

# NARANJO Orange Liqueur

Orange liqueur is the most used fruit liqueur in drink recipes. The right orange liqueur has the ability to make a margarita go from merely good to great. It can transform a Cosmopolitan from ho-hum to WOW. NARANJO Orange Liqueur can transform your cocktails, but it is so good you might just want to drink it on your own.

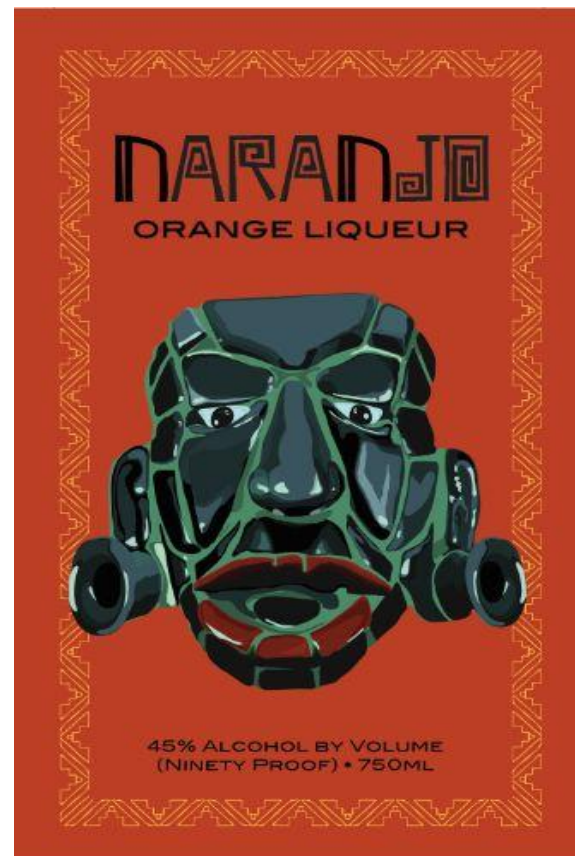
NARANJO Orange Liqueur starts with a potato base, to which oranges and spices are added in stages; in the pot, in our Arnold Holstein Alembic still, and post distillation. We use Bergamot orange peel from France, Seville orange from Italy and other citrus peel and spices from around the world. NARANJO Orange Liqueur macerates in orange peel after distillation, which gives it its distinctive yellow-gold color. NARANJO Orange Liqueur is lightly aged in neutral oak barrels before being bottled.

NARANJO Orange Liqueur has a nose of orange zest and orange rind. There is no alcohol burn on the palate, just a subtle, refined sweetness of natural orange.

NARANJO Orange Liqueur is produced in small batches, so there will be slight variations from batch to batch. Each batch is hand bottled, numbered and dated.

45% ABV (90 proof)

Available in 375ml and 750ml bottles



[www.KGBspirits.com](http://www.KGBspirits.com)  
Drink Different