

DRINKOLOGY

JOURNAL

A JOURNAL ABOUT EXCEPTIONAL EXPERIENCES AND DELIGHTS

I.

PERFECT  
SERVE

SERVE

WITH STYLE



4-5 cl  
Bentianna

2 ice cubes  
fresh lemon

an old fashioned  
wine type glass

Above all Bentianna is about the connection with delightful events, and because of that, it is also important that it is served in the right way and style. Only then can the distinctive taste can be preserved and its elegance strengthened.



A TASTEFUL  
STORY

Once you open a bottle of the herbal drink Bentianna, the possibilities are endless. You will discover the source of a taste which dates back to the 15th century, available right now in front of you. The "Elixir of Long Life" as it was called back in those days, made underneath the Tatra mountains, with the combined work of Benedictine monks and the fruits of this wild land. Experience the return of this lost talisman of traditional medicine, containing remarkable ingredients, awakening the potency of its formula today.



Of course, there is no miraculous liqueur. The Benedict monks of the past also knew about their vanity and that is why they didn't wait for anything. Their goal was to fully enjoy every moment of their work or of their prayer. In this way, they gained so many experiences and knowledge on how to refine their environment, nature and the health of men.



BEN TIANNA

The name Bentianna is a tribute to the two basic essences of this drink. "BEN" is homage to the Benedict monks and "TIANNA" connects the heritage to the rare herb Gentiana Lutea (Great yellow gentian), which is one of the basic ingredients of Bentianna.

**UNIQUE  
STORY**  
NATURAL INGREDIENTS

**EXCEPTIONAL  
COMPOSITION**

**BENEFICIAL  
IMPACTS  
HAND MADE**

## THE SECRET OF BENTIANNA

THIS OLD AND NEW HERBAL DRINK EFFECTIVELY CONNECTS THE WISDOM OF NATURE AND UP-TO-DATE KNOWLEDGE FROM MIXOLOGY AND DRINKOLOGY. GREAT YELLOW GENTIAN TAKES CREDIT FOR THE INCONTESTABLE TASTE AND BENEFITS. DARK MOUNTAIN HONEY PROVIDES A DELICATE AND VELVETY TEXTURE TO THE DRINK.

The alcohol content in Bentianna (13%), is a result of its natural fermentation.

You can also taste the fresh aroma of wild thyme and purple echinacea. A tour through the sapidity of 13 herbs is crowned by the ripening process in oak barrels used for tokay wine and gives the drink its remarkable flavour. Whatever your experiences might be, you will surely enjoy them to the full with a full glass of Bentianna.



**YELLOW GENTIAN**



**13 HERBS**



**MOUNTAIN HONEY**



**GRAPES**

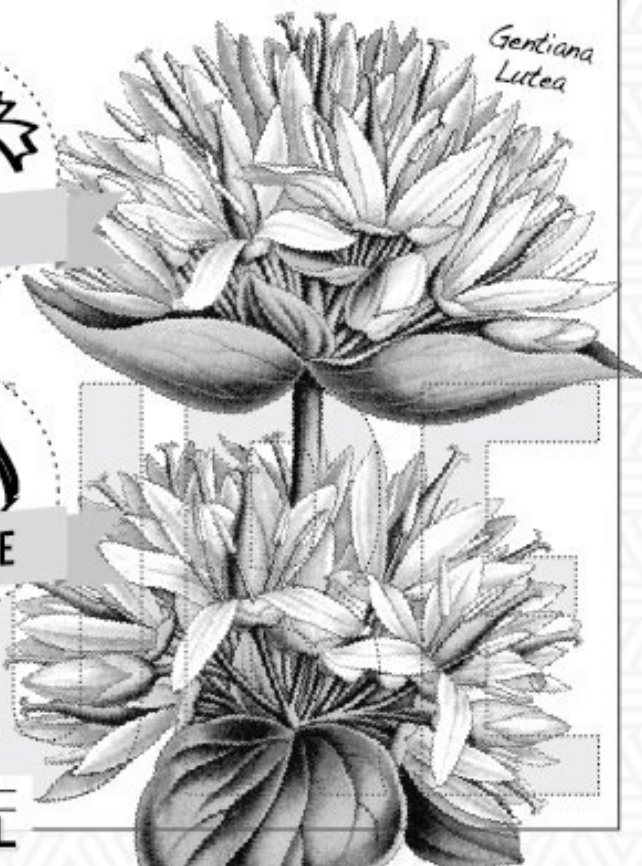


**TOKAY WINE**

## THE ESSENCE OF THE DRINK IS GENTIAN

The rare great yellow gentian flower (lat. *Gentiana lutea*) is known as the king of herbs. It gives the drink an unmistakable, slightly bitter taste and provides many beneficial effects to your health. The latin name *Gentiana lutea* comes from the last king of ancient Illyria – Gentius, who had supposedly cured the plague with its help in 190 B.C.. Since ancient times, dried roots have cured the diseases of man and domestic animals. Great yellow gentian is fantastic for digestion and secretion. In the liqueur industry, it is a compound of several bitter stomach liqueurs.

*Gentiana  
Lutea*



DRINKOLOGY  
**JOURNAL**

# BENTIANNA TIME



Bentianna has a specific position in the hierarchy of dining – it is served before and after meals; and can be combined with coffee and used as a harmoniser.

## APÉRITIF

BECAUSE OF THE LOW ALCOHOL CONTENT (13%) IT WON'T BLUNT YOUR TASTE BUDS, BUT INSTEAD IT FIRES ALL RECEPTORS: THE SUBTLE BITTERNESS PREPARES YOUR BODY FOR THE PLEASURE THAT WILL COME.

## DIGESTIF

BENTIANNA CAN ALSO BE SERVED AFTER THE MEAL TO AID DIGESTION. SPECIFIC HERBS AND EXTRACTS OF YELLOW GENTIAN HAVE BENEFICIAL EFFECTS ON DIGESTION.

## WITH COFFEE

A HERBAL DRINK CAN DELIGHT COFFEE LOVERS AS WELL. ITS DELICATE SWEETNESS ACTS LIKE A LIQUID DESERT.

## COCKTAIL HARMONISER

BENTIANNA IS AN INNOVATIVE INGREDIENT FOR CLASSIC COCKTAILS. THE GENTLE HERBAL PALETTE AND HARMONIOUS ESPRIT ARE A GREAT COCKTAIL HARMONISER AND ENCOURAGES NEW SOPHISTICATED POSSIBILITIES.

IT'S  
BENTIANNA  
TIME



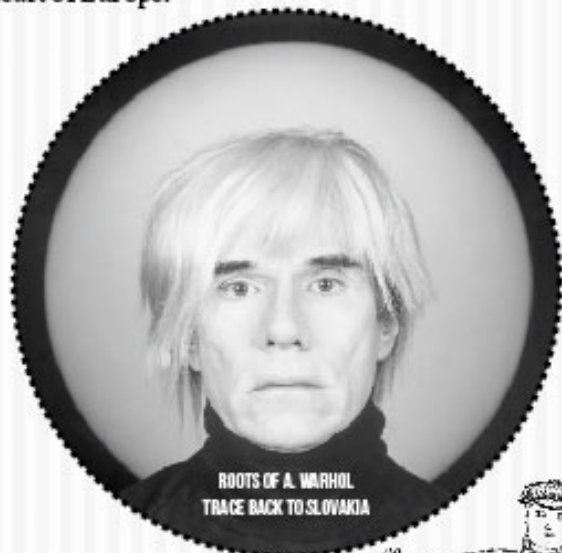
# BEAUTIFUL COUNTRY

IN THE  
HEART OF  
EUROPE

AFTER THE SLIGHTLY BITTER TASTE OF BENTIANNA HITS THE BACK OF YOUR THROAT YOU WILL FEEL THE URGE TO KNOW THE COUNTRY WHERE THIS UNIQUE HERB HAD BEEN FOUND.

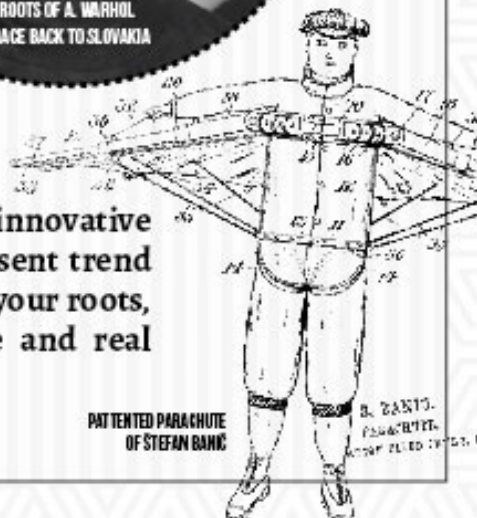
Slovakia is a country of pleasant surprises with a unique history and original tales. Like Bentianna, you can point to several things in the world that have been "invented in Slovakia". Among the many famous Slovaks there is Štefan Banič, who back in 1913 had invented the parachute, or even the founder of pop-art Andy Warhol, who was born in America but his parents were from Slovakia. When you think about Slovakia, you think about the magic of the enchanting nature, mysterious caves, rare medical spas, medieval castles, unique cultural heritage sites but also people full of enthusiasm, with the will and energy to discover and invent new things.

"To enjoy Bentianna means also to discover the way of thinking and stories of people who live in this colorful country at the heart of Europe."



ROOTS OF A WARHOL  
TRACE BACK TO SLOVAKIA

"Bentianna is an innovative answer to the present trend of getting back to your roots, traditions, nature and real values."



PATENTED PARACHUTE  
OF ŠTEFAN BANIČ

Š. BANIČ  
PARACHUTE  
PATENTED 1913



# BENTIANNA COCKTAILS



## KAVATINNI

Can you resist the temptation of a cocktail? Just pour Bentianna into a shaker together with Captain Morgan Spiced rum, sugar syrup and freshly made espresso. Finally add ice, mix and pour into a cocktail glass.



## BENTIANNA JOE SOUR

Three drops of Angostura Bitter together with lemon zest gives a fresh irresistible esprit to the unusual combination of Bentianna, fresh lemon juice, grape sugar and egg whites.



## BENTIANNA BENE

An amazing and easy combination of Bentianna with Italian Prosecco, fresh orange, soda and aromatic orange zest.



## HONEY DAIQUIRI

A refreshing combination of Bentianna, white rum, cane sugar and fresh lime juice decorated with a slice of lime. Even the inventor of Daiquiri, Hemingway, would have been appreciative.



BENTIANNA LIFE

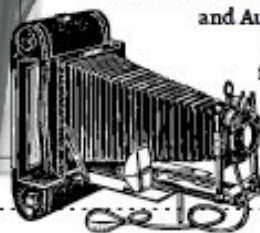
*exclusive*

**IN BEST COMPANY**




The wordly Bentianna, only a few months after founding, has become an essential part of dozens of the best Slovak, Czech and Austrian gastronomic establishments.

Appreciation has come from famous bartenders and chefs - including Ewout Eleveld of the Dutch restaurant De Leest.



## COMMUNITY

FRIEND US ON FACEBOOK TO GET UPDATES ON OUR SPECIALS, EVENTS AND ACTIVITIES.



BENTIANNA

SHOP, SERVE & STYLE



[WWW.BENTIANNA.COM](http://WWW.BENTIANNA.COM)

