

T'MARO

Amaro Date Liqueur



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.

Chef Elizabeth Falkner and beverage-alcohol industry veteran Heather Freyer were inspired by the history, flavors and the mysticism of Amaro. They wanted to make their Amaro using all-natural ingredients without added sugar, colors or flavors. During the innovation process they decided to use dates as the natural sweetener, a product Chef Elizabeth frequently loves to use in her cooking. While learning more about dates and the resilience of the date tree, they discovered a way to make date spirit. The Eau de Vie (date-spirit) was so delicious they decided they had to bottle it on its own and share it with the world.

Tasting Notes :

Notes of citrus, soft spice from the sunset on the sea to the cool Sierras and desert fruit caramelized by the sun. Serve T'AMARO Amaro neat or in a cocktail such as a T'MARO Black Manhattan. Like the adventurous spirit of CA cuisine pioneers, express yourself by mixing it into your favorite cocktail recipes.

Alcohol : 35%



Organic

