

# ANIS DEL MONO

**SECO**



## CHARACTER

*“The most recognized anisette liqueur in Spain. Its characteristic and inimitable bouquet is derived from a blend of the essential oils from various aromatic herbs; the formula still remains a carefully guarded secret. All the flavours of the anisette with a dry finish.”*

## CRAFTING & AGING

Anises and other aromatic seeds such as Matalauva seed (Green anise), Anise seeds (Pimpinella Anisum) and Badiana (Star Anise), are distilled in copper alembic pot stills with more than 130 years of continual use, in order to obtain their essential oils.

Anis del Mono is created by blending and macerating, in large stainless steel tanks, the ingredients together with cane sugar, demineralised water and high quality neutral alcohol, derived from beet molasses in the appropriate proportions for the style of anis.

The ingredients are stirred and then left to rest for 72 hours to homogenize the blend before filtration and bottling.

## SENSORY ENJOYMENT

BALSAMIC & AROMATIC

- **LOOK:** Brilliant, clear and colourless.
- **AROMAS & FLAVOURS:** Very distinctive bouquet, where earthy, green aniseed aromas mingle with a slightly spice. Dry and silky on the palate.

## SERVING & GASTRONOMY

Anis del Mono is the perfect digestive after a meal, in a glass over ice with a splash of water, but it's also great for mixology, like mixed with gin, whipping cream and egg white.

Try its amazing flavour mixed with espresso, cream and lemon peel.



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