

USE IN A NEGRONI

HEIRLOOM PINEAPPLE AMARO

MORE THAN JUST AN AFTER-DINNER DRINK.

Heirloom Pineapple Amaro is a Caribbean inspired bitter liqueur composed of tropical ingredients like Vanilla, a variety of Citrus Peels, and Jamaican Quassia Bark. Bursting with caramelized pineapple, and finishing with a dry bitter finish, Pineapple Amaro is an ideal cocktail ingredient as well as a neat pour digestivo.

HOW TO SERVE

Pineapple Amaro is ideally served neat or in a rum negroni. This amaro also serves as a magnificent modifier for tequila and gin cocktails.

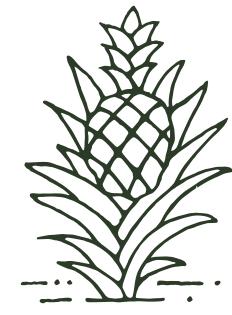
PERFECT ON ITS OWN
AFTER DINER



Enlivened
WITH
A SELECTION OF TROPICAL SPICES,
BITTER BOTANICALS & PINEAPPLE

30% ALC./VOL.
60 PROOF

750mL



An excellent complement to country ham, lechon asado, fried plantains, tacos al pastor, Jamaican hand pies and various desserts.