LONG ROAD DISTILLERS

NOCINO

WALNUT LIQUEUR

SPECS:

71.2 PROOF
35.6% ABV.

MLCC CODE
#17008

TWELVE
375 ML
BOTTLES

PER CASE

WE SOURCE INGREDIENTS, NOT SPIRITS.

WASH/MASH BILL:

100% RED WINTER WHEAT
Grown by our friends at Heffron Farms in Belding, Michigan

CHARACTERISITICS:

" THE PERFECT HOLIDAY SIPPER OR COCKTAIL COMPANION"

Our first venture into the world of liqueurs, Long Road Nocino incorporates hand-picked walnuts from nearby Byron Center, Michigan, along with a variety of herbs and spices, including nutmeg, clove, allspice, and cinnamon.

Enjoy this seasonal release as a holiday sipper or in a classic cocktail. It mixes perfectly in a Manhattan, and adds depth and richness to a Negroni. Or, spice up your day and drop it into your morning coffee with a touch of cream.

PROCESS AND TECHNIQUES:

- Milled from whole grain and fermented on-site
- Flavored with locally sourced green walnuts
- Features a unique blend of herbs and spices, macerated for days in a traditional manner
- Proofed to bottle strength with house simple syrup
- Non-chill filtered
- Not treated with any carbon or charcoal filtration techniques

TASTING NOTES:

- Sweet herbal aromas of cinnamon, nutmeg and allspice.
- A subtle sweetness with a rich and creamy mouth feel
- A touch of bitterness from the walnuts and a warm finish from the higher proof to balance the sweetness

DISTILLED & BOTTLED BY LONG ROAD DISTILLERS
537 LEONARD STREET NW. GRAND RAPIDS, MI

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