

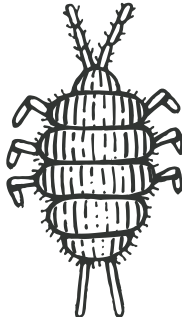
ADD TO A
CLASSIC MANHATTAN

HEIRLOOM ALCHERMES

MAKES THE ULTIMATE SPRITZ

A CENTURIES-OLD POTION THAT WAS ONCE BELIEVED TO HAVE MEDICINAL BENEFITS.

Heirloom Alchermes combines warm spices Cinnamon and Clove with more citrusy botanicals Green Cardamom and Coriander. These potent flavors are softened by Rose Water and Vanilla Bean to create a spiced aromatic concoction. Delicious in a Manhattan, a Spritz or as a modifier in a sour or fizz.

<i>Enlivened</i> WITH AN ANCIENT RECIPE OF WARM, AROMATIC BOTANICALS	
40% ALC./VOL. 80 PROOF	
750mL	

HOW TO SERVE

To fully enjoy its aromas, Alchermes is best served on the rocks or in a Spritz. It is also recommended that Alchermes be served alongside or incorporated into Zuppa Inglese, strawberry shortcake, candied nuts, and coconut curry.

An exceptional compliment to Rye Whiskey and Scotch, it also amplifies citrusy tropical libations with Rum.



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HEIRLOOMLIQUEURS.COM FOR COCKTAIL RECIPES AND MORE INFORMATION