

TAMARO™

MADE WITH DATES

(Tah-Mar-Oh)

From the ancient word Tamar meaning "date" (the fruit) or "date palm"

PRODUCT GUIDE /

Los Angeles, California

**WOMEN'
OWNED**

ABOUT US

T'MARO Brands Inc. was established in 2023 by world-renowned chef/author/filmmaker Elizabeth Falkner and beverage-alcohol veteran Heather Freyer.

After 18 months of R&D, we developed a new technique for high-end spirits that are delicious, clean and better for the planet utilizing dates.

Many Spirits today lack transparency, overwhelmingly use artificial flavors and sugar and resist innovation.

We made a commitment to contribute to a circular economy by sourcing organic ingredients from local farmers and diverting palm fronds from landfill in our packaging. In 2025 we will have saved 10 tons of palm frond from CA landfills.



Photo by @ashleychruszcz

LOCALLY SOURCED

T'MARO BRANDS uses locally and regionally sourced ingredients from the diverse microclimates of California to create high-quality spirits. Our partners include McFarland Farms in Oroshi, Lakeside Organics in Watsonville, Oasis Date in Coachella, Dandelion Chocolate in San Francisco.

C. McFarlin Family Farms



DANDELION
SMALL BATCH
CHOCOLATE





TAMIRO[™]
TAMPA TAMIRO

OUR PRODUCTS

EST. 2023



Eau de Vie

Date Brandy

DESCRIPTION

T'MARO EAU DE VIE is the first and only of its kind. It's an ultra-premium, remarkably smooth Eau de Vie made with only organic dates from the Coachella Valley without any added sugar or artificial flavors or colors. We ferment the organic dates in small batches followed by distillation in a copper pot still. Each of the labels have been applied by hand using paper made from upcycled palm fronds.

Tasting Note: Suggestive vanilla, subtle caramel and crisp pear with a very smooth finish.

Batch #1: Distilled and bottled in Petaluma, CA

40% ALC/VOL | 700 ML



AMARO

Date Liqueur

DESCRIPTION

T'MARO AMARO is the first and only of its kind. It's an ultra-premium, herbaceous modern liqueur made with selected botanicals and only sweetened by organic dates from the Coachella Valley. There is no added sugar, artificial flavors or colors. We add the botanicals into our date spirit where we let it macerate until ready, then bottle it using a light filtration. Each label is applied by hand using paper made from upcycled palm fronds.

Tasting Note: Citrus, soft spice from the sunset on the sea to the cool Sierras and desert fruit caramelized by the sun.

Batch #1: Produced and bottled in Petaluma, CA

35% ALC/VOL | 700 ML

T'MARO
BORN WITH CAPRI

Cacao Nib

Chocolate Liqueur

DESCRIPTION

T'MARO CACAO NIB is a single-origin spirit-based cacao liqueur sweetened with dates. This product was made using Dandelion Chocolate single-origin cacao nibs from the Camino Verde farm in Ecuador. This product is a pure expression of two ingredients, chocolate and date liqueur.

Tasting Note: Roasted chocolate, tobacco, cognac, desert nights, campfire.

Batch #2: Produced and bottled in Petaluma, CA

30% ALC/VOL | 375 ML



CONTACT

ELIZABETH FALKNER
FOUNDER

elizabeth@tmarobrand.com



HEATHER FREYER
FOUNDER

heather@tmarobrand.com



WWW.TMAROBANDS.COM

W

MADE FOR TODAY'S ENJOYMENT AND
TOMORROW'S WORLD