying this cocktail which “is the favourite at the Pegu Club, Burma, and is famous throughout the world”. Despite that period of popularity mainly around the 1930s, the Pegu Club Cocktail’s fame did not last long.

During the second half of the century,

it almost completely disappeared from international menus. At the start of the new millennium in the United States, more precisely in New York, a young and talented Audrey Saunders was preparing to open her Pegu Club in the neighbourhoods of Soho and Greenwich Village, on the second floor of a building at 77 W Houston St.

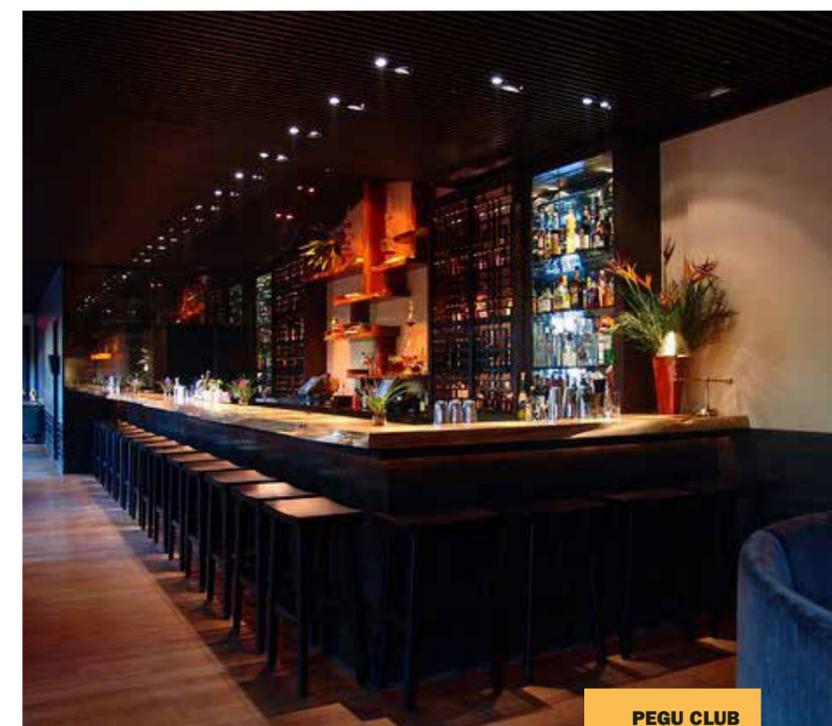
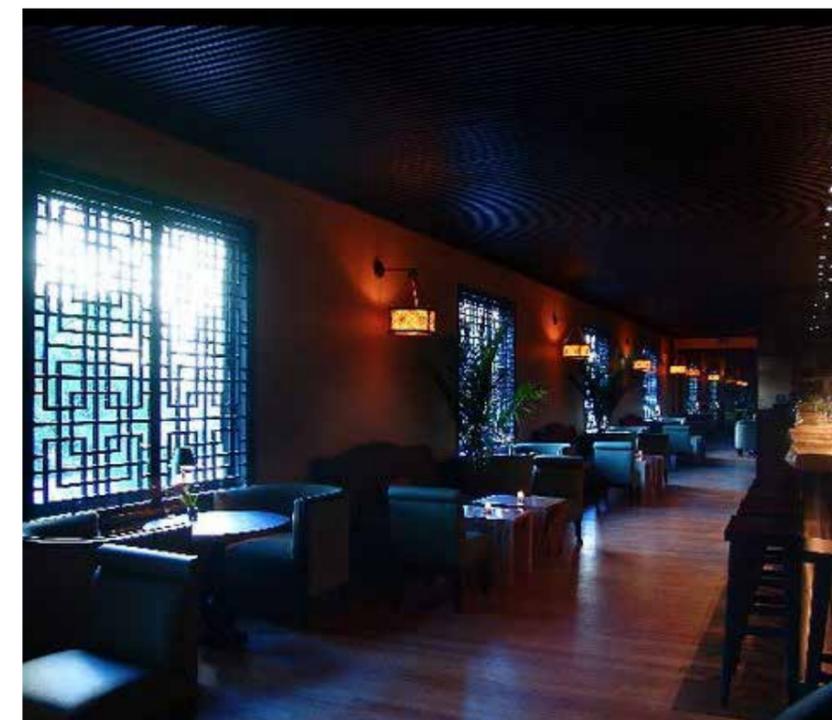
The cocktail bar was opened in 2005, but the journey that brought Saunders to



achieve her entrepreneurial goal really started at the beginning of the ‘90s when she took her first steps in bartending, under the guiding hand of Dale DeGroff. Over the course of her career Saunders worked in a number of bars – Blackbird, Bemelmans Bar and Tonic – to name just a few. She had the opportunity to meet important people such as Sasha Petraske of Milk&Honey and Julie Reiner, who came from San Francisco for the opening of Flatiron and with whom she forged a strong friendship.

Saunders’s key opportunity came from the owners of Flatiron, who, thanks to Julie Renier, approached Saunders and partnered with her in opening a new cocktail bar. The choice of the name came from when Saunders worked at the Blackbird. The Pegu Club Cocktail was on its menu and immediately she was struck by its balance and aroma, making it her favourite gin cocktail.

At the start of the 2000s, the majority of New York cocktail bars offered a rich selection of vodkas – it was the spirit of the



PEGU CLUB
THE MENU AND
A FEW IMAGES
OF THE NEW
YORK BAR.

time – while the gin trend was undoubtedly one of the least popular. Saunders’s ambitious choice was the exact opposite: she wanted her bar to be a place where her friends, colleagues and customers could enjoy an excellent gin-based cocktail, in an atmosphere that in some way recalled the original Pegu Club. The bar was instantly successful. It quickly gained

PEOPLE
IN THE PHOTOS,
DALE DEGROFF
AND AUDREY
SAUNDERS.



a reputation at an international level and became one of those places where every bartender who came to New York had to visit at least once.

International acclaim followed. At the Spirited Awards of 2007 it was declared the “World’s Best Cocktail Bar” and Audrey Saunders was awarded “International Bartender of the Year”. In 2009 it was awarded “Best American Cocktail Bar” and in 2011 Saunders was named “Best Bar Mentor” thanks to the contribution she had made to the bar industry in the course of her career. In addition, the Pegu Club was included in the “World’s 50 Best Bars” for four consecutive years from 2009 until 2012. More recently, the original Pegu Club of Yangon has undergone significant renovation and enhancement of its historical significance.

In its final days, it was used as a centre for government officials and army members and was later left completely unused. Certain private investors started working with the Yangon Heritage Trust, a

non-government organisation that works towards the conservation of all structures and buildings from British colonial times.

In 2018, the new Pegu Club was inaugurated, bringing the original teak architecture back to its splendid glory. But as one jewel of the past regained its sparkle, one of the most acclaimed and well-known bars of the modern era announced the end of its journey, after exactly 15 years of business.

Audrey Saunders’ difficult decision not to reopen her Pegu Club was announced on social media during the Covid-19 public health emergency in the USA. This has been a time that has severely damaged the bar sector, restaurants and hotels throughout the world, and that undoubtedly did not help the survival of this bar.

History will keep the memory of what the Pegu Club and its creator has done for our industry alive, in the same way that Saunders brought back the memory of her beloved Pegu Club Cocktail.

Luca Rapetti

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



MIXTURE FROM OVER THE SEAS

Couplet barley and Goa's climate make for exotic spirits. Very trendy

BY FABIO BACCHI

Scottish whisky arrived in India in the 19th century following the influence of the British; slowly and not easily, since many of the local people labelled it “foreign poison”.

The birth of locally-made Indian whisky is attributed to Briton Richard Dyer, who in

1820 founded the Kasauli distillery. Dyer imported the pot stills and made use of the abundant supply of water in the region. However, the production of grain-based alcohol was hampered by the fact that the cyclic lack of food in India has always led to a scarcity of excess grains. Still today

the production of grain-based alcohol remains a debated issue. As a result, other types of alcohol were used, a practice that in truth, many local producers continue to make use of.

Essentially, molasses alcohol is added resulting in “whiskies” with only 10-15% cereal-based alcohol. We had to wait until the 1980s for things to change.

The Amrut distillery, like its competitors, distilled a fermentation obtained from a cereal and molasses pulp. It was at this stage that the president of Amrut, Neelakanta Jagdale, decided to focus on producing real whisky.

In 1982 he came to an agreement with Indian farmers to obtain barley. At the end of the decade, Amrut had produced its first batch of single malt whiskies. However, the internal demand for single malt whisky was so low that this first batch was mixed with a sugar cane distillate in order



to produce something that was more suited to the local market; and so “MaQintosh Premium Whisky” was born. It was only in 2004 that Amrut finally became persuaded and officially presented a new single malt, the first ever to be produced in India. What also convinced Amrut to produce single malts was the ability, thanks to the

150
1868-2018
VARNELLI

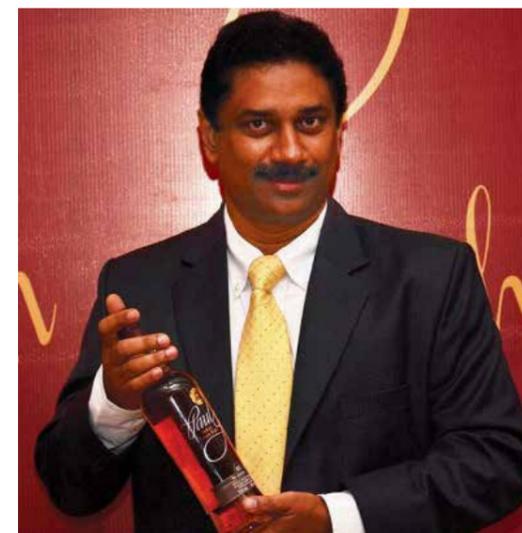


SHALL WE MIX?

www.varnelli.it



DRINK RESPONSIBLY



WHISKY
IN THE PHOTO,
PAUL JOHN AND
THE ENTRANCE
TO THE
DISTILLERY.

climate, to age the whisky in one-third of the time required for Scotch whisky.

Amrut must be recognised for continuous innovation, like the famous “ghost barrel”, which was a hybrid of new wood from America, France and Spain with ex-sherry barrels. But these days, Amrut is not the only distillery to produce quality whisky in India. The Paul John distillery, located in Goa, launched its first single malt in 2012, adapting its procedures of malting and fer-

mentation to the Indian climate.

The whiskies of Amrut and Paul John have won numerous awards all over the world, changing preconceived ideas of the experts on the variety of Indian whiskies and favouring their official entry onto the global market. Despite this, due to commercial controversies with other spirit-producing countries, India still bears the status almost as an “intruder” on the global market. Scotland, for example, challenges



PAUL JOHN
ABOVE,
MASTER
DISTILLER
MICHAEL
D'SOUZA.

Indian whisky “liquor of Indian origin” as “an unacceptable imposition of British imperialism”. Today we can say that the situation is very different and Indian whisky has its enthusiasts beyond the continent.

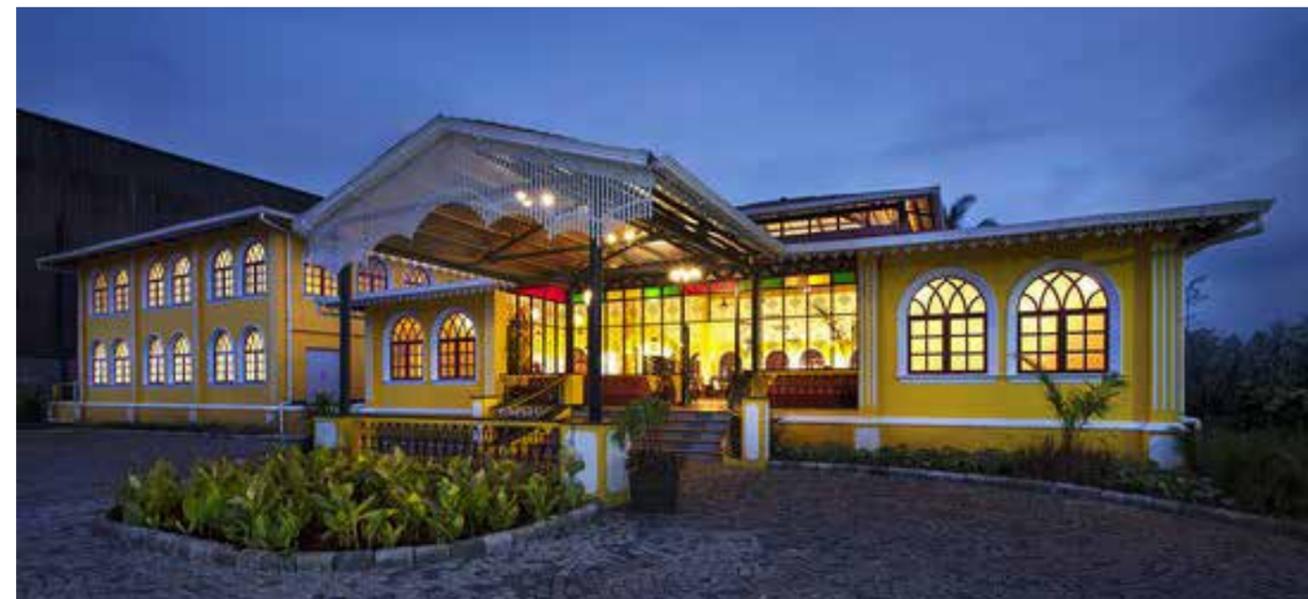
Founded in 1996, John Distilleries soon became one of the main alco-bev companies in India. In this case too, the idea to produce spirits of a higher quality came from the president of the distillery, Paul P John, a great enthusiast of single malt. Following intense research, he realised that premium single malts can be produced in India using indigenous ingredients, such as the local barley. The knowledge of master distiller Michael D’souza was fundamental in this.

In the group’s portfolio there are many brands such as Indian Whisky Original Choice, one of the best sellers in the popular segment of Indian whiskies, and one of the 10 bestselling whiskies in the world, with sales in excess of 11 million 9 litres cases per year. The company is the fourth-largest spirits’ business in the country.

Paul John’s single malts were launched in the United Kingdom in 2012 and immediately piqued the interest of whisky

India on its very high taxation of imported whiskies to encourage consumption of local products; so much so that the association of Scottish producers defined this practice effectively as a commercial prohibition. In the same way, Indian distillers accuse the European Union of creating its own commercial barriers by prohibiting the sale of traditional molasses-based Indian spirits as “whisky”.

Vijay Mallya, the Indian magnate, who in 2007 purchased the Scottish whisky brand “Whyte & Mackay” and held it until 2013, defined the EU policy of labelling



lovers. The awards started coming and today the brand is found in 38 countries, including Italy.

In our country Paul John whisky arrived thanks to the insight of Andrea Fofi, founder of the “Roma Whisky Festival”, who came to know of it at Paris Whisky Live in 2015.

Today Paul John is a brand within Ghilardi Selezioni. The brand offers five variants and occasionally releases limited editions. All with an ABV over 46%, not cold filtered, with no added aromas or additives.

After discontinuous distillation the aging process of Paul John whiskies takes place almost exclusively in ex-Bourbon barrels. Recently, sherry barrels were introduced, but only for special releases. The peat is the only ingredient that is not local, and is imported from Scotland. Two types of peat are used: from Islay, which is strong and pungent and with a marked medicinal scent, and from Aberdeen, which is more herbaceous and plant-based.

The Indian couplet barley is distinctive. Its ear has six rows of seeds, while European barley has two. Indian barley is therefore richer in proteins and fatty acids, which results in spirits that are oilier



STRUCTURES
IN THE TOP
PHOTO, THE
PAUL JOHN
VISITOR
CENTRE.
ABOVE, INSIDE
THE DISTILLERY.

compared to the Scottish ones.

Another fundamental factor is the tropical climate of Goa. The high temperatures cause the angel’s share of its whiskies to be between 8% and 10% per year, versus 2% to 3% in Scotland. It is estimated that with the speed of aging that the local climate brings, 10 years of tropical aging equal 25 years of aging in Scotland. Confirming the quality of these distillates is the attention they are garnering from famous selectors and independent bottlers such as Gordon & Macfail and Cadenhead of Scotland.

Fabio Bacchi PAUL JOHN BRILLANCE **SIN-**



GLE MALT WHISKY

Brilliance is the symbolic single malt whisky of the Paul John distillery. Produced using 100% Indian malt, unpeated, it is distilled and aged in the tropical climate of Goa in ex-bourbon casks. In his Whisky Bible 2017, Jim Murray stated, “It is impossible not to be impressed”. 94/100

Appearance: golden

Nose: ethereal with notes of orange blossom, sweet butter, lemon and spices.

Palate: creamy, fruity mango, warm and enveloping, notes of liquorice and toasted wood.

Finish: sweet, with warm toasted bread.

ABV: 46%

PAUL JOHN BOLD SINGLE MALT WHISKY

A single malt with a decisive and energetic flavour, peated with peat from Aberdeen. “One of the most weighty and chewable Indian Whisky of all times – yet it is not just about the peat”, Jim Murray Whisky Bible 2017. 95.5/100

Appearance: bright gold, with shades of amber.

Nose: honey immediately emerges, then spices and peat.

Palate: typically creamy, structured, spice and smoke, in perfect balance on the nose. Character and personality emerge.

Finish: long, persistent, luxurious.

ABV: 46%



PAUL JOHN EDITED SINGLE MALT WHISKY

“A new Indian Classic... to be precise a World Classic”. These are the words used by Jim Murray to introduce Paul John “Edited” single malt in Whisky Bible 2017. Paul John “Edited” is slightly peated, using peat from Islay and Aberdeen that combined release an exceptional distinctive note. NAS.

Appearance: shades of light amber and honey with pale, pinkish hues. Thin and quick legs.

Nose: The heat from the alcohol is softened by peat smoke, notes of pineapple, coriander, coffee, green barley, charred oak.

Palate: A complex palate, without being busy. Simultaneously smoky, spicy, and sweet. Fennel seed and turmeric, salted butter, caramel and toffee.

Finish: bright, sweet, and subtly smoky, medium intensity and length, culminating with some dry cocoa notes.

ABV: 46%

PAUL JOHN CLASSIC CASK SELECT SINGLE MALT WHISKY

A special bottling at full ABV, from the best ex-bourbon casks of unpeated whisky produced by Paul John, bottled at cask strength. “Further evidence that Indian Whisky is on the rise”, Jim Murray, Whisky Bible 2017. 95/100.

Appearance: amber shades.

Nose: an essay of complexity. Intriguing notes of bacon mixed with tannins. The lightly salted bacon mixes easily with the tannins. The barley has a vague hint of malt, delicate, flavourful and citrusy.

Palate: a mix of honey and liquorice. The bold structure intensifies salivation, making it even more creamy. Busy and complex.

Finish: significant, strong notes of demerara sugar.

ABV: 55.2%





PAUL JOHN PEATED CASK SELECT SINGLE MALT WHISKY

A special bottling at full ABV. Peat from Islay and Aberdeen. "Peated Whisky from outside Islay rarely comes as complex and beautiful as this one...", Jim Murray Whisky Bible 2017. 96/100.

Appearance: intense gold.
Nose: walnuts, barley and classic notes of earthy peat, sea salt.
Palate: smoke, earthy notes, tropical fruit and spices, chocolate. Complexity and evolution.
Finish: the balance between sweet and peat is highlighted.
ABV: 55.5%



PAUL JOHN KANYA SINGLE MALT WHISKY

Chosen by Jim Murray as "Best Asian Whisky" of 2018 in Whisky Bible, Kanya is a limited edition aged for seven years. With rare complexity and an exquisitely balanced dryness, Kanya, in all its succulent charm, is perhaps one of the smoothest Indian whiskies ever bottled. The name indicates the zodiac sign of Virgo.

Appearance: golden with herbal shades
Nose: aromas of spices, citrus and tropical fruit.
Palate: fruity hints, honey and a slight hint of spices. Creamy, caramel.
Finish: satisfactory toasted oak with hot whiffs of spices, minimal hints of salt, memorable.
ABV: 50.0%



PAUL JOHN NIRVANA SINGLE MALT SCOTCH WHISKY

This unpeated single malt, expressly suitable for mixing, will be included in the Ghilardi Selezioni catalogue this year.

Appearance: amber.
Nose: soft caramel, vanilla, honey.
Palate: exotically rich, fruity and lively. Apricot, raisins, honey and salted caramel.
Finish: balanced, medium intensity, sweet.
ABV: 40%.



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Girolamo Luxardo

SWEET JAMAICA

Hampden and Long Pond produce the cru of the island's rum. Unique, very aromatic, for a story that is timeless

BY ALESSANDRO PALANCA

There is an area covered in tropical forest that offers a refuge for rare species such as the last Jamaican crocodiles and the giant yellow butterfly. It is a place with incredible biodiversity and that is home of some of the most famous sprinters in the world. It is the area known as Cockpit Country, in the region of Trelawny in north-west Jamaica.

Initially colonised by Spain, it was with the arrival of the English in 1665 that sugar cane farming developed and then sugar and rum production.

At the start of the 1800s, more than 100 small sugar estates with adjoining distilleries were active. Among these was Hampden Estate, one of the oldest sugar cane plantations in Jamaica, which stood

apart thanks to its very aromatic rums with a high percentage of esters. The technique used at Hampden was immediately adopted by other local distilleries.

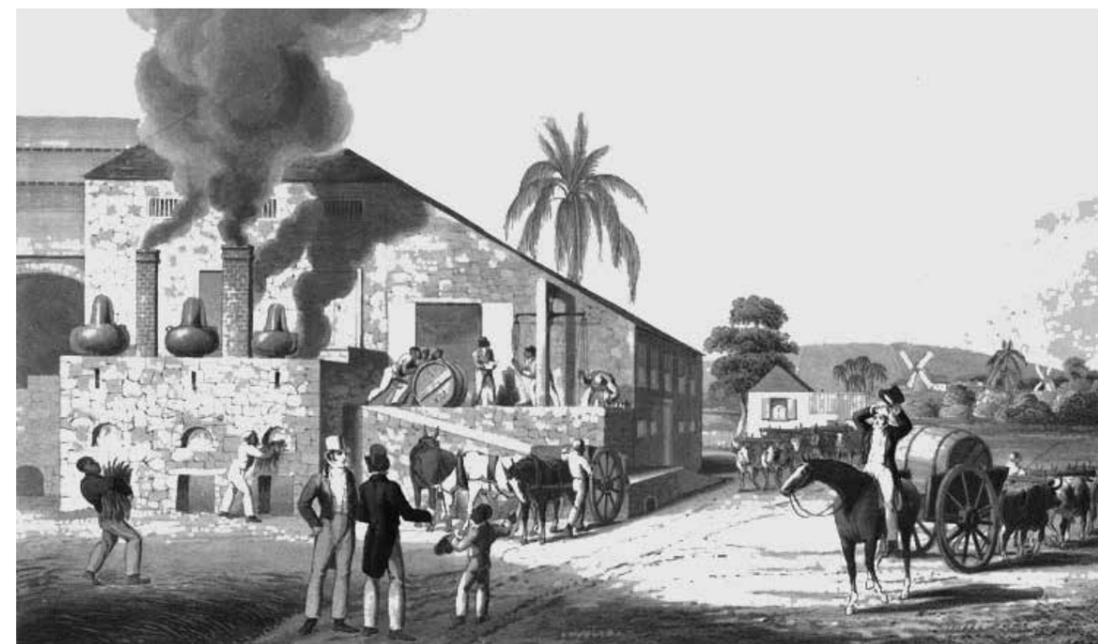
It was in this way that a certain category of Jamaican rums was born, which in honour of the area it is produced in is known as Trelawny rum, the cru of Jamaican rum. In 1800, this particular allowed

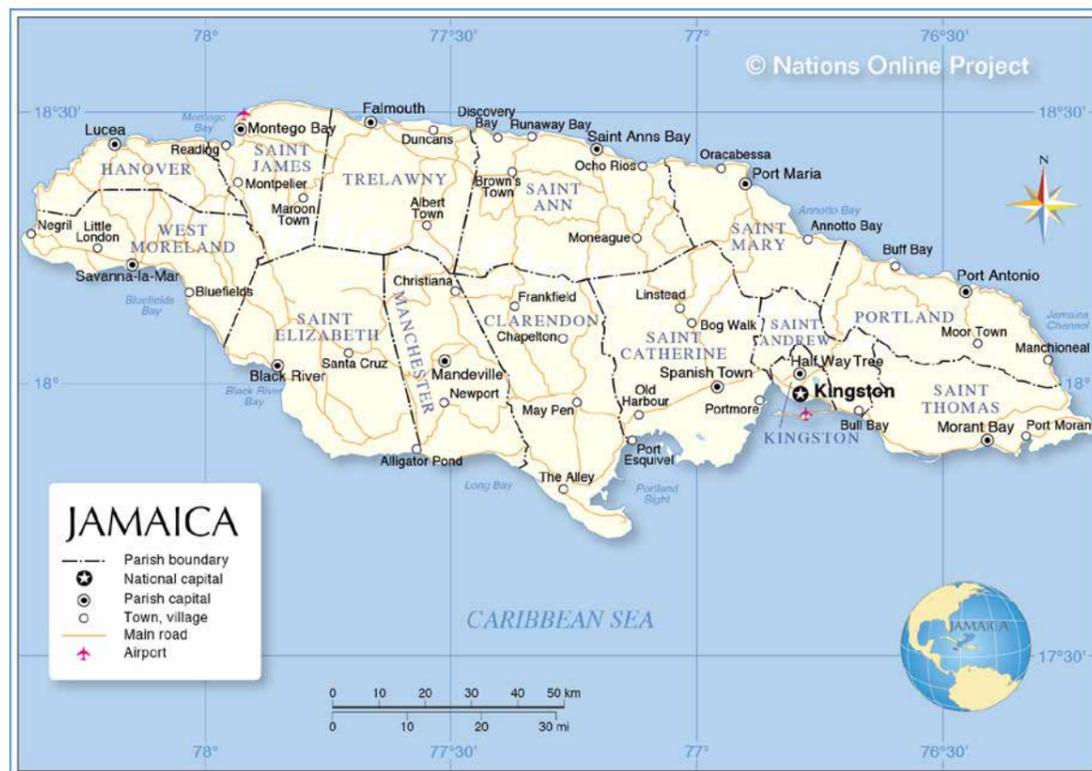
these rums to be sold at significantly higher prices on the market.

At the start of the 20th century, the most well-known sugar estates with adjoining distilleries were Long Pond, Hampden, Vale Royal, Cambridge, Georgia and Hide; the same that in 1932 were still in operation when the Spirits Pool Association was formed.



JAMAICA
A JAMAICAN CROCODILE. BELOW, AN OLD PRINT OF A JAMAICAN DISTILLERY FROM 1700. THE PAGE ON THE LEFT, THE ENTRANCE TO HAMPDEN.





In 1945 Cambridge was incorporated into Long Pond, while Georgia burnt down in 1939 and was never reopened. Today that tradition of Trelawny rum survives thanks to Hampden and Long Pond.

Hampden is accredited as having opened in 1753. It is important to remember though that it is very difficult to date the distilleries born in Caribbean during the 18th century. Certainly Hampden was

opened between 1742 and 1760. The first document to attest the existence of the estate dates back to 1684 and mentions a certain Thomas Goddard. In 1753 the property was owned by Scotsman Archibald Stirling, who built the Great House of Hampden and whose ground floor was used as a rum shop until the early 1900s. In 1767, rum production reached 50,000 litres and rum was regularly exported as



DISTILLERY
THE PLANTS AT
LONG POND.



far as the United Kingdom.

In 1852 the Hampden property landed in the hands of George Mc Farquharson, as his wife's dowry from the Kelly Lawson family, whose father was a justice of peace in Trelawny. It is at this time that the typical production that was to distinguish the Trelawny rums started.

In 1955 one of the structures of the property was sold to the University of the Western Indies in Mona, Jamaica. The building was taken down and rebuilt piece by piece on the university campus where

it acts as a chapel today. As the years passed, the property remained in the hands of the descendants of the Mc Farquar Lawsons until 2002, the year when Hampden, in financial straits, was taken over by the Jamaica Sugar Company, a company owned by the state of Jamaica.

In 2003 the sugar estate was closed and only the distillery remained open. In 2009 the Everglades Farms company of Lawrence Houssey took over Long Pond Sugar Estate and Hampden Estate from the Jamaican state. The new property

1890



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HAMPDEN
ESTATE
PURE SINGLE JAMAICAN RUM

maintained the traditional production techniques and in 2011, the first Hampden rum came onto the market: Rum Fire, a typically Jamaican overproof. In 2012 Hampden Gold and Rum Fire Velvet followed. For the first time in its history, Hampden started aging its rums.

Visiting Hampden means journeying through the magic of one of the most distinctive rums in the world. In the space called the Boiling House, conical wooden vats are arranged where wild yeast undergoes a lengthy fermentation of between 8 and 15 days using the dunder method, that is, the addition of what remains from the previous fermentation. The dunder is made up of organic elements that slow down fermentation, making it more acidic.

The molasses, to which pure cane juice is added, comes from the sugar mills of Hampden and Long Pond Sugar Estate. This is where a timeless story continues, the yeast that lives and reproduces in the same space starts transforming the sugars into alcohol and carbon dioxide. Following fermentation, the dead worth results, which rests for two more weeks in the wooden vats. The hall alongside houses the four pot stills, from the old John Dore, to the latest arrival, the South African T&T.

About seven kilometres south of the distillery, on the Cockpit Mountains, is the source of the spring water that reaches the distillery via a system of canals and pipes. Nearby is the York Pond dam, built in 1760 entirely out of stone. It seems that years ago, Hampden tested the water of the water network, but the results were not satisfactory. The historical Jamaican pot still is the double report still.

Hampden Estate is one of the last remaining distilleries to use this type of pot still. Four pot stills are used. Installed



NATURE
AT THE TOP,
MONTEGO BAY.
ABOVE, USAIN
BOLT.
RIGHT, THE
GIANT YELLOW
BUTTERFLY.

in 1960, the John Dore has an imposing swan's neck, leading to its nickname "The Elephant". It is the oldest pot still in the distillery with a capacity that allows production of 2,000 gallons (7,560 litres). The other three are Vendome, installed in 1994, the Forsyth in 2010 and lastly the T&T in 2016. These last three pot stills each allow for production of 5,000 gallons (18,900 litres) and different ester intensity. Distillation takes about seven hours and produces a spirit of about 82% ABV. During distillation there is an ester concentration of between 1,500 and 1,600g per hectolitre of alcohol as in the case of the Hampden DOK, the highest concentration allowed by Jamaican authorities who regulate alcohol production.

In its production, Hampden differentiates various concentrations of esters that characterise its different products. This

is very important if one considers that Hampden distils and supplies its rum to third parties too. The approximately 2,700 casks used for aging are ex bourbon with a capacity of 190 litres. Aging is strictly local and there are no additives when bottling. Hampden proudly does not allow added sugars, tannins, caramel or glycerine.

The origins of Long Pond are not as well known. We need to go back to the end of the 18th century. Baronet Simon Clarke, who represented the British crown, lived on the island. In 1760, his son married the daughter of a local farmer, who as her dowry brought land known as "Retirement". This is probably the origin of the Long Pond sugar factory. Traces of the property only date back to 1921, when it was bought by a Scottish company, Sheriff & Co.



Over time, Long Pond passed from the hands of individuals, to those of major companies, including Seagram's. Nowadays, Long Pond is divided into two assets. The distillery is owned by a state-owned company, while the sugar factory is owned by the same owner as Hampden, Everglade Farms. Just like Hampden, Long Pond too had never sold rum under its own name. Its production with a high concentration of esters was diverted to satisfy the needs of other brands and multinationals within the spirit industry.

The distillery was closed in 2012 for maintenance, and then reopened in 2017. Long Pond also uses double retort pot stills, as many as five between Vendome and John Dore. These two brands have the ability to enthral any rum lover. Their expressiveness is one of the most characteristic and genuine that the vast spirit world knows. When mixed, they are able to elevate any rum drink, giving them a complexity and richness of flavour.

Over recent years, the renewed interest in Jamaican rum has focused its attention on the most iconic distilleries with the richest stories. It is a journey back in time that is discovered in a glass where rum must first be listened to before being



tasted.

In Italy, certain variants of Hampden and Long Pond are distributed by Velier. There are also certain variants on the market produced by independent bottlers.

Alessandro Palanca



HAMPDEN ESTATE

Nose: intense notes of ripe fruit, apple, pear, dates, leather, with prominent spices. Creamy banana pie with a generous dose of spices, cloves and cinnamon. The banana remains as apples and pineapples roll in. Dark, oily notes.

Palate: significant due to its richness and evolving complexity. Enveloping and persistent.

ABV: 46%

HAMPDEN ESTATE OVERPROOF

Nose: pineapple and banana. Gentle clove and nutmeg follow, along with a touch of citrus peel. Crunchy caramel and spun sugar develop, along with rich butterscotch.

Palate: Intense fruit – pineapple, apple, pear, mango and papaya. Spices, cloves and cinnamon, notes of liquorice. A gentle hint of smoke.

ABV: 60%

HAMPDEN ESTATE GREAT HOUSE DISTILLERY EDITION

Nose: refined, distinctive, with notable elegance, exotic fruit, passion fruit, kiwi, pineapple, florals, geranium. Followed by honey, tobacco, coffee and lemon. It provides an intense flow of sensations over the entire aromatic palette.

Palate: lively and bold. The majestic and bright entry reveals sweet pastry notes. Honey appears again and apricots as tasting increases. Notes of sugar cane, straw and aromatic plants.

ABV: 59%

LONG POND TECA 2007 12 yo

Nose: fragrant, fruit, cane sugar and tertiary fragrances from aging in the cask.

Palate: warm and bold. Syrupy and slightly chocolatey, exotic fruit, salted caramel, spices and herbs.

ABV: 62.5%.

LONG POND STCE WHITE HABITATION VELIER

Nose: elegant and potent. Medicinal notes of camphor followed by fruit which brings out a marked contrast, cloves.

Palate: very fruity (pear, peach), vanilla, lemon and mint. It is extraordinarily balanced. The deep finish is juicy (pear), spicy and floral (orange). The cane sugar moves slowly through the taste buds.

ABV: 62.5%

LONG POND 2005 HABITATION VELIER

Distilled in 2005 and bottled in 2019

Nose: an exuberant palette of variegated aromas where fruity notes prevail: pineapple, mango, banana, vanilla.

Palate: bold, warm and flavourful.

ABV: 62%



NORTH WIND

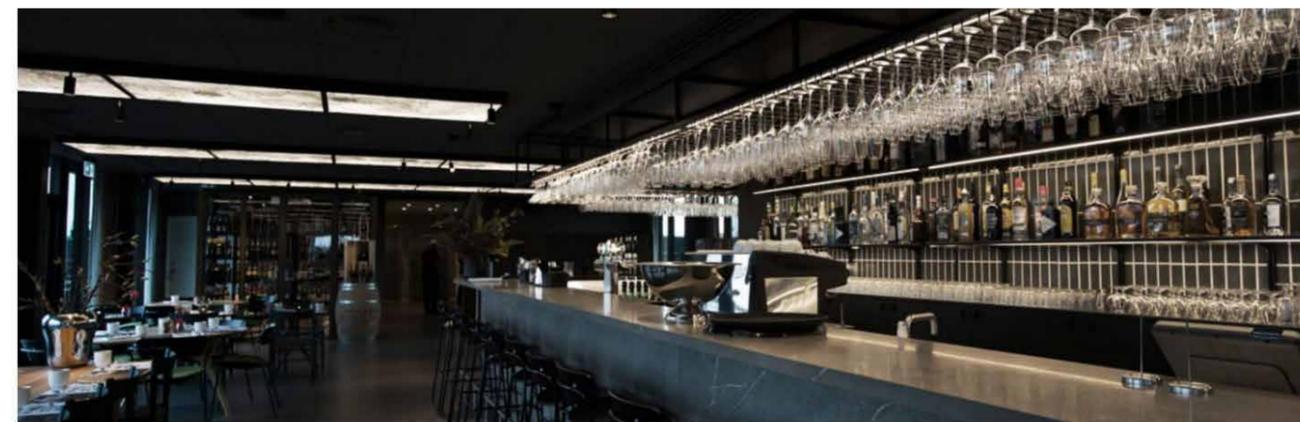
Trendy rooftops and bars offering bold mixes in Copenhagen, amid history and design

BY ALESSIA SABATTINI

Copenhagen, famous for its statue of The Little Mermaid, which adorns its harbour, is also the city with the oldest royal residence in the world. During the course of the 1900s, the city grew exponentially from her seaport origins, incorporating other

areas such as the administratively independent Frederiksberg and Christiania, but especially thanks to its “five finger plan” adopted from the 1970s to connect it to other cities in the country.

Denmark’s capital is also the first in the world to have pedestrianised its





catering to all tastes (hotel, street bar, tiki...) and interesting openings continue to take place, an example of which is the Hotel Ottilia.

Opened last year, it boasts two cocktail bars: the lobby bar and rooftop bar (in addition to Wine Hour, a feature of all the chain's hotels). The bottle shelves stand out thanks to their wide selection of gin hailing from all over the world, in addition to its very own Wilderness Gin, produced solely with Danish botanicals. The bar of the Tramonto restaurant on the rooftop, on the other hand, boasts bold mixing, which winks at London trends, focussing on captivating sides that differ greatly from average Danish service. We are now in west Copenhagen, in one of the trendiest districts that is also undergoing a complete architectural revival. This is the district of Carlsberg, which owes its name to the brewery there. It promises to become the new hot spot for luxury nightlife.

Moving up Engavevej, there are already



COPENHAGEN
AT THE TOP AND LEFT, LIDKOEK. ABOVE, THE BRASS MONKEY BAR COUNTER. ON THE PREVIOUS PAGE, HOTEL OTTILIA.

historic centre and aims to become the first capital with zero emissions by 2025. While walking, or rather, biking through its streets amongst typical Nordic architecture and modern sustainable and innovative buildings, one breathes in this desire for change.

This is found to no less degree in its bartending. If in the past there was greater consumption of beer, today Copenhagen has a vast array of cocktail bars

COPENHAGEN
AT THE TOP AND LEFT, CURFEW'S INTERIOR AND ENTRANCE. ABOVE, VANG & BAR.

many locales such as the elegant Vang & Bar and the Brass Monkey tiki bar, where between one sip and the next the fiery beach bartending show will keep you entertained. We are, however, in a city and when continuing along Vesterbrogade we reach the famous and unmissable cocktail bars of the Kødbyen district: Lidkoeb, Duck and Cover and Curfew.

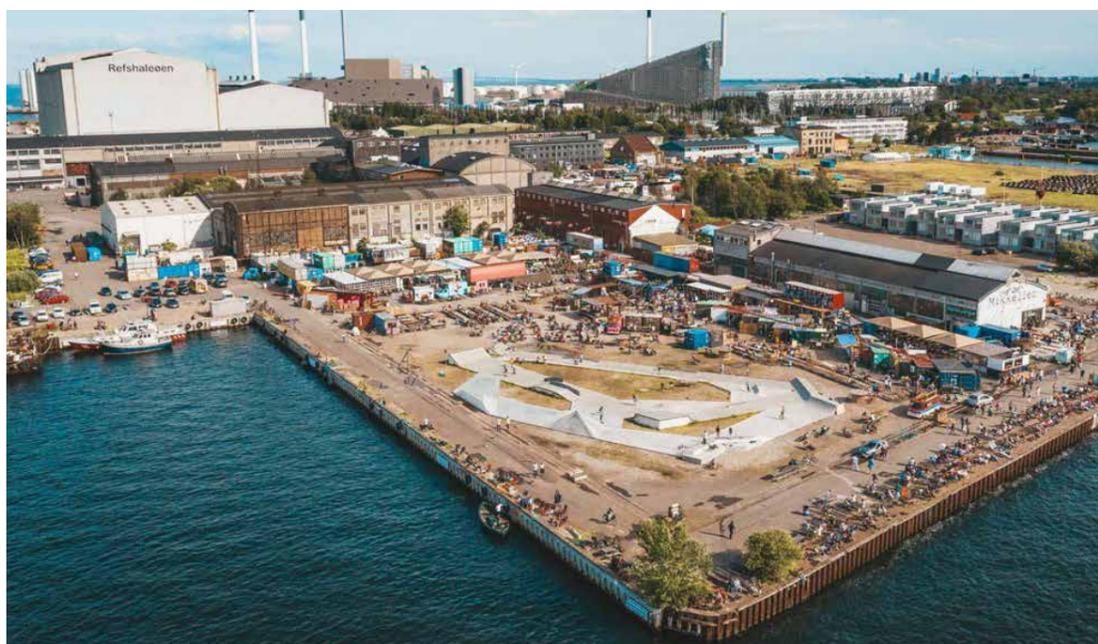
Lidkoeb was the first to open in this part of the city. It is found within an old Danish pharmacy dating back to 1886 and is on three floors: the first two are

for the weekend crowd, while the third has a more intimate feel and is devoted to whisky lovers with a selection of 200 labels. It was born as the first affiliate of the Ruby: the most well-known cocktail bar in the city, which is found in the historic centre and that is owned by Adeline and Rasmus Shepherd-Lomborg.

On the other side of the street the Duck and Cover creates a unique, relaxed atmosphere in a spot with typical 1960s Danish design – wood and rope are the dominant tones and materials used. The

COPENHAGEN

ALONGSIDE, INSIDE THE DUCK AND COVER. BELOW, REFFEN. ON THE RIGHT PAGE, FROM THE TOP: THE STANDS AT REFFEN; THE REFFEN SPRITZ AND THE REFFEN MEATBALL.



drinks menu offers classics and signature drinks with unusual combinations. The two founders are in fact enthusiasts of aquavit and dedicated specialists of their respective botanicals. Curfew is completely different, and as the name suggests, recalls the Prohibition. It is like the lounge of a retro collector, rich in vintage items and posters.

When leaving, keep Tivoli Gardens as

your reference point so as not to get lost, the first amusement park to open in Europe and whose attractions are visible throughout most of the city. The historic centre of Copenhagen starts right behind it and then develops around the island of Slotsholmen within the harbour. Also known as “the island of power”, it is home to the Christiansborg Palace and the National Library, the largest in Scandinavia.



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Here, the famous Nyhavn canal with colourful Danish houses is nicknamed the largest bar in Scandinavia because drinks are available at any time of the day and night. Coffee bars, breweries and restaurants beat the rhythm of a tourist's typical day and at night things get even more interesting. The cocktail bars in the city's centre are plentiful and high level, and not just because of their prices.

At no. 10 Nybrogade, Ruby is the gem of Danish mixing. Open since 2007 when Copenhagen already boasted starred restaurants, but no noteworthy cocktail bars, it has continued to astonish. It is located inside a terraced house from 1740 that before finding its final identity was also a bank. The entrance is not flashy, but rather an ordinary wooden door along a dimly lit street. If you are observant enough, you will see the brass nameplate, and when crossing the threshold, you enter a place that is timeless.

The furnishings are wooden and in perfect Danish style, with dim lighting and white marble. The menu is divided





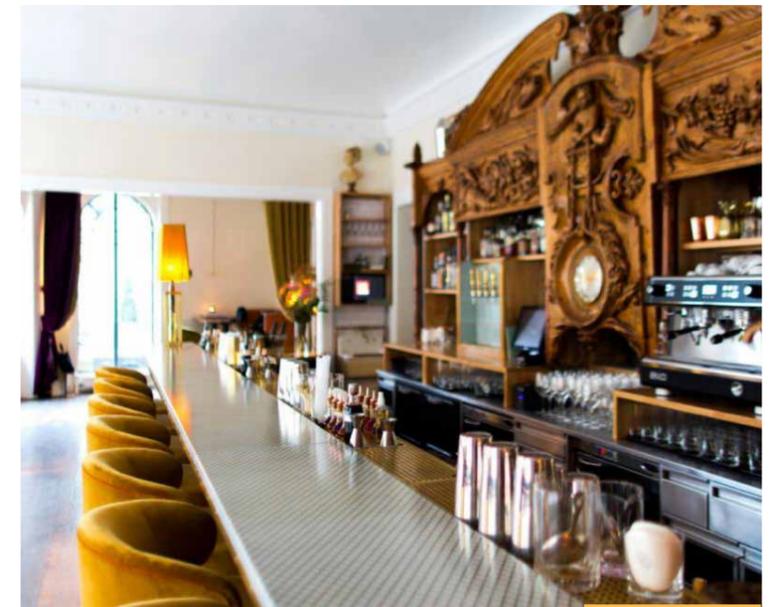
of the location plays a fundamental role. From the baroque exterior you move into the round internal lounge with opulent furnishings imported directly from an old pharmacy in Seville, Spain. In addition to an internal courtyard, the bar has six private suites where you can choose to spend the evening with friends, organise a tasting (bookings only) or smoke a cigar. It is an eclectic space where alongside the cocktail menu you find a curated selection of champagne and cognac.

In the vicinity of Rundetårn, the round tower built in 1642 as an observatory, we find Strom, another institution of good Danish drinking. Founded by Swedish brothers, Mikael and Andreas Nilsson, this cocktail bar is in art déco style with large spaces and sets itself apart thanks to its lively atmosphere and funky rhythms. It is the perfect place to forge new friendships; its mixing does not leave space for sweet imbalance and they offer classic cocktails in bottles that are ready to be shared at the table. About 500 metres from here is Balderdash, where this concept bar is founded precisely on not having a con-

cept. The historical building (1732) is a protected landmark that over time has housed a restaurant, shoemaker, barber but, most importantly, it was the first bar in the city's history to have a telephone.

It is for this reason that upon entering there are various elements hanging on the wall. Owned by a New Yorker, the Balderdash does not want to be inspired by something foreign, but wants the real Copenhagen to express itself in its evenings. In fact its first menu (in 2015) was modelled on the stops of the city's metro system. At the end of the room is Geoffrey's laboratory (Geoffrey being the owner), where new drinks come to life for the constantly changing menu.

For lovers of street food, there is the cheerful area of Reffen. It is found in the north east of the city and is five bus stops from the free town of Christiania, in the city's industrial area. It is an urban area made of old renovated containers and set up as street food stands dedicated to city start-ups. Inaugurated in 2018, it is open from mid-morning until aperitif time and suits everyone's pocket. Here we find one



COPENHAGEN
AT THE TOP,
STROM. ABOVE,
RUBY.

into three parts: classic, signature and seasonal. It changes four times a year but the real surprise comes downstairs, where in the ex-vault there is a secret bar with seating for about twenty people and a dedicated menu, in decor for true connoisseurs.

At the end of Strøget, the longest pedestrian street in all of Europe, in Kongens Nytorv square is Ruby's second affiliate: Bronnum. Here too the choice

COPENHAGEN
AT THE TOP,
BALDERDASH.
ABOVE,
BRONNUM.

of the many Italian touches in the city: the Spritz. Cute buckets of half, one or two litres of the drink are very popular and they are conveniently set out among the deck chairs provided to enjoy the sun and sea.

Copenhagen has so much to offer that a single weekend is not enough for a worthy bar tour, and since it is constantly evolving, we are sure so much more is to come!

Alessia Sabbatini



DUTCH COURAGE

Tess Posthumus, the bartending guru behind Flying Dutchmen Cocktails and much, much more, shares the secrets of her home city, Amsterdam – and a Black Tears cocktail too

DI THEODORA SUTCLIFFE

World Class bartender of the year in 2015 and co-owner of the Perfect Serve Barshow Amsterdam, Amsterdam Cocktail Week, Flying Dutchmen Cocktails and the upcoming Dutch Courage bar, Tess Posthumus cut her bartending teeth at Amsterdam’s iconic Door 74. A hospitality consultant and drinks

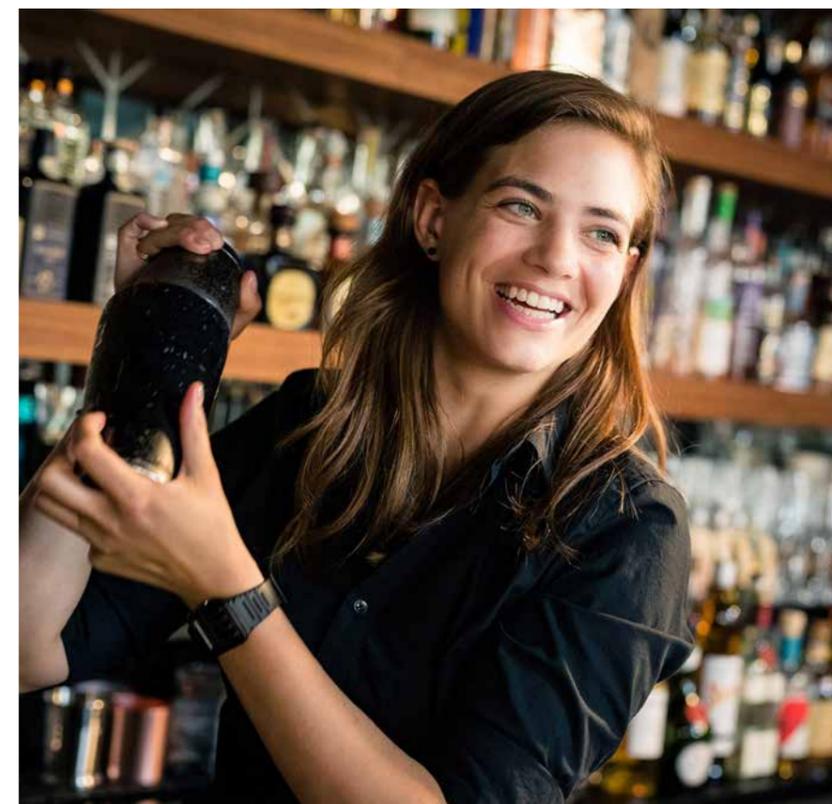
columnist, as well as one of Europe’s best-known female bartenders, her third book, on the Netherlands’ signature spirit, genever, comes out later this year.

When we talk, Posthumus is preparing to reopen Flying Dutchmen, amid strict rules and regulations that reduce the bar’s capacity to just 10 people, slowly

working through the fitout of Dutch Courage, and keeping up Covid-19 offerings from delivery cocktails to online training. “I don’t think I’ve ever been so busy. We have six bartenders at Flying Dutchmen, so we need to keep them busy and we need to cover our costs as much as possible,” she says. “We’ve been trying to be creative, trying to figure out how to keep the staff busy and keep our name alive with our guests.”

Where’s the best place to drink rum in Amsterdam?

Obviously, my own bar, Flying Dutchmen, because we have more than 800 bottles on the back bar including an ever-changing assortment of very nice rums. Whenever we find something weird or new or exclusive we always add it to the collection. Café 't Spui-tje, around





the corner from Flying Dutchmen, is a very nice place for the rum connoisseur, with a great selection, and there are also some very cool Tiki bars in Amsterdam.

What cocktail bar should we not miss in Amsterdam?

Door 74 for me is the bar that started the entire craft cocktail movement in the Netherlands. Back in the day, we didn't really have a cocktail culture here—we're Dutch, we're very sober people and all about the beer. But when the renaissance of the cocktail happened in London and New York it started happening here, and Door 74 was the first speakeasy concept in Western Europe. I learned a lot bartending there and it's still around and still super-good.

Where do off-duty bartenders go drinking once they finish their shift?

A lot end up at Flying Dutchmen. But a lot of bartenders just go to a brown café, a traditional Dutch bar, for a beer and a genever, and there's a very nice one near Dutch Courage called In 't Aepjen, which means In the Monkey. It's a very, very old-school brown café and it's round the corner from Centraal Station, so you can literally crawl to the station. It's in an old wooden house, and the bar is around 400 years old. The name led to a Dutch saying: "You spent the night In the Monkey", meaning "You're fucked..." During the spice trade, it was a place for sailors to hang out. The owner liked animals, so the sailors who weren't able to pay their bills would bring him something from a foreign country, like parrots and monkeys, but they all had fleas, so when you got on a ship for six months and started scratching you were really out of luck.

Where's the best legal place to go

for a smoke?

Everywhere in Amsterdam there are good places, but we have one next to my house which is located next to a supermarket. Its name means "The Supermarket", so when you tell your partner you're going to the supermarket it's never clear what you mean. Just be sure you trust the guys who work there and let them advise you, because it's different from home.

Who's the best tattooist in town?

Go to Ink District. Nikita, a friend and neighbour, makes super-nice tattoos in the city centre. But you do need to make a reservation because she's often fully booked.

Where's the best street art in Amsterdam?

If you're at Amsterdam Centraal Station, behind it, over a big stretch of water, is the northern part of Amsterdam. Take the free ferry to the north, which is more factories and festivals: it used to be where the shipworks were so it's a bit more of a raw side of Amsterdam, with super-cool graffiti.

Where can you find the best cocktail ingredients in Amsterdam?

Sterk is a nice shop. It's a supermarket but small and family-owned. They're super-geeks like me, so they have a huge collection of cocktail bitters, super-nice Japanese whiskies. If there's anything you want that they don't have they'll take it as a challenge and have it next time you're there.

Where should we go for coffee, and why?

It's located a bit outside the city centre in Bos en Lommer—a bit of a gangster area, a bit out of your way, but very cool. It's called Fuku and it's small,

with Scandinavian style design, but super-super-good coffee. Lex Wenneker, the owner, has won national and global competitions multiple times.

What one thing should every visitor to Amsterdam do?

Taste genever. Genever is our traditional spirit. It's amazing, the missing link between whisky and gin, botanical but also malty.

Where's the best place for a selfie in Amsterdam?

We have The Avocado Show, a lunch room where the entire theme is avocados. The dishes are beautiful. The interior is amazing, everything is green and avocados. It's very much a gimmick and you always see long lines of influencers wanting to take pictures there—but it's worth the wait because the food is all so good.

MIXING WITH BLACK TEARS, AMSTERDAM STYLE

"Not to bash other rums, but a lot of spiced rums are very sweet with a lot of added sugars and a thick and sticky texture," Posthumus says. "Black Tears is still quite light and dry, although it has the sweetness in it flavour-wise, and for me that really stands out."

Postumus' Tears of Joy cocktail links the spiced rum to the spice trade that once flowed through Amsterdam, using cinnamon to wink at the spice history and orange to nod to the Dutch national colour and royal family, the House of Orange. The cinnamon and orange flavour profile works beautifully with Black Tears' coffee and chocolate notes.

Travel may be a dream for the future but it's not yet a thing of the past.

Theodora Sutcliffe

THE RECIPE

TEARS OF JOY

- 50ml Black Tears Dry Spiced
- 30ml Lime juice
- 20ml Cointreau
- 10ml Cinnamon syrup
- 1 dash Angostura bitters

Shake all ingredients with ice and strain into a chilled coupe glass. Snap and spray an orange zest and discard in the drink, then add a physalis fruit.

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

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