

bHortus
ALCHIMIE PER L'ANIMA

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 **Organic Liqueurs**

bHortus was born in **Cagnano Varano**, in Puglia, from the trial of **Filippo Stefania**, a chemical engineer by profession and alchemist for passion, for over thirty years, he studied the flavors, aromas and essences contained in natural products that Gargano offers. The extraction is performed using simple natural physical processes, such as distillation or extraction with alcohol or boiling water.

After years of trials on herbal teas and traditional liqueurs of **Gargano**, the type of mixture and relative proportions, he creates **bHortus** organic liqueurs, with characteristic and original flavors.

We create "**alchemy of the soul**", precious homemade liqueurs that keep untouched the original organoleptic properties and that are appreciated for their **authenticity**.

In our workshop we knead fruits, berries, herbs and essences captured directly in the heart of Gargano, in a very handcrafted way raw material **rigorously selected**, without resorting neither to artificial aroma, nor to chemical additives, in order to preserve the original fragrance and taste.

For this reason, they are delicate gifts to give to friends, lovers of homemade Apulian liqueurs with selected raw materials, or useful and original wedding favors.



GARGANICOLOA | www.garganico.it

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via Ungaretti, 15B
71010 Cagnano Varano (Fg)
Tel: 347.915.43.74

bhortus@gmail.com
www.bhortus.it

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Gargano's Myrtle Liquor

The **myrtle** is an evergreen plant, whose berries, besides being eaten immediately after pick, are used for the preparation of the liquor as well.

The handcrafted myrtle liquor, prepared with the maceration of the berries in the alcohol, is very famous for its digestive properties. It has an intense color, a penetrating smell and a fruity taste, besides a huge freshness and endurance.

It has to be served preferably cold.



Gargano's Blackthorn

Prunus spinosa (**blackthorn**) is a shrub that adapts well to poor soils and stony, it can be found along the roads, uncultivated and at the edge of the woods. The fruits are bitter and contain vitamin C.

Achieved by infusion of wild sloe berries, the liquor Blackthorn has digestive properties and can therefore be consumed after a meal, preferably cold.



Gargano's Quince

The **quince** is a fruit tart flavor with beneficial properties for the digestive system and bowel. From its long process you get an infusion spicy and fruity, with sweet and sour notes.

Great at the end of the meal, served in small glasses as a digestive or as a complement to the dessert.



Gargano's Wild Fennel

The **wild fennel** is a natural plant, evergreen, with a pronged trunk, till 2 meters tall. It has green leaves and during the summer it gives little yellow flowers.

The handcrafted wild fennel liquor is made by cold infusion; it has a typical acid green color and it is famous for its digestive, purifying and refreshing properties.

It can be served both cold or at room-temperature.



The Liquor

The **Liquor** is made by several selected wild grasses of Gargano's forests, in cold infusion in eau de vie for 30 days at least, according to the thousand-year old tradition. All the grasses have the guaranteed biological brand.

With its typical dark color, this handcrafted Liquor has a 36% vol. strength and is perfect for the end of your meal thank to his digestive properties.



Liqueur	Ingredients	Format	Alcohol
Myrtle	Hydrate alcohol*, wild myrtle berries*, cane sugar*	500ml / 200ml	23% vol.
Blackthorn	Hydrate alcohol*, wild sloe berries*, cane sugar*	500ml / 200ml	23% vol.
Quince	Hydrate alcohol*, wild quinces*, cane sugar*	500ml / 200ml	34% vol.
Wild Fennel	Hydrate alcohol*, cane sugar*, wild fennels*	500ml / 200ml	31% vol.
Liquor	Hydrate alcohol*, cane sugar*, wild grasses*	500ml / 200ml	36% vol.

*organic ingredient



Bios ORGANISMO DI CONTROLLO AUTORIZZATO DAL MIPAAF IT 890 005 OPERATORE CONTROLLATO N.1623 AGRICOLTURA UE / NON UE