



LEOPOLD
BROS

ESTD 1999

ABSINTHE VERTE

Our absinthe is made in the traditional style with green anise rather than star anise, sourced from Andalusia and of the utmost quality (Todd believes it's the best anise anywhere in the world). Whereas star anise is more resinous and emits aromas of what most Americans associate with black licorice, green anise smells like green apples. As a result, our Absinthe Verte is lithe and graceful on the palate with greater balance of flavor.

That prized green anise is shipped in seed form, milled in our small botanical mill, then steeped alongside coriander, fennel seed, fennel root and orange peel in high-proof grape distillate for a week. The resulting spirit is then run through the eau de vie stills and collected at around 80% ABV.

At that point, the distillate is reheated and the petite wormwood, hyssop, and lemon balm are placed inside a cheesecloth sack for a second steeping. The warm alcohol pulls the chlorophyll out of the herbs, giving it a soft green color and a distinctive honeyed aroma.

Absinthe enthusiasts refer to grande wormwood, fennel, and green anise as the "holy trinity" of absinthe ingredients, and we abide by that formula here at Leopold Bros. Use our Absinthe Verte in all classic cocktails, as well as with traditional cold water service.

sales@leopoldbros.com

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Ingredients: Green Anise, Coriander, Fennel Seed, Fennel Root, Orange Peel, Grande Wormwood, Hyssop, Petite Wormwood, Lemon Balm
Production: Steeping and distillation, Milling of Green Anise done in-house.

**65% ABV 130 PROOF
UPDATED RELEASE SIZE 700ML**