

FRESH DISTILLED CACAO

Solbeso

*The* ORIGINAL



## THE NEW SPIRIT OF LATIN AMERICA

Solbeso is the world's first spirit made from cacao fruit and the first new category of spirits in nearly 200 years. Distilled from the fresh cacao fruit, naturally organic and 100% pure, Solbeso introduces incomparable energy, flavor and character to favorite cocktails and occasions.



*"Distilled from fresh cacao fruit, yielding an intriguingly complex yet refreshing cocktail."*

40% Alc./Vol.  
100% Pure Cacao





## PIONEERING SPIRIT

Solbeso is crafted from a unique blend of aromatic cacao fruit, hand-selected for intensity and character. Local farmers gather fresh cacao fruit at family farms in remote regions of Ecuador, Peru and Dominican Republic - where cacao harvesting has been a way of life for thousands of years.

Cacao pods are harvested by hand, using machetes to extract the fruit from the husk. The delicate fruit is separated from the seeds and the liquid cacao juice is fermented with a proprietary blend of yeasts for distinctive character and taste.

Because cacao fruit is highly perishable, Solbeso is distilled at the source using specially-designed pure copper stills to refine the flavor into an exceptionally smooth and versatile spirit.



100% PURE DISTILLED CACAO FRUIT



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## HISTORY

Called the Food of the Gods, cacao has been celebrated for centuries for its positive effects on health and happiness. Cacao beverages were a staple of the Aztec and Mayan diet, consumed before battle and revered as an aphrodisiac. Through modern distillation techniques, Solbeso reinterprets this noble beverage, creating the world's first 80-proof spirit from fresh cacao fruit.

## FOOD OF THE GODS

Cacao is a superfood, packed with anti-oxidants, naturally occurring caffeine and the natural stimulant theobromine. The delicate fresh cacao fruit that envelops the seed has a light citrusy taste and is enjoyed as a rare delicacy, while the cacao seed is processed, then used as the main ingredient in chocolate.

## MAKING A DIFFERENCE

New World Spirits is committing to the local communities we work with, developing local skill-sets ranging from new collection processes to teaching fermentation and distillation expertise. For centuries, farmers harvested the seed to make cocoa for chocolate, discarding the fresh fruit as a by-product of the chocolate-making process. Our distillers work to reclaim the fruit, providing additional income and education to local communities. Working with regional authorities and NGOs, New World Spirits aim to make the cacao crop a viable alternative to coca-leaf for farmers throughout Latin America.

## AWARDS

**GOLD** Spirits of the Americas, 2014  
**93 Points** Tasting Panel, 2014



## TASTING NOTES

Solbeso enjoys a breezy floral aroma and light citrus taste with hints of orange blossom and honeysuckle. Zesty in mouthfeel and clean in finish, Solbeso is uniquely flavorful and incredibly smooth, imparting a subtle sweetness and character to classic cocktails and new inspirations.

Enjoy on the rocks with a twist or in a new version of a favorite cocktail.

### *The Washington Post*

*"A delicate cacao aftertaste that gives cocktails a fuller, richer flavor profile."*

## INSPIRATIONS



### SOLBESO ICED TEA

1.5 parts Solbeso  
4 parts sweetened iced tea

*Build over ice in a Highball or Collins glass. Stir to incorporate ingredients and garnish with a lemon wheel.*



### EL CONQUISTADOR

2 parts Solbeso  
1 part Sweet Vermouth  
2 dashes of Angostura bitters  
Orange oil from orange twist for garnish

*Build all ingredients in a mixing glass. Add ice, stir and strain into a coupe glass. Garnish with a cherry and orange oil...discard the orange twist, or skewer and garnish with the cherry.*



### THE BIRDS & THE BEES

2 parts Solbeso  
0.5 part honey syrup (2:1)  
0.5 fresh lemon juice

*Build all ingredients in a mixing glass or tin. Add ice, shake and strain into a coupe glass. Garnish with an optional lemon twist.*



### BESO PICANTE NO. 2

2 parts Solbeso  
0.75 part fresh lemon juice  
0.75 part simple syrup (1:1)  
2 slices Jalapeño

*Muddle Jalapeño in a mixing tin or glass. Add all other ingredients, shake, and strain into a double rocks glass over fresh ice. Garnish with a Jalapeño slice.*



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**Forbes**  
com

"Solbeso might be a new spirit category in today's modern cocktail taxonomy, but it has an ancient history. A white spirit expression that leans towards citrusy and bright with creamy sorbet notes. Some might compare the taste profile to premium tequila, but it also works well with brown spirit cocktails—a workhorse spirit to be sure."


**examiner.com**

"Through modern technology, Solbeso has perfected the ancient art of fermenting the cacao fruit and is the first variation to be distilled. This 80 proof category-defining spirit delivers a floral aroma and light taste derived from the creamy, citrusy sweet pulp of the cacao fruit."

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New World Spirits was founded in 2010 and is headquartered in New York City. The Company maintain active operations in Ecuador, Peru and the Dominican Republic.



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