

LIQUEUR D'AMARETTO JOSEPH CARTRON



Of Italian origin, the name Amaretto comes from the word 'amaro': bitter in Italian. This traditional liqueur, excellent for cocktails, digestifs or in desserts, has the greedy bitterness of green almonds as well as their particular and delicious taste. The different components of this noble recipe bestow all its freshness and its very particular mellowness to Joseph Cartron's Amaretto Liqueur.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

All the delicate and precise art of blending is optimized in the production of this liqueur: the different ingredients are assembled in strict proportions – a very well-kept secret... The mixture is delicately stirred then filtered before being bottled with great care. All the process is religiously carried out according to the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: strong topaz yellow robe. A certain fluidity appears after swirling. Viscosity is quite strong and regular.

To the nose: quite persistent bitter almond hints but the nose remains fresh. Hints of orange flower and lime.

In the mouth: the mouth is suave. The texture is slightly sugary with bitter almond retro-olfaction.

Essential in the making of numerous cocktails

Delicious as a digestif

Adds a gourmet touch to desserts

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat

