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# Iria Otero

## ? Iria Otero, owner/winemaker

#### O Galicia, Spain

Iria Otero Mazoy followed up her first degree as a pharmacist with another from the University of la Rioja in winemaking and a foundation in research methodologies. Her winemaking projects, dotting the map of Galicia, are born of a love of the region and an unparalleled tenacity. Following working on others projects in many regions of Northern Spain, Iria's first wine was Sacabeira, an aged Albarino from Rias Baixas. In 2018, she completed a new cellar in the tiny town of Leiro in Ribeiro and now makes wines in three sub regions of Galicia.



A Seara Castes Brancas



Cosco Ribeiro





Alebub Ribeiro



**TeixugoRibeiro** 



# Alpamanta P Maria Victoria Brond, winemaker

#### O Argentina

Since starting her career 20 years ago, Maria Victoria has developed the first biodynamic winery in Argentina. She works with the Argentinian government to study native yeasts and microbiological uses for the vineyard, creating a different profile of Malbecs and Sauvigon Blancs. fresher, unfiltered, less oak influence, always looking for fresh and pure flavors.



Campal Mendoza



Breva White







\*Connect with your rep to learn about more wines from this producer

# Finca Abril Maria Laura

#### O Argentina

Finca Abril is a company founded in 1996, dedicated to producing limited editions of high-quality wines. The project was initiated in a small part of an old farm in the Uco Valley, Mendoza, Argentina, with vineyards planted in 1922. The company's commitment to excellence is reflected in its excellent vineyards, suitable grounds, wide temperature range, careful vineyard work, strict elaboration monitoring, and demanding aging and guarding processes. These principles define the exceptional quality of the wines produced by Finca Abril, making it a dream destination for wine enthusiasts.



# FINCA \* ABRIL

BODEGA & VIÑEDOS VALLE DE UCO - MENDOZA - ARGENTINA



# Lindstrom/Scarecrow

### **Q** Celia Welch, winemaker

#### O California

Generally recognized as one of the best winemakers in Napa Valley, Celia Welch makes both Lindstrom, a special project in the Stags Leap District (as well as a Russian River Valley Pinot Noir), and Scarecrow, a historic vineyard in Rutherford. She was inducted into the Women in Winesense Hall of Fame, and perenially produces some of the top reviewed wines in the valley.



Lindstrom Stag's Leap District







\*Connect with your rep to learn about more wines from this producer

# Keep Wines P Johanna Jensen Roberts, owner/winemaker

#### O California

Jensen Roberts has had a long career in California, running operations for the Scholium Project and Broc Cellars, before she and her husband Jack set out on their own to create Keep. Jack focuses on the viticultural side of things, they collaborate in the cellar, and she handles all of their PR and marketing. Their new project in France is focusing on forgotten varieties from the Southwest, and should enter production in the coming years.





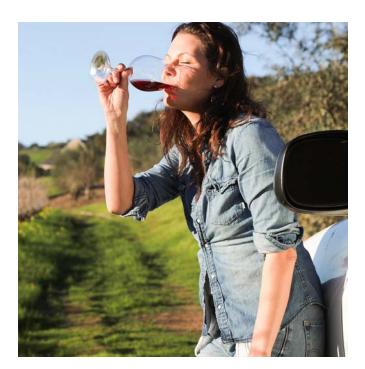
Albariño Lost Slough Vineyard



Cabernet Sauvignon Napa



Syrah Napa





Keep Wines

Chardonnay, Suscol Creek

# Elena Fucci

### P Elena Fucci, owner/winemaker



Elena Fucci, who was born in 1981, is at the epicentre of the 'renaissance' of the Aglianico grape in Basilicata. The region is one of Italy's smallest, with just 580,000 inhabitants. The Aglianico del Vulture regional consorzio has 60 members, but only about 20 of these sell their wines abroad. Fucci is a member of Generazione Vulture, a group of eight of those wineries. They're all run by young winemakers located around the extinct volcano, dedicated to revitalising the wines and image of this ancient indigenous variety. Key aspect of her project are: organic farming, zero irrigation, sustainability (only green energy), terror wines.



*Titolo* Aglianico del Volture



*Titolo* Aglianico del Volture





# Luli

# Sara Floyd, MS, winemaker

#### © California

Luli is a partnership between the Pisoni family (pioneers in the Santa Lucia Highlands, and one of our most sought after wineries), and Sara Floyd, MS. Sara is a force of nature, and runs her own distribution business based out of South Carolina, and was the tenth woman in the world to achieve the Master Sommelier title.



Chardonnay SLH



Pinot Noir SLH







\*Connect with your rep to learn about more wines from this producer

# Two Wolves

# Alecia Moore & Alison Thomson, co-owners/winemakers

#### O California

In musician Pink's travels throughout her twenties and thirties she learned that a great bottle of wine can be found anywhere, at any price. After seeing the movie Red Obsession, she saw this quirky magnificent woman doing things her way and started to daydream. She started online courses at WSET and UCLA. Pink would jump off stage sweating and shaking from adrenaline, and hurry to her computer to take her tests. She made pilgrimages to wine regions all over the world: Bordeaux, Australia, Napa, South Africa, Paso Robles, the Central Coast. After years of fantasizing and making terrible carboys of wine in her closets, she left the city, and plunked down on an organic vineyard in Santa Barbara County. Her collaborator is winemaker Allison Thomson, who has resume that includes stints at Palmina and Sine Qua Non, before starting her own label focusing on Italian varieties.



Cabernet Franc Estate Vineyard







\*Connect with your rep to learn about more wines from this producer

# Inconnu

### **Q** Laura Brennan Bissell, founder

#### © California

Founded in 2012 by Laura Brennan Bissell, Inconnu's philosophy is based on the belief that "less is more" working with organic and regeneratively farmed parcels in California and Washington. The brand's focus on minimal intervention, cooler climates and areas with greater diurnal shifts, complex soil compositions and family owned parcels. She is among the new contingent of Californian minimalists, having learned from talents like Steve Matthiasson and Mick Unti. Her small label, Inconnu, focuses primarily on drink-now wines.







\*Connect with your rep to learn about more wines from this producer

# **Brooks**

### • Claire Jarreau, Head Winemaker Janie Brooks Heuck, Owner

#### Oregon

Underpinned by a commitment to biodiversity and sustainability, Brooks Winery makes distinctive Pinot Noirs, Rieslings, and other white wines from across the Willamette Valley.

Few winemakers could match founder Jimi Brooks' sheer excitement for Willamette Valley terroir: The Portland native spent a decade in Europe before moving back to Oregon in the '90s and devoting his life to holistic farming. Brooks became an early proponent of organic and biodynamic viticulture, and seeking to spotlight the region's potential for complex, expressive Pinot and Riesling, he produced his first vintage in 1998.

After Jimi Brooks passed away in 2004, his family took up the Brooks Winery mantle, carrying on his legacy as one of the state's biodynamic winemaking trailblazers. Now, Jimi's son Pascal owns the winery, his sister Janie Brooks Heuck runs winery operations, and his longtime friend Chris Williams handles winemaking and vineyard management.

In 2012, they received their official Biodynamic certification from Demeter, a testament to their enduring dedication to earth-friendly viticulture. Today, Brooks sources Pinot Noir, Riesling, Pinot Blanc, and Pinot Gris from singular vineyards throughout the region, and their efforts have earned perennial praise from numerous publications and critics.

Beyond their Biodynamic certification, Brooks is a Certified B Corporation, plus a member of the reforestation organization Ecologiand 1% for the Planet—donating 1% of their revenues to environmental efforts. In everything they do, the Brooks team preserves the vision of the winery's founder, from their ecological commitments to their vivid, nuanced wines.





# Champagne André Heucq P Fanny Heucq, winemaker



André Heucq and his daughter, Fanny, are the 3rd and 4th generation of this small domaine founded in 1936. Heucq is a true grower Champagne, family-run operation with Fanny supervising the winemaking and marketing while André focuses on the cellar and the 5.7 hectares of biodynamically and organically farmed vineyards. As winemakers, André and Fanny Heucq define a style of Champagne that is fine, elegant, streamlined, and just as reflective of the terroir as it is of André's own reserved personality.



Héritage Blanc de Meunier



Héritage Rosé de Meunier





\*Connect with your rep to learn about more wines from this producer

# Domaine de Montvac

### **Q** Cécile Dusserre, winemaker



Founded in 1860, Domaine de Montvac has been passed from mother to daughter for the past three generations. Cécile Dusserre is the current winemaker in this long line of women and is now joined by her husband Jean and her daughters in the vineyard or cellar. And with three daughters of her own, the matrilineal tradition will most certainly live on.

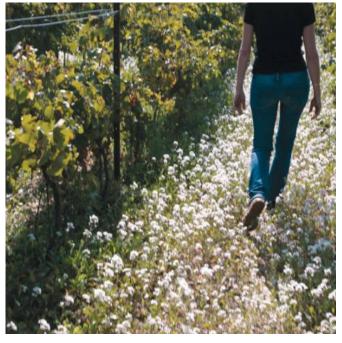


Côtes du Rhone



Arabesque Vacqueyras







\*Connect with your rep to learn about more wines from this producer

## Champagne Jacquinet-Dumez

# Aline, Diane & Agathe Jacquinet-Dumez



Champagne Jacquinet-Dumez is a family-owned Champagne house with a rich history dating back to 1935. Located in the Premier Cru village of Les Mesneux, the estate is currently run by Aline, Olivier, and their daughter Diane, who are the fourth generation of winegrowers in the family. The house is known for its specialized and passionate approach to winemaking, which is reflected in their modern, precise, and gourmet Champagnes. Olivier Jacquinet, the current winemaker, is committed to practicing sensible viticulture and has obtained the High Environmental Value (HVE) certification for the estate. The Champagnes are the result of skillful vinification in vats and barrels, with a focus on revealing the unique terroir of the region through relatively small doses. Each vintage is said to have its own personality and is aimed at lovers of "Grands vins de Champagne." The house's philosophy is encapsulated in the concept of "fresh maturity," which is evident in their Champagnes. The brand's history is rooted in the vision of Henri Dumez, who planted Pinot Noir in Sacy and produced the very first cuvée of Champagne Henri Dumez. Over the years, the family's dedication to winemaking has been passed down through the generations, resulting in the creation of Champagnes that embody intuition, emotion, and conviction. Champagne Jacquinet-Dumez's story is one of tradition, innovation, and a deep connection to the land. Through their commitment to quality and sustainability, they have established themselves as a respected producer of exceptional Champagnes, each telling a unique story of the terroir and the family's winemaking heritage.









\*Connect with your rep to learn about more wines from this producer

# L&B Jousset Lise Jousset



Lise and Bertrand Jousset established their winery in Montlouis-sur-Loire in 2004, relying on their instincts to create their own unique wine style. After visiting several vignerons, they were inspired to produce natural wines, and despite not having any mentors, they admire several other winemakers who share their philosophy. They produce wine for pleasure and to share it with others, which is why they frequently travel and enjoy meeting like-minded individuals.

The couple experienced several disasters with frost over the past five years, which led them to start the Exile project. They sourced grapes from friends who shared their wine-growing principles, which allowed them to explore new regions and work with new varieties while still producing wine in their own style. The vineyard covers 11 hectares in Montlouis and Touraine, divided into 27 plots, with an average yield of 30HL/ha. The Joussets prioritize minimal intervention and manipulation and do not use yeast, chaptalization, acidification, or enzymes, preferring to focus on the raw material, the grape, and perform the most crucial work in the vineyard.









\*Connect with your rep to learn about more wines from this producer

# Dirler-Cade **Q** Ludivine Dirler



Dirler-Cadé is a family-run winery in Alsace that uses Biodynamic practices to produce sophisticated reds, whites, and rosés from an array of Alsatian Grand Crus and storied lieux-dits. More than a century before natural winemaking was en vogue, Jean Dirler founded his winemaking endeavor on the motto "natural wines, fine wines." In 1871, he settled in the village of Bergholtz—a town of just around 1,000 people—where he started a "gourmet" called Vins Dirler. Five subsequent generations have honored his motto as they've tended Alsace's finest vineyards—but perhaps none more than the current winemaker, also named Jean Dirler. Inspired by a course he took with Biodynamics advocate and winemaking consultant François Bouchet, Jean began applying what he'd learned to the family's estate in 1998. That same year, he married Ludivine Hell-Cadé, the daughter of two Guebwiller-based winemakers. The two winemaking families merged in 2000, forming Dirler-Cadé. Their collective holdings total 18 hectares, 42% of which reside in the Saering, Spiegel, Kessler, and Kitterlé Grand Crus. They also have plantings in the Belzbrunnen, Schwarzberg, Bux, Schimberg, and Bollenberg lieux-dits. The sites contain Pinot Noir, Pinot Blanc, Auxerrois, Muscat, Sylvaner, Riesling, Pinot Gris, and Gewurztraminer, and the family farms these vines with fastidious care. They use natural cover crops, herbal teas, and other b practices to cultivate a thriving, biodiverse ecosystem. In the winery, they use slow whole-cluster presses, spontaneous fermentations, and prolonged maturation on the lees to produce expressive, complex wines.







# Curto Marco

#### Nadia Curto, owner/winemaker



When Nadia Curto urged her father, Marco, to bottle wine with their family name, he resisted. Although proud of his fruit, he knew that Barolo has always been one of the most difficult wines in the world to perfect. It's mercurial and moody; the requisite Nebbiolo grapes are thin-skinned and tannic, and wines take years to develop. Marco was getting older, and this change was an Everest to him... but Nadia persisted. She worked long, hard days in the Piemontese sun, talking to her father and ultimately earning his respect. When her uncle, the legendary Barolo producer Elio Altare, invited her to work for him, she leapt at the chance. With a new library of knowledge at her fingertips, Nadia came away enlightened, and Marco finally embraced her vision. Today, father and daughter continue to work side by side, with Marco overseeing the fields and Nadia the winemaking. Now, she says with a smile, "we have a fantastic equilibrio".



La Foia Barolo





# Lecci e Brocchi

## Sabrina Lastrucci, owner/winemaker



Sabrina Lastrucci has led Podere Lecci e Brocchi since 2011 when her father Vasco passed the farm over to her keen management. Vasco had previously sold the Chianti Classico fruit from the farm he purchased from the parish priest in 1970 on the edge of Villa a Sesta and accumulated a full cellar of winemaking materials and equipment over his lifetime as an avid hobbyist. Sabrina continues the traditional winegrowing techniques of her father but now with an official organic certification underway. The steep, concave vineyard is tucked between the surrounding trees and brush at a relatively high elevation (400 meters) for the Castelnuovo Berardenga region in the south-east of Chianti Classico. The soil is mineral-rich, red Galestro which is atypical for Berardenga as well, contributing to the red fruit aromas and bright character of the wines. Lastrucci has planted some new bush-trained vines of Malvasia Nera with the intention of continuing the tradition of blending local varieties to complement the robust Sangiovese character. In the cellar, Lastrucci maintains a hands-off approach. She chooses not to drive her wines to fit the character of score-seeking Chianti Classico. Instead, Sabrina embraces the terroir-driven style of a wine that is approachable and ripe, representing the beautifully lifted style that matches her vision for Chianti's future.



Il Chiorba Chianti Classico DOCG Riserva



Chianti Clasicco DOCG



# Bàrbara Forés

#### **Q** Carmen Ferrer



With the name BÀRBARA FORÉS, the marriage of Carmen Ferrer and Manuel Sanmartín wanted to pay tribute to their great-grandmother Bárbara Forés, who was born in Gandesa on February 7, 1828. Bárbara Forés, the daughter of a wine merchant (Rafael Forés) and an agricultural owner (Maria Figueras), was a person of great character and had a decisive influence on her son Rafael. Rafael Ferrer Forés, a pharmacist and illustrious winegrower, built the cellar of the manor house where he started bottling wine at the end of the 19th century. Bárbara Forés, therefore, represents respect and tradition in the production of wines, passed down from generation to generation for more than a hundred years in their house. Carmen and Manolo took over the winery in the 1990s and bet on a paradigm shift, becoming Pioneers in the production of wines in the Terra Alta, with white Grenache as the backbone, and beginning a revolution in the way people interpret wine in the region. He joined the family winery Pili Sanmartn Ferrer, sixth generation from Bárbara Forés, in 2014. A new look that promotes dialogues between wine, culture, the arts, the landscape, and all aspects of daily life. Over time, they have learned to value the potential of the territory, the dignity of field work, and the importance of the Landscape in their day to day life. They commit with closed eyes to the land they inhabit.

CELLER

# Bàrbara Forés







# Sybille Kuntz, owner/winemaker

#### © Germany

The Sybille Kuntz Estate is one of the very few wineries in Europe to have a woman Chairman and chief winemaker. Sybille has spearheaded herself to the top of Riesling production in the traditional male-dominated German wine industry. In 2016, Weingut Sybille Kuntz was Demeter certified biodynamic. At the core of their production comes the hallowed ground of the Niederberg-Helden vineyard in the town of Lieser. Sybille Kuntz and Thomas Haag of Schloss Lieser Estate are two of the producers responsible for resurrecting this esteemed piece of the Middle Mosel.



Mosel Riesling Kabinet Trocken



**Organic Riesling** 





# Gianfranco Alessandria

#### P Bruna Alessandria



On tiny plots in San Giovanni, nestled among some of Monforte d'Alba's best-known Crus, Gianfranco Alessandria and his family craft classic Barolo, Barbera, and Dolcetto wines.

Their boutique winery is family-run through and through, and it has been since Gianfranco's father started growing grapes in the 1940s. After his passing in 1986, Gianfranco took over the family's four hectares in Monforte d'Alba and worked to drastically reduce his yields, encouraging better ripening and healthier, higher-quality grapes. He didn't sell any wine in his first few years, but at the urging of his cousin Mauro Veglio, he began bottling some in the late 80s. He eventually put out his first Barolo in 1993, and it immediately earned critical acclaim.

After building a modern winery attached to their home in 1996 and slowly amassing a couple more hectares in the region, the Alessandria family still does nearly all the work. The quartet of Gianfranco, his wife Bruna, and his enterprising daughters Marta and Vittoria handle everything from vinification to bottling. They currently own six hectare and rent 1.3 more, which they farm as organically as possible, using minimal amounts of sulfur and copper out of respect for the environment.

In the cellar, they employ short macerations in temperature-controlled tanks and age their wines primarily in neutral oak. With an infusion of fresh ideas from Vittoria and Marta, the estate remains decidedly family-run, and continues to craft wines of elegance, complexity, and age-worthiness.









\*Connect with your rep to learn about more wines from this producer

# **Zuani**Patrizia Felluga, owner

#### Italy

Zuani is a family-owned winery carrying on the traditions of a oenophilic dynasty which began in the late 1800s in Istria. Today, fifth generation Patrizia Felluga follows in the footsteps of her father — the legendary vintner Marco Felluga — and her uncle Livio. She works with the sixth generation — her children Antonio and Caterina — in running the Zuani wine estate in the Collio DOC zone of Friuli Venezia Giulia. In the corner of northeastern Italy, tucked between Austria and Slovenia. The Collio DOC zone produces some of Friuli's best white wines, marked by crisp acidity, ripe fruit and great minerality. The Fellugas believe that "the soul of the wine is created from the soil that gives it life, the light that shines on it and the air that gives it fragrance."





Collio Bianco



# Alberto Longo

#### Graziana Grassini



In the Adriatic-influenced landscape of the historic Puglia region, Alberto Longo tends 35 hectares of indigenous varieties, which yield rustic and exceptionally balanced wines.

Alberto grew up between Puglia's vines. He spent his childhood and adolescence working lands that three generations of the Longo family have farmed since the early 1900s. And even after leaving to pursue an education and professional career, he simply couldn't escape his love for that historic property. So he returned with a rekindled desire to broadcast its greatness in bottle form.

To begin, he contacted his good friend and Italian winemaking legend, Giacomo Tachis, the father of Super Tuscan wines. In his 60s at the time, Tachis wasn't taking on new projects, but he connected Longo to his protégé, Graziana Grassini, a distinguished winemaker in her own right. The team established winemaking operations in a renovated 19th-century farmhouse that'd been outfitted with modern winemaking technology—and has continued to expand ever since.

The vineyards span two adjacent farms: Fattoria Cavalli and Masseria Celentano. Both are situated near Lucera, an area rich in history, containing some of the earliest Southern Italian Roman settlements. Here, Longo's team farms densely planted, low-yielding indigenous varieties using organic practices.

Grassini bases the wines on those varieties—primarily Primitivo, Negroamaro, Falanghina, and Nero di Troia—although she has started incorporating some international varieties as well. Whether it's their lineup of reds, whites, or sparkling wines, Agricole Alberto Longo seeks to produce well-structured wines, with distinct freshness and fruit purity.







\*Connect with your rep to learn about more wines from this producer

# II Colle

#### • Caterina Carli, owner/winemaker

#### 

Caterina Carli's II Colle is a tiny family estate in the traditional heart of Brunello. Located in the higher reaches of the Brunello zone on thin soil over ancient mineral-rich deposits, II Colle is perfectly situated to produce elegant, classically styled Brunello. However, in a quest to further enhance her wine and naturally balance II Colle's nervy, acid-driven fruit with more intensity and tannin, in 1998 Caterina purchased a vineyard in Castelnuovo dell'Abate. In the cellar, Caterina has worked closely with Giulio Gambelli, one of the great heroes of Italian wine, to sympathetically hone the II Colle style. Sadly, Gambelli passed away in January of 2012 at the venerable age of 86 (working in wine for 72 of those years), though certainly his philosophy and spirit will live on through Caterina and her wines. The wines of II Colle reflect the classic power and structure of Brunello without the lifeless severity of some traditionalists or the plush anonymity of some modernists. They are a tribute to the hillsides of Montalcino, the humble foresight and clarity of Giulio Gambelli, and the commitment of Caterina Carli.



Brunello di Montalcino DOC



Brunello di Montalcino DOC



# Val di Toro

## Anna Maria Cruciata, owner



Founded in 1860, Domaine de Montvac has been passed from mother to daughter for the past three generations. Cécile Dusserre is the current winemaker in this long line of women and is now joined by her husband Jean and her daughters in the vineyard or cellar. And with three daughters of her own, the matrilineal tradition will most certainly live on.



Alfa Tauri Maremma Toscana Rosato



Reviresco Maremma Toscana Sangiovese







\*Connect with your rep to learn about more wines from this producer

# Rio Maggio

### Tiziana Santucci, winemaker



Our history begins with Graziano Santucci, who founded the company in 1976, dedicating to his vineyards the love and the attention of those work wine for authentic passion. Rio Maggio is born from this deep love. In the beginning it was a small company, in which the heart of Graziano's tradition and knowledge pulsed. But soon, he began to pass on his knowledge to his son, Simone. It so happened that, at the death of his father, Simone Santucci, together with his wife Tiziana, took over the reins of the family business, determined to enhance and exploit its potential, in order to make the quality of the wine known to the whole world. born from these hills. From 1995 Tiziana is interally in charge of the vinification of all their wines. She always paid the greatest attention to respect the identity of individual vines, aiming to create "wines of vineyard", each one with its specific characteristics, but all recognizable by their definite terroir.





Vallone Rosso Piceno



# Alepa Paola Riccio, owner/winemaker

The lady of Palagrello, Paola Riccio has taken over her family's estate in the province of Caserta focusing above all on the Pallagrello grape, both the white and red variety. Paola not only promotes her wines full time but also, for several years now, she manages her vineyards – cultivated using natural methods – and the work done in the winery. She freely admits that, in the past, she had trouble selling her wine due to their unusual style, which includes aging long in the cellar to give the wine truly particular nuances. Alepa produces vibrant wines that have a propensity to age long, the result of a well-defined method and modus operandi aimed at making them recognizable as ambassadors of the territory. Aside from Pallagrello, which produce several different wines, including one without sulfites, Alepa also grows some red Aglianico and Cabernet Sauvignon grapes, as well as the white varietals Falanghina and Greco, cultivated in small, history vineyard.



*Privo* L'Eretico



Fuoridiriccio Vino Bianco





# Il Vulcano di Elisa

## **Q** Elisa Trovato, owner/winemaker



"I am an agronomist and I love my vineyards. I take care of them, I observe them. I'm always looking for new ones around. I go on walks and end up getting lost in them Fortunately, there is always you, Etna, guiding me. Three hectares in Trecastagni on the south side of the volcano. A sunny and high slope, at 650 meters above sea level, which can be seen to the east, where the sun rises. Nerello Mascalese, Carricante and Nerello Cappuccio. I found 15-year-old espaliers and 35-50-year-old saplings. I fell in love with them and made them my own. And then, with the help of a good winemaker, I transformed the grapes into wine and bottled it. Mine is a 100% female wine project and over 80% of my team is made by female workers. I follow the principle of the organic regenerative agriculture." -Elena Fucci



Carricante
Terre Siciliane



Nerello Mascalese Terre Siciliane



## Cantine Marilena Barbera

### Amarilena Barbera, owner/winemaker



To understand the wines of Cantine Barbera, you need to see the ocean. Vines that live this close to the ocean in south-western Sicily turn the sea brine into vibrant tasty salinity. A third generation farmer, Marilena Barbera farms the Inzolia that her grandfather planted in the 20's, just as she attends to the native varietals that are the new frontier of her own generation: Perricone, Nerello, Alicante, Nero d'Avola and Grillo.



Tivitti Inzolia Menfi



Dietro la Casa Inzolia Menfi





# Los Nahuales

### Abad Rojas, owner

#### Mexico

A harbinger of the mezcal renaissance, Los Danzantes began distilling fine mezcal for top restaurants throughout Mexico. Now, they continue to push the limits of how mezcal is perceived and drank with their elegant aged expressions. In 1997, when identical twins Jaimé and Gustavo Muñoz wanted Mezcal for their five restaurants, including the well-known Los Danzantes in the city of Oaxaca, they purchased a small distillery. Working with Karina Abad Rojas, a trained lab chemist, since 2009, the team exclusively uses agave Espadín for their Mezcal production.



Joven - Reposado - Añejo Mezcal Artesanal





# La Gritona

## **?** Melly Barajas, owner/distiller

#### Mexico

La Gritona produces the special Reposado in the Valle de Guadalupe subregion of the highlands. The distillery is owned and operated by one of the few female distillery owners in Jalisco, Melly Barajas Cárdenas. Barajas employs only women at the distillery and they handle every step of production: as jimadoras, chemists and distillers. Barajas uses fully mature agave, slow roasts them in traditional clay and brick ovens and produces and bottles La Gritona without the use of any additives.



Tequila Reposada 100% de Agave Azul





\*Connect with your rep to learn about more wines from this producer

# YOLA

### Q Luisa "Yola" Jimenez, co-owner, distiller Gina Aglietti, Lykke Li, co-owners

#### Mexico

YOLA Mezcal represents a unique 1971 recipe passed down from Yola's grandfather using exclusively organic agave: "Our production is vertically integrated from plant to bottling. We are dedicated to sustainable planting and growing techniques, and environmentally responsible production practices. This includes low wood distilling, solar power, and rainwater catchment systems, as well as supporting local reforestation funds." "We preserve the 400-year-old tradition of artisanal mezcal making... Founded and run by women, YOLA Mezcal's all female hand-bottling facility offers direct pay, and we are proud to promote autonomy and economic independence for our partners in Oaxaca and across borders."



Mezcal





# Lagrimas de Dolores

### Pabiola Avila, maestra Mezcalera

#### Mexico

Fabiola is the Maestra Mezcalera of Hacienda Dolores, and oversees the production of all the Mezcales that are distilled at the property, including Cenizo, Castilla, and I'gok. She works closely with German Gutierrez to oversee every step of the process, from the harvesting and cooking of the piñas, to the fermentation and istillation of the final product. Her attention to detail and meticulous oversight of the process ensures only the best Mezcales are bottled for Lagrimas de Dolores.



Cenizo
Mezcal Artesanal Joven







\*Connect with your rep to learn about more wines from this producer

# Alipus P Karina Abad Rojas

#### Mexico

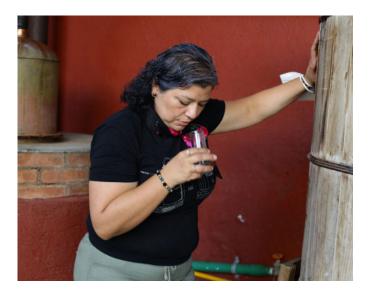
Alipús Mezcal originated in 1999 as a social impact project by Distilería Los Danzantes that sought to support traditional family producers. There are hundreds of small palenques in Oaxaca that make fabulous Mezcals that are unable to navigate the bureaucracy necessary to sell their spirits abroad. Master Distillers Hector Vasquez and later Karina Abad Rojas have worked closely with selected small producers, both to improve their distillation methods and to help them with the complex paperwork required to certify their Mezcals for export.



Santa Anna







# Pisco Logia P Nati Gordillo & Meg McFarland

Mexico

South of Lima in Peru's Mala Valley is where grapes are grown and then distilled into Pisco LOGIA grape brandy. Traditional Pisco production is strictly governed by the Peruvian government to preserve the quality of the product. Similar to the significance of Mezcal in Mexican culture, the spirit holds deep social and cultural significance for indigenous Peruvians. Meg MacFarland, founder of Pisco LOGIA, discovered her passion for the drink while traveling in Peru in 2003. She worked at a government co-op distillery in Ica for three years to gain experience in the industry. As of the year 2011, Meg had teamed up with Nati Gordillo, a skilled distiller who had been in the business for quite some time and had both a pot still and vines in the area surrounding Azpitia. Pisco LOGIA is committed to producing its products in a way that respects and celebrates the traditions from which they originate. Grapes cultivated on the estate are first crushed by foot, then gently extracted mechanically, before being used to make the brandies. This fermentation process uses wild yeasts and takes place at room temperature. Conventional methods of making Pisco in Peru include using only approved grape varieties, distilling in a copper potstill (the Pisco LOGIA still is 300 liters), distilling to proof, not adding any water or other additives, not aging in oak barrels, and letting the finished product rest for at least three months before sale. Pisco LOGIA's extra aging time of three months allows the brandies to mellow and blend together for maximum flavor. The non-aromatic Quebranta grape, a hybrid between the Spanish Criolla and Mollar varietals transported to Peru in the early sixteenth century, is the sole ingredient in Pisco Puro Quebranta, a single-variety pisco. The aromatic Italia grape is blended with the more traditional Quebranta to create the "multivarietal" Pisco known as Pisco Acholado.





# Antique Pelinkovac <sup>Q</sup> Vesna Jurak



Pelinkovac liqueurs are the spirit of Croatia; they are compared to Italian Amari, but are quite unique and different botanically. The legacy of Antique goes back to 1862 and Franjo Pokorny, a distiller and tradesman in 1862. It was initially sold to pharmacies as a "digestif elixir" to help "cleanse the blood and strengthen the stomach". During the 1800s, this digestif rose to prominence not only in its home country, but throughout Central Europe. The taste profile of Antique Pelinkovac is complex and layered with over 40 different types of Mediterranean herbs, spices, and botanicals.







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