

NARANO BITTER ORANGE LIQUEUR

Casa D'Aristi

BRONZE American Distilling Institute
(ADI) 2020

BRAND OVERVIEW

Caribbean influences meet the Yucatán peninsula with Casa D'Aristi Narano Bitter Orange Liqueur. Aromas of the wild jungle forests encased in the warm winds off the ocean bring you into a combination of bitter, savory, and earth flavors. Narano is a bitter orange liqueur made from oranges around the Yucatán peninsula.

Versatility is a feature of this local orange. Used as an ingredient in many salsas, the bitterness and astringency of its juice provides a tangy kick alongside herbaceous notes. Casa D'Aristi captures

these qualities in a liqueur that reflects a modifier with flavors of tea and fresh ginger giving way to a touch of orange marmalade and caramel sweetness. Easily accessible for most newcomers to cocktails, Narano will be useful in a wide range of cocktails needing a tangy punch.

Perfectly suited alongside agave based spirits, bitter orange has featured in cocktails that bare fruity notes such as brandies like singani, piscos and cognacs.

VERSATILITY IN YUCATAN CITRUS

Narano is a blend of the Seville Orange, giving flavors of bitterness, and classic Naranja orange which brings the more familiar citrus flavoring.

PRODUCT OVERVIEW



TASTING NOTES

- Fruity and herbaceous hints of green tea
- Bitterness with slight astringency
- Large mouthfeel

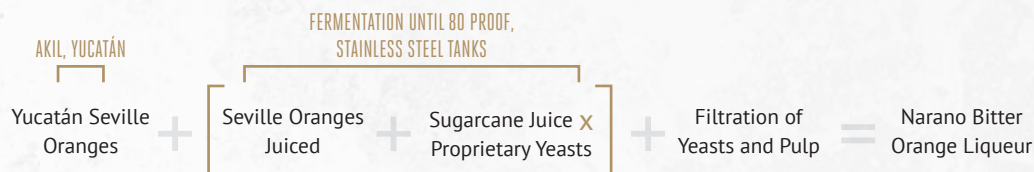


SERVING RECOMMENDATIONS

- Shaken with lime juice for an easy margarita variation
- Stirred into cocktails featuring barrel aging like cognac or reposado agave spirits
- Punch up a mojito or highball by adding ¼ oz of Narano



PRODUCTION PROCESS



40%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



FULL PRODUCT LINE

