

10°C
COCKTAIL



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Our brands are from producers who have a passion for providing the highest quality products with real provenance. The portfolio includes hand crafted and unique Spirits, Liqueurs, Bitters and Vermouths from around the World. They have been selected to provide a range that is complimentary and ideally suitable for the best Cocktail Bars, and Restaurants whether Gastro, Michelin starred, World beating or 5 Star.

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10°C is widely regarded as the ideal temperature at which to serve a cool, refreshing drink and the name was chosen to encapsulate the company's approach. As any bartender knows, the perfect drink can only be created with detailed research and a meticulous choice of the finest ingredients, mixed with skill and flourish that only a dedicated, imaginative approach can achieve.

DAVID RELPH



COPPERHEAD GIN

Created by Yvan Vindevogel, a Belgian pharmacist who was very interested in the historical healing aspects of gin. The name Copperhead not only highlights the copper alembic used for its production but also the Agkistrodon contortrix snake (AKA Copperhead) which is the pharmacy symbol of health.

The aim was to create a perfect London Dry with a simple botanical blend comprised of just 5 classic botanicals – juniper berries, cardamom, angelica, coriander seeds and orange peel. The nose shows a lot of coriander and the juniper is clear with a touch of cardamom to finish. The palate begins where the nose leaves off and cardamom is at the forefront with some sweet orange peel coming through to help give this gin its distinctive length.

BECOME AN ALCHEMIST...

Also, created by Yvan are three blends that can be used to generate a functional and aromatic effect to your drink. All are made from highly concentrated plant and fruit extracts and by adding just 4 drops to your drink you can create a unique and exceptional experience.

APERITIVUM

Function: Grapefruit & angelica will stimulate appetite
Taste: drink becomes more bitter

ENERGETICUM

Function: Guarana berries will give energy
Taste: drink becomes more citrusy

DIGESTIVUM

Function: Ginger will help activate digestion
Taste: drink become sweeter & spicier



COPPERHEAD BLACK BATCH

Inspired by the elder tree and the tales surrounding it of witchcraft, protection of life and life prolongation. This Gin uses the black berries of the Sambucus Nigra shrub to help stimulate the immune system and this is carefully balanced with black Ceylon tea. This exquisite variant of the original Copperhead recipe will pleasantly surprise your senses.

Black Batch uses the 5 original Copperhead Classic botanicals + Elderberry & Black Ceylon Tea.

COPPERHEAD GIBSON EDITION

A collaboration with world-renowned bartender Marian Beke from The Gibson Bar London.

The Gibson Edition is a unique savoury style of gin, using the 5 original Copperhead classic botanicals plus distillations of an additional 14 carefully selected spices traditionally used in pickling including mace, pepper, cassia, bay leaf, ginger, allspice, fennel and dill seeds. A touch of eight-year-old genever is finally added to complete the smooth and complex taste.

Perfect for martinis including the Gibson. The Gibson Edition can be used for a pickled twist to cocktails, and also combined with tonic water to create a unique G&T with your favourite pickle as a garnish.



SAUVELLE VODKA

A smooth and luxuriant craft vodka, Sauvelle is the drink of choice for the free-spirited, the well-travelled, the bon vivant. A blend of 'wild' and 'beautiful' in French, Sauvelle is named in honour of both its origins in the heart of the Cognac countryside and the people for whom it was created.

Sauvelle owes its delectably rich, elegant taste to a unique distillation process, starting with the finest French wheat and the celebrated crystal-clear spring waters of Censac. The vodka is then unchill-filtered and oak-smoothed using chêne du Limousin, creating Sauvelle's indulgent signature notes of vanilla, caramel and cherry blossom.

Born of the wild, Sauvelle is dedicated to sustainability. At the heart of the brand's ethos is a commitment to responsibly and ethically showcasing the best of contemporary craft spirit production in France.



COPALLI SINGLE ESTATE RUM

Sustainably and honourably produced at a new distillery in heart of the rainforest in Southern Belize. An organic single estate rum made from three ingredients (sugar cane, rainforest canopy water, & yeast) all sourced from The Copal Tree Farm & Distillery.

WHITE RUM

The double distillation of our sugarcane juice, blend of charentaise pot and column still, and the long resting of the finished product on stainless steel creates a smooth white rum that's as good served straight on the rocks as it is showcased in a daiquiri.

BARREL RESTED RUM

100% distilled in charentaise pot still, and rested in American Oak ex bourbon barrels creates a rich sweet rum that tastes delicious neat and is a perfect base for classic dark spirit cocktails.

LIMESTONE DISTILLERY

In 2010 Steve Beam (great grandson of Minor Case Beam, and grandson of Guy Beam) made a commitment to put his side of the Beam family back in the distilling business and formed Limestone Branch Distiller's. He chose a site just a stones throw away from where his ancestor Jacob Beam first started making whiskey in 1795, and where local grain and limestone water, both so essential for the unique & personal recipes, is readily available. This is truly a boutique operation producing small quantities of superb award winning liquid.

YELLOWSTONE SELECT KENTUCKY STRAIGHT BOURBON WHISKEY

A smooth, skilfully selected bourbon with true ties to its family. A masterful fusion of flavors from seventh-generation distillers. It features a hand-picked blend of sweet, spicy, and smoky bourbons, each selected to give this exclusive whiskey a taste that celebrates its deep, family origins.

YELLOWSTONE LIMITED EDITION

We've married hand-selected, extra-special Kentucky Bourbons with the finest of our own stock, distilled at Limestone Branch. This alliance is consummated in once-filled, double seasoned barrels which are toasted and then lightly charred - where the whiskey intensifies and evolves. At just the right moment, it emerges with a complexity and character unlike any to come before it. From our hearts to fill your glass.

MINOR CASE STRAIGHT RYE WHISKEY

To Craft Only the Finest Whiskey, that was Minor Case's mission in life, he never settled for less. In our release of Minor Case Whiskey we explore what might have been if the talent-fueled M.C. Beam had the opportunity to have his stills unsilenced and his production reawakened through prohibition. With this product we raise a glass in tribute to Minor Case; the man, the unrepentant passion and the product he sought to create. We'd like to think he would be proud of what his great-grandsons have been up to.





DAVID NICHOLSON

In the private back room of a grocery store on North 6th Street in St. Louis, Missouri a legacy was born. The store's owner, David Nicholson, created the famed '43' bourbon recipe. Little did he know that his recipe would be passed on and passed down, remaining unaltered for almost two centuries. Still possessing the outstanding character for which it earned its original popularity in 1843, the David Nicholson legacy lives on unchanged, unfettered, and unmatched.

DAVID NICHOLSON 1843

A 'wheated' bourbon that provides an exceptionally smooth flavor and finish. Winner of the Double Gold at San Francisco World Spirits competition, 1843's award-winning taste is appreciated from coast to coast.

NOSE: Rich scents of honey and butter are followed by subtle hints of vanilla and oak. **PALATE:** Exceptionally smooth to start, followed by woody, smoky overtones, with a long, warm finish with a touch of spice.

DAVID NICHOLSON RESERVE

An extra-aged 'ryed' bourbon that provides full-bodied flavor and a distinct, spicy taste.

NOSE: Notes of honey and vanilla with smoky undertones. **PALATE:** The woody, smoky tones you expect, followed by an exceptionally smooth finish with undertones of oak and mild spice.

MARCA NEGRA

Meaning Black Mark after the handprint featured on every bottle which reflects the hand crafted nature of the brand. A link between the Maestro and those interested in experiencing Mezcal the way it has been produced and consumed in native communities for Centuries.

Mezcal Marca Negra currently has five different varieties available in the UK, produced by three different Maestros, all offering a different and rare experience. Each variety has a different alcohol strength (between 45% & 55%) which is determined as perfect by the Maestro. Every bottle of Marca Negra contains information on the type of agave used, where it was made, the Maestro's name, his hand written signature with the batch and bottle number - quite literally, a thumbprint of its origin.

ESPADIN Estate grown from agave that has 8-12 years to mature at 2,187 metres above sea level. Distilled by Isaias Martinez Juan in San Juan Del Rio.

ENSAMBLE from Wild Madrecuishe / Bicuishe agave, and estate grown Espadin with 9-14 years growth at 1,640 metres above sea level.

Distilled by Alberto Ortiz in Santa Maria La Pila, Oaxaca.

TEPEZTATE Estate grown agave of 8-12 years at 2,200 metres above sea level. Distilled by Jorge Mendez Ramirez in San Luis Del Rio Oaxaca.

SAN MARTIN Estate grown agave similar to Cuishe and Cirial. Distilled by Basilio Pacheco in La Noria, Ejutla, Oaxaca.

TOBALA Wild grown agave of up to 20 years at 2,200 metres above sea level. Distilled by Jorge Mendez Ramirez in San Luis Del Rio Oaxaca.





MEZCAL METEORO

According to legend many years ago a flash lit up the sky of the southern sierra in Oaxaca, there was a loud roar and the whole town saw 'little eyes of fire' falling all around. One of the meteors made a small crater and the local Mezcalero decided to use it as a red-hot pit oven to cook his Espadin agave hearts. And so, he produced the best Mezcal the region had ever tasted.

***"How did you do it" he was asked.
The old man simply replied "It fell from the sky"***

Inspired by this legend Meteorito is made from 100% Espadin agave made in the traditional way. Cooked for 3 days in a pit oven, mashed using a stone wheel (tahona), fermented in an open wooden vat, and distilled twice in a copper still.

Created with passion by Maestro Mezcalero Petronilo Rosario Altamirano in Las Margaritas, Oaxaca. Each bottle is signed, and numbered as only authentic Mezcals are. Try serving a 'Meteorito', 1 large measure of Meteorito Mezcal over ice, top with quality tonic water and garnish with grapefruit twist.



HERENCIA MEXICANA

A small batch superior quality Highland Tequila produced and aged in the traditional way by Destilería La Fortuna.

The Blue Agave is grown locally and on their own ranch 'Los Positos', Arandas County, Jalisco in the 'Los Altos' region which has been in the same family for five generations. The ranch includes an area called 'El Caracol' which is where the first Agave plants were planted on Los Altos – a gift from Don Cenobio Sauza, founder of Sauza Tequila.

The Agave is prepared using traditional methods using a brick built adobe oven before fermentation and distilling in a copper pot still.

BLANCO

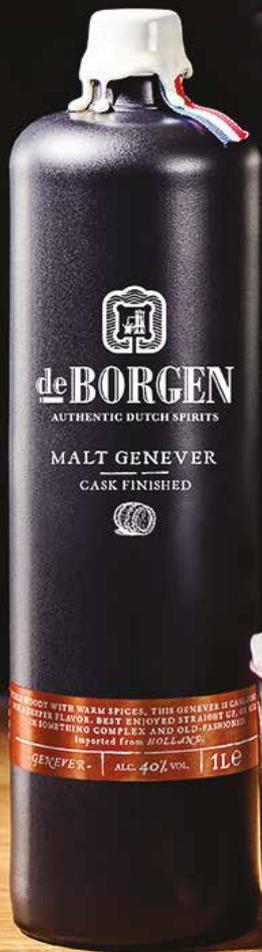
Aromas of dried pineapple, red pepper quiche, strawberry, and fresh herbs. Round and satiny with a smooth fruity-yet-dry medium-full body. Superbly complex and dynamic on the finish with notes of tropical citrus, dried flowers, leather, honey, and peppery spice. This Tequila fully justifies its 95 points rating from the BTI described as 'sensational'.

REPOSADO

Pale golden colour. Mellow aromas of plantain custard, honey, faint leather and sautéed root vegetables. Very soft and supple with a dry-yet fruity medium-full body. Lots of exotic spice, pepper, ginger, sandalwood and grassy earth notes on the long, zesty finish. 'Elegant' and 93 points from the BTI.

AÑEJO

Pure golden colour. Creamy vanilla, suede, nuts, pineapple cake, and delicate spice aromas. Silky smooth with a dry-yet-fruity medium-to-full body. Long, subtly complex finish of leather, praline, dried tropical fruits and exotic spice. An amazing 96 points for the BTI.



DE BORGEN GIN & GENEVER

Produced by one of the last craft distilleries in the north of Holland established in 1888, inspired by the rich history of Dutch produced spirits.

HOLLAND GIN

A unique tasting gin, celebrating an iconic spirit from the 19th century. Holland Gin, or Genever in those days, was the spirit of choice for pioneering bartenders such as Harry Johnson and Jerry Thomas. With only a hint of malt this can be enjoyed in classic gin cocktails including the G&T.

OLD STYLE (CLASSIC) GENEVER

The classic taste of malt spirit, heavy on juniper berries and light on botanicals. This genever has a strong but smooth flavor making it perfect for those that enjoy malt based spirits. This is truly the 'muse' from which gin was born. Partners perfectly with spices such as ginger. The ideal base for a Martinez.

MALT CASK FINISHED GENEVER

Packed in the authentic original style ceramic bottle, this genever is a unique combination of juniper berries distilled in copper stills coupled with malt spirit made from corn, wheat and rye. Oloroso casks are used for aging to add depth of flavor, and botanical extracts such as caraway, fennel and sweet woodruff are added to give the spirit its smooth taste. Often called the 'Dutch Bourbon' this can be enjoyed as you would a good whiskey.

POLUGAR TRADITIONAL VODKA

The traditional drink of Russia was actually something very different from the vodka most familiar today. Before rectification technology was invented for the chemical industry in Western Europe, ethanol could not be used as it is nowadays. The vodka was made from grain and distilled in copper pot stills, rather like single malt whisky, and was called Breadwine or Polugar.

When rectification (distillation columns) reached Russia in 1870, alcohol started being produced using the more efficient modern technology and the old recipes of grain distillates used by the nobility were slowly phased out. It was then in 1895, when the Tsar introduced a state monopoly, that the production of Polugar was completely forbidden and all the traditional distilleries with their copper pot stills were destroyed.

This lost symbol of traditional Russian gastronomy has now started to make a comeback thanks to a recipe found in a book from the 18th century by Boris Rodionov, a well-known Russian vodka historian, academic and published author. The Rodionov family are now spearheading a movement to restore the former glory of traditional grain distillates, Polugar, so enjoyed during the golden age of Russian history.

The word Polugar actually means half-burned in Russian. This is because before alcohol meters were invented, the strength and therefore the perceived quality of an alcoholic drink would be tested by boiling two portions of the liquid until just one portion is left. In other words, when the drink was half burned off, it was called "Polugar." When alcohol meters were finally invented and they measured the strength of Polugar, it was 38.5%.

Polugar is the real legendary Russian breadwine, restored using all of traditional technologies and recipes from the 18th and 19th centuries. It is "father" of Russian vodka.





SCHRODINGER'S KATZEN GIN

Inspired by the Schrodinger Cat thought experiment by physicist Erwin Schrodinger relating to quantum physics and featured in series 'The Big Bang Theory'.

A London Dry Gin pot distilled near Hamburg in Germany with Juniper, Cardamom, Coriander, Cubeb Pepper, Citrus Thyme, Basil, Forest picked Blueberries, and that special ingredient 'Catmint' (drives cats crazy, but for humans relaxes the mind and creates a positive mood).



CASONI MODENA LIQUEURS

Founded in 1814 by two brothers from Finale Emilia (Modena), Casoni Fabbricazione Liquori became famous in the region for its premium Aniseed liqueurs.

After the Second World War, the distillery was rebuilt by Enea Casoni, whose son Mario then built into an international company. Today the Casoni business is still in family hands and is run by Mario's nephew. Throughout its history the focus has been on using infusions and distillations of local herbs and fruits for the creation of totally natural liqueurs.

NOCINO DI MODENA

Modena has many traditions including Parmesan cheese, Balsamic vinegar, and amazing food. Green walnuts are also greatly prized in the area and Casoni has been making this traditional Nocino Liqueur by steeping these walnuts in spirit for many years. This liqueur holds the much sought after 'Tradition and Flavours of Modena' accreditation.

CASONI GIBSON BAR SAVOURY LIQUEURS

Casoni has worked together with world-renowned bartender Marian Beke to develop a range of unique savoury liqueurs. These are based on the traditional culinary flavours of Modena in Italy and inspired by the amazing cocktails that have made The Gibson Bar in London one of the best bars in the world.



FIGS & CHERRIES SAVOURY LIQUEUR

Locally sourced figs and cherries are steeped in alcohol which is combined unusually with best quality Balsamic Vinegar aged 3 years (Aceto Balsamico di Modena IGP) to produce this unique slightly sour fruit but savoury liqueur. Serve in a Savoury Blood & Sand with the best Parmesan cheese you can afford on the side.

WILD BERRIES SAVOURY LIQUEUR

Wild berries from the forests in the Modena region are collected when at their best and soaked in alcohol and best quality Balsamic Vinegar aged 3 years (Aceto Balsamico di Modena IGP) to make a vibrant fruity but savoury liqueur. Perfect for topping a Savoury Bramble and garnish with pickled forest fruits.

AMAROTTO SAVOURY LIQUEUR

A truly unique and completely natural savoury liqueur combining the bitter liquorice notes of Amaro with the nuttiness of Amaretto. Smoking the almonds in production gives a sophisticated smokey edge making it perfect for mixing in whisky cocktails. Try it in a Pickled Manhattan with Rye Whiskey garnished with pickled walnuts.



BITTER & AMARO DEL CICLISTA

At the time that Enea Casoni was rebuilding the Casoni distillery after WW II he did not own a car. The only way he was able to meet his fiance was by bike, riding all the way from Finale Emilia up to Fiumalbo in the Appenine Mountains, a 250k round trip! Once there he was offered a sip of Amaro to recover, which is why Casoni dedicates this Amaro to Enea and his cycling adventures.

AMARO DEL CICLISTA

Is made according to an old family recipe, with a preparation of 15 different herbs, including liquorice, quinine, peppermint, angelica, and rhubarb. These are infused for over 6 weeks, after which they are pressing and left to stand for a further 2 weeks. The liquid is then filtered and then left for another 2 weeks to develop before bottling.

BITTER DEL CICLISTA

Is made according to an old family recipe, with a preparation of 18 different herbs, including bitter orange, sweet orange, cardamom, coriander, wormwood, cassia wood. These are infused for over 4 weeks, after which they are pressed and left to stand for a further 2 weeks. The liquid is then filtered and then left for another 2 weeks to develop before bottling.



VERMOUTH TOMASO AGNINI

In the middle of 1800 Tomaso Agnini from Finale Emilia, a small village nearby Modena, created these two unique recipes and started presenting them in the most important exhibitions of that period. His innovative mixes were inspired by two of the most common and precious specialities of his land: Balsamic Vinegar of Modena and Walnuts.

The Vermouth al Mallo di Noci (Green Husk Nuts Vermouth) directly comes from the most historic spirit made in Modena: the Nocino di Modena. A pure Walnut liqueur.

The green husk nuts, after passing a six months infusion necessary to make the Nocino, are infused once again in the Vermouth for two months. The final products is a vermouth with a delicate woody flavour due to the influence of the Mallo di Noce. The Mallo di Noci Vermouth is ideal for Classic Mixology, perfect to give personality to your cocktails.

The Vermouth with Balsamic Vinegar of Modena IGP is made by adding Balsamic Vinegar of Modena to our Vermouth. This liqueur is peculiar for the smooth acidity given by the Modena Vinegar to the Vermouth. A unique product which can be consumed solo following the old Italian Aperitivo Tradition, or mixed twisting the most famous cocktails.



ALAMEA EXOTIC INFUSIONS

Created by Tiki Cocktail Maestro Daniele Dalla Pola, ALAMEA is a strong spiritual Hawaiian name which means precious and is the name of a starfish. The starfish is a universal and celestial symbol of infinite divine love.

They are designed to create exotic and Tiki cocktails as well as to bring a twist on classic drinks. Made with natural ingredients by one of the oldest liqueur producers in Italy.

HAWAIIAN COFFEE LIQUEUR - brewed Hawaiian coffee, raw sugar & aged Caribbean rums, great for sipping or mixing.

PIMENTO RUM LIQUEUR - Aged Caribbean rums infused with Jamaican pimento berries (all spice), perfect for Tiki cocktails.

PEACH BRANDY LIQUEUR - Italian Brandy infused with peaches, intense and fresh.

COCONUT RUM LIQUEUR - A mix of two Caribbean white rums from Trinidad and Jamaica infused with fresh rich coconut, sweet silky taste with a gentle rum finish.

SPICED CARIBBEAN RUM - Aged Caribbean rums infused with tropical spices and ginger. Pleasant aroma and bittersweet taste. Drink it neat or mix.



ELECTRIC BITTER & LIQUEUR

*Developed by World class bartenders
Marian Beke (The Gibson Bar) and
Antonio Pescatori (Bar Nightjar).*

Electric bitter is a tool that can be used to improve the drinking experience through the use of innovative ingredients and flavours. Its blend of over 30 botanicals is meticulously balanced around a dominant element: Buzz Button or electric daisies, have the property to stimulate the taste buds and increase salivation through their natural electrifying, tingling sensation.

Electric Liqueur has now been added to the range. Using that same electric buzz but in a smooth and slightly sweet liqueur. Ideal for sipping or as a cocktail ingredient. In addition to Electric Daisies you will find sansho pepper, Tasmanian pepperberry, ngerroot, lemongrass, Javanes long pepper, eucalyptus, and wasabi root.



HIERBAS DE LAS DUNAS

Hierbas de las Dunas is a liqueur from eighteen types of herbs, flowers and plants from the North Sea dunes. Usually liqueurs are made with dried herbs, but creator and head chef Syrcó Bakker (Michelin starred, restaurant Pure C, Cadzand) only uses fresh ingredients. This technique gives Hierbas de las Dunas a pure, salty-sweet flavour and makes it the perfect apéritif, after-dinner drink, or cocktail ingredient.

SEA FENNEL

Sea fennel is a perennial that grows in the sand dunes along the North Sea coast. Sea fennel is widely used in kitchens and is available from July to October. Sea fennel has a distinctly salty taste you expect from sea vegetables.

Characteristics Of Sea Fennel: Detoxifying, contains vitamin C and gives a salty character.

SEABERRY

The sea buckthorn is a beautiful shrub that bears numerous orange berries. These berries are an important source of vitamins, minerals and

antioxidants. Therefore, the seaberry is used a lot in healthy juices.

Characteristics Of Seaberry: Contains antioxidant, vitamin C and helps strengthening the immune system.

ROSEHIP

For Hierbas de las Dunas, we use the rosehip. The fruit of this rose is rich of vitamins and minerals and is therefore known as a superfood.

Characteristics Of Sea Rosehip: Is a stimulant and a detoxifier.

ELDERFLOWER

Hierbas de las Dunas uses the flowers of the

elderberry, which bloom from May to July. The elderflower is used in medicines a lot because of its healing reputation.

Characteristics Of Elderflower: Anti-inflammatory and antiseptic.

WILD ROCKET

Wild rocket gives a spicy, nutty flavor with a slightly bitter and has a stronger flavor than the cultivated arugula. For many years, wild arugula is widely used in the kitchen. **Characteristics Of Wild Rocket:** Is nutty and appetizing.



BORDEAUX DISTILLING COLD BREW COFFEE LIQUEUR

A coffee liqueur made with a cold brew extraction method. It was handmade in Bordeaux, from start to finish (ie. from roasting the coffee beans to bottling). It has only 4 ingredients: coffee, water, alcohol, sugar (but that doesn't mean it is easy to make, quite the contrary!). Also, no additional flavors were added (e.g. vanilla, etc.). All the flavors come from our coffee and the sugars we selected.

Coffee beans and roasts were selected to match a warm aroma profile, looking for their cacao and almond notes in particular. Sugar was also a key flavorful ingredient: 2 types of sugars were blended, looking for an additional caramel note with a background liquorice hint.

OUR COFFEE BLEND:

Origins: Brasil, Guatemala, Colombia, Ethiopia, Rwanda and Salvador.
Varieties: Arabica (Moka, Bourbon, San Ramon)

Enjoy neat (room temperature or cold), on the rocks, and of course in cocktails. E.g. : Cold Brew Tonic, Coffee Negroni, Black Russian, Espresso Martini, etc.



PUSANGA LIQUEUR

Pussanga - a liqueur that connects the jungles of South America with the lifestyle of exclusive clubs and bars worldwide.

Named after the aphrodisiac Pussanga plant from the Peruvian South American jungle. The root used historically by local shamens to make love potions. This spirit also includes chilli, ginger and cardamom.

PRODUCTS BY CATEGORY

GIN

Copperhead Classic (40.0%), Belgium
Copperhead Black Batch (42.0%), Belgium
Copperhead Gibson Edition (40.0%), Belgium
De Borgen Holland Gin (40.8%), Holland
Schrodinger's Katzen Gin (44.0%), Germany

GENEVER

De Borgen Old Style (Classic) Genever (40.0%), Holland
De Borgen Cask Finished Genever (38.0%), Holland

VODKA

Sauvelle Vodka (40%), France
Polugar No.1 Rye & Wheat (38.5%), Poland
Polugar No.4 Honey & Allspice (38.5%), Poland
Polugar No.5 Horseradish (38.5%), Poland
Polugar Dry Cherry (38.5%), Poland

RUM

Copalli Single Estate White Rum (42.0%), Belize
Copalli Single Estate Barrel Rested Rum (44.0%), Belize
Alamea Exotic Rum Infused with rare spices (40%), Caribbean

WHISKEY

Yellowstone 93 Proof Bourbon, Kentucky, USA
Yellowstone Limited Edition 101 Proof Bourbon, Kentucky, USA
Minor Case Sherry cask Finished Rye Whiskey, Kentucky, USA
David Nicholson 1843 Bourbon, Kentucky, USA
David Nicholson 1843 Reserve Bourbon, Kentucky, USA

MEZCAL

Marca Negra Espadin (50.3%), San Juan Del Rio, Oaxaca
Marca Negra Ensemble (49.3%), Santa Maria La Pila, Oaxaca
Marca Negra San Martin (49.5%), La Noria, Oaxaca
Marca Negra Tepeztate (49.7%), San Luis Del Rio, Oaxaca
Marca Negra Tobala (50.9%), San Luis Del Rio, Oaxaca
Meteoro (45%), Las Margaritas, Oaxaca

TEQUILA

Herencia Mexicana Blanco (40.0%), Arandas, Jalisco
Herencia Mexicana Reposado (40.0%), Arandas, Jalisco
Herencia Mexicana Anejo (40.0%), Arandas, Jalisco

EXOTIC INFUSIONS

Alamea Pimento Rum Liqueur (30.0%), Italy
Alamea Hawaiian Coffee Liqueur (25.0%), Italy
Alamea Peach Brandy Liqueur (34.0%), Italy
Alamea Coconut Rum Liqueur (38.0%), Italy

LIQUEURS

Casoni Nocino di Modena Walnut Liqueur (30.0%), Modena, Italy
The Gibson Casoni Figs & Cherries Savoury Liqueur (21%), Modena, Italy
The Gibson Casoni Wild Berries Savoury Liqueur (17%), Modena, Italy
The Gibson Casoni 'Amarotto' Amaro & Smokey Almond Savoury Liqueur (29%), Modena, Italy
Electric Liqueur (23.0%), London, UK
Hierbas De Las Dunas (28.0%), Holland
Pussanga Liqueur (38.0%), Germany
Bordeaux Distilling Cold Brew Coffee Liqueur, France

VERMOUTHS & APERITIVO

Tomaso Agnini Aceto Balsamico di Modena IGP (18.0%), Modena, Italy
Tomaso Agnini Mallo di Noci Walnut infused (18.0%), Modena, Italy
Bitter Del Ciclista (26%), Modena, Italy
Amaro Del Ciclista (26%), Modena, Italy

BITTERS & BLENDS

Electric Bitter (60.0%), London, UK
Copperhead Alchemist Aperitivum Blend (80%), Belgium
Copperhead Alchemist Energeticum Blend (80%), Belgium
Copperhead Alchemist Digestivum Blend (80%), Belgium



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