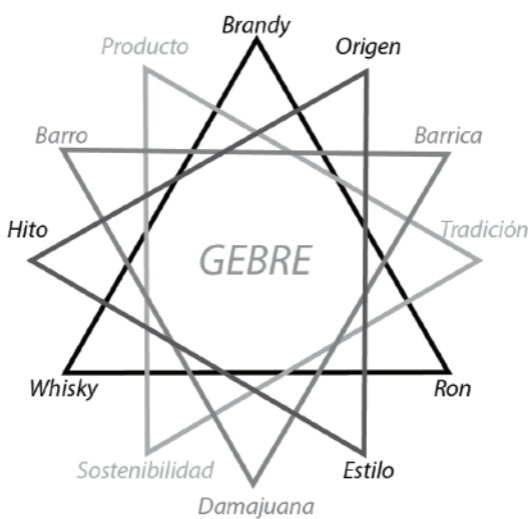


Our DNA:

Nuestro ADN:



Distance between Distillery to Barcelona:

Brand /Distillery	KMS	Country
Rawal	0	Spain
Corpen	0	Spain
Gin Mare	47	Spain
Tanns	47	Spain
Torres	58	Spain
RAW	60	Spain
Mascaró	60	Spain
Dos Déus	140	Spain
Xoriguer	262	Spain
Bikkum	563	Spain
Harán	585	Spain
Lillet	606	France
Sackman	620	Spain
Chartreuse	626	France
Humo	630	Spain
DYC	715	Spain
Fair	750	France
Merlet	857	France
Gardeum	865	Spain
Fernet Branca	980	Italy
Campari	1011	Italy
Nomad	1112	Spain
Nordés	1140	Spain
Burla Negra	1140	Spain
Lustau	1079	Spain
Avallen	1165	France
Luxardo	1202	Italy
Benedictine	1208	France
Drambuie	1310	UK
Glengoyne	1338	Uk
Arehucas	2490	Spain
Aldea	2490	Spain
Redemption	6109	EEUU
Angostura	7009	Trinidad y Tobago
FEW	7071	EEUU
Pechaud	8350	EEUU
Balcones	8442	EEUU
Kalani	8621	Mejico
Tequila 8	9731	Mejico
Don Papa	11718	Filipines

Signature cocktails

Cócteles de autor

Bibere album:
15€



BACUS

Haran 18 whiskey, blueberry, vainilla, lime cordial



CHRONOS

DYC 15 whiskey, yellow Chartreuse, cacao liquor, pear liquor, amontillado



FUMO

Bikkum whiskey, smoke vermouth, Fusetti



MEMORIA

Don Papa Baroko rum, papaya, Kalani, Campari

Our vision:

Sue Tempore

Respeto por el tiempo

Respect for the time

*Maturation methods
of our cocktails:*



Barrel



Demijohn



Jar



NECTUM

*Burla Negra rum, Gardeum, Nojae,
roses, Supasawa*



TEMPO

Gebre gin, sherry wine, bitters



TERRA

*Tequila reposado, genever, mezcal,
Humo, vainilla, orange bitter*



VICUS

*Altaluz brandy, triple sec, sugar,
Supasawa*

*A vision of the future,
based on our past,
to create a unique
and very own flavor.*

Classic cocktails aged in pot of baked clay

Clásicos madurados en tinaja

Bibere album:
15€



ANGEL FACE

*Avallen Calvados, Corpen gin, apricot
brandy*



BIJOU

*Gin Mare, green Chartreuse, red
vermouth, orange bitter*



GIMLET

Nordés gin, lime cordial



GOD FATHER

Nomad whiskey, amaretto



MANHATTAN

*Few rye whiskey, red vermouth,
Angostura bitter*



MARTINEZ

*Tann 's gin, red vermouth, Maraschino
liquor, Angostura bitter*



OLD PAL

*Redemption rye whiskey, dry vermouth,
Campari, Angostura bitter*



PRESIDENTE

*Zafiro rum, triple sec, dry vermouth,
orange bitter, granadine*



RUSTY NAIL

*Metropoli single malt whiskey,
Drambuie*



SAZERAC

*Mascaró brandy, Haran 8 whiskey,
Pechaud bitter, absinthe*



SCOFFLAW

*Don Papa rum sherry cask, cassís, dry
vermouth, orange bitter, Supasawa*



TORONTO

Balcones rye whiskey, Fernet, sugar



TUXEDO

*Rawal gin, white vermouth,
Maraschino liquor, orange bitter,
absinthe*



VESPER MARTINI

Raw gin, Fair vodka, Lillet blanc



VIEUX CARRÉ

*Lustau brandy, DYC pure malt whiskey,
red vermouth, Benedictine*



WHITE NEGRONI

*Xoriguer gin, white vermouth, white
bitter*



These cocktails have been aged in clay pots (Tinajas), a container used by the ancient inhabitants of our region, the Iberians, who followed this ancestral tradition, as well as the Greeks and Romans throughout the Mediterranean basin and in its subsequent settlement in the peninsula.

All our clay pots have been created for GEBRE by artisans from the town of Miravet, 160 kilometers from Barcelona, who for several generations transformed the mud from the rise of the Ebro River into useful containers and tools for the everyday life.

We have found a new use for it, maturing and assembling classic cocktails to the delight of the most demanding palates.

