



AMARO BILARO

THE STORY:

FOUNDED IN SEBASTOPOL, CA IN EARLY 2016 BY TWO RECOVERING SOMMELIERS, BILARO SPIRITS' MISSION IS TO SHARE THEIR LOVE OF ALL THINGS VINOUS AND BITTER. AMARO BILARO IS THE RESULT OF OVER 2 YEARS OF RECIPE TESTING, AND IS MADE AT SPIRITSMITH DISTILLING IN SEBASTOPOL.



THE PROCESS:

WE MACERATE HERBS, SPICES AND BOTANICALS IN A BASE OF 160 PROOF PREMIUM GRAPE SPIRIT, DISTILLED FROM SONOMA COUNTY GRAPES, IN A STAINLESS STEEL TANK FOR THREE WEEKS. FOLLOWING MACERATION, WE RECTIFY TO 80 PROOF WITH A SOLUTION OF EARL GREY TEA AND SUGAR. AFTER AN INITIAL RACKING, WE TRANSFER TO NEUTRAL BARRELS FOR THREE MONTHS BEFORE FILTERING AND BOTTLING.

THE INGREDIENTS:

BITTERING AGENTS ARE GENTIAN ROOT, RHUBARB ROOT AND MYRRH. OTHER KEY COMPONENTS ARE ROSEMARY, SAFFRON, MINT, GRAPEFRUIT PEEL AND BITTER ORANGE PEEL.

THE RELEASE:

BATCH 1 WAS RELEASED IN JULY, 2016. WE BOTTLED 140 SIX PACKS, IN 750ML FORMAT, AT 40% ABV.