

# FAST PENNY SPIRITS

FOR IMMEDIATE RELEASE

## Amaricano on Wine Enthusiast's Top 100 Spirits of 2021 list

*The editors select the most memorable spirits they've reviewed this year*

Seattle, WA (12/14/21) - [Fast Penny Spirits'](#) Amaranico was selected by the editors of Wine Enthusiast magazine for this year's [Top 100 Spirits list](#). This list represents the most memorable spirits they reviewed over the past 12 months.

Amaricano received an excellent score of 90 points. Wine Enthusiast Spirits Editor, Kara Newman, said about the flavors, "the aroma suggests dried cherries and a whiff of menthol. The palate opens mildly bitter. A hint of cocoa nib leads into a medicinal midpalate edged with dried cranberry tartness. The bitter finish is faintly reminiscent of fernet."

Fast Penny Spirits has had a decorated year with numerous accolades from some of the world's most prestigious spirits judging panels.

Amaricano Bianca was just awarded a double gold medal and Amaranico was awarded a gold medal from the Women's Wine and Spirits Awards (WWSA) judged by the world's leading female wine & spirits buyers. WWSA triple blind tasted a record-breaking number of samples from 56 countries around the world.

Earlier this year, Fast Penny Spirits was awarded Washington Liqueur Distillery of the Year by the prestigious New York International Spirits Competition. The amaro distillery also won gold medals for Amaranico and Amaranico Bianca at both the San Francisco World Spirits Competition and the Denver International Spirits Competition.

Luxurious and indulgent, Amaranico and Amaranico Bianca are blended with a combination of the highest-quality, wild-crafted, organic, and consciously sourced botanicals. The amari are rich, herbaceous, and beautifully complex to sip on their own or swirl into a cocktail.

Amaricano and Amaranico Bianca can be found at [retailers, bars, and restaurants](#) in California, Georgia, Minnesota, Oregon, and Washington. The company also ships to over 30 states across the country.

Fast Penny's Bottle Shop + Tasting Deck is open to the public to pick up bottles, enjoy cocktails on their deck and learn about amaro during open hours, where they serve cocktails and often host pop-ups. They are currently open Fridays 4 pm to 9 pm, and Saturdays and Sundays noon to 5 pm at 1138 W Ewing St, Suite B, Seattle, WA 98119.

For more information, follow Fast Penny on Instagram [@fastpennyspirits](#) and subscribe to their [newsletter](#).

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### [About Fast Penny Spirits](#)

Fast Penny Spirits is a woman-owned and operated award-winning amaro distillery. Based in Seattle and inspired by the founder's Italian heritage, the company is committed to stirring up change. Blended with a combination of the highest-quality, wild-crafted, organic, and consciously-sourced botanicals, Fast Penny's spirits are rich, herbaceous, and captivating. Luxurious and refined, their Italian-style amari - Amaranico and Amaranico Bianca - are beautifully complex to sip on their own or swirl into a cocktail. With a constant eye on environmental impact and a 3% Pretty Penny give-back program, Fast Penny Spirits is dedicated to supporting and empowering women, local communities, and the hospitality industry.

For more information, please visit [www.fastpennyspirits.com](http://www.fastpennyspirits.com).

### About Amaro

Amaro started in the medicine cabinet before they made their way to the bar cart. In the 18th and 19th century, monks and pharmacists would forage for local botanicals and infuse them in wine and neutral alcohol to be used for treating different ailments. They started with tinctures and blended many botanicals together to create their elixir. To make it more palatable, they added sugar such as honey, cane, and beet sugar. In the 1800s, amaro went from medicine to a part of the Italian/European drinking culture.

While amaro translates to "bitter" in Italian, its flavor can vary widely from sweet to umami. Fast Penny Spirits, Amaranico and Amaranico Bianca, offers a balance of bitter and herbaceous.

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