

## HISTORY

Mephisto Absinthe is the first and perhaps only traditionally distilled, naturally colored, Austrian premium absinthe. It is a true old-Viennese specialty and "the rebirth of an old tradition".

Mephisto Absinthe is distilled in the well known Viennese Fischer Distillery. Founded in 1875, the company gained a reputation as a specialist for distillates and liqueurs whose quality stems from ancient recipes. In this "Belle Epoque" (Beautiful Era), absinthe, like other aspects of high society, flourished.



Production was halted in the wake of the European prohibition in 1923. Whatever might have survived the years of prohibition surely met its fate during World War II. During an air raid in early 1945, much of the Fischer Distillery was destroyed. With most of the production facilities gone and the expensive ingredients out of reach, absinthe began to fade into oblivion.



Absinthe would not remain in the shadows forever. In 2004, Fischer Distillery resurrected the original handwritten recipe books of the distillery. Recipes, distillation protocols, and herb books were carefully studied and analyzed to guarantee the highest quality and historical authenticity of the product. This information was compiled into an absinthe that would be able to compete with fine French brands and still have a unique, individual taste.

## PRODUCTION

Nowadays it has become common practice to manufacture absinthe from cheap oils and essences mixed together in automated factories. While this method tends to be easier it greatly reduces the quality and taste of the resulting product.

Contrary to this trend Mephisto Absinthe is still prepared by hand, from real fragrant herbs, in a long and demanding process of traditional craftsmanship.

This ancient process starts with a mixture of certain herbs (like wormwood and green anise) being soaked for some time in neutral spirits. This mixture (called "macerate") is then diluted with water and carefully distilled on almost 100 year-old copper alambics. The main run, also called the "heart," is crystal clear and very aromatic. It represents the actual quality product and is collected in a separate tank for further processing.



The clear, fragrant distillate is then subjected to another short maceration of specially selected herbs (like petite wormwood and hyssop). This lends to the product a natural green color and further reinforces its taste.

Once this is done the herbs are again filtered and the absinthe is diluted with just the necessary amount of water to bring it down to a traditional strength of 65% (130 proof). No artificial coloring, oily essences, sugar or inferior star anise are added. Absinthe Mephisto - meet the green fairy in her original purity!

## SERVING

For the serious connoisseur proper preparation is an important part of the "Absinthe experience". Not only does this old and venerable ritual hold great aesthetical appeal, it is also necessary to bring out the aromas and "louche" (cloudiness) of the drink at their fullest.

To celebrate the absinthe ritual in a simple yet traditional way one needs the following:

- 2 oz Absinthe Mephisto
- a large Absinthe glass
- an Absinthe spoon
- a carafe
- chilled water
- a lump of sugar

Begin by pouring about 2 oz Mephisto Absinthe into the glass. Next the Absinthe spoon is placed upon the rim of the glass. After that a lump of sugar is placed into the middle of the spoon. Then, add the chilled water, allowing it to drip out of the carafe slowly and gently until the sugar is dissolved and the Absinthe is diluted with about 3 to 4 parts water.

Lastly, stir the mixture with the Absinthe spoon to ensure all the sugar is dissolved and everything is well mixed. If everything has been done correctly the green fairy will reward the patient absintheur with a nice opaline louche and a pleasant floral aroma. Now lean back, relax and enjoy your drink sip by sip!