
INTRODUCTION

Mezcal – A highly complex spirit made from the fermented and then distilled juice of any cooked agave heart or ‘piña’.

Although only 9 states are permitted by law to call their agave spirit Mezcal, there are many other states in Mexico that produce distillates from the agave plant ranging from Bacanora in Sonora, Tequila and Raicilla in Jalisco and the various other states that fall outside of these relatively modern regulations. These are simply called ‘agave distillates’ but simple is often the wrong way to describe them.

A common misconception is that Mezcal is just Tequila’s smokey cousin but this is not quite true. The smokiness is derived from the way in which a mezcalero chooses to cook their agave which may involve burning firewood as fuel source to heat an oven, often an underground earthen pit.

However, there are numerous examples where producers have chosen to cook their piñas in a different way that may not rely entirely on hot smoking their ovens. These can include, but are not limited to, steaming or roasting in above ground clay or stone ovens.

Mexico, however, is not just about the agave plant. There is Rum and Whiskey from Oaxaca, Gin from the Yucatán peninsula, a Mayan spirit called Pox from Chiapas made from sugarcane, heritage corn and wheat, and in Chihuahua, a relative of the agave plant called Dasyliion or ‘Desert Spoon’ makes a spirit called Sotol.

A guide to understanding each bottling

LATIN NAME FOR THE SPECIES OF AGAVE

The Brand Name The Master Distiller or ‘Mezcalero/a’
Local name for the subspecies of agave (Maguey) – The village or town, the state

AGAVE SPIRITS

AMERICANA



A once abundant and hugely diverse species of agave, the Americana took a back seat as the Espadín rose to dominate the industry due to its quick maturation and high sugar content.



KOL X El Destilado Pedro Hernandez 16 | 60
Sierra Negra – San Balthazar Guelavila, Oaxaca

Sin Gusano Isaac Cruz 26 | 84
Castilla - San Juan Bautista Jayacatlan, Oaxaca

Lalocura Eduardo ‘Lalo’ Angeles Carreño 53 | 178
Arroqueño – Santa Catarina Minas, Oaxaca

Neta Celso Garcia Cruz 38 | 126
Pulquero – Miahuatlán, Oaxaca

Sin Gusano Sergio Juarez Patricio 22 | 73
Arroqueño – San Augustine Amatengo, Oaxaca

Sin Gusano Anatolio Ramirez 25 | 85
De Horno – San Jose Rio Minas, Oaxaca

La Medida Antonio Cortés Aragón 19 | 62
Arroqueño – Miahuatlán, Oaxaca

ANGUSTIFOLIA

The agave angustifolia and its most popular expression the maguey espadín is the most used agave outside of Jalisco. The short growth circle and the high yield are some of the reasons. Mostly used by big commercial brands we still manage to find so hidden gems by artisanal and ancestral producers.



La Venenosa, Raicilla Don Arturo Campos <i>Cenizo Gigante</i> – Sierra Volcanoes, Jalisco	17 52
Real Minero Edgar Angeles Carreño <i>Espadín</i> – Santa Catarina de Minas, Oaxaca	27 91
Montelobos Cuauhtémoc López <i>Espadín</i> – Santiago Matatlán, Oaxaca	13 48
Origen Raiz del Espíritu Carlos Ángulo Rios <i>Chacaleño</i> – El Platanar Topia, Durango	25 82
Rey Campero Rómulo Sánchez Parada <i>Espadín</i> – Candelaria Yegolé, Oaxaca	13 46
Pensador Don Atenógenes García <i>Espadín</i> – Miahuatlán, Oaxaca	13 46
Mezcal Vago Emigdio Jarquín Ramirez <i>Espadín</i> – El Nanche - Miahuatlán, Oaxaca	15 49
Lalocura Eduardo ‘Lalo’ Angeles Carreño <i>Espadín</i> – Santa Catarina Minas, Oaxaca	31 105
Neta Ramon & Wilfredo Garcia <i>Barril</i> – Hacienda Tapanala - Miahuatlan, Oaxaca	36 122
Sin Gusano Ramiro Avila <i>Tepemete</i> – Nombre de Dios, Durango	27 92
The Lost Explorer Fortino Ramos Florean <i>Espadín</i> – San Pablo Huixtepec, Oaxaca	18 66

*50ml | 200ml. 25ml available upon request.

KARWINSKII

The agave Karwinskii is large, varied and bountiful, especially in its home states of Oaxaca and Puebla. Appearing more palm than agave, thin spines extrude from a 6-7 foot trunk. As it is denser and more fibrous than other agave, the mezcal produced from Bicuixe, Barril and Largo is dry and herbaceous, often with ripe, fruity aromas.



Leyenda Catarino Hernandez <i>Cuishe</i> - San Jeronimo Taviche, Oaxaca	17 58
La Medida Antonio Cortes Aragon <i>Bicuixe</i> - Ejutla, Oaxaca	20 64
La Medida Antonio Cortez Aragon <i>Madrecuixe</i> - San Luis Amatlan, Oaxaca	18 59
Rey Campero Rómulo Sánchez Parada <i>Madrecuisha</i> - Candelaria Yegolé, Oaxaca	18 62
Rey Campero Rómulo Sánchez Parada <i>Cuishe</i> – Candelaria Yegolé, Oaxaca	18 61
Mezcal Vago Emigdio Jarquín Ramirez <i>Madrecuisha</i> – El Nanche - Miahuatlán, Oaxaca	21 70
Lalocura Eduardo ‘Lalo’ Angeles Carreño <i>San Martinero</i> – Santa Catarina Minas, Oaxaca	33 113
Lalocura Eduardo ‘Lalo’ Angeles Carreño <i>Tobasiche</i> – Santa Catarina Minas, Oaxaca	33 113
Real Minero Edgar & Lorenzo Angeles <i>Barril</i> – Santa Catarina Minas, Oaxaca	22 80
Sin Gusano Nicholas Garcia Gutierrez <i>Cuishe de moho</i> – San Luis Amatlan, Oaxaca	24 79
Pal’Alma – Apolonio & Simeon Ramirez <i>Amarillo</i> – Oaxaca	37 124

MARMORATA

Often found in hard to reach limestone-rich ravines this species can take up to 35 years to reach maturity and is notorious for its low yield. Historically used in some communities as a medicine, mezcal from the Tepextate is prized for its herbaceous notes.



Rey Campero Romulo Sanchez Parada 22 | 78
Tepextate - Canderlaria Yegole, Oaxaca

Pensador Felipe & Ageo Cortes 20 | 68
Tepextate - Miahuatlan, Oaxaca

La Medida Antonio Cortes Aragon 19 | 63
Tepextate - Ejutla, Oaxaca

Lalocura Eduardo 'Lalo' Angeles Carreño 53 | 172
Tepextate - Santa Catarina Minas, Oaxaca

MAXIMILIANA

Raicilla is distinct from tequila - as it is roasted and not steamed - but cannot be called Mezcal due to it being produced in the homeland of tequila. Expect notes of grapefruit pith, flint and bright acidity.

Ninfa Raicilla Familia Galindo 24 | 81
Maximiliana – Sierra Madre Occidental, Jalisco

Estancia Racilla 14 | 48
Maximiliana - La Estancia, Jalisco

La Venenosa Raicilla Puntas Gerardo Peña 31 | 106
Maximiliana – Jacales, Jalisco



La Venenosa Raicilla Puntas Ruben Pena Fuentes 15 | 50
Maximiliana – Mascota, Jalisco

CONVALIS

To distill an agave spirit from the Maguey Jabalí takes a great level of skill and patience. The varietal has high levels of saponin - the same natural compounds used for natural soap making - and thus bubbles during distillation which has a tendency to break the pot stills. Fruit forward with citrus and a hit of black pepper.



Rey Campero Romulo Sanchez Parada 23 | 74
Jabalí - Candelaria Yegole, Oaxaca

Sin Gusano Camilo Garcia Gutierrez 29 | 99
Jabalí - San Luis Amatlan, Oaxaca

KOL X El Destilado Ranulfo Altamirando 16 | 55
Jabalí - Santa Maria Zoquitlan, Oaxaca

La Medida Jose Santiago Lopez 22 | 75
Jabalí - Santiago Matatlan, Oaxaca

POTATORUM

Known as the 'King of Agaves' perhaps due to its crown shaped appearance or to the fact that mezcal made from this species is highly sought after. Nicolás García Gutiérrez's batch has saline and herbaceous notes and has a crisp finish.



Corte Vetusto Juan Carlos Gonzalez Díaz 20 | 68
Tobalá – San Pablo Villa de Mitla, Oaxaca

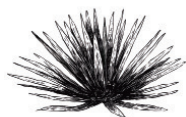
Montelobos Aarón Álva Sanchez 20 | 69
Cenizo, Papalometl – San Nicolás Huajuapán, Puebla

Neta Don Candido 34 | 116
Tobalá – San Lorenzo Mixtepec, Oaxaca

The Lost Explorer Fortino Ramos Florean 27 | 90
Tobalá – San Pablo Huixtepec, Oaxaca

RHODACANTHA

Rhodacantha are often solitary figures in the desert - hence the name *Maguey Mexicano*. Usually 8 to 11 years of age, they produce varied styles, often with a strong fruity character. They range from notes of grape, gooseberry and green fig in the coastal region south of Puerto Vallarta, to dried fruit, espresso and smoke in Oaxaca.



Lalocura Eduardo 'Lalo' Angeles Carreño 36 | 121
Cuishe – Santa Catarina Minas, Oaxaca

La Medida – Berta Vasquez 20 | 66
Mexicano – San Baltazar, Chichicapam

Sin Gusano – Anatolio Ramirez 26 | 87
Mexicanito – San Jose Rio Minas, Mixteca Alta

DURANGENSIS

The Durangensis species is endemic to the states of Durango and Zacatecas, where it is often known as Cenizo. It often produces full bodied, chocolatey mezcals which express their arid dessert origin.

Leyenda Ventura Gallegos 16 | 52
Cenizo – Nombre de Dios, Durango

Clase Azul Vidiriana Tinoco 85 | 290
Cenizo – Nombre de Dios, Durango

Origen Raiz del Espíritu Ignacio Grijalva Paulino 22 | 72
Cenizo – Tuitán, Durango

Derrumbes Uriel Simental 15 | 58
Durango – Nombre de Dios, Durango



SALMIANA

The Salmiana agave is wild harvested from altitudes up to 1,600m above sea level. The piñas are steamed rather than roasted and are fermented in concrete and distilled in a copper pot still. Notes of jalapeño, vetiver and white chocolate.



The Lost Explorer Fortino Ramos Floreán 15 | 51
Verde – San Pablo Huixtepec, Oaxaca

Leyenda Juan Jose Hernandez 16 | 53
Verde – Santa Isabel, San Luis Potosi

Derrumbes Juan Manuel Perez Juarez 13 | 43
Salmiana – Charcas, San Luis Potosi

PECHUGA

Typically consumed at rites of passage in Mexico, a mezcal de pechuga is made the same way as a regular mezcal but has a third distillation whereby a chicken breast, local fruit and seeds are added to the potstill - much like you would add botanicals to make gin.



Dangerous Don, Café Celso Martínez López 13 | 45
Espadin – Santiago Matatlán, Oaxaca

Vago, Elote Aquilino Garcia López 17 | 55
Espadin – Candelaria Yegolé, Oaxaca

Real Minero, Pechuga Edgar Angeles Carreño 32 | 112
Espadin – Santa Catarina Minas, Oaxaca

Montelobos, Pechuga de Pavo Don Abel López 28 | 95
Espadin – Santiago Matatlán, Oaxaca

Origen Raiz, Pechuga de Venado Valentin Cortes 42 | 145
Cenizo – Tuitán, Durango

Lalocura Eduardo 'Lalo' Angeles Carreño 36 | 121
Espadin – Santa Catarina Minas, Oaxaca

*50ml | 200ml. 25ml available upon request.

ENSAMBLES | BLENDS

To produce an ensamble the mezcaleros combine two or more agaves together in a single batch. This usually happens during the roasting and fermentation process but needs to happen before the distillation. If two or more agaves are distilled separately and then mixed we call it a blend and not ensamble.



Derrumbes Cuauthemoc Jacquez 14 | 46
Americana, Funkiana, Univittata – San Carlos, Tamaulipas

Derrumbes Guadalupe Pérez 16 | 51
Cupreata, Alto – Tzitzio, Michoacán

Corte Vetusto Isidro Damian 22 | 75
Espadín, Sierra Negra – Sola de Vega, Oaxaca

Real Minero Edgar Angeles Carreño 23 | 75
Espadín & Largo – Santa Catarina Minas, Oaxaca

Montelobos Aarón Álva Sanchez 17 | 60
Cupreata, Angustifolia, Potatorum – Nicolás Huajuapán, Puebla

Mezcal Vago Emigdio Jarquín Ramirez 21 | 70
Mexicano, Madrecuishe – El Nanche - Miahuatlán, Oaxaca

NETA Miguel Osorio 27 | 89
Jabali, Coyote, Tepeztate, Madrecuishe - Logoche, Oaxaca

Clande Lupe Lopez 21 | 71
Shrevei, Dasyllirion Wheeleri - Chihuahua Madera

NETA Hermogenes Vasquez 29 | 99
Tepextate, Sierra Negra - Miahuatlán, Oaxaca

Lalocura Eduardo 'Lalo' Angeles Carreño 48 | 161
Tepextate, Espadín - Santa Catarina Minas, Oaxaca



SPIRITS

OTHER AGAVE

Clande Lupe Lopez 24 | 81
Shrevei - Chihuahua Madera



Sin Gusano Gilberto Roldan Quezada 29 | 97
Lamparillo - Zona de Silencio, Coahuila/Durango

Pal'alma Amando Ventura Gallegos 36 | 123
Lamparillo - Durango

KOL x El Destilado Pedro Hernandez 16 | 60
Pulquero - Oaxaca

MEXICAN SPIRITS

TEQUILANA - BLANCO



La Dama, Blanco Familia Galindo 15 | 52
Blue Weber – Los Valles, Jalisco

Fortaleza, Blanco Guillermo Sauza 16 | 52
Blue Weber – Tequila, Jalisco

Fortaleza, Still Strength Guillermo Sauza 17 | 57
Blue Weber – Tequila, Jalisco

Tapatio 110 - Carlos Camarena 14 | 46
Blue Weber - Los Altos, Jalisco

Fuenteseca Consecha 2018 Enrique Fonseca 29 | 98
Blue Weber - Michoacan

El Destilado Leodigario Hernandez 20 | 66
Azulín - San Javier Xoxocotlan, Oaxaca

Kol X El Destilado Delfino Tobon 15 | 56
Azul - San Pablo Ameyaltepec, Puebla

NETA Candido Garcia Cruz 26 | 88
Tequilana - San Luis Amatlan, Oaxaca

TEQUILANA - REPOSADO

Ocho, Reposado Carlos Camarena 12 | 40
Blue Weber – Los Valles, Jalisco

Volcan de mi Tierra, Reposado - Tomas Perez 18 | 70
Blue Weber - Los Valles, Jalisco

Fortaleza, Reposado Guillermo Sauza 19 | 63
Blue Weber – Tequila, Jalisco

Cascahuin, Reposado Salvador Rosales Briseno 12 | 58
Blue Weber – Los Valles, Jalisco

Clase Azul, Reposado Arturo Lomeli 48 | 159
Blue Weber - Central Jalisco



TEQUILANA - AÑEJO

G4, Añejo Felipe Camarena <i>Blue Weber</i> - Los Altos, Jalisco	13 42
Ocho, Añejo Carlos Camarena <i>Blue Weber</i> - El Bajío, Jalisco	14 52
Volcan de Mi Tierra, Cristalino Tomas Perez <i>Blue Weber</i> - Los Valles, Jalisco	17 55
Fortaleza, Añejo Guillermo Sauza <i>Blue Weber</i> - Tequila, Jalisco	31 101
Clase Azul, Añejo Arturo Lomeli <i>Blue Weber</i> - Central Jalisco	155 520

TEQUILANA - EXTRA AÑEJO

Ocho Extra Añejo 2015 Carlos Camarena <i>Blue Weber</i> - La Latilla, Jalisco	28 93
Ocho Extra Añejo 2018 Carlos Camarena <i>Blue Weber</i> - El Bajío, Jalisco	24 81
Tapatio, Excelencia Gran Reserva Carlos Camarena <i>Blue Weber</i> - Los Altos, Jalisco	37 123
Tequileo Reposado Extra Rare Jorge Antonion Salles <i>Blue Weber</i> - Tequila, Jalisco	41 137
Don Julio 1942 Enrique de Colsa <i>Blue Weber</i> - Los Altos, Jalisco	45 152
Volcan de mi Tierra, X.A. - Tomas Perez <i>Blue Weber</i> - Los Valles, Jalisco	56 224
Fuenteseca, Reserva 18 years, 1995 Enrique Fonseca <i>Blue Weber</i> - Los Altos, Jalisco	171 570
Clase Azul, Ultra Añejo Arturo Lomeli <i>Blue Weber</i> - Central Jalisco	600 2200

SOTOL

Sotol is crafted from Dasylirion, or the Desert Spoon. Distinct from Agave, this succulent hails from the arid heartlands and mountains of Chihuahua, Coahuila and Durango. Although a cousin of Agave, the flavour profile is distinct - resinous, grassy and bright in the mountains, and earthy, spiced and honeyed in the desert.

Flor del Desierto Gerardo Ruelas Hernández 16 | 56
Dasylirion Leiophyllum – Coyame del Sotol, Chihuahua

Flor del Desierto Don José Armando Fernandez Flores 18 | 66
Dasylirion Wheeleri – Madera, Chihuahua

Sotomayor Gerardo Ruelas Hernández 22 | 75
D. Cedrosanum, D. Leiophyllum, D. Texanum
– Aldama, Chihuahua

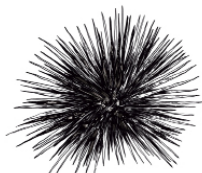
Origen Raiz Sotol Valentin Cortes 25 | 83
Dasylirion Cedrosanum – Tuitán, Durango

POX

Pox has it's roots in Ancient Mayan culture where it was the link between the Nobles and the underworld. There is no one way to make Pox but this bottling highlights notes of toasted corn tortillas and sweet spice.

Siglo Cero Ángel Pérez 14 | 50
Heritage Corn, Sugarcane, Wheat - San Juan Chamula, Chiapas

Casa Na'am 14 | 52
Panela, Sugarcane, Wheat - San Juan Chamula, Chiapas



SPIRITS

RUM

El Destilado Ron Blanco Oaxaca	10
Paranubes Aguardiente de Cana Oaxaca	14
El Tarasco Charanda Silver Michoacán	11
El Tarasco Charanda Añejo Michoacán	13
Sol Tarasco Charanda Extra Añejo Michoacán	14
Clairin Communal Agricole Haiti	12
Merser & Co. UK Blended Caribbean	11
Eminente Ambar Claro Cuba	11
Eminente Reserva Cuba	14
Hampden Estate Single Pot Still Jamaica	15
Don Q Oloroso Finished Puerto Rico	14
Zacapa Solera 23 Guatemala	16
Camazotz Ron Blanco Oaxaca	12

VODKA

Boatyard Irish Wheat N. Ireland	10
Ketel One Netherlands	10
Belvedere Original Poland	11

GIN

Katún Yucatán	11
Condesa Mexico City	13
Capreolus Garden Swift Gloucestershire	15
Plymouth Gin Devon	10
Tanqueray London Dry Edinburgh	10

SPIRITS**WHISKIES**

Sierra Norte Yellow Corn Oaxaca	14
Sierra Norte Black Corn Oaxaca	14
Sierra Norte White Corn Oaxaca	14
Abasolo Cacahuazintle Corn State of México	15
Glenmorangie 10yr Highland	13
Singleton 12yr Speyside	12
The Macallan 12yr Sherry Cask Speyside	16
The Macallan Rich Cacao Speyside	35
The Macallan Intense Arabica Speyside	40
Ardbeg An Oa Islay	14
Johnnie Walker Blue Label Scotland	44
Yellowstone Bourbon Kentucky	14
Sazerac Rye Kentucky	14
Michter's Bourbon 10 years Kentucky	36
Michter's Rye 10 years Kentucky	42

EAU DE VIE, BRANDY, COGNAC

Capreolus Damson Eau de Vie Gloucester	55
Cazottes Marc de L'Anglore 2015 France	20
Cazottes Fine de Gamay 2018 France	20
Somerset Cider Co. 10 year Somerset	13
Seven Tails XO France	11
Hennessy VSOP Cognac	15
Hennessy XO Cognac	54

BITTER

Royal-Vallet Fernet Hidalgo	10
Holzer & Holzer Fernet Hunter Austria	12

LIQUEUR

Nixta Cacahuazintle Corn State of México	12
Parafante Fig Leaf London	12

*25ml available upon request.

BEER & SOFTS

BEER

LAGER

Braybrooke | Keller Beer | Leicestershire 330ml 7

Lucky Saint | 0.5% | Bavaria, Germany 330ml 7

ALE

Small Beer | IPA | Bermondsey, London 350ml 7

NO/LOW ALCOHOL

AGUA FRESCA

Hibiscus 5

HORCHATA

Tiger nut 5

COLD BREW

Oolong, Borage Honey & Verjus 5

RHUBARB SPRITZ

Everleaf, Rhubarb, Verjus, Tonic 10

VIRGIN MICHELADA

Livener, Umami Tomato, Piquin Chilli, Lucky Saint 10

MURI, YAMILE (0.4%)

Raspberry mead, smoked lacto rhubarb, pink peppercorn 12

SILBERBERGER MAMMUTQUITTE

Mammoth Quince, 2020 14

AMA BREWERY, BI (1.5%)

Lemongrass, 2020 13 | 76

AMA BREWERY, BI (1.5%)

Lemongrass, 2020 13 | 76

COFFEE

ASSEMBLY

Beans sourced from Paraje Los Machos, Oaxaca

Espresso 5

Macchiato, Cortado, Latte, Cappuccino, Flat White 6

*25ml available upon request.

RARE TEA – CAFFEINATED

ANTLERS

Satemwa Estate, Malawi 6

Made from the velvety stem of finely plucked spring shoots rather than the leaves of the tea bush. Only a few kilos can be produced each year - soft and elegant, with stone fruit and delicate tannin.

SUNSET OOLONG

Eastern Rift Mountains, Taiwan 6

Crafted by a young farmer, Wei, in organic gardens near Taitung in Taiwan. Sweet and nutty leading to dark caramels and rich fruit.

SILVER TIP JASMINE

Fuding, Fujian, China 6

The delicate leaf buds (silver tips) are laid out on bamboo trays with fresh blossom over six consecutive nights. Through the night downy buds absorb the scent of the jasmine - a deep and heady aroma with a light, gentle flavour and a natural sweetness.

EMERALD GREEN

Fanjing Mountain, Guizhou Province, China 6

Emerald Green has been famous since the Guangxu Emperor's reign during the Qing Dynasty. The best are picked in the early Spring before the Qingming Festival. Pan-fired in tiny batches; over seventeen hours of very gentle pressure at about 70°C.

EARL GREY

Satemwa, Malawi & Calabria, Italy 6

The oldest tea estate in Malawi, still run by the same family. Handcrafted black, loose leaf tea, with pure bergamot oil from ancient citrus groves in Calabria, southern Italy.

RECOVERY TEA

Uji, Japan & Fujian, China 6

A blend of Hojicha Roasted Green Tea from Uji and Peony White Tea from the mountains of Fujian. To boost the restorative effects: Ginger from the foothills of the Himalayas, and Wild Rooibos from the Cedarberg Mountains of South Africa.

HWANGCHA YELLOW TEA

Nokjin-ri, Jeolla-Namdo, Korea 6

Farmed by Minsoo Seo and family, for two generations awarded Grand Master of Traditional Foods, a distinguished title given by the Ministry of Agriculture of South Korea. Subtle tart notes of grape, quince and dark cherry, balanced with a gentle toast.

RARE TEA - HERBAL AND INFUSIONS

SOOTHE ME

Croatia, India, Malawi 6

A pure herbal blend to soothe at the end of the day. Holy Basil (also known as Tulsi) from India added to a base of whole Chamomile flowers from Croatia, finished with Malawi Spearmint.

MANUKA LEAF

Cornwall, England 6

Manuka (part of the tea tree family) grown in the ancient Botanical Garden at the heart of the Tregothnan Estate in Cornwall, England. Light florals with deep woody notes and a warming hint of ginger and cinnamon.

CEDRON & ANISE

Oaxaca, Mexico 6

Té de cedrón, lemon verbena tea, is a popular drink in Mexico. It aids digestion and can promote sleep. Here lemon is the bright top note - beneath lie hints of sage, anise, and oregano to give a deeply herbaceous infusion.

WILD ROOBOIS

Cederberg Mountains, South Africa 6

Strictly speaking a legume, the needle-like leaves produce a rich, delicious caffeine-free drink. Harvested on horseback with machetes to protect the delicate ecosystem of Cederberg, where it grows indigenous and completely wild. Deep earthy notes, bright red berries and cedar.

PORTUGUESE PEPPERMINT

Beira Baixa Province, Portugal 6

Mentha Balsamea is a naturally occurring hybrid of watermint and spearmint, and one of the oldest known plants used for herbal tea, cooking and medicine. Grown between Tejo Nature Park and UNESCO recognised Naturetejo Geopark on a small, sustainable organic farm.

ALMOND BLOSSOM

Tarragona, Spain 6

From Marcona almond trees on the coast of Catalonia. Grown alongside olive, carob and orange groves; each flower must be harvested individually by hand, then carefully air-dried on a muslin bed to prevent the blossoms from bruising. Spring pollen gives honey flavour and sweetness, combined with rich notes of almonds, and a soft, green note of buttery globe artichokes.