

Authentic Obsello Absinthe Wins Gold Medal from Prestigious Tasting Panel

SAN FRANCISCO, Calif., Oct. 9 (SEND2PRESS NEWSWIRE) – Premium authentic Obsello Absinthe Verte, which became available to U.S. consumers in August of this year, was awarded a Gold Medal from the Beverage Tasting Institute (BTI). Based out of Chicago, the BTI is known for its experienced tasting panel, made up of restaurateurs, retailers and prominent writers.

The BTI characterized Obsello with the following tasting notes: “Hazy forest green color. Rich aromas of anise, saddle soap, orange spice cake, menthol, nuts, and mint tea follow through on soft, silky entry to a dryish medium-full body with accents of dried citrus and wintergreen. Finishes with a long, herbal anise seed and white pepper fade. A big, brawny absinthe.”

Due to the lack of a formal legal definition of absinthe in the United States, both authentic distilled absinthes and artificially colored, un-distilled absinthe products were reviewed in the same category. With a score of 91, Obsello surpassed all other traditionally distilled and naturally-colored absinthe vertes, making it the clear choice for consumers looking for an authentic distilled absinthe verte.

Hand-crafted using the same techniques applied in the early 1900’s, pre-ban era, Obsello is rare in its soft, rich flavor and affinity to original absinthe. It is distilled from eight botanicals, and eau de vie from Penedes Spain with no added food coloring or sugar. At a time when U.S. consumers are getting bombarded by questionable, sub-par absinthe products claiming to be the green fairy, Obsello is a refreshing return to authenticity and premium quality.

The overwhelming positive feedback Obsello has received from bars, patrons, press and critics alike, including the most recent Gold Medal from BTI, is a reflection of rapidly growing affection for Obsello and a demand for real absinthe.

“For those who understand absinthe, Obsello has consistently been chosen as the highest quality real absinthe available to U.S. consumers,” said Obsello distiller, B. Alex. “This distilled absinthe is no different than the one we offer in Spain. We use real wormwood and other organic herbs in our small batch distillations.”

About Obsello

Obsello Absinthe is an award-winning, authentic absinthe that is twice distilled with eight natural herbs including grande wormwood, anise and fennel. Hand-crafted in small batches in Europe, Obsello is made in traditional alembic stills using an un-aged brandy base from Penedes wine stock. Obsello embraces original absinthe production, once banned in the early 1900’s, and excludes any artificial flavoring, coloring or essences. With honey and vanilla undertones, a noticeable lack of bitterness, and a

hypnotic velour mouth feel, the taste of Obsello stands clearly apart from competitor brands.

Please visit us at www.Obsello.com and experience absinthe again for the first time.

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