

W Martin's
SINCE 2005
M Brands

THOMAS
HENRY



Historia

Desde 2010, el nombre Thomas Henry ha sido la principal inspiración para que una empresa joven de Alemania produjera una selección perfecta de refrescos.

Este descubrimiento ha inspirado y seguirá inspirando a los bartenders de todo el mundo a seguir desarrollando nuevas y mejores variaciones de los tragos largos más queridos. Así que nos gustaría arrodillarnos ante nuestro tocayo con cada copa que disfrutamos. ¡Tres hurras para Thomas Henry! ¡Y tres hurras por la cultura de bar innovadora, incansable e internacional!



Filosofía

Thomas Henry es la limonada amarga premium líder, porque solo nosotros somos socios y creadores de tendencias en la cultura de bares internacionales.

Gracias a Thomas Henry, comenzó una nueva era en la cultura del bar que ha impulsado a los bartenders hasta el día de hoy. La diversión de probar cosas nuevas crea un nuevo disfrute, y las mezclas innovadoras conducen a atmósferas emocionantes: la atmósfera sigue a la inspiración. Es por eso que Thomas Henry es nuestro tocayo y embajador.



Thomas Henry

DISCOVER OUR BEST DRINKS



Para cada tipo de espíritu, podrás encontrar la mejor tónica que se adapte perfectamente a tu gusto personal.



Tonic Water

Hot, humid and full of mosquitoes: gentlemen were breaking into heavy sweat in the tropical colonies of the British Empire, and not infrequently they went down with malaria. Water with quinine from the bark of the cinchona tree (*cinchona pubescens*) helped. The drink was bitter, much more bitter than today. In colonial India, people came up with the idea to make the healthy drink palatable with gin. This way, the Gin & Tonic was born! Even today, the natural quinine creates a noble bitterness for our Thomas Henry Tonic Water, delivering a mature taste experience.

BITTER IS THE NEW SWEET

Bitter is the new sweet, and with Thomas Henry Tonic Water we bring it to perfection. Its particularly high quinine content and subtle floral citrus aroma are key for its refreshing taste. Mature, unique, pure enjoyment. Our tonic water makes a subtle yet substantial difference in the classic Gin & Tonic and many other long drinks. It's all about commitment!



Ginger Ale

The Irish were first to come up with the tasty idea to flavour carbonated water with natural ginger. Later on, two distinct flavours were developed in North America in the 19th century: the "Golden Style" in the United States, similar to hot and Ginger Beer, and the Canadian "Pale Style" with a significantly milder ginger note corresponding to the type of ginger ale we know and love today. This is also true for Thomas Henry Ginger Ale: with its natural ginger flavour, it is pure enjoyment and is recommended for a variety of spirits ranging from vodka and herbal liqueurs to whiskey

MORE GINGLE, MORE ALE

Connoisseurs of classic long drinks, as well as purists and experimenters will acquire a taste for Thomas Henry Ginger Ale. Its intense, natural ginger flavour with a moderate spiciness makes it the best choice. Whether it is for sheer pleasure or more ginger in the mix, taste comes first. The rest is to be discovered.



Mystic Mango



Originally hailing from the Indian subcontinent, the mango today is cultivated everywhere in the world where there is enough sunshine throughout the year. It's a real super fruit, not only because of its great taste. It is used to produce special oils and its healing powers make it an important ingredient for all kinds of remedies. The sweetness of perfectly ripened mangoes is something truly special. What looks good, tastes even better. The mango is the star among the exotic fruits: a real stunner, shimmering like a disco ball. In Asia, this appreciation is backed by admiration. Here, it is considered the food of the gods. So, it was about time for a special tribute. Hail to the queen of fruits!

MAGICALLY FRUIT

Thomas Henry Mystic Mango spices up the queen of fruits' unique sweetness with the taste of the tartish and mystic pitanga fruit. On its own, on the rocks with a slice of lime or in a long drink - it's your summer break in a bottle. Cheers!

Ginger Beer

Why is it called beer? Simply because it was originally brewed like real beer. People appreciated its piquant and refreshing taste, particularly in America and in England, where it had been invented in the 19th century. The way it is being produced might have changed, its popularity though remains unchanged up to this very day. This fits even better: it is spicy indeed. However, it is not beer and does not contain alcohol. Not until it is being mixed with vodka or other spirits to create amazing drinks.

LOADS OF GINGER

Strong and surprisingly spicy – this is Thomas Henry Ginger Beer. All over the world people appreciate the unique taste of Ginger Beer, straight or in long drinks like Moscow Mule with vodka or Dark'n'Stormy with rum. It's the first ginger lemonade made and bottled in Germany based on the model of English "Ginger Beer". A very special refreshment for all senses. More ginger. More spiciness.



Bitter Lemon

Bitter Lemon originated in the 19th century as a protection against malaria: water, lime and quinine were mixed in a drink in colonial Africa. Not only did it have prophylactic effect, with its interplay of sweetness, acidity and bitterness it was surprisingly pleasant and refreshing. Bitter Lemon has not lost this effect to this day, inspiring fans with its incomparable taste over and over again. This is especially true when Thomas Henry Bitter Lemon is used. Being less sweet than others, it produces a positive effect, either as a smart thirst quencher or mixed with vodka, gin and other spirits.

As bitter as lemon can be

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CHERRY BLOSSOM

The cherry blossom is perhaps the most important cultural symbol in Japanese culture, representing the evanescence of life and the sheer beauty of nature. It was this heritage which inspired us when creating our Cherry Blossom Tonic. Our new drink is a "hanami" – a flower viewing – in a glass, bringing together centuries of ancient customs with the fondness of experimenting of innovative bartenders. Its smooth and floral notes make it so unique that it deserves the Thomas Henry label. And it looks just as beautiful as the blaze of colour of the cherry blossom season.

SPRING TIME FOREVER

Cherry blossom season is a very special time of year, not only in Japan. The blossom's vivid colours herald the start of spring, while the days are getting longer and warmer. Thomas Henry Cherry Blossom Tonic seizes this unique natural spectacle. The gentle bitterness of our Tonic Water meets the floral fruitiness of the cherry. It tastes great on its own and is a great companion for a choice gin or vodka. Following the Elderflower Tonic this is our second flavoured Tonic. Spring is here to stay. Oishii! That is Japanese for "very tasty".

NEW!

Botanical Tonic

Meet me in the garden: Blackthorn, elderflower and spruce needle combined with the light bitterness of quinine, rosemary and juniper distillate create the unique taste of our Botanical Tonic. Together with trend-setting bartenders, we have developed a tonic for Gin & Tonic lovers who are looking for more variety in their glass.

With its excitingly mild composition of Mediterranean and local herbs, the Thomas Henry Botanical Tonic goes perfectly with floral, citric or light gins as well as with light aperitif drinks like vermouth or other low-ABV spirits.

THE BOTANICAL SOUL

Gin without botanicals? Unthinkable! Only the spices, herbs, fruits and seeds, but also barks and peels create the unique flavour for each gin. In addition to the must-have juniper, cardamom, lemon and orange peel are popular ingredients in the distillation of gin. For sure, no gin is like the other and that's good the way it is!



Pink Grapefruit

The grapefruit probably came into existence only per chance. Some historians claim that around 1750, botanists based on Barbados managed to spontaneously cross the orange with a shaddock. In the 19th century, the citrus made a detour to Florida, where it is still grown and cultivated on a grand scale today. Since then, grapefruit has been an integral part of our culinary and mixology world. This great citrus fruit is known and appreciated all over the world. The name grapefruit comes from the fact that the fruits on the tree take on a similar shape to a grapevine.

ORANGE MEETS SHADDOCK

Thomas Henry Pink Grapefruit is a grapefruit lemonade and intended for big things. The unique fusion of sweet and sour makes the fruit a perfect base for a refreshing lemonade. Neat, on ice with lime, or in a long drink — Pink Grapefruit is perfect for many occasions. It is essential for a Paloma, but also tastes great with whiskey, vodka, cachaça, or rum.





Soda Water

The story of Thomas Henry Soda Water is also the story of soda water in general. Why? In 1773, the inventive pharmacist from Manchester, whose name is borne by our products, was first to succeed in enriching water with carbonic dioxide. This way Thomas Henry laid the foundation for the tingling taste experience offered today by carbonated beverages. We have recreated our Thomas Henry Soda Water to match it. Owing to its utmost purity, it can be found in any well-sorted bar

PURE TINGLE

This traditional product in the Thomas Henry family bears the hallmark of the soda water inventor. Thomas Henry Soda Water unfolds the fullest flavour of liqueur in cocktails and long drinks. Sparkling natural mineral water with very finely dispersed carbonic dioxide inside, and pure style outside. Our classic looks damn good. Fresh, clear, sexy

NEW!



Dry Tonic

Tonic is not just tonic! Some people prefer it fruity, others prefer it extra dry. Our Premium Dry Tonic is the answer for all gin lovers who are looking for a less sweet alternative to the classic Tonic Water. With only 6.5 g of sugar per 100 ml and its perceived increased bitterness, it creates a pleasantly dry taste experience and allows bartenders to add an exciting twist to any tonic featuring drink.

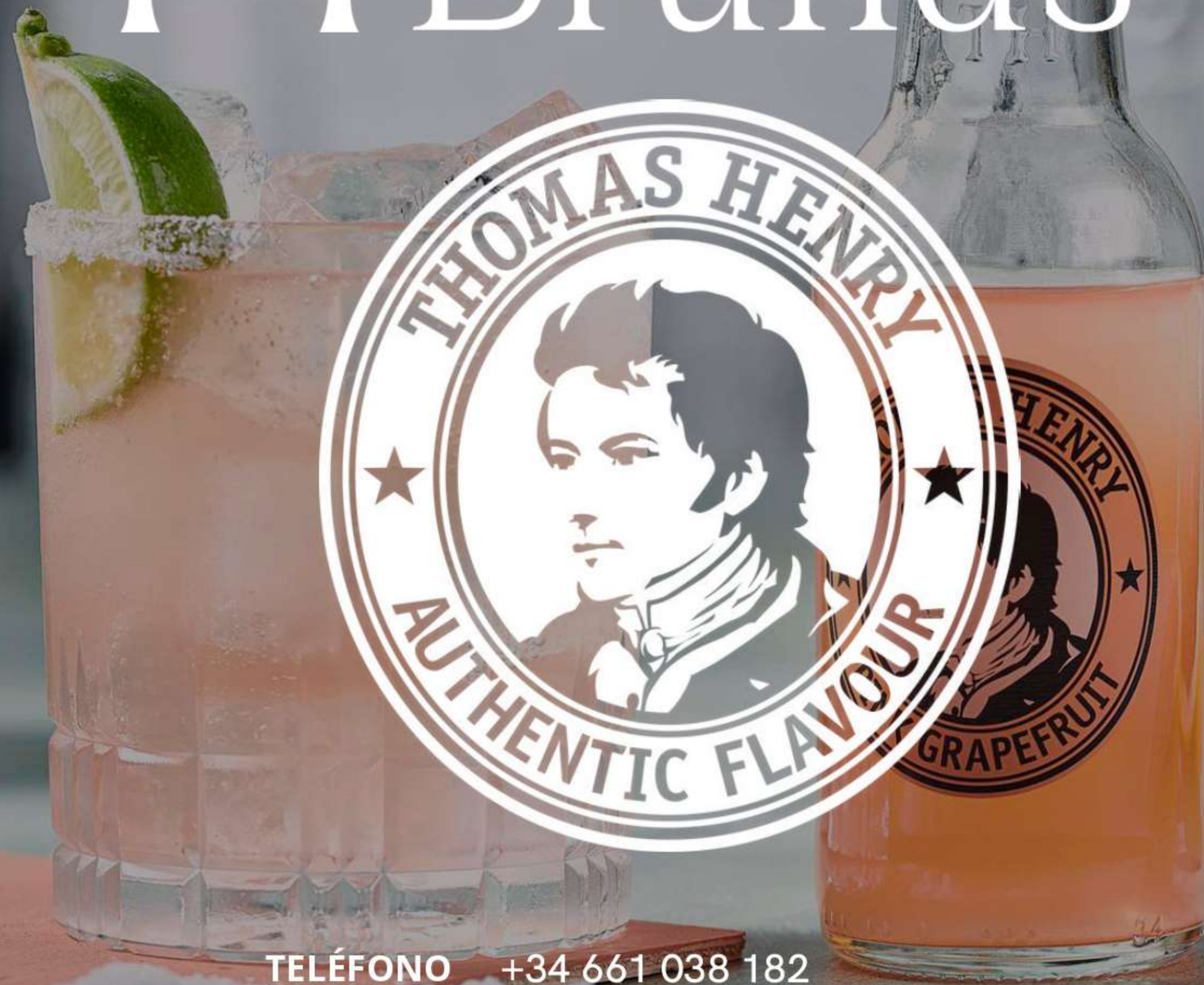
Confident, charming and yet modest, but also very entertaining. No wonder it gets along very well with everyone. What sounds like a perfect match on Tinder is the taste description of our Dry Tonic.

THE CHARMING ONE

Our Dry Tonic matches best with modern and floral gins as well as low ABV spirits like vermouth. With its citric freshness in the finish, it is charming in its very own way. We cannot resist. What about you?

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