

World Cocktail Championships 1 to 6 October 2018

Official Product List

RIGA BLACK BALSAM (AMBER BEVERAGE GROUP)

Full Member

www.rigablack.com

Contact: Mr. Maris Kalnins, Global Brand director Riga Black Balsam & Moka

E: maris.kalnins@amberbev.com

RIGA BLACK BALSAM (herbal bitter)

Riga Black Balsam Riga Black Balsam Currant Riga Black Balsam Cherry

CLASSIC COFFEE LIQUEUR

Moka

LIVIKO AS

Full Member www.liviko.ee Contact: Mr. Liivi Tadolder, Marketing Director E: liivi.tadolder@liviko.ee

GIN Crafter's London Dry Gin Crafter's Aromatic Flower Gin

VODKA

Hõbe Vodka

LIQUEUR

Vana Tallinn Liqueur



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DE KUYPER ROYAL DISTILLERS (Schiedam, Netherlands)

Full Member

www.dekuyper.com

Contact: Mr. Albert de Heer, Marketing Director Global Brands

E: adheer@dekuyper.nl

DE KUYPER ORIGINAL ELIXIRS

De Kuyper Classic Bitters De Kuyper Cocoa Bitters De Kuyper Juniper Bitters De Kuyper Orange Bitters

THE ESSENTIALS

De Kuyper Apricot Brandy De Kuyper Blue Curaçao De Kuyper Crème de Cassis De Kuyper Crème de Menthe Green De Kuyper Triple Sec

THE TRADITIONALS

De Kuyper Amaretto De Kuyper Butterscotch De Kuyper Crème de Cacao Dark De Kuyper Crème de Cacao White De Kuyper Crème de Café De Kuyper Crème de Menthe White De Kuyper Marasquin De Kuyper Parfait Amour

THE DISTILLER'S SIGNATURE

De Kuyper Elderflower

SPECIALITIES

Kwai Feh Peachtree De Kuyper Cherry Brandy De Kuyper Grenadine PREMIUMS

De Kuyper Apricot Brandy XO De Kuyper Cherry Brandy XO Mandarine Napoléon Mandarine Napoléon XO

THE FRUITS

De Kuyper Blackberry De Kuyper Blueberry De Kuyper Cherry De Kuyper Coconut De Kuyper Crème de Bananes De Kuyper Dry Orange De Kuyper Grapefruit De Kuyper Mango De Kuyper Melon De Kuyper Passion Fruit De Kuyper Pisang De Kuyper Raspberry De Kuyper Sour Apple De Kuyper Sour Rhubarb De Kuyper Watermelon De Kuyper Wild Strawberry

CREAMS & ADVOCAAT

Chocovine De Kuyper Piña Colada De Kuyper Advocaat Warninks Advocaat Warninks Lemon Cheesecake Warninks White

PUCKERS & SCHNAPPS

De Kuyper Raspberry Pucker De Kuyper Sour Apple Pucker RUTTE SPECIALITIES Rutte Celery Gin Rutte Dry Gin Rutte Old Simon Genever



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ANGOSTURA LIMITED

Full Member

www.angosturabitters.com

Contact: Mr. Vitra Deonarine, Brand Manager, International Sales & Marketing

E: DeonarV@angostura.com

ANGOSTURA BITTERS ANGOSTURA[®] aromatic bitters ANGOSTURA[®] orange bitters

CARIBBEAN RUM

Angostura 1787

Angostura 1824

Angostura 1919

Angostura 7 YO

Angostura 5 YO

Angostura Reserve

OTHER GEMS

Amaro di Angostura



BEAM SUNTORY

Full Member

www.beamsuntory.com

Contact: Mr. Satoru Shimizu

E: Satoru_shimizu@suntory.co.jp

JIM BEAM FAMILY

Jim Beam White Jim Beam Black Jim Beam Double Oak Jim Beam Rye

PREMIUM BOURBON

Maker's Mark Knob Creek Booker's Baker's Basil Hayden's

JAPANESE WHISKY

Hibiki Japanese Harmony Chita Toki

CANADIAN WHISKY

Canadian Club

SCOTCH WHISKY

Auchentoshan (American Oak, 12Years Old, Three Wood) Laphroaig 10 Years old Bowmore Aged 12 Years Teacher's Highland Cream

IRISH WHISKY

Connemara Kilbeggan

GIN

Sipsmith London Dry Gin Roku Sipsmith V.J.O.P. Larios 12 Premium Gin World Cocktail Championships 1 to 6 October 2018

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TEQUILA

Sauza Gold Sauza Silver Sauza Blue Silver

COGNAC

Courvoisier VSOP Courvoisier XO

LIQUEUR

Midori



GEORGES MONIN SAS

Full Member

www.monin.com

Contact: Mr. Eric Bouton

E: EBouton@monin.com

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MONIN PREMIUM SYRUPS

Agave Almond Amaretto Anise Apple Apple Pie Apricot Asian Lemongrass Basil Bitter Black Forest Blackberry Blackcurrant Blood Orange Blue Curaçao Blueberry Brownie Bubble Gum Butterscotch Candied Orange Candy Strawberry Caramel Cheesecake Cherry Cherry Blossom Cherry (Morello) Cherry Plum Chestnut Chocolate Chocolate Mint Cinnamon Coconut Coffee Cotton Candy Cranberry Crème Brûlée Cucumber Curacao Triple Sec Donut **Dry Tangerine Peel** Elderflower

Falernum Flower Blossom French Vanilla Frosted Mint Ginger Gingerbread Grapefruit Green Apple Green Banana Green Mint Grenadine Guava Gum Hazelnut Hibiscus Honev Irish Cream Italian Dolce Jasmine Kiwi Lavender Lemon Lemongrass Lemon Ginger Honey Lemon Pie Lime Lychee Macadamia Nut Macaroon Mango Maple Flavoured Maple Spice Matcha Green Tea Melon Moiito Mint Orange Orange Spritz Osmanthus Pandan **Passion Fruit**

Peach Peach, White Pear Pina Colada Pineapple Pink Grapefruit Pistachio Pomegranate Popcorn Praline **Pumpkin Spice** Raspberry Red Date Roasted Chestnut Roasted Hazelnut Rose Rum Flavour Salted Caramel Salted Pistachio Sangria Mix Speculoos Spicv Spicy Mango Strawberry Strawberry, Wild Tangerine Tiramisu Toffee Nut Tonka Bean **Toasted Almond Tropical Island Blend** Vanilla Violet Walnut Brownie Watermelon White Chocolate White Grape Wildberry Winter Spice Yellow Banana



GEORGES MONIN SAS

Full Member

www.monin.com

Contact: Mr. Eric Bouton

E: EBouton@monin.com

MONIN CONCENTRATE

Ceylon Tea Chai Tea Bitter Cloudy Lemonade Earl Grey Tea Lemonade Mix Lemon Tea Lime Juice Cordial Oolong Tea Peach Tea Rantcho Lemon Rantcho Lime Sweet and Sour

MONIN FRUIT PURÉES/ FRUIT MIX

Banana Beetroot Blueberry Carrot Cherry Coconut Green Apple Kiwi Litchi Mango Passion Fruit Pineapple Peach Raspberry **Red Berries** Rhubarb Strawberry Yuzu

MONIN SAUCES

Caramel Chocolate Hazelnut Dark Chocolate Milk Chocolate Salted Caramel White Chocolate

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MONIN LIQUEURS

Apricot Brandy 20% Banana 20 % Blackberry 16% Blue Curacao 20% Coffee 25% Cassis de Dijon 16% Cherry Brandy 24 % Coconut 20% Dark Cocoa 20% White Mint 20% Manzana verde 20% Green Mint 20% Green Melon 20% Lychee 17% Orange Curacao 24% Peach 16% Raspberry 18% Strawberry 18% Triple Sec Curacao 25% Triple Sec Curacao 38% Vanilla Madagascar 20% Violet 16% Watermelon 20% White Cocoa 20%



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AMERICAN BEVERAGE MARKETERS

Intro Plus Member

www.realingredients.com

Contact: Mr. William Hinkebein,

E: whinkebein@abmcocktails.com

RE'AL Infused Syrups Blueberry Re'al Blackberry Re'al Black Cherry Re'al Coco Real Agave Nectar Re'al

FABBRI 1905 S.p.A.

Intro-plus Member

www.fabbri1905.com

Contact: Mr. Gabriele Pizzutto, Global Marketing Manager Away from Home

E: pizzutto.gabriele@fabbri1905.com

Amarena Fabbri (wild cherries and their syrup)

Marendry Fabbri (bitter liqueur with the flavour of Amarena Fabbri)

Gum Nero (gum and black syrup for texture and black colour)

Mango Pulp (commercial denomination "MixyFruit")

Falernum Syrup (commercial denomination "MixyBar")



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MADEIRA

Intro Plus Member

www.

Contact: Ms Nadia Meroni

E: nadiameroni@gov-madeira.pt

Henriques & Henriques— Monte Seco (3 years old extra dry)

Vinhos Barbeito – Barbeito Veramar Reserva (Medium sweet 5 years old)

H.M. Borges Medium dry (5 years old)

MWC-Miles 5 years old dry

Justinos Madeira Wines—Reserve Fine Dry (5 years old) www.justinosmadeira.com

Details of Madeira wines : page 12



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FINLANDIA VODKA (BROWN-FORMAN FINLAND)

Intro Member

www.finlandia.com

Contact: Mr. Markku Raittinen

E: markku_raittinen@b-f.com

FINLANDIA Vodka

GERANIUM GIN (HAMMER & SON LTD)

Intro Member

www.geraniumgin.com

Contact: Mr. Henrick Hammer

E: hh@hammerandson.com

Geranium Gin

GIFFARD

Intro Member www.giffard.com Contact: Ms. Mandy Gréaume E: mandy.greaume@giffard.com Wild Elderflower Premium Liqueur

KYRÖ DISTILLERY COMPANY

Intro Member www.kyrodistillery.com Contact: Mr. Eerik Lähteenpää E: eerik@kyrodistillery.com Kyrö Napue Rye Gin (46.3%)



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MOZART DISTILLERIE GmbH

Intro Member

www.mozart-spirits.com

Contact: Ms. Anna Kruggel

E: anna.kruggel@schlumberger.at

Mozart Dark Chocolate

MATTONI (KARLOVARSKÉ MINERÁLNI VODY, A.S.)

Intro Member

www.kmv.cz

Contact: Mr. Jan Kolafa

E: jan.kolafa@mattoni.cz

Mattoni Natural Mineral Water

OMAR WHISKEY (TAIWAN TOBACCO AND LIQUORS COMPANY)

Intro Member

www.ttl.com.tw

Contact: Ms Bonny Hsu

E: batmei@yahoo.com.tw

OMAR Single Malt Whiskey (Sherry Type)

SCHLUMBERGER WEIN-UND SEKTKELLERI GmbH

Intro Member

www.swsk-group.com

Contact: Ms. Anna Kruggel

E: anna.kruggel@schlumberger.at

Schlumberger Sparkling Brut KLASSIK



CALVADOS

Intro Member

www.idac-aoc.fr

Contact: Mr. BEDU Didier

E: president@idac-aoc.fr

Calvados

MBG Nordic APS

Special Member

www.goldberg-sons.com/

Contact: Mr. Jakob Vallentin

E: mbgnordic@mbgnordic.dk

Goldberg & Son's—India Tonic, Yuzu Tonic, Hibiscus Tonic, Bone Dry Tonic, Ginger Beer, Ginger Ale, Bitter Lemon, Soda Water

DROPLETS BY JAVIER DE LAS MUELAS

Special Member www.drymartiniprg.com Contact: Mr. Javier de Las Muelas E: mariajosecastillejo@drymartiniorg.com

Droplets by Javier de Las Muelas Collection

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TECHNICAL INFORMATION

A very light, pale colour. This extra dry wine has a wonderful aroma of almonds. On the palate it shows some alcohol and refreshing acidity, mingled with almonds and citrus fruits. Good finish, it is the ideal aperitif and should be enjoyed chilled.

MONTE SECO

TASTING NOTES

Álcohol %Vol.20°C	19,0
Relative Dens. 20/20	0,9959
Baumé	0,0
Volatile Acidity (acetic acid)g/l	0,26
Total Acidity (tartaric acid)g/l	4,8
Fixed Acidity (tartaric acid)g/l	4,5
Total Extract g/l	55,2
Total Sugar g/l	31,5
Remmant Extract g/l	23,5
PH	3,47



BARBEITO MADEIRA

VERAMAR RESERVA

MEIO DOCE 5 ANOS MEDIUM SWEET 5 YEARS OLD



750ml

DENOMINAÇÃO Madeira D.O.P

CASTAS Tinta Negra

ZONA DE CULTIVO E VINIFICAÇÃO

Uvas de diversas vinhas de qualidade da área do Estreito de Câmara de Lobos e São Vicente. Uvas prensadas em prensa pneumática. Interrupção da fermentação através da adição de álcool vínico (96%).

LOTEAMENTO

Tinta Negra estagiado em Canteiro durante 5 anos em cascos de carvalho Francês. Para este lote seleccionamos vinhos dos nossos armazéns, cujas temperaturas estáveis ao longo do ano originaram este vinho com níveis de açúcar e acidez equilibrados.

ESPECIFICAÇÕES TÉCNICAS

Álcool: 19,00% Vol. Baumé: 2,7 Açucares Totais: 83 g/l Acidez Volátil: 0,36 Acidez Total: 5,14 pH: 3,51

SERVIÇO E GUARDA DO VINHO

Este vinho foi envelhecido em pipas e engarrafado no seu estado mais puro. Para desfrutar em pleno, recomendamos que o sirva a uma temperatura entre 13° C /14°C). Deverá ser mantido em local seco e arejado. O vinho foi filtrado, não requer decantação e mantém-se em boas condições durante vários meses após a sua abertura.

NOTAS DE PROVA E HARMONIAS

Cor dourado brilhante Aromas florais, folha de laranjeira e citrinos maduros. Untuoso na boca e bastante equilibrado entre o doce e a acidez. Persistente e longo.

Excelente como digestivo. Acompanha bem, frutos secos, sobremesas, fumados e queijos.



DENOMINATION Madeira D.O.P

GRAPE VARIETIES Tinta Negra

VINEYARDS AND VINIFICATION

Grapes from various quality vineyards from Estreito de Câmara de Lobos and São Vicente. Grapes were pressed in a pneumatic press. Arresting of fermentation takes place at the desired degree of sweetness by adding vinic alcohol (96%).

LOT

Tinta Negra aged in French oak casks for over 5 years by Canteiro method. For this blend we selected wines from our warehouses with stable temperatures year round that originate a very well balanced wine in sugar and acidity.

TECHNICAL

SPECIFICATIONS Alcohol: 19,00% Vol. Baume: 2,7 Total sugar: 83 g/l Volatile Acidity: 0,36 Total Acidity: 5,14 pH: 3,51

SERVING & CELLARAGE

This wine was naturally aged in casks and bottled in its purest state. To show it at its best serve between 13°C/14°C and should be kept in a cool dry place. This wine was filtered and does not require decanting. It was bottled ready for drinking and will keep well several months after opening.

TASTING NOTES AND HARMONIES

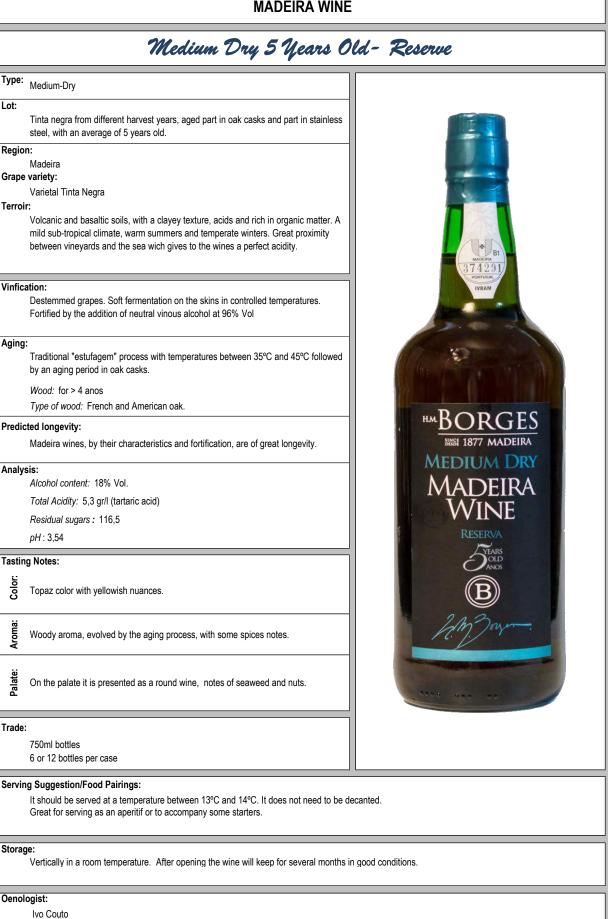
Bright gold colour Floral aroma, ripe citrus and orange leaf. Unctuous and well balanced between sweet and acidity, very persistent.

Excellent as digestif, with dried fruits, desserts, smoked ham and cheese.



Technical Datasheet

MADEIRA WINE





MILES 5 YEAR OLD DRY

TECHNICAL SHEET

MILES MADEIRA

MILES MADEIRA WINE

The firm that was eventually to become *Miles Madeira* was originally known as Rutherford & Grant, established on the Island of Madeira, in 1814. In 1878, James Price, surviving partner of the firm, was no newcomer to the company for, in 1863 when only 12 years old, he had been apprentice to Rutherford & Grant, having acquired sound knowledge and experience of the working of the Madeira Trade. His sons and grandsons followed him in the business, and Miles Madeira became one of the most respected brands of the island's wine. Today it is synonymous with excellent Madeira wine and has become one of the best known and most respected brands in the world.

GRAPE VARIETY

The Tinta Negra varietal originates from Andalucia in the south of Spain and was introduced to the island of Madeira during the 18th Century. Used in large scale after the Phylloxera epidemic in 1872, it is now the most widely planted and most important varietal in Madeira. This red varietal is almost exclusively grown in the "latada" system - trained on a pergola, some 2 metres | 6 feet off the ground in order to maximize aeration below the vines. It is found on the steep slopes on the south of the island in Estreito de Câmara de Lobos (altitudes: 200 – 600 metres | 656 – 1968 feet) and on the north, in São Vicente (altitudes: 100 – 400 metres | 328 – 1312 feet).

VINIFICATION

Miles 5 Year Old Dry underwent fermentation on the skins with natural yeast at between 16 °C – 18 °C | 60.8 °F – 64.4 °F in temperature controlled stainless steel tanks. After approximately 8 days, fortification with grape spirit takes place, arresting fermentation at the desired degree of sweetness.

MATURATION

Miles blended Madeiras are made up of 5 or 6 different lots of wine in order to make up the required average age. The lots of wine making up this blend were aged in the traditional "Canteiro" method at the company's ageing facility at Mercês, in Funchal, Madeira island. Shortly after fortification, the wine is transferred to old American oak casks and placed in specific rooms that will ultimately determine the end profile of the wine. As the natural heating of the wine plays such an important role throughout the process, every batch of wine needs to be reviewed annually by our winemaker to determine when it will be used as a blend.

SPECIFICATION

Alcohol: 19% ABV pH: 3.30 Residual Sugar: 45.0 g/l Total Acidity: 6 g/l tartaric acid

SERVING & CELLARAGE

Miles 5 Year Old Dry is fined and does not require decanting. It is excellent as an aperitif but is also exceedingly good with starters, fish dishes and Indian cuisine. It has been bottled when ready for drinking and will keep for several months after opening.

TASTING NOTES

Pale topaz colour with golden highlights. Characteristic bouquet of Madeira with notes of dried fruits and citrus flavours. Fresh and persistent finish.

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JUSTINO'S MADEIRA RESERVE 5 YEARS OLD FINE DRY

Wine Profile

WINE STYLE: Reserve | Fine Dry | 5 Years Old. **DENOMINATION:** DOP Madeira (Denominação de Origem Protegida).

GEOGRAPHICAL LOCATION: Madeira Island (Portugal). Situated in the Atlantic Ocean, about 900 Km south-west of Lisbon and 600 Km west, from the North African coast. **SOIL TYPE:** Several mixtures of soils derived mainly of basalt, trachytes and trachydolerites, tufa, scoria and conglomerates.



CLIMATE: The geographical position and mountains landscape allows a very pleasing climate. Temperatures are about 22°C in the summer and about 16°C during the winter. With its mild humidity, the island weather is classified as subtropical with variations in temperature, humidity, and rainfall according to altitude.

PRINCIPAL GRAPE GROWING AREA: Estreito de Câmara de Lobos, Câmara de Lobos, Ponta Delgada and São Vicente.

GRAPE VARIETIES: Mainly Tinta Negra.

VINE TRAINING SYSTEM: Latada (traditionally low trellises formed by wire horizontal structures laid over trellis post, usually wood or iron).

HARVEST PERIOD: Starting mid September concluding the 2nd week of October.

HARVEST METHOD: Manually in several-weekly selections, according to grape ripeness.

VINIFICATION: The grapes are totally destemmed, crushed and pressed. The must obtained was then allowed to ferment at controlled temperature in stainless steel tanks. Fermentation is stopped after 8 or 10 days by addition of neutral grape spirit 96° in order to maintain the desired sweetness degree. Vinification is made in strict accordance with traditional methods.

AGEING/MATURATION: Blend of wines submitted to a unique heating process known as *Estufagem* (45 - 50°C during 3 months). After estufagem the wine was aged for at least 5 Years in old oak casks until its bottling.

BOTTLING DATE: At the moment of being shipped to the market.

SENSORY CHARACTERISTICS / TASTING NOTES:

 Appearance:
 Golden and attractive colour.

 Nose | Taste:
 Elegant and complex nutty aromas. Appealing flavours of dried citrus fruits followed by a tangy acidity and a walnut note on the finish.

TECHNICAL WINE ANALYSIS:

Alcohol:	19% vol.
Total Acidity:	7.29 g/l (as tartaric acid).
Total Sugar:	54 g/l

RECOMMENDED SERVING TEMPERATURE: 9° - 11°C.

SERVING SUGGESTION/FOOD PAIRINGS: Requires no decanting. Soft, delicate and elegant fruit qualities of this medium dry Madeira make it suitable for serving as an aperitif, with olives, canapés, roasted almonds and smoked salmon.

STORAGE: The bottle should be kept in vertical position, away from the light, and in an atmosphere of moderate and unchanging temperature.

AGE ABILITY (SERVE UNTIL): Undetermined. After bottled opening the wine will keep for several months in good conditions. **WINEMAKER:** Dina Luís / Juan Teixeira



JUSTINO'S MADEIRA WINES, S.A. | WINE PRODUCERS & EXPORTERS P.I. CANCELA, 9125-042 CANIÇO · SANTA CRUZ · MADEIRA ISLAND · PORTUGAL T. +351 291 934 257 · F. +351 291 934 049 · justinos@justinosmadeira.com mww.justinosmadeira.com

www.facebook.com/JustinosMadeiraWines