



CAFÉ LIQUEUR

FAIR



MASTER Liquid Masters London 2019
BEST SPIRIT OF THE YEAR Wine Enthusiast 2017
SILVER Beverage Testing Institute 2017
BEST TASTING LIQUEUR New York Spirits 2010

BRAND OVERVIEW

FAIR was created in 2009 to develop a spirits line with a positive impact on people and the planet. They have been committed from the very start to giving 10% of their profits back to the farming communities that provide their superior crops. FAIR does not just label products as ethical—"they create real sustainable change by equitably distributing resources to the beginning of the supply chain, leveraging local and regional agricultural expertise, and creating standards that protect people and the environment."

Fair Trade is a global movement made up of a diverse network of producers, companies, consumers, advocates, and organizations putting people and the planet first. Products bought, sold, and consumed every day are connected to the livelihoods of others; Fair Trade is a way to make a conscious choice for a better world.

FAIR is also about the celebration of cultures and promoting our differences. Coffee has welcomed people

to their day from many cultures for centuries. Being one of the most colonized commodities in the world, it is ever more important to give back to the communities that grow and roast coffee beans. FAIR shares 10% of its profits with the co-op of 1,800 independent Mexican coffee farmers from where they source the beans.

FAIR Café Liqueur uses a slow roast technique to finely extract oils from 100% Arabica beans. After the roasting process, beans are infused for 48 hours in non-GMO wheat neutral grain spirit. After adding sugar, the liqueur is shipped to Cognac, France where it is bottled.

FAIR Café Liqueur is certified:

- Fair Trade
- Vegan
- Non-GMO

* From fairtradecertified.org.



THINK HUMAN. DRINK FAIR.

10% Of Profits Returned To The Farming Communities

PRODUCT OVERVIEW



TASTING NOTES

- Chocolate fudge on the palate with nutty aromas
- Bitter roasted coffee finish



SERVING RECOMMENDATIONS

- Wonderful accent for Italian vermouth, bitters
- Plays well with aged spirits
- A complex addition to a fruit forward tiki drink

ESPRESSO MARTINI

1 ½ oz FAIR Quinoa Vodka
 1 oz FAIR Coffee Liqueur

*Fill martini glass with ice to chill
 Add ingredients to a shaker with ice and shake
 Empty chilled martini glass and strain shaker into the glass to help create a rich, smooth froth*



PRODUCTION PROCESS



22%
ALC/VOL

375mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



ARABICA COFFEE

HUATUSCO REGION
VERACRUZ
MEXICO



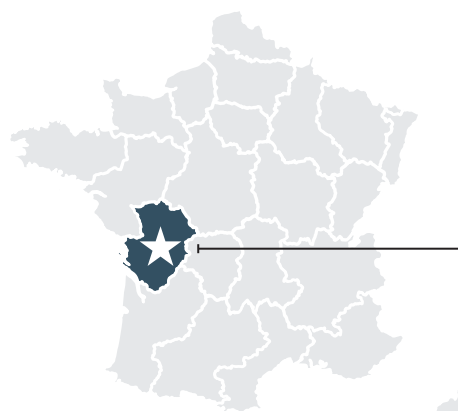
FAIR TO THE FARMERS



FAIR TO YOU



FAIR TO THE PLANET



BOTTLED

COGNAC
FRANCE

FULL PRODUCT LINE

