

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



### *New England Cranberry Liqueur*

*We use over three pounds of two different varieties of cranberries grown mainly in the bogs of Massachusetts to make our cranberry liqueur.*

*We blend the juice from the cranberries with our eau-de-vie, and add just a pinch cane sugar to balance out the tartness of the blend. We then bottle the spirit and hand label each batch.*

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