



COLLECTIVE SPIRITS

BRAND CATALOGUE

2023



COLLECTIVE SPIRITS

Collective Spirits is a global importer, distributor and online supplier for a community of artisanal spirits from independent distilleries around the world with a focus on *quality, authenticity & sustainability.*

THE COLLECTIVE ETHOS



Collective Spirits is a community of artisanal spirits with three elements in common -
Authenticity, Sustainability & Quality.

- All Tequilas are verified additive-free, made only from fully-mature 100% Blue Weber agave plants without diffusers, enhancers, or modifiers.
- All Mezcal are made in Oaxaca, Mexico and are produced in an ecological and sustainable way.
- All **Panama Pacific** rums are a Spanish-style molasses-derived rum made at the San Carlos distillery in Panama. **Paranubes** is a 100% Aguardiente de Caña produced in the Rio Tuerto, Huauteppec region of Oaxaca, Mexico.
- All Pisco is made in a sustainable way, using organically grown grapes picked by a grape farmers association near the Encanto distillery.
- **Royal Vallet** Liqueurs are a combination of three original Liqueurs from Mexico created by Monsieur Henri Vallet.
- All Gins are from the first authentic craft distillery in South East Asia from a family-owned and operated distillery with a passion to promote the very best of the Philippines.

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A man with a beard and a cap, wearing a dark jacket, stands in a field of agave plants. He is holding a bottle of 1579 Tequila. The background is a vast field of agave plants under a clear sky. The overall tone is blue and slightly desaturated.

TEQUILA

Made from the blue agave plant, primarily in the area surrounding the city of Tequila, in the central western Mexican state of Jalisco.

A bottle of Cimarrón Tequila and a glass of tequila are the central focus, surrounded by various citrus fruits like lemons, limes, and grapefruit slices. The background is a soft, out-of-focus floral arrangement. The text 'TEQUILA CIMARRÓN' is overlaid in a stylized, white, outlined font. The bottle label features a ram's head and the text '100% DE AGAVE' and '40% Vol.'.

TEQUILA CIMARRÓN®

Cimarrón is a verified additive-free (non-diffuser) tequila & made only from fully-mature 100% Blue Weber agave plants and artesian well water, without diffusers, enhancers, or modifiers.



Cimarrón Tequila Blanco

Cimarrón Tequila Blanco is distilled from agave hillside agave grown at 4,620' elevation in Atotonilco et Alto, Jalisco, where plant sugars reach an average of 24-26° Brix. A low-pressure, slow agave roast creates Cimarrón's bright, forward flavour, and fermentation is entirely natural using winemakers' yeast.

It's a highland pure-agave tequila distilled to a drier profile to allow greater control of cocktail sweetness. Rich, earthy, agave character and pronounced highland aromatics are balanced with a delicate smoothness and a bright, flavourful finish to create an ideal canvas for intricate contemporary cocktails.

Go to [Collective Spirits website](#) to find out more information on non-diffuser vs diffuser tequila.

Master Distiller: Enrique Fonseca.
Altitude: 5,541' / 1,689 m
Brix: 26° - 27° from Tequilana Weber Agave grown at 4,600' in municipio de Atotonilco el Alto, Jalisco.

Size: 70cl
ABV: 40%
Base: 100% Agave
Origin: Jalisco, Mexico
Age: Blanco

TASTING NOTES

Aroma: Vegetal, earthy, subtle spice.

Palate: Dry, bright agave characteristics.





Cimarrón Tequila Reposado

Cimarrón Tequila Reposado is produced by Master Distiller Enrique Fonseca using 100% estate-grown blue weber agave. It's a blend of 80% tequila distilled from a double column-still and 20% tequila distilled from pot-stills. This rested tequila is bottled after aging 3 to 6 months in American white oak.

Rich, earthy, agave character and pronounced highland aromatics are balanced with a delicate smoothness and a bright, flavourful finish to create an ideal canvas for intricate contemporary cocktails.

Go to [Collective Spirits website](#) to find out more information on non-diffuser vs diffuser tequila.

Master Distiller: Enrique Fonseca.
Altitude: 5,541' / 1,689 m
Brix: 26° - 27° from Tequilana Weber Agave grown at 4,600' in municipio de Atotonilco el Alto, Jalisco.

Size: 70cl
ABV: 40%
Base: 100% Agave
Origin: Jalisco, Mexico
Age: 3 - 6 months
(American White Oak)

TASTING NOTES

Aroma: Subtle caramel and vanilla.

Palate: Underlying dry earthiness.





*Tequila ArteNOM
Selección*

A Distillers' Selections of Regional Distinction.

Tequila ArteNOM presents regional tequila selections of distinct altitude, heritage, agave cultivation, and distillation technique. These specially-curated expressions represent the unique, personal craft of their master distillers: truly making an ART of their NOM.

ArteNOM Selección de 1579 Tequila Blanco



NOM 1579

ArteNOM Selección de 1579 Tequila Blanco - At 6,788 feet above sea level in the remote mountain town of Jesús María, Felipe Camarena masterfully crafts this bright, aromatic tequila from stressed hillside agave plants grown in tequila's highest-altitude agave region. Felipe's Destilería El Pandillo is arguably one of the most forward-thinking, innovative and sustainable distilleries in the business.

After select harvesting, the agave plants are slowly roasted in brick ovens and macerated intact with their fibres for a richer, fuller flavour. Following fermentation with rainwater, Felipe slowly distills this selección in small copper pot stills and aerates the spirit prior to bottling.

Master Distiller: Felipe Camarena
NOM: 1579
Altitude: 6,788' / 2,069 m
Brix: 28° - 29°

Size: 70cl
ABV: 40%
Base: Blue Weber Agave
Origin: Jesús-María, Jalisco
Age: Rested in stainless steel tanks

TASTING NOTES

Aroma: Rising pastry dough, spring rain, mint, bold roasted agave.

Palate: Velvety, wine-like texture with fresh chile tingle, white pepper, spearmint candies.



ArteNOM Selección de 1414 Tequila Reposado

NOM 1414



ArteNOM Selección de 1414 Tequila Reposado - The Vivanco family began cultivating highland agave during Mexico's tumultuous post-revolutionary period. In Don Feliciano Vivanco's hometown of Arandas, Jalisco, subsequent generations have remained devoted to expanding the family's agave plantations. In 1994, the family acquired their own Destilería El Ranchito. With 2,000 acres of estate-grown agave at their disposal, Sergio & José Manuel Vivanco are renowned for producing rich, well-balanced tequilas.

For ArteNOM Selección de 1414, the family brings back their unique & extraordinary tradition of fermenting the agave mash with field-extracted wild yeast for an unparalleled display of agave terroir.

Master Distiller: Sergio Cruz
NOM: 1414
Altitude: 6,709' / 2,045 m
Brix: 27° - 28°

Size: 70cl
ABV: 40%
Base: Blue Weber Agave
Origin: Arandas, Jalisco
Age: 4 months in American White Oak

TASTING NOTES

Aroma: Vegetal chaparral, roasted sweet potato.

Palate: Salted vanilla cookie, allspice, mild chile heat.



ArteNOM Selección de 1146 Tequila Añejo

NOM 1146



ArteNom Selección de 1146 Tequila Añejo - At Tequileña in the eponymous town of Tequila, Jalisco, home to a range of celebrated tequilas, Master Distiller Enrique Fonseca distills agave predominantly grown in and around his highland hometown of Atotonilco el Alto. For this añejo expression, Enrique ages select tequilas initially in used Cabernet Franc wine barrels from the Loire Valley of France for a minimum of 14 months.

The tequila is then extracted from the French oak and laid into toasted American white oak previously used to age either Canadian whiskey or Tennessee rye whiskey, for a minimum of 14 additional months, for a truly masterful balance of oak and agave flavours.

Master Distiller: Enrique Fonseca
NOM: 1146
Altitude: 5,541' / 1,689 m
Brix: 26° - 27°

Size: 70cl
ABV: 40%
Base: Blue Weber Agave
Origin: Atotonilco el Alto, Jalisco
Age: 28 months

TASTING NOTES

Aroma: Butterscotch, citrus, baking spices, vanilla.

Palate: Toffee, walnut candy, custard, orange zest, dark chocolate.



ArteNOM Selección de 1123 Tequila Blanco

NOM 1123



ArteNom Selección de 1123 is produced by the Rosales family in El Arenal, Jalisco at their renowned Destilería Cascahuín from lower-brix valley agave that are the hallmark of the Lowland tequila style: earthy, vegetal, herbaceous, and slightly peppery.

This selección is made from those valley plants which, once distilled into tequila, are barrel-conditioned for 21-28 days in brandy casks that previously held Oaxacan mezcal, such as high-end blanco tequilas from the Tequila Valley were sometimes prepared in the early 1900s.

For this reason, this expression is referred to as a “Blanco Histórico.”

Master Distiller: Salvador Rosales Torres
NOM: 1123
Altitude: 4,199' / 1,280 m
Brix: 24° from Tequilana Weber Agave grown at 4,200' in municipio of El Arenal, Jalisco.

Size: 70cl
ABV: 43%
Base: Blue Weber Agave
Origin: El Arenal, Jalisco
Age: 28 days, ex-Mezcal barrels.

TASTING NOTES

Aroma: Roasted pineapple, warm butter, baking spices, smoked pepper, cider.

Palate: Viscous hot cinnamon, black pepper, sweet potato, vanilla, licorice, almond, hardwood smoke.



MEZCAL

Made from any type of agave. The word mezcal comes from *Nahuatl mexcalli*, because of its pit-oven roast method. Agaves or magueys are found in many parts of Mexico and most mezcal is made in Oaxaca.

PICAFLOR

MEZCAL ARTESANAL

Picaflor Mezcal celebrates the hummingbird and its integral role in the pollination of the agave plant.

ESPIRITU JUVEN
100% AGAVE

AGAVE ANGUSTIFOLIA
HECHO EN MEXICO
OAXACA

DENOMINACION DE ORIGEN PROTEGIDA

Picaflor Mezcal Espadín

Picaflor Mezcal Espadín is double distilled in 350-litre copper pot stills, this artisanal mezcal is hand-crafted in San Luis Del Rio, Oaxaca using traditional techniques ensuring a smooth finish. Picaflor Espadín is produced by Virgilio Velasco - the agaves are crushed by tahona, fermented in cypress tanks, and double distilled in 350 litre copper pot stills.

The mezcal producers obtain a "hand-to-hand" philosophy, in which the mezcal is bought directly from its producers straight to your table.

Picaflor Espadín is a slightly smoked & well-balanced mezcal, perfect for sipping neat or making the perfect spicy mezcal margarita!

Maestro Mezcalero: Virgilio Velasco
Distillation: Copper Pot Still

Size: 70cl
ABV: 43%
Production Region: San Luis del Rio, Oaxaca
Agave Variety: Angustifolia Haw (Espadín)

TASTING NOTES

Aroma: Passion fruit, ripe pineapple, citrus.

Palate: Full bodied, herbal touch, cooked agave.



Picaflor Mezcal Wild

Madrecuishe & Edpadín ensemble

Picaflor Mezcal Wild is produced by maestro mezcalero Don Ramón Cruz García in Mengolí de Morelos, Miahuatlán, Oaxaca double distilled in copper pot stills, using traditional techniques. As its name suggests, Picaflor Wild is an undomesticated and ferocious version. It is dedicated to all the men & women that have worked hard to make this mezcal special.

The mezcal producers obtain a "hand-to-hand" philosophy, in which the mezcal is bought directly from its producers straight to your table.

Aroma of herbs, rosemary and moist earth. Sweet start, intense mineral presence and a cooked maguery aftertaste.

Maestro Mezcalero: Ramón Cruz
Distillation: Copper Pot Stills

Size: 70cl
ABV: 43%
Production Region: Mengolí de Morelos, Oaxaca
Agave Variety: Angustifolia Haw (Espadín) & Karwinskii Zucc (Madre Cuishe)

TASTING NOTES

Aroma: Herbal, berries, rosemary.

Palate: Full bodied, tangy, chilli heat, spiced.

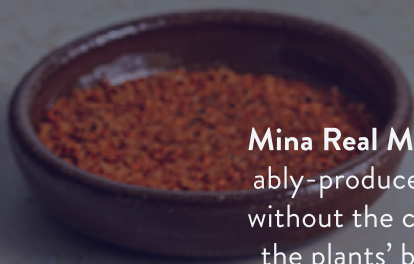


MEZCAL DE OAXACA

MINA REAL

100% PURO DE AGAVE

Mina Real Mezcal - is an ecologically-sustainable mezcal. This sustainably-produced mezcal is made with agave slowly cooked in a brick kiln without the consumption of firewood. The steaming method highlights the plants' bright floral bouquet without burning an industry average of 2kgs of firewood per litre produced.



Mina Real Mezcal Blanco

Mina Real Mezcal cooking method highlights the plants' bright floral bouquet without burning an industry average of 3.5 lbs of firewood per litre produced. Mina Real is made with agave Espadín grown in Santa Catarina Minas, Oaxaca. The agave used in this mezcal are grown at about 4,800 feet above sea level.

The final result being a bright & smooth mezcal, with light earthy soil tones on the palette & notes of citrus is in the background.

Once harvested, the agave are steam roasted in a cantera limestone kiln oven, milled with a shredder, fermented in 1,400 litre pine wood vats using airborne yeast, followed by a double distillation in small clay-pot stills for pronounced earthiness and character.

Maestro Mezcalero: Germaín Arellanes Santos
Distillation: Clay Pot Stills
Size: 70cl
ABV: 46%

Production Region: Santa Catarina di Minas, Oaxaca
Altitude: 4,800'
Brix: Approx. 26 Bx Sugars from Angustifolia Haw Espadín maguey grown at 4,800' in municipio of Sta. Catarina Minas, Oaxaca
Agave Notes: Angustifolia Haw (Espadín)

TASTING NOTES

Aroma: : Agave nectar, fig, jackfruit.

Palate: Black pepper heat, mineral finish, cayenne aftertaste.





DON AMADO

MINERO de OAXACA *Mezcal*

Don Amado Mezcal is an eleventh generation mezcal that has always employed true commitment to craftsmanship and experimentation.

Don Amado Rústico Espadín

Don Amado Mezcal Rústico is the flagship expression of the Real de Minas Distillery, Don Amado Rústico is made using the historic method of slowly roasting fully-mature Espadín maguey hearts on firewood embers, before natural fermentation with airborne yeast and a slow double-distillation in ceramic pot stills. Halved & quartered agave earthen roasted for four days using a mix of guamuchil & mesquite wood.

You'll find the bright, citrus espadín palate is well balanced against notes of savoury spices, butterscotch and fresh herbs.

Fermented together with bagaso in 1,400-litre pine wood vats using wild airborne yeast strains. Then, double-distilled in burner-heated ceramic pot stills to approx. 53% abv, then reduced with triple-distilled demineralised water.



Maestro Mezcalero: Germaín Arellanes Santos
Distillation: Clay Pot Stills
Size: 70cl
ABV: 48%

Production Region: Santa Catarina di Minas, Oaxaca
Altitude: 4,800'
Brix: Approx. 26 Bx Sugars from Angustifolia Haw Espadín maguey grown at 4,800' in municipio of Sta. Catarina Minas, Oaxaca
Agave Variety: Angustifolia Haw (Espadín)

TASTING NOTES

Aroma: Aromatics leaning towards ash, crushed walnuts, roasted corn, and savory spices.

Palate: Bright, Citrus Espadín maguey, notes of caramel, butterscotch and fresh herbs.



Don Amado Tobalá & Bicuíshe

Don Amado Mezcal Tobalá & Bicuíshe

Ensemble is made 100% from a blend of Tobalá and Bicuíshe maguey grown at 4,800' in the town of San Pablo Apostol, Oaxaca. Halved & quartered (cogollo removed) maguey earthen roasted for four days using a mix of guamúchil and mesquite wood. On the nose, there are aromas of summer stonefruit, soft tea rose, and toasted red chile peppers.

As you inhale you will perceive aromas of fruits such as peach and plum, the smoothness of Rosa tea and roasted red chilies. The exotic flavours of Earl Gray tea or fermented black tea, dried orange peel, candied mango, cinnamon and a smooth, fruity woody finish lead to a hint of caramel.

Maestro Mezcalero: Germaín Arellanes Santos

Distillation: Clay Pot Stills

Size: 70cl

ABV: 48%

Production Region: Santa Catarina di Minas, Oaxaca

Altitude: 4,800'

Brix: Approx. 26 Bx Sugars from Angustifolia Haw Espadín maguey grown at 4,800' in municipio of Sta. Catarina Minas, Oaxaca

Agave Variety: Angustifolia Haw (Espadín)

TASTING NOTES

Aroma: Summer stonefruit, soft tea rose, and toasted red chile peppers.

Palate: Earl Grey tea, dried orange peel, candied mango, cinnamon, hint of black licorice.



Don Amado Reposado

Don Amado Mezcal Reposado is an homage to the popular history of Oaxacan clay-pot mezcal aged in brandy barrels, Don Amado Reposado uses exhausted brandy barrels from Pedro Domecq to create a nostalgic flavour of earthen-smoked maguey with the soft caramel and butterscotch notes of American white oak.

Familiar Mexican flavours of roasted corn slathered in butter, hints of vanilla and cinnamon, tropical fruit and dried chilies are balanced with a moderate amount of smoke leading into barrel notes of a satisfying, slightly spicy vanilla-driven extended finish.

Maestro Mezcalero: Germaín Arellanes Santos
Distillation: Clay Pot Stills
Size: 70cl
ABV: 48%

Production Region: Santa Catarina di Minas, Oaxaca
Altitude: 4,800'
Brix: Approx. 26 Bx Sugars from Angustofolia Haw Espadín maguey grown at 4,800' in municipio of Sta. Catarina Minas, Oaxaca
Agave Variety: Angustifolia Haw (Espadín)
Age: 6 months (Ex-Pedro Domecq Mexican Brandy - American White Oak)

TASTING NOTES

Aroma: Roasted corn, butter, vanilla, cinnamon, tropical fruit, dried chilies.

Palate: Caramel, white pepper, vanilla, moderate smoke.



RUM

Rum is a distilled spirit made from sugarcane byproducts — typically sugarcane juice, sugar cane syrup, crystallized sugar cane, or molasses.

A dark blue-tinted background image featuring a bottle of Paranubes rum on the left and a glass of rum on the right. The bottle label is partially visible, showing '100% CANE JUICE' and 'PARANUBES'. The glass is filled with a dark liquid and has a textured surface.

PARANUBES

RUM UNDISTURBED

Paranubes is a 100% Oaxacan Agricole Style Rum produced in the Rio Tuerto, Huautepec region of Oaxaca, Mexico. Literally translating as 'Above the Clouds', this rum comes from the home of the Mazatec people. The Master Distiller, Jose Luís Carrera, has been producing aguardiente for over 35 years and belongs to a long-standing community-based farmers co-op.

Paranubes Oaxacan Aguardiente de Caña Blanco

Paranubes Aguardiente de Caña Rum is a blend of 4 varieties of sugarcane juice all grown organically (no artificial pesticides are used, only natural fertilisers) in between 3,500 - 6,00ft - Caña Criolla, Caña Dura, Caña Dulce, Caña Morada.

Freshly pressed the same day the cane is harvested, it is then milled, naturally fermented over 24-48 hrs, single distillation using a 6 plate copper hybrid still, and finally bottled and hand-labelled on site.

No water is added at any point resulting in a 54% ABV incredible rum with a pungent fresh cane aroma, rounded funky notes on the pallet & smooth finish.

Master Distiller: Jose Luís Carrera
Distillation: 6 plate copper pot still
Size: 70cl
ABV: 54%

Production Region: Rio Tuerto, Oaxaca, Mexico.

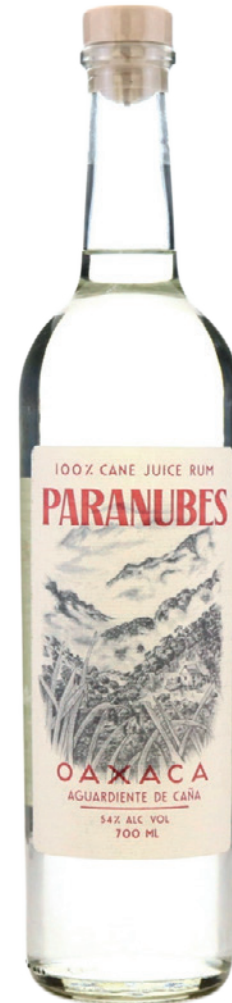
Sugar Cane Variety: Típica, Dura, Negra, Criollo.

Age: No ageing

TASTING NOTES

Aroma: Fresh, grassy, citrus-y, light fruit, sugar cane notes.

Palate: Lemon rind, fruity, stone fruits. Long, earthy, sweet, salt on the finish.



Paranubes Oaxacan Aguardiente de Caña Morada

Paranubes is a 100% Oaxacan Agricole Style Rum produced in the Rio Tuerto, Huautepéc region of Oaxaca, Mexico. Literally translated as 'Above the Clouds', this rum comes from the home of the Mazatec people. The sugar cane is grown between 3,500 & 6,000ft and is distilled in a canyon at 3,650ft.

Caña Morada is the first single cane varietal expression produced by Jose Luís, in the mountain village of Rio Tuerto, nestled in the Sierra Mazateca of northern Oaxaca. Jose Luis typically uses a blend of four different types of cane: Criolla, Duro, Morada, and Dulce. For this single variety expression, Jose Luis used 100% Cana Morada. Typically a blending cane, this variety produces a lighter body with a drier profile, and wonderful cinnamon notes.

Master Distiller: Jose Luís Carrera
Distillation: 6 plate copper pot still
Size: 70cl
ABV: 54.4%

Production Region: Rio Tuerto, Oaxaca, Mexico.

Sugar Cane Variety: 100% Cana Morada.
Age: No ageing

TASTING NOTES

Aroma: Tropical fruits, rich cane notes.

Palate: Light body, dry profile, cinnamon, candy.





Paranubes Oaxacan Aguardiente de Caña Añejo

Paranubes is a 100% Oaxacan Agricole Style Rum produced in the Rio Tuerto, Huautepec region of Oaxaca, Mexico. Literally translated as 'Above the Clouds', this rum comes from the home of the Mazatec people. The sugar cane is grown between 3,500 & 6,000ft and is distilled in a canyon at 3,650ft.

Paranubes Añejo is a pure cane juice rum produced by third-generation producer Jose Luis Carrera in the remote Sierra Mazateca region of Northern Oaxaca. Utilizing rich Paranubes Blanco as a base, Añejo is then rested in new American Oak barrels after aging on-site for 18 months in the tropical climate of Rio Tuerto, Oaxaca. Bottled at 53.8%, this rum maintains the earthy sweetness and salinity of Paranubes Blanco and is accented by the rich vanilla, cacao, and tobacco notes from the new oak.

Master Distiller: Jose Luís Carrera
Distillation: 6 plate copper pot still
Size: 70cl
ABV: 53.8%

Production Region: Rio Tuerto, Oaxaca, Mexico.

Sugar Cane Variety: Típica, Dura, Negra, Criollo.

Age: 18 months in x-Tequila American Oak Barrels.

TASTING NOTES

Aroma: Earthiness, rounded, raisins.

Palate: Rich vanilla, cacao, and tobacco notes.

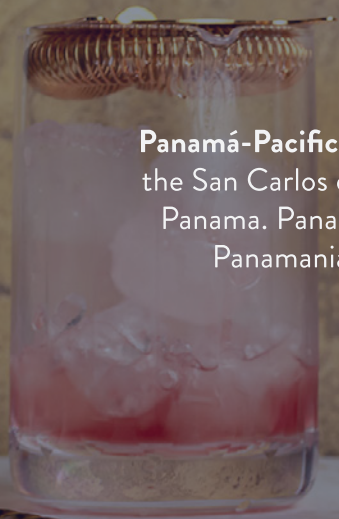


EXPOSICIÓN

Panamá-Pacific

RON DE PANAMÁ

Panamá-Pacific Rum is a Spanish-style molasses-derived rum made at the San Carlos distillery, located in the Provincia de Herrera region of Panama. Panama Pacific Rum begins at the Las Cabras Distillery, a Panamanian sugar mill built one hundred years ago in 1919.



Panama Pacific Rum Blanco 3yo

The 3 Year expression begins with freshly-distilled sugar cane being laid into used American Oak bourbon whiskey casks for 3 years. The rum is then filtered using a natural process that removes color without removing flavour.

The warm and humid climate of Panama throughout the year with an average of 35 ° C is the perfect environment for the rum to mature under the careful supervision of their quality control team that is always at the forefront - all Panama-Pacific age declarations reflect the youngest rum in the blend, not just a serving.

Subtle tropical aromas of gardenia and jasmine balanced with a vegetal tang of fresh green of sugarcane. Flavours of banana pudding with vanilla wafer cookies, jungle-fresh papaya, and shortbread are balanced by a gentle acidity. The dry finish carries notes white pepper, cinnamon, and pistachio.

Master Distiller: Jose Fernandez
Distillation: Coffey Stills
Size: 1L
ABV: 40%

Production Region: Provincia de Herrera, Panama.
Age: 3 years (American white oak, ex-Bourbon casks).

TASTING NOTES

Aroma: Gardenia, jasmine, sugarcane.

Palate: Banana pudding, vanilla wafer, papaya, shortbread.



Panama Pacific Reserva Rum 5yo

For the 5 Year expression, freshly-distilled sugarcane is laid into used American Oak bourbon whiskey casks for initially for 3 years before an additional 2-year finishing in used Tennessee and Canadian rye whiskey casks that have been toasted, not charred. The interplay between these barrels maintains the desired balance between the rum's intrinsic qualities and the characteristics introduced by the oak.

The nose on the 5 Year displays prominent honeysuckle blooms mixed with soft vanilla and dark caramel. The aromas carry through to a palate of sweet-tart caramel Granny Smith apple that develops into Asian pear and honeydew melon. The finish is soft and long, with lingering cedar notes.

Master Distiller: Jose Fernandez
Distillation: Coffey Stills
Size: 70cl
ABV: 42.85%

Production Region: Provincia de Herrera, Panama.
Age: 5 years (toasted American Oak ex-Whiskey & ex-Bourbon barrels).

TASTING NOTES

Aroma: Honeysuckle, vanilla, caramel.

Palate: Caramel, apple, pear, melon.



Panama Pacific Reserva Rum 9yo

Panamá-Pacific Rum 9 Year begins with freshly-distilled sugarcane being laid into used American Oak bourbon whiskey casks for initially for 3 years before a 6-year finishing in used Tennessee and Canadian rye whiskey casks that have been toasted, not charred. The interplay between these barrels maintains the desired balance between the rum's intrinsic qualities and the characteristics introduced by the oak - all Panama-Pacific age declarations reflect the youngest rum in the blend, not just a serving.

The 9 Year expression offers aromas of warm butter, flan caramel custard, and golden raisin that float over a bed of spiced dried cherry and apricot. A sweet caramel palate quickly gives way to charred wet wood, with golden raisin close behind, before subtle coconut husk and banana notes lead to a nice, long, buttery wood finish

Master Distiller: Jose Fernandez
Distillation: Coffey Stills
Size: 70cl
ABV: 47.3%

Production Region: Provincia de Herrera, Panama.
Age: 9 years (toasted American Oak ex-Whiskey & ex-Bourbon barrels).

TASTING NOTES

Aroma: Butter, caramel custard, raisin.

Palate: Caramel, wood, raisin, coconut.



Panama Pacific Reserva Rum 15yo

For the 15 Year expression, freshly-distilled sugarcane is laid into used American Oak bourbon whiskey casks for initially for 3 years before a 12-year finishing in used Tennessee and Canadian rye whiskey casks that have been toasted, not charred. The interplay between these barrels maintains the desired balance between the rum's intrinsic qualities and the characteristics introduced by the oak - all Panama-Pacific age declarations reflect the youngest rum in the blend, not just a serving.

The 15 Year's nose opens with subtle fragrant pear notes that give way to aromas of raisin and pungent brown sugar. Rich black currant jam and brûlée caramel flavour unfold, leading into spice notes of ginger snaps and fresh-cracked black pepper. Butter-scotch candy lingers on the soft, extended finish.

Master Distiller: Jose Fernandez

Distillation: Coffey Stills

Size: 70cl

ABV: 42.1%

Production Region: Provincia de Herrera, Panama.

Age: 15 years (toasted American Oak ex-Whiskey & ex-Bourbon barrels).

TASTING NOTES

Aroma: Pear, raisin, brown sugar.

Palate: Blackcurrant, caramel, ginger.



Panama Pacific Reserva Rum 23yo

This hallmark 23 Year expression begins with freshly-distilled sugarcane laid into used American Oak bourbon whiskey casks initially for 3 years before a 20-year finishing in used Tennessee and Canadian rye whiskey casks that have been toasted, not charred. The interplay between these barrels maintains the desired balance between the rum's intrinsic qualities and the characteristics introduced by the oak - all Panama-Pacific age declarations reflect the youngest rum in the blend, not just a serving.

This 23yo rum opens with aromas of vanilla, tannins, and sugar toasted in Irish butter that meld with coconut, banana, and cherry-almond pastry. The palate presents a delicate caramel butter, before a bright warmth leading to rich wood, a little more cherry-almond, then crushed cacao nibs. Delicious dessert notes fade into wood in the finish.

Master Distiller: Jose Fernandez

Distillation: Coffey Stills

Size: 70cl

ABV: 42.3%

Production Region: Provincia de Herrera, Panama.

Age: 23 years (toasted American Oak ex-Whiskey & ex-Bourbon barrels).

TASTING NOTES

Aroma: Vanilla, cherry, coconut.

Palate: Caramel, wood, cherry, cacao.



PISCO

Pisco is a brandy produced in winemaking regions of Peru and Chile. Made by distilling fermented grape juice into a high-proof spirit, it was developed by 16th-century Spanish settlers as an alternative to orujo, a pomace brandy that was being imported from Spain.



CAMPO DE Encanto PISCO

Crafted by Master Distiller Carlos Romero, Campo De Encanto is an enjoyably sweet, fruit-forward Peruvian Pisco. For those curious, "Campo De Encanto" translates to "Field of Enchantment". Distilled only once with no water added (bottled at the proof it comes off the still) from old vines at the Atalaya Vineyard in Ica, Peru in a cognac style alembic copper pot still.

Campo de Encanto Pisco Acholado

Campo de Encanto Pisco is produced in the Ica Valley, Peru - sustainably harvested by a local grape farmers association. It is then distilled according to the strictest standards set by the Comisión Nacional del Pisco of Perú.

Each year the grape blend can vary depending on the harvest, but traditionally you will find 50% Quebranta, 15% Torontel, 15% Italia, 10% Mollar & 10% Moscatel.

In the Acholado expression, you'll taste plums and peaches, almonds and chocolate, with a hint of peppermint and honeysuckle. It is rested for six months to refine its smooth texture, aroma and spice notes. It is an honest, blended-by-hand-at proof beauty.

Master Distiller: Carlos Romero
Distillation: Copper Pot Stills
Size: 70cl
ABV: 40.5%

Production Region: Ica Valley, Peru.
Age: 6 months rested.

TASTING NOTES

Aroma: Citrus, pine, pear.

Palate: Lemon, floral jasmine, citrus.



Campo de Encanto Pisco Quebranta

Campo de Encanto Pisco is produced in the Ica Valley, Peru - sustainably harvested by a local grape farmers association. It is then distilled according to the strictest standards set by the Comisión Nacional del Pisco of Perú.

The single vineyard Quebranta grapes are from the Atalaya Vineyard in the Ica Valley which deliver a mix of light berry, cantaloupe, and floral notes on the nose. Mildly sweet notes on the midpalate finishing moderately long with a honeydew melon fade.

The Quebranta expression is a single varietal derived from 100% Quebranta grape variety. It's distilled only once and nothing is added (no sugar) and it's not blended down with any water.

Master Distiller: Carlos Romero

Distillation: Copper Pot Stills

Size: 70cl

ABV: 40.5%

Production Region: Ica Valley, Peru.

Age: 6 months rested.

TASTING NOTES

Aroma: Fresh jasmine flowers, stewed summer fruit, cacao, vanilla bean.

Palate: Lingering sweet white chocolate, turns to floral jammy red fruits.





LIQUEURS

A sweetened liquor, such as brandy, often flavoured with fruit, spices, nuts, herbs, or seeds. All good liqueurs are essential cocktail ingredients & companions.

VALLET®

Monsieur Henri Vallet emigrated to Mexico from France during the brief reign of Emperor Maximilian - the ill-fated European monarch who was deposed by Mexican nationalists three short years after his 1864 ascent as Emperor of Mexico. Like other French émigrés of the era, Henri VALLET chose to remain in his adopted homeland, and by the 1880s had emerged as Mexico City's preeminent distiller of liqueurs and elixirs, including these three that today continue to be crafted according to his specific recipes and formulation guidelines.

Royal Vallet Granada Liqueur

GRANADA-VALLET®

Granada-Vallet is an herbaceous bitter liqueur produced in Hidalgo, Mexico, inspired by Italian aperitivi.

It has a pomegranate tartness with hints of cinnamon and fennel is balanced by woody gentian root, wormwood and cinchona bark, with citrus notes of orange and kaffir lime.

The Oaxacan cochineal delivers its beautiful colour, redolent of sunset, to culminate in this balanced, all-natural Mexican liqueur best served over ice or in your favourite craft cocktail. Granada Vallet is perfect in a Mexican-inspired negroni (replace it for Campari), or in a spritz with Prosecco (replace it for Aperol) or give it a try in any sort of bitter sweet cocktail!

Master Distiller: Jorge Rodriguez
Distillation: Neutral Cane Spirit from Veracruz.
Size: 70cl
ABV: 32%

Production Region: Mexico.
Age / Duration: Mixed with the spices for a month.

TASTING NOTES

Aroma: Pomegranate tartness, cinnamon.

Palate: Citrus accents, orange, kefir lime.



Royal Vallet Amargo Liqueur

AMARGO-VALLET®

Amargo-Vallet is a 45% abv bitter liqueur made from angostura bark and a maceration of cherry fruits, cloves, and other roots and spices. Herbal notes of bittersweet dark chocolate and citrus rind balance provides an earthy richness to create this world-class elixir.

You'll notice plenty of drying complexity going on in this liqueur, making it ideal for cocktails that require a touch of herbal bitterness. Give it a whirl in any sort of bittersweet cocktail!

Master Distiller: Jorge Rodriguez
Distillation: Neutral Cane Spirit from Veracruz.
Size: 70cl
ABV: 45%

Production Region: Mexico.
Age / Duration: Mixed with the spices for a month.

TASTING NOTES

Aroma: Herbal, dark chocolate, citrus rind.

Palate: Earthy richness.



Royal Vallet Fernet Liqueur

FERNET-VALLET®

Fernet-Vallet is a 35% abv fernet liqueur made from a maceration of aromatic plants, roots, and spices including cinnamon, clove, quassia wood, gentian root, and cardamom. An intensely herbal, woody digestif, Fernet-Vallet enjoys popular usage throughout Mexico in the preparation of both classic and modern cocktails.

The multitude of spices give this liqueur plenty of depth and complexity – it's a perfect sipper after a meal, and ideal to add some herbal spice to a cocktails.

Master Distiller: Jorge Rodriguez
Distillation: Neutral Cane Spirit from Veracruz.
Size: 70cl
ABV: 35%

Production Region: Mexico.
Age / Duration: Mixed with the spices for a month.

TASTING NOTES

Aroma: Herbal, woody.

Palate: Earthy richness, cardamom, cassia root.



GIN



A distilled alcoholic drink that derives its
flavour from juniper berries.



The Full Circle Distillery produce Archipelago Gin & Vodka & works closely with upland & rural farmers for their locally sourced botanical supply chains, such as the Benguet Pine that comes for a women's farmer cooperative in the Cordillera mountains in Northern Luzon.

ARC Botanical Gin



This is the flagship artisanal Archipelago gin, handcrafted from 28 botanicals, 22 of which are sourced and foraged across the Philippines. A truly delicious citrus-forward flavor profile informed by fresh pomelo, dalandan, calamansi and dayap, anchored on a base of juniper, and rounded with fresh mango and fragrant sampaguita, ylang-ylang and kamia bowers.

With the gin botanical supply chains, the distillery works closely with upland & rural farmers for their locally-sourced botanical supply chains, such as the Benguet Pine that comes from a women's farmer cooperative in the Cordillera mountains in northern Luzon, the fragrant flowers come from small-scale flower farmers in the province of Laguna, the citrus is sourced from Davao, Quezon and Cavite, and the mangoes are from the far-flung province of Dasol, Pangasinan. This approach aims to promote inclusive economic development, raise incomes and improve livelihoods in the process.

Master Distiller: Matthew Westfall

Size: 70cl

ABV: 45%

Awards:

SIP Awards 2021, California, Platinum
World Gin Awards 2019, London, Gold

TASTING NOTES

Aroma: Earthy coriander, savoury juniper and pine with a rounding of mango.

Palate: Fresh, clean, hints of taste of lemongrass, cinnamon and black pepper, and a finish of juniper and citrus. Grapefruit, toasted caramel, a pinch of cinnamon & sweet spice on the finish.



ARC Barrel Reserve Gin



Handcrafted in the Philippines, this gin has been rested in new American oak barrels with a medium long toast. The gentle toasting allows the oak to impart a rich array of aromas and flavours of caramel, brioche and toasted marshmallow, balanced with juniper, citrus and floral notes, to achieve a true sipping gin.

With the gin botanical supply chains, the distillery works closely with upland & rural farmers for their locally-sourced botanical supply chains, such as the Benguet Pine that comes from a women's farmer cooperative in the Cordillera mountains in northern Luzon, the fragrant flowers come from small-scale flower farmers in the province of Laguna, the citrus is sourced from Davao, Quezon and Cavite, and the mangoes are from the far-flung province of Dasol, Pangasinan. This approach aims to promote inclusive economic development, raise incomes and improve livelihoods in the process.

Master Distiller: Matthew Westfall

Size: 70cl

ABV: 45%

Awards:

ASCOT Awards 2021, Platinum
SIP Awards 2021, Double Gold

Production Region: Provincia de Herrera, Panama.

Age: Rested in new American Oak.

TASTING NOTES

Aroma: Pure, citrus, cinnamon, cardamom, hints of spice and pepper.

Palate: Juniper, citrus, oak, vanilla, polemo, and floral notes. Pomelo, toasted caramel, cinnamon and sweet spice on the finish.



VODKA



A clear spirit which can be produced from anything containing starch or sugar - including potatoes, sugar beet molasses and most commonly grain (sorghum, corn, rice, rye or wheat)



The Full Circle Distillery produce Archipelago Gin & Vodka & works closely with upland & rural farmers for their locally sourced botanical supply chains, such as the Benguet Pine that comes for a women's farmer cooperative in the Cordillera mountains in Northern Luzon.

ARC Lava Rock Vodka

Archipelago (ARC) Lava Rock Vodka is an exceptionally smooth, crisp and clean vodka spirit, handcrafted in the Philippines from whole kernel winter wheat and copper distilled in small batches. Naturally filtered over lava rocks from the volcanoes of Taal and Mayon on the island of Luzon, adding a hint of minerality and terroir from the island archipelago. The distillery composts 100% of the stillage which they use in their own distillery gardens & it is also offered for sale as garden soil in the Full Circle distillery shop. The Full Circle distillery also has a local bottle recycling program in place and as a result, the waste stream is essentially zero. The master distiller has a degree in Environmental Design and a lengthy professional career in promoting sustainable development across developing Asia. He leads a team at Full Circle that is deeply committed to reducing their overall carbon footprint, and ensuring they do good with all their produced spirits - this focus is cascading down to their distillery expansion plans.

Master Distiller: Matthew Westfall

Size: 70cl

ABV: 45%

Awards:

SIP Awards 2021, Double Gold

ASCOT Awards 2021, Gold

TASTING NOTES

Aroma: : Pure, crisp, corn & hints of wheat.

Palate: Sweet stone fruit, lemon pepper, grapefruit peel & ginger.



COLLECTIVE SPIRITS

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100% RECYCLED MATERIAL

