



LONG ROAD DISTILLERS

RED AMARO

SPECS:

53 PROOF	MLCC CODE
26.5% ABV.	#25384
SHELF PRICE	LICENSEE PRICE
\$29.99	\$25.44



PER CASE

WE SOURCE INGREDIENTS, NOT SPIRITS.

WASH/MASH BILL:

100% RED WINTER WHEAT
Grown by our friends at Heffron Farms in Belding, Michigan



CHARACTERISITICS:

“ BRIGHT, BOLD, AND UNFORGETTABLE ”

Long Road Red Amaro proudly follows the well-trodden path of traditional Italian amari, pulling inspiration from those that have come before - but with a local Michigan twist.

Bitter roots are perfectly melded with both fresh and dried citrus to create this beautiful aperitif, firmly on the lighter and brighter end of the bitter liqueur spectrum.

Try it before a meal, and then again in your favorite cocktail. Either way, you can't go wrong.

PROCESS AND TECHNIQUES:

- Milled from whole grain and fermented & distilled on-site
- Infused with a unique blend of herbs and spices, including bitter orange peel, cascarilla, gentian, orris root, wormwood, peppermint, ginger and more
- Macerated for days and rested for weeks in a traditional manner
- Colored with natural carmine, extracted from cochineal beetle
- Proofed to bottle strength with house simple syrup

TASTING NOTES:

- Bright orange and citrus aromas on the nose
- Bittersweet orange at first taste transitions into deeper bitter notes from gentian, wormwood and cascarilla
- Citrus carries through to a tight, dry finish

LRD PAPER PLANE

3/4 oz Long Road Straight Bourbon
 3/4 oz Long Road Red Amaro
 3/4 oz Amaro Pazzo
 3/4 oz fresh lemon juice

Shake all ingredients with ice until chilled.
Double strain into coupe glass.
Garnish with orange peel.

BITTERSWEET SPRITZ

2 oz Long Road Red Amaro
 3 oz dry sparkling wine
 1 oz club soda

Add all ingredients to wine glass with ice and stir.
Garnish with orange slice.



DISTILLED & BOTTLED BY LONG ROAD DISTILLERS
537 LEONARD STREET NW. GRAND RAPIDS, MI

LONGROADDISTILLERS.COM

