

DESTILERÍAS ACHA

Year Founded: 1831

Region: Basque Country

Founder: Paúl Pomes

Current Owner: Gabriel Acha & family since 1886

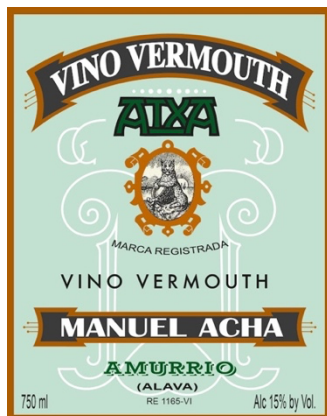
Known for: A historic distillery, one of the oldest in the Basque. Masters of crushable aperitifs and surprising digestifs.

Initially founded in 1831 by Paúl Pomes in the city of Bilbao, Manuel Acha later joined the enterprise to manage the distillery. In 1880, the two men expanded to a larger building in the town of Amurrio. Paúl Pomes soon retired and sold his portion of the business to Manuel Acha. Destilerías Acha has been owned by the Acha family since 1886 and is led today by the savvy and charismatic Gabriel Acha, who is steeped in Basque cocktail and culinary culture. Manuel Acha was a perfectionist who sought improvement in all of his products. He traveled throughout Europe, exploring the techniques to tools, both old and new of various distillation traditions throughout the continent. He applied the lessons of his travels and quickly became famous for a variety of products. The future is indeed bright at Destilerías Acha.



VERMOUTH IN THE BASQUE

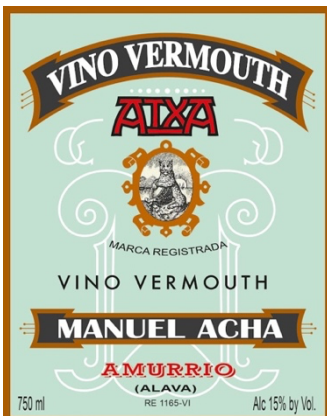
In restaurants throughout the Basque Country, a weekend meal begins with a ceremonial vermouth service. Decanters of vermouth are presented on a tray with ice, sparkling water, olives, wedges of cut citrus, and two small bitters bottles: one full of Campari and the other filled with London Dry Gin. Each guest dictates their preferred garnish and ingredients, which the waiter then serves tableside. Acha's classically Basque vermouth syncs beautifully with the broader vermouth tradition in Spain, heavily represented in Madrid, Barcelona, and the Basque Country. The botanicals are macerated in aguardiente – produced in a 130-year-old copper pot still – and blended into a neutral Airén wine base.



Vino Vermouth Blanco

- 130 year-old copper still
- Traditional botanicals are macerated in distillate and blended into neutral wine base
- Botanicals include gentian, wormwood, bitter orange and wild herbs
- Great with unaged spirits like Gin, Tequila, Vodka, Green Chartreuse and Fino Sherry

Acha Blanco has a distinct profile, bringing together fresh floral notes (think honeysuckle and elderflower) with their signature green herbal bitterness. Finishes with a soft Bazooka bubblegum note that is both exciting and familiar.



Vino Vermouth Rojo

- 130 year-old copper still
- Traditional botanicals are macerated in distillate and blended into neutral wine base
- Botanicals include licorice, wormwood, gentian, cherry and wild herbs
- Great in Gin cocktails like a Negroni or Martinez, or with herbal liqueurs, agave spirits or Sherry

Made in a lighter style than other European red vermouths, the iconic Acha herbal notes are balanced with bright, fresh fruit, including sour cherry jam, plum skin, and dried Mission figs.

WHISKEY AT ACHA



The story of whisky at Destilerías Acha goes back to 1926 when Martín Acha, the grandson of Manuel, was studying in Scotland. At the urging of his grandfather, he learned the techniques for making and maturing whisky — following just eight years behind Masataka Taketsuru, one of the primary founders of Japanese whisky, who traveled to Scotland to do the same. Although the Acha family's dreams of producing a whisky lay dormant for decades, in 2023 they were finally awakened and realized by the current generation, Gabriel Acha. Gabriel is driven by his innovative vision of the combination of Basque terroir and exceptional quality, resulting in a whisky that is fresh, modern, and yet deeply rooted in tradition.

Ibar 8-Year Whiskey

Ibar, Basque for “river valley”, is a whisky made in the Basque highlands that is deeply rooted in this landscape’s very specific terroir. Acha Distillery sources barley from local malteries. Rather than use peat to smoke their malted grains, they use fast-growing heather roots sourced from the Basque Country. Not only does this give the whisky a completely unique, green-smoke profile, but it makes the Ibar whiskies far more sustainable than cocktail whiskies using peat, which takes millenia to form. Ibar whisky is distilled at Acha’s headquarters in Álava in their historic Hervé & Moulin copper pot still, one of the oldest functioning pot stills in Europe. It is then aged in freshly re-charred Iberian oak casks, sourced from local winemakers, before being down proofed with pristine filtered water from the Nervión River and bottled. Acha Distillery’s Ibar whiskies are a completely fresh take on Scotch-style malt whisky, with a unique character reflecting their Basque ingredients and terroir.



- 25% malted barley and 75% unmalted barley from Basque Country
- Malted barley is smoked with local Basque heather roots
- Distilled in a Hervé & Moulin copper pot still
- Aged in freshly-charred Iberian oak barrels, repurposed from local winemakers
- Diluted with filtered water from the Nervión River