

BCN

Year Founded: 2001

Region: Barcelona, Spain

Distiller: Stefan Lismond

Cool Fact: The label and bottle are inspired by the iconic sidewalks of Barcelona, designed in 1916 by Escofet Tejera & Co., that are now a vibrant symbol of the culture and lifestyle of Barcelona.

-Sustainable, Natural, and Organic Botanicals-

BCN is a tribute to the languorous Spanish afternoons and the intensity and elegance of Barcelona nights. BCN is the passion and design of Barcelona resident and master of spirit Stefan Lismond, who learned the art of distillation in his native Belgium. Stefan has surrounded himself with an incredibly lively and talented community of contributors to the project in both Priorat and Barcelona. Among them are Norrel Robertson, Master of Wine, and Philippe Geeraert, Master Distiller, both of whom ensure the highest standards for selecting materials and distillation. Stefan also runs a speakeasy in Barcelona's Poble Sec neighborhood, which serves as an artistic hub, bringing his community of artists, musicians, and wine lovers together.



Connectedness, collaboration, and revelry are always at the heart of the BCN experience, which is both local and international, just like the city of Barcelona itself. Spain has a long history of consuming quaffable, botanical-focused spirits and fortifieds; drinks like the Gin Tonic or vermouth on tap for la hora del vermut have become an integral part of Spanish culture. All of the bottlings are crafted with fresh ingredients sourced from the Mediterranean, such as pomace from Priorat Grenache and Carignan for their gin and Terra Alta Garnacha Blanca from over 100-year-old vines, and fresh botanicals from small farmers.

BCN Gin

6/1L



BCN Gin begins with a selection and distillation of the best Priorat wine pomace from Carignan and Grenache grapes. The botanical signature is based on organic Mediterranean rosemary, thyme, wild fennel, pine shoots, and juniper berries. The fruit component comes from the use of fresh, organic fruits and citrus, with orange, lemon peel, and Catalan figs all playing integral parts. A very light natural filtration is made through plant-fiber filters to remove any suspended particles, making BCN Gin a choice for vegetarians. explosively fragrant, with an abundance of fruit and herbaceousness. The palate shows fresh herbs like mint and anise, as well as savory herbs like rosemary, with a bright array of spice notes, such as sumac and pink peppercorns.

Gold Medal - Women's Wine and Spirits Awards 2018

BCN Vermut

6/.750L



A new and exclusive vermouth for those who like the authentic and for those who seek to savor the best of the Mediterranean and the magic of Barcelona. Our alcohol for the elaboration of the vermouth is obtained from the distillation of wine lees selected from native varieties of the Priorat: Cariñena and Garnacha. Next, we macerate at room temperature for a few weeks a selection of traditional botanicals: clove, angelica, cinnamon and wormwood, with spring water and the alcohol obtained from the distillation of the wine lees.

One of the best kept secrets of our vermouth, is the formula that combines the unique botanicals that bloom in the mountains of Priorat, such as juniper berries, rosemary, elderflower and especially orange peel. Dry and complex, with aromas of bergamot, elderflower, wild herbs and an exceptional touch from the bitterness of the orange peel.

96 Points – Wine Enthusiast