



formulation inspired by classic Italian aperitivi.











FERNET-VALLET APERITIVO - LIQUEUR A Vallet

6/750 ml

ABV: 35%

Case Weight: 22 lbs Case Dimensions: 9" L x 7" W x 13" H

Cases per Pallet: 88; 4 tiers of 22 cases each

UPC Code: 6-18115-10501-7 SCC Code: 1-06-18115-10501-4

6/700 ml

ABV: 35%

Case Weight: 9.97 kg

Case Dimensions: 22.8cm L x 17.8cm W x 33cm H

Cases per Pallet: 88; 4 tiers of 22 cases each

UPC Code: 6-18115-10501-0 SCC Code: 1-06 18115-10571-7 Fernet-Vallet is a 70-proof fernet liqueur made from a maceration of aromatic plants, roots, and spices including cinnamon, clove, quassia wood, gentian root, and cardamom. An intensely herbal, woodsy digestif, Fernet-Vallet enjoys popular usage throughout Mexico in the preparation of both classic and modern cocktails.



OUASSIA WOOD



GENTIAN ROOT



ANGOSTURA BARK



CHERRY FRUIT



APERITIVO - LIQUEUR A. Vall

6/750 ml

ABV: 45%

Case Weight: 22 lbs

Case Dimensions: 9" L x 7" W x 13" H

Cases per Pallet: 88; 4 tiers of 22 cases each UPC: 6-18115-10502-4

SCC: 1-06-18115-10502-1

6/700 ml

ABV: 45%

Case Weight: 9.97 kg

Case Dimensions: 22.8cm L x 17.8cm W x 33cm H

Cases per Pallet: 88; 4 tiers of 22 cases each

UPC: 6-18115-10503-1 SCC: 1-06-18115-10503-8 Amargo-Vallet is a 90-proof bitter liqueur made from angostura bark and a maceration of cherry fruits, cloves, and other roots and spices. Herbal notes of bittersweet dark chocolate and citrus rind balance an earthy richness to create this world-class elixir.





GENTIAN ROOT





APERITIVO - LIQUEUR A. Ju

6/750 ml

ABV: 32%

Case Weight: 22 lbs

Case Dimensions: 9" L x 7" W x 13" H Cases per Pallet: 88; 4 tiers of 22 cases each

UPC: 6-18115-10508-6 SCC: 1-06-18115-10507-6

6/700 ml

ABV: 32%

Case Weight: 9.97 kg

Case Dimensions: 22.8cm L x 17.8cm W x 33cm H

Cases per Pallet: 88; 4 tiers of 22 cases each

UPC: 6-18115-10577-2 SCC: 1-06-18115-10577-9 Granada-Vallet is a 64-proof herbaceous bitter liqueur from Mexico City inspired by Italian aperitivi. Pomegranate tartness with hints of rhubarb and cinnamon is balanced by earthy quassia wood and gentian, with citrus notes of orange and lemon. Oaxacan cochineal delivers its beautiful color, redolent of sunset, to culminate in this balanced, all-natural Mexican liqueur best served over ice or in your favorite craft cocktail.

COCHINEAL