

PRODUCT PORTFOLIO 2020

Wines	3
Spirits	11
Soft Drinks	16
Vermouth	24
Martín Berasategui Spirits	30













LOA

100% Tempranillo grape.

Created for wine connoisseurs.

It can only be found at premium restaurants and specialty stores.



RED WINE

Deep and richly pigmented colour.



NOSE

Clean, powerful and complex.

Notes of ripe fruit, nuts
(peanuts and hazelnuts), toast
and balsamic and wood aromas
(all well combined).



PALATE

An elegant attack, dense, silky and enveloping with a voluptuous but well-balanced mouthfeel and a long, lingering finish.









SPES

150_{CL}

Volume

14,5%

Alcohol by Volume







100% Tempranillo grape.

SPES is a wine that's clearly influenced by the Atlantic and reflects the great care taken in its selection and production.



RED WINE

Lively and richly pigmented, with a solid robe.



NOSE

An intense bouquet with a good blend of aromas, including notes of fresh, sweet fruit and balsamic touches of wood, all well combined. Spicy notes also appear (such as cedar).



PALATE

Invades the mouth with a generous, velvety feel.
Characteristically Rioja in structure, well defined by its acidity and elegance. A very long, agreeable finish.





100% Tempranillo

RIOJA

Bodegas Loa

 75_{CL}







SALVE

100% Tempranillo Grape. SALVE is an unoaked wine

SALVE is an unoaked wine with the best expression of tempranillo grape, selected from vineyards in the shelter of the Sierra de Cantabria. Passion and character made into wine.



RED WINE

Cherry red colour with beautiful iridescence.



NOSE

It expresses itself with intensity, glimpsing touches of red fruits, liquorice and blackberry.



PALATE

Fresh, tasty, balanced, with volume and great persistence.



Alcohol by Volume

75_{CL}







TEMPRANILLO CRIANZA

RIOJA
DENOMINACIÓN DE
ORIGEN CALIFICADA



PICARDO "CRIANZA"

100% Tempranillo and Grenache Grapes. Picardo remains 12 months in American oak barrels.



RED WINE

Dark cherry color, a full bodied and bright wine.



NOSE

Elegant aromatic intensity, clean and complex, highlighting balsamic notes, ripe fruits, licorice and toasted aromas from barrels.



PALATE

Complex and harmonious, it offers a velvety and delicious attack with wood notes providing a great roundness and delicacy.



Volume 13,5%

Alcohol by

75_{CL}

HIZAN CRIANZA







HIZÁN "CRIANZA"

100% Tempranillo Grape.

This wine remains 15 months in American oak barrels and another 12 months before its commercialisation.



RED WINE

Cherry red and violet reflections in pale intensity.



NOSE

Intensity in a still glass with hints of ripe red fruit, jam and a touch of wood, which becomes more characteristic and leaves memories of liquorice, cocoa and chocolates.



PALATE

Smooth with very soft tannins.

It is an unctuous wine with a lot of potential, good acidity and candied fruit in the nose.



HIZAN

Ribera del Duero



Volume

75_{CL} 13,5%

Alcohol by Volume

DUERO

HIZAN ROBLE





HIZÁN ROBLE

100% uva Tempranillo.

From the combination of the continental climate and a complex "terroir" emerges a landscape of old "tinto fino" vines rooted from the Duero River to the most rugged areas.



RED WINE

Hizán Roble is dressed in intense cherry red.



NOSE

It offerts aromas of red fruits, spices and hints of French oak.



PALATE

Powerful, elegant, perfect and with the necessary persistence to fix an unforgettable memory.



Volume

75_{CL} 12,5%

Alcohol by Volume

HIZAN WHITE







HIZÁN WHITE

100% Verdejo grape. A Rueda White for a traditional consumer, urban and young, which is enjoyed cold, between 4° and 6° C and drunk with seafood and fish.



WHITE WINE

Clean and bright, pale yellow with green reflections.



NOSE

Lush, enveloping in the nose with notes of tropical fruits, citrus and apple.



PALATE

Fresh, with a touch of acidity and silkiness that embrace the palate. A persistent and very attractive wine.







40%

Ranges

Botanical







WINT & LILA LONDON **DRY GIN**

Juniper berries, coriander, angelica root and cinnamon, and other Mediterranean spices such as orange peel, lemon and lime, orange blossom and peppermint.



PRODUCTION METHOD

Handcrafted from natural ingredients. All botanicals are macerated individually in glass pots, and gently distilled 'au-bain-marie' in 1820's copper pot stills. No preservatives nor artificial sweeteners or aromas.



INGREDIENTS

Juniper berries, coriander, angelica root, cinnamon, orange peel, lemon peel, lime peel, orange blossom and peppermint.





ODU

 4_{CL}



0 CL.E & 1 37.5% VOL. GIN GDRYN RADA CON FRESAS NATU CON FRESA ORGANIC



WINT & LILA **STRAWBERRY GIN**

A delicious and wonderfully balanced gin elaborated with fresh strawberries and exquisite botanicals such as angelica root, floral notes from the orange blossom of Seville, spearmint and juniper berries.



PRODUCTION METHOD

Handcrafted from natural ingredients. All botanicals are macerated individually in glass pots, and gently distilled 'au-bain-marie' in 1820's copper pot stills. No preservatives nor artificial sweeteners or aromas.



INGREDIENTS

Strawberries, juniper berries, coriander, angelica root and seeds, cinnamon, orange peel, lemon peel, lime peel, orange blossom and spearmint.

 $70_{\scriptscriptstyle{\mathrm{CL}}}$

5_{CL}











BAYSWATER LONDON DRY GIN

Exclusive Premium gin that takes its name from a famous London neighborhood. Handcrafted and distilled in London.



PRODUCTION METHOD

Bayswater is distilled up to 5 times in one of the four distilleries of the British capital to achieve greater purity.



INGREDIENTS

9 botanical ingredients to offer a subtle softness.





30%

ILOVKA





I LOVKA - VODKA **CARAMEL**

Made from cereal alcohol with 100% natural ingredients and distilled three times with sugar. It is a product of maximum fineness and quality. Bottled in Premium aluminum.



PRODUCTION METHOD

Slow distillation at low temperature in centennial copper stills causes the fusion of the best vodka with artisan candy. This process guarantees the product does not freeze.



INGREDIENTS

Vodka distilled in copper stills and artisanal candy based on selected white sugar.





Volume











INDI&CO ORGANIC **TONIC WATER**

Intense citrus with a hint of Sevillian orange peel which marries perfectly with the aromatic notes of the cardamom. There's a prickle of kalinji on the tongue which combines well with delicious bitterness of the quinine and the sweetness of the cane sugar.



PRODUCTION METHOD

Handcrafted from natural ingredients. All botanicals are macerated individually in 16Ltr glass pots and gently distilled 'aubain-marie' in 1820's copper pot stills.



INGREDIENTS

Carbonated water, cane sugar**, citric acid, extracts of: orange peel*, lemon peel*, kalamansi lime peel*, kalonji*, cardamom*, quine tree bark** and natural quinine flavouring.

AWARDS



IN THE WORLD Difford's Guide



BEST TONIC IN THE LIST The Drinks Business





^{*=}From EU Organic farming.

^{**=}From no EU Organic farming.

 $20_{\rm CL}$

Volume

Ranges

Organic **Botanical**











INDI&CO ORGANIC **LEMON TONIC**

Intense citric aromas from lemon and yuzu together with freshness from the Persian lime and the subtle perfume of the lemon blossom. Its refreshing – slightly sweetened notes, the diversity and balance from the citric ingredients endure on the palate.



PRODUCTION METHOD

Handcrafted from natural ingredients. All botanicals are macerated individually in 16Ltr glass pots and gently distilled 'aubain-marie' in 1820's copper pot stills.



INGREDIENTS

Carbonated water, cane sugar**, lemon juice* (from concentrated), citric acid, extracts of: kalamansi lime peel*, japanese yuzu peel*, Seville orangeblossom*, quine tree bark** and natural quinine flavouring.





^{*=}From EU Organic farming.

^{**=}From no EU Organic farming.

Volume

 $20_{\rm CL}$

Ranges

Organic **Botanical**







INDI&CO ORGANIC **STRAWBERRY TONIC**

Intense aroma releasing natural flavors of wild berries, a perfect balance between sweetness, bitterness and acidity. Ideal, both as an aperitif and in combination with premium spirits.



PRODUCTION METHOD

Handcrafted from natural ingredients. All botanicals are macerated individually in 16Ltr glass pots and gently distilled 'aubain-marie' in 1820's copper pot stills.



INGREDIENTS

Carbonated water, cane sugar**, strawberry* and edelberry* juice (from concentrated), citric acid, extracts of: Andalusian strawberry*, kalamansi lime peel*, quine tree bark** and natural quinine flavouring.







^{*=}From EU Organic farming.

^{**=}From no EU Organic farming.

 $20_{\rm CL}$

Volume

Ranges

Organic **Botanical**













INDI&CO ORGANIC **SEVILLE ORANGE**

Premium mixer which is traditionally made after the soaking of Sevillian orange peel as well as tangerine and kalamansi and is later distilled with orange blossom. It is a natural drink handcrafted to enjoy the best essences of our citrus fruits.



PRODUCTION METHOD

Handcrafted from natural ingredients. All botanicals are macerated individually in 16Ltr glass pots and gently distilled 'aubain-marie' in 1820's copper pot stills.



INGREDIENTS

Carbonated water, cane sugar**, natural orange juice* (21%, from concentrated), citric acid, extracts of: Seville orange peel*, mandarin peel*, kalamansi lime peel*, and orangeblossom*. Natural flavour*.





^{*=}From EU Organic farming.

^{**=}From no EU Organic farming.

Volume











INDI&CO ORGANIC **BLACK KOLA NUT**

Intense and perfectly integrated flavor of kola and violets combined with crisp, balanced notes from lemon peel and kalamansi lime citrics. Great on its own or as a mixer for whisky and rum.



PRODUCTION METHOD

Handcrafted from natural ingredients. All botanicals are macerated individually in 16Ltr glass pots and gently distilled 'aubain-marie' in 1820's copper pot stills.



INGREDIENTS

Carbonated water, cane sugar**, citric acid, extracts of: cola nut (including caffeine), lemon peel* and kalamansi lime peel*, violet* and caramelised sugar*.



^{*=}From EU Organic farming.

^{**=}From no EU Organic farming.

Volume

Ranges

Organic **Botanical**







INDI&CO ORGANIC **GINGERALE**

Amber color with some cloudiness. Fresh ginger juice and honey notes. In the mouth it ends with a slight itching, wrapped in soft bubble.



PRODUCTION METHOD

Handcrafted from natural ingredients. All botanicals are macerated individually in 16Ltr glass pots and gently distilled 'aubain-marie' in 1820's copper pot stills.



INGREDIENTS

Carbonated water, cane sugar**, citric acid, extracts of: ginger*, lemon peel*, kalamansi lime peel*, tumeric*, vanilla* and caramelised sugar*.



^{*=}From EU Organic farming.

^{**=}From no EU Organic farming.

Organic **Botanical**

Ranges











INDI&CO ORGANIC **GINGER BEER**

It has aromas of cola gummy sweet and a beautiful taste of freshly juiced ginger who leaves a pleasant tingly sensation on your lips. It also has herbal / floral notes balancing the slightly spicy mouthfeel.



PRODUCTION METHOD

Handcrafted from natural ingredients. All botanicals are macerated individually in 16Ltr glass pots and gently distilled 'aubain-marie' in 1820's copper pot stills.



INGREDIENTS

Carbonated water, cane sugar**, citric acid, extracts of: ginger*, kalamansi lime peel* and vanilla**.



^{*=}From EU Organic farming.

^{**=}From no EU Organic farming.



VERMUTS |

VERMUT

ROJO

VERMUT

BLANCO

CASA FUNDADA
1914

VERMUT

15%

Alcohol by

Volume



BOTTLE



MIRÓ ROJO VERMOUTH

The authentic "Vermut de Reus". It has a deep ruby red colour in the glass, with dark orange-brown hues. Aromas of natural herbs and sweet-bitterness touch, the creaminess and the satisfying long-finish that sparks memories of the original "Vermut de Reus".



MIRÓ BLANCO VERMOUTH

MIRÓ Blanco is the perfect blend of a dry white wine with a sweet, soft and fine touch. Based on the original recipe with a perfect combination of natural herbs that gives it its characteristic flavour. An excellent aperitif.



MIRÓ CASERO VERMOUTH

It is made by following the traditional method based on the original recipe from the family. Miró Casero is ruby coloured, clean and clear, with an intense aroma of oregano, mint and caramel. It is a vermouth with an honest palate, pleasant and a long finish.

resérva fusion 16%

Alcohol by Volume



BOTTLE SPECIALS





MIRÓ RESERVA BLACK LABEL VERMOUTH

MIRÓ Reserva is barrel-aged in "soleras" for a minimum of 6 months. It is a dark mahogany colour with amber gold highlights, which when in glass fills everything with its aroma: warming notes of wood, liquorice, spices, and the freshness of the Alpine and Mediterranean herbs. The longer aging process gives an additional layer of complex flavours from the barrel.



MIRÓ & PACO PÉREZ ROJO FUSIÓN VERMOUTH

Touches of olives (arbequinas) and Mediterranean herbs. On the palate, this soft and delicate vermouth has sweet and bitter notes that merge perfectly with the seductive aromas that overflow from the glass, liquorice, orange peel, star anise... finishing in a long and elegant sensation.

Volume ROJO/CASERO

3 LITRES 20 LITRES

Volume ROJO/CASERO

5 LITRES

15%

Alcohol by Volume ROJO/CASERO





MIRÓ ROJO VERMOUTH

The authentic "Vermut de Reus". It has a deep ruby red colour in the glass, with dark orange-brown hues. Aromas of natural herbs and sweet-bitterness touch, the creaminess and the satisfying long-finish that sparks memories of the original "Vermut de Reus".



MIRÓ CASERO VERMOUTH

It is made by following the traditional method based on the original recipe from the family. Miró Casero is ruby coloured, clean and clear, with an intense aroma of oregano, mint and caramel. It is a vermouth with an honest palate, pleasant and a long finish.

15%

Alcohol by Volume RANCIO WINE

 75_{CL}



MOSCATEL

VERMUTS
MIRO

LIQUEURWINES



MIRÓ MUSCATEL

A natural sweet wine, with a straw yellow colour with golden hues. Intense fruity aroma and a pleasant and memorable long-finish. Best pairings are desserts, cakes and nuts, as well as a part of many exquisite culinary recipes.



MIRÓ RANCIO WINE

Aged wine aged in oak barrels for at least 3 years. Made with Tarragona D.O. wines it has a mahogany colour, clean and clear with aromatic and pleasant notes. Very singular with full body and a long aftertaste, Rancio is ideal for drinking with sweets.

14,5%

15%

Alcohol by Volume ALTAR WINE

75_{CL}



LIQUEURWINES



MIRÓ COOKING WINE

Special wine for cooking. Macerated with a mix of natural herbs from the Montsant region. Particularly delicious in seafood soups, vegetal dishes and it is brilliant with meat or fish recipes, bringing a nice touch of the aromatic herbs.



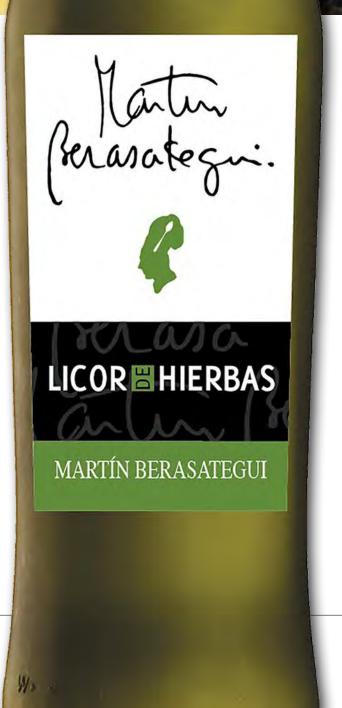
MIRÓ ALTAR WINE

It is elaborated with the partially fermented grape juice. Finally, an oxidative process is carried out for a minimum period of three months. It has a bright yellowish / reddish colour with brown tones. It also shows an intense aroma, yet with a soft nose of ripe grapes with subtle notes of walnuts and spices. The Altar Wine is perfect for Ecclesiastical use.





Partin Berasatezni. LICOR HIERBAS





MARTÍN BERASATEGUI **HERBAL LIQUEUR**

Martín Berasategui Herbal Liqueur is the result of a close collaboration between our most prestigious and renowned chef in Spain, his team of Sommeliers and the technical team of the La Navarra Group.



PRODUCTION METHOD

A recipe made from distilled galician grape liqueur and herbs including chamomile, mint, anise or orange. It is macerated together until the maximum extraction of all the properties of the herbs is achieved. This process produces a bright, clean, sweet and fresh liquor.

Alcohol by Volume

 $70_{\scriptscriptstyle \rm CL}$







MARTÍN BERASATEGUI ORUJO

Martín Berasategui "Orujo" Grape Liqueur is the result of a close collaboration between our most prestigious and renowned chef in Spain, his team of Sommeliers and the technical team of the La Navarra Group.



PRODUCTION METHOD

Clean, transparent and shiny grape pomace liqueur. Made following traditional galician methods from the distillation of the grape skins. Great flavor and aroma, this liquor has a great personality and balance.

17%

 $70_{\rm CL}$









MARTÍN BERASATEGUI **GRAPE CREAM LIQUEUR**

Martín Berasategui "Orujo" Cream Liqueur is the result of a close collaboration between our most prestigious and renowned chef in Spain, his team of Sommeliers and the technical team of the La Navarra Group.



PRODUCTION METHOD

A recipe made with the best distillate of galician grape liqueur and cream of the highest quality, Martin Berasategui "Orujo" Cream is an original and very elegant cream. With its sandy colour and smooth flavour with grape liqueur hints. The perfect serve is after a high gastronomy dinner.

28%











MARTÍN BERASATEGUI **COFFEE LIQUEUR**

Martín Berasategui Coffee Liqueur is the result of a close collaboration between our most prestigious and renowned chef in Spain, his team of Sommeliers and the technical team of the La Navarra Group.



PRODUCTION METHOD

A recipe made from the best galician grape liqueur distillate with coffee, chocolate, hazelnuts and vanilla. A balanced, sweet and full of nuances liqueur.











MARTÍN BERASATEGUI **NAVARRAN PACHARAN**

Martín Berasategui Pacharan is the result of a close collaboration between our most prestigious and renowned chef in Spain, his team of Sommeliers and the technical team of the La Navarra Group.



PRODUCTION METHOD

A traditional recipe, made with a selection of fresh sloes macerated in high quality liqueur, which has allowed to obtain an intense, clean and bright red colour, and a very fresh and fruity taste.



Satur Berasatezni. LIMO=CELLO







MARTÍN BERASATEGUI **NAVARRAN PACHARAN**

Martín Berasategui Pacharan is the result of a close collaboration between our most prestigious and renowned chef in Spain, his team of Sommeliers and the technical team of the La Navarra Group.



PRODUCTION METHOD

A traditional recipe, made with a selection of fresh sloes macerated in high quality liqueur, which has allowed to obtain an intense, clean and bright red colour, and a very fresh and fruity taste.



Parque Empresarial Cerro de Los Gamos, Edificio 3 Planta 2. Camino Cerro de Los Gamos 1. 28224 Pozuelo de Alarcón, Madrid (Spain) www.indidrinks.com