



## MEEHAN'S BARTENDER MANUAL



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JIM MEEHAN

Photography by Doron Gild

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### ON SOURCING

“If you look at the last three to four hundred years, northern amari such as Jägermeister, Underberg, and Zwack are quite bitter. Southern amari are much sweeter. Why? Because the liqueurs were linked to the ingredients you could find in the area. Northeast Italy was lucky, because we have Venice, one of the top European ports, and access to spices and chocolates from the East. . . . Many of the ingredients we have in our amari were linked to ingredients we could source.”



ELISABETTA NONINO

*Master Distiller*

Fruit liqueurs are flavored by macerating fresh fruit in neutral alcohol and then sweetening the “tincture” before filtration and bottling. The strength and type of spirit, temperature of the infusion, and duration all factor into the extraction quality and character.

Instead of lengthy macerations, some producers pass the alcohol—either hot, cold, or as a vapor—through botanicals suspended in a percolator—a tall narrow funnel with a stop valve at the bottom—for a more focused extraction. This is how Tempus Fugit extracts coffee for crème de moka, tea leaves for crème de thé, and mint leaves for Fernet Angelico. Founder John Troia explains, “If we did a maceration, we’d have bitter, muddy flavors. We pass it through because we just want the aromatic top notes.”

Spirits & Cocktails: Liqueurs

