



Chinchón:

Anise with History

The medieval village of Chinchón is located about 30 miles southeast of Madrid. It is here, since 1912, that the delicious anise spirit has been produced. In the 1960's, Gonzalez Byass became the exclusive distributor of Chinchón, later bought the company, and shortly after built a new production facility.

Chinchón is a distillate of the finest Matalahuga or green anise grains sourced from Seville. This distillate undergoes a hydro-alcoholic maceration in the stills which forms the base product from which spirits ranging from special dry to sweet are made. Chinchón was originally thought to have been a preventative measure against the plague, but in truth it helps with digestion.

In 1989, the “Geographic Denomination of Chinchón” was recognized. This denomination protects anise produced using the traditional Chinchón production method.



Gonzalez Byass
Desde 1845
Familia de Vino

USA

www.gonzalezbyassusa.com