Chinchón

González Byass
Desde 1835
Familia de Vino
USA



SWEET CHINCHÓN

Chinchón

The municipal of Chinchón is found 50km South East of Madrid.

In 1911 the first industrial producer of Chinchón was established. The first still for the distillation of anise was bought in 1912. In 1965 a contract was signed with González Byass naming them as the exclusive distributor of the Chinchón products. Then in 1969 González Byass acquired 99.98% of the company. As of 1969 production of Chinchón increased causing the need for a new production plant which was inaugurated in 1979 with all the latest modern technology allowing for a rigorous and controlled production. In 2005 the company, know known as CELIDESA, became fully integrated into the González Byass group.

Geographic Denomination of Chinchón

In 1989 the 'Geographic Denomination of Chinchón' was recognised. This denomination protects anise produced using the traditional Chinchón elaboration method. Traditionally the inhabitants of Chinchón produced wine for personal consumption. They also had small stills which they used to distil alcohol, they would then distil this alcohol with water and anise obtaining the Chinchón spirit. This traditional process has not changed over the centuries. It has been made easier and more efficient with the introduction of modern technology however the basic principles are the same today.

Elaboration Process

The principal ingredient for Chinchón is the matalahúga or green anise grain. This grain is found in various countries throughout the world including Spain, Turkey, Tunisia and Egypt however the Spaniish grain is considered to be the best quality as it produces smoother and more aromatic anise. Chinchón is produced from the careful distillation of the matalahúga or green anise grain in copper stills. This distillation is followed by hydro-alcoholic maceration in the same stills. The result, which contains dissolved essential oils from the anise grain, is the base for the elaboration of the different types of Chinchón.

In order to obtain sweet Chinchón sugar syrup is added.

Tasting Note

Due to the careful elaboration and use of only natural ingredients this Dry Chinchón is of very high quality. On the nose clean, intense and frank aromas of the essential oils of the matalahúga. On the mouth sweet, smooth and warm.

Perfect as an aperitif or after meals as a digestive, on its own or with ice.

Technical Information

Type: Sweet

Varietal: Matalahúga

Alcohol: 35%

pH: 4 - 8

Total Sugars: 270 g/l

Further Information
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