



LONG ROAD DISTILLERS

ORANGE LIQUEUR

WITH ORANGES & CLOVE

SPECS:

90.0 PROOF
45% ABV.

MLCC CODE
#20972

SHELF PRICE
\$22.99

LICENSEE PRICE
\$19.50



PER CASE

WE SOURCE INGREDIENTS, NOT SPIRITS.

INGREDIENTS:

100% RED WINTER WHEAT
Grown by our friends at Heffron Farms in
Belding, Michigan, as the neutral base.



ORANGE & SPICE

Infused with bitter and naval orange peel, clove,
wormwood, sloe berries, cardamom and grapefruit peel.

Enjoy this new standard as a sipping cordial over
ice, or in your favorite classic cocktail - like a Corpse
Reviver No. 2 or Sidecar!

CHARACTERISITICS:

**“DRIER THAN YOUR AVERAGE
ORANGE LIQUEUR - IN ALL
THE RIGHT WAYS”**

Long Road Orange Liqueur is the latest in a series of
elevated fruit liqueurs that aim to change the per-
ception of what the category can offer. Infused with
two varieties of orange peel and select botanicals,
it offers a balanced dose of citrus with complex her-
baceous notes. It's drier than your average orange
liqueur, but in all the right ways.

PROCESS AND TECHNIQUES:

- Base spirit is milled from whole grain and fermented on-site
- Infused with bitter and naval orange peel and a variety of botanicals, including wormwood, clove and cardamom
- Proofed to bottle strength with house-made simple syrup
- Non-chill filtered
- Not treated with any carbon or charcoal filtration techniques

TASTING NOTES:

- Bright, citrus notes on the nose
- Well balanced citrus and herbal notes on the palate.
- Slightly dry with a hint of sweetness.



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

LONGROADDISTILLERS.COM

