Heirloom Brand:
Creating vibrant liqueurs with whole botanicals.

GENEPY

This liqueur is composed of 28 barks, flowers, roots, seeds, leaves, and herbs, each one like a stroke of color in a liquid landscape. Inspired by alpine foragers and liquorists, it is all at once sharp yet cool, savory yet spicy, icy yet mellow and at its core, intensely herbal.

CREME DE FLORA

Intricately balanced floral aromas are derived from a select blend of flowers to create a bouquet of delight. Sweet and citrusy elderflowers dance joyously to The Rite of Spring alongside floral and earthy tones of marigold and orris root.

PINEAPPLE AMARO

Vastly unique, Pineapple Amaro is a bitter digestivo softened with a familiar tropical fruit. Warm notes of cinnamon, caramel and vanilla and hints of cherry cola fill the nose. Tropical fruit and baked goods introduce the palate to a woodsy and earthy finish of bitter delight.

AMERICAN ALCHERMES

Intensely aromatic, Alchermes recollects memories of long ago. On the nose it's warm, earthy and gently floral. A cornucopia of cinnamon, cardamom, coriander and vanilla grace the palate while rose whispers it's way throughout.

HEIRLOOM LIQUEURS

Spirits Enlivened

Visit: heirloomliqueurs.com for cocktail recipes and more information
Contact us: info@heirloomliqueurs.com | @heirloomliqueurs

GENEPY

A classic alpine liqueur composed of mountain herbs and flowers.

Historically produced in Switzerland, Italy and France by monks, farmers and explorers, styles vary region to region. They share a common thread of verdant, springtime aromatics. Some styles veer deep into larger, robust flavors, while others maintain a delicate, sweet profile.

Heirloom Genepy gathers inspiration from a variety of Artemitis plants, and bridges the gap between robust varieties and more subtle variations of genepy. This modern Genepy was formulated with bright alpine botanicals, mellowed with honey, and produced with the Sunflower, a distinctly North American botanical. Intended to be used both as a mixer in cocktails, as well as enjoyed neat, the proof and sweetness are balanced for versatility and flexibility. Heirloom Genepy will showcase beautifully in classic cocktails, such as the Champs Elysees, Bijou and the Last Word.

How to Serve

Genepy can be served chilled to enhance it's frosty essence. An ideal companion to pasta, fish, olives, charcuterie and chocolate. Genepy makes a great addition to tonic for a refreshing highball and complements London Dry Gin nicely.

HEIRLOOM LIQUEURS

Visit: heirloomliqueurs.com for cocktail recipes and more information
Contact us: info@heirloomliqueurs.com | @heirloomliqueurs

Spirits Enlivened

CREME DE FLORA

In Italy, this style of liqueur is known as ‘Millefiori’, which translates to ‘thousand flowers’.

Millefiori is made from seasonal blooms and recipes vary drastically from region to region. Being one of the most pervasive Italian liqueurs, there have been a very large number of variations throughout history.

Heirloom Creme de Flora was originally known as House Creme de Flora because we produced versions of it for restaurants and bars around the USA starting back in 2009. Heirloom Creme de Flora was created with a bouquet of vibrant flowers native to five continents including marigold and chamomile, resulting in a versatile liqueur that can serve as an aperitif or to provide nuance to a cocktail. Try it in an Aviation, Champagne Cocktail, or as a replacement for orange liqueur in a Sidecar.

How to Serve

Serve Creme De Flora with sparkling wine as an aperitivo, alongside brunch, with tea & biscuits, fruit sorbets, or salads and mild cheeses. Creme De Flora improves all varieties of citrus forward cocktails, the Sour, the French 75, the Collins. It also naturally pairs well with sparkling and aromatized wines.

HEIRLOOM LIQUEURS

Visit: heirloomliqueurs.com for cocktail recipes and more information
Contact us: info@heirloomliqueurs.com | @heirloomliqueurs

Spirits Enlivened

PINEAPPLE AMARO

Amaro translates to Bitter in Italian and is a category of liqueurs known for bitterness.

There are hundreds of Amari on the market. Originally enjoyed as a post-dinner digestivo, amari have been used as ingredients in cocktails for more than 100 years. The styles vary widely. Some are expressions of their terroir, and others are pure explorations in flavor, using ingredients sourced from around the world.

Heirloom Pineapple Amaro is a full bodied amaro composed with tropical ingredients like Queen Victoria pineapple, native to the Caribbean and Jamaican Quassia Bark. At once rich and fruity yet sophisticated and bitter, Pineapple Amaro is an ideal cocktail ingredient as well as neat pour digestivo.

How to Serve

Pineapple Amaro is ideally served neat or with soda water and lime to punctuate a meal of Caribbean cuisine. An excellent compliment to country ham, lechon asado, fried plantains, tacos al pastor, Jamaican hand pies and various desserts. This amaro serves as an excellent modifier for rum and gin cocktails.

HEIRLOOM LIQUEURS

Visit: heirloomliqueurs.com for cocktail recipes and more information
Contact us: info@heirloomliqueurs.com | @heirloomliqueurs

Spirits Enlivened

AMERICAN

ALCHERMES

A fabled potion that dates to the 8th century, Alchermes is known for its healing properties.

The potion traveled from the middle east to Europe, where it became a highly prized beverage. Alchermes is colored with a small insect, Cochineal and is scarlet in color. It has been used not only as an enjoyable drink, but as a confectionary ingredient as well. Historic varieties were made with crushed pearls, silk and gold flakes.

Heirloom Alchermes uses warm botanicals like Cinnamon and Clove that are softened with Rose Water and Vanilla Bean. This ancient, warm, dusty liqueur is truly mysterious and to our knowledge, Heirloom Alchermes Liqueur is the only alchermes produced in America. Delicious in a Negroni, an Alkermes Spritz or as a modifier in a sour or fizz.

How to Serve

To fully enjoy its aromas, Alchermes is best served on the rocks or with sparkling mineral water. It is also recommended that Alchermes be served alongside or incorporated into Zuppa Inglese, strawberry shortcake, candied nuts, nopalitos, and coconut curry. An exceptional compliment to whiskies as well as grape and agave spirit cocktails. Use a dropper or atomizer to harness it's aromatic perfection as a garnish.

HEIRLOOM LIQUEURS

Visit: heirloomliqueurs.com for cocktail recipes and more information
Contact us: info@heirloomliqueurs.com | @heirloomliqueurs

Spirits Enlivened