



copperfoxdistillery.com



AMARO Y ARROYO

VIRGINIA'S FIRST AMARO

Amaro is an herbal liqueur designed to be consumed before or after dinner. Although its origins are in Italy, Amari is produced in several countries worldwide.

Amaro y Arroyo is handcrafted with over 25 different botanicals and produced with 100% Virginia grain. The botanicals macerate in Bourbon Mash Spirit and rest in used Virginia bourbon barrels for 2–3 months. The Amaro is then finished in used Virginia wine barrels infused with hand-cut toasted chestnut wood, and sweetened with local honey, agave, and cane sugar.

TASTING NOTES

This bitter-sweet Amaro starts out with beautiful hints of honey blossom, chamomile tea, and rosemary in the nose. The taste is filled with the flavors of orange zest, honey, saffron, cinnamon, and rose hips and finishes with an elegant blend of fresh rosemary and sage, clove, and lemon zest.

HOW TO DRINK AMARO Y ARROYO

Amaro y Arroyo loves to hang out with its whisky family. Try it on its own, over the rocks, with a lemon twist.

Or try it our favorite way...

Friendship Cocktail

1/3 Amaro y Arroyo

2/3 Copper Fox Rye Whisky

Stir to perfection and serve over a large cube of ice, garnished with a lemon twist.