


USE IN A NEGRONI

HEIRLOOM PINEAPPLE AMARO

PERFECT ON ITS OWN
AFTER DINER

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.

<i>Enlivened</i> WITH A SELECTION OF TROPICAL SPICES, BITTER BOTANICALS & PINEAPPLE	
30% ALC./VOL. 60 PROOF	
750mL	

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.

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



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