



Argalà

PASTIS ARTIGIANALE

Argalà Artisanal Pastis > *Technical notes*



Botanical

Bases are:

Star anise *Illicium verum* (origin: Vietnam).

Licorice *Glycyrriza glabra* (origin: Calabria - Southern Italy).

Our reinterpretation of pastis as an alpine pastis is determined by the use of medicinal and aromatic herbs from organic cultivation and of spontaneous herbs grown in our valleys. Standing out among them are:

Wild fennel *Foeniculum vulgare*, **Wild thyme** *Thymus serpyllum*, **Melissa** *Melissa officinalis*, **Rosemary** *Rosmarinus officinalis* (origin: Maritime Alps, at an altitude from 700m up to over 2000m above the sea level).

Finally, to enhance body and perfumes, there are exotic spices. The most important, besides the aforementioned star anise, are:

Cardamom *Elettaria cardamomum*, **Cinnamon** *Cinnamomum verum*, **Himalayan long black pepper** *Piper longum*.

Alcohol

We use premium **alcohol**, with pure and neutral taste, distilled from first quality wheat in a 5-column still (origin: Cuneo Province, Piedmont, North West Italy).

Water

Pure **water** of the Maritime Alps.

Sugar

2%, **Mascobado organic brown cane sugar**, from fair trade (origin: The Philippines).

Alcohol content

45% by volume.

Production

6000 bottles in year 2014.

Production Method: slow infusion of herbs and spices in a cold alcohol bath (45-60 days), extraction of the alcoholate in pot stills, blending of the infusion with the alcoholate, slow settling, without use of clarifying agents, filtering, aging in tank, aging in bottle.

Colour

Bright deep amber.

Nose

Refined presence of anise, balsamic, aromatic and varied herbal notes, precious spices to top it all.

Palate

Interesting complexity, intense and warm. The peculiar territorial note of alpine forest, unusual if compared with the more traditional pastis, becomes more fascinating. Fully handcrafted in nature, even in the taste, persistent. Overall full-bodied and harmonic.

When diluted, aromas and flavours are more delicate, perfectly matching the aperitif moments.

Serving suggestions

Traditional aperitif: a part of Argalà pastis, five parts of fresh water, two ice cubes.

On the rocks: a part of Argalà pastis, three/four ice cubes, a mint leaf.

Hot punch: a part of Argalà pastis, three parts of boiling water, a teaspoon of acacia honey, an orange or lemon peel.

Mixology: Use a splash of Argalà pastis to characterize the more classical cocktails, feel emboldened to experiment new flavours.

Cucumber Cooler: two slices of cucumber, one slice of lemon, one part of Argalà pastis, two parts of lemonade, half part of ginger beer, ice cubes.

Pairings and recipes:

Argalà pastis tastes so absolutely subtle in cooking! It is outstanding when used in pastry, and it is excellent to perfume fish or seafood dishes and dishes with mushrooms or meat.

As an aperitif it is traditionally accompanied by olives, boiled eggs and spiced bread.

Bottle sizes

700 ml / 200 ml