The Bonanto is the creation of Spain's best sommelier and two worldclass mixologists. The three men behind this project are no strangers

to excellence. One of them is Marc Alvarez, who has held a top position within the El Bulli group for years. Three years ago, they launched their Ginraw gin, which we proudly included in our range at the time. Now, we have received the same request for their Bonanto. The trio spent three years perfecting this product, both in terms of content and presentation. Their search for a high-quality aperitif led them to create a wine-based aperitif infused with a cherry distillate. It can be enjoyed on the rocks during the day, with cava as a substitute for Aperol Spritz, or with tonic or soda in the style of Campari. They even developed a special bottle for the product, with a patented design. Without a doubt, this Bonanto is set to become a qualitative



## Bonanto 'The ultimate Aperitivo' Mediterranean Premium Spirits - 75 cl.

addition to the world of cocktails and aperitifs.



Description domain

Barcelona's gourmet gin. This project was initiated by two friends, Roger Buergués and Lluis Jauregui. To produce the highest quality gin, they gathered a team of specialists - firstly, masterperfumer Rodendo Mateu (one of the best "noses" in the world, who also participated in the creation of Jordi Roca's "dessert-perfumes" at Celler de Can Roca, World's best restaurant 2013-2025). But also the famous mixologist Javier Caballero. Spain's Mest Sommelier 2012 Sergi Figueras and the celebrated chef Xano Saguer (Espai Sucre in Barcelona)





