

layer upon layer of fascinating sweetness

Aromatic blood oranges, hints of apricots spiced with cinnamon and cloves.

The creation of superior liqueurs is a form of art. Handcrafted in our artisanal distillery, this intensely flavorful spiced blood orange liqueur balances the bitter sweetness of the blood orange with the spice of cinnamon and cloves. It is a pleasure to sip and serves as a distinctive accent in cocktails where its intensity stands up well to other spirits and flavors.

During the colder season, it provides depth and warmth in cocktails inspired by the classics. Try in an Old Fashioned, a Manhattan, a Negroni, a Silent Third, a Side Car, a Hot Toddy.

In the summer months, it adds variety and spices up Margaritas, Daiquiris, Pisco Sours, Caipirinhas, French 75s, Cosmos and ice tea.

For the tiki bartender's palette, this spiced blood orange liqueur is a great bonus for fun takes on a Mai-Tai or any drink that uses triple sec or spices.

In holiday punches: experiment with red wine, bourbon, honey and **pür·likör spice**.

pür·likör spice, blood orange liqueur

- 25% alc. /vol. (50 proof)
- product of Germany
- no artificial aromas, coloring, additives
- no corn syrup

bottles

- 100ml
- 375ml retail edition
- 750ml bar edition

- mix with bourbon • whiskey • tequila • mezcal • rum • cachaca • pisco • vodka • gin • port wine • champagne •

beat poet *by Summer-Jane Bell*

- 2 parts rye
- 1 part **pür·likör spice**
- 0.25 parts amaro
- 1 dash angostura bitters

Stir ingredients with ice and strain into a chilled cocktail glass. Garnish with a brandied cherry or a cocktail cranberry.

