



Amaro No 1

by John Ueding

30% ABV
750ml/200ml

Orange
Cinnamon
Pink Peppercorn
Galangal
Lemon
Gentian Root
Agave Nectar

Rhubarb maceration
in NGS
Re-distilled

Base aged 12+ months
in used whiskey barrels
Rests 2+ years in tank

Solera started 2014

Amber color
Cinnamon finish

Spicy Gran Classico
Citrus married to spice



Cocktail Suggestions:

- Manhattan
- Hot Toddy
- Mix with rye, bourbon and rum
- Negroni

Wine Spectator

Difford's
Guide



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