

FERNET-VALLET[®]
APERITIVO - LIQUEUR *Rodolfo Vallet*

AMARGO-VALLET[®]
APERITIVO - LIQUEUR *Rodolfo Vallet*

GRANADA-VALLET[®]
APERITIVO - LIQUEUR *Rodolfo Vallet*

Palacio de Bellas Artes, México D.F. Circa 1904



Monsieur Henri VALLET emigrated to Mexico from France during the brief reign of Maximilian, the ill-fated European monarch who was deposed by Mexican nationalists three short years after his 1864 ascent as Emperor of Mexico. Like other French émigrés of the era, Mnsr. Henri VALLET chose to remain in his adopted homeland, and by the 1880s had emerged as Mexico City's preeminent distiller of liqueurs and elixirs, including these two that today continue to be crafted according to his specific recipes and formulation guidelines.



FERNET-VALLET
APERITIVO - LIQUEUR

6/750 ml
 Proof: 70 Proof
 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: 3-08-87049-00001-4

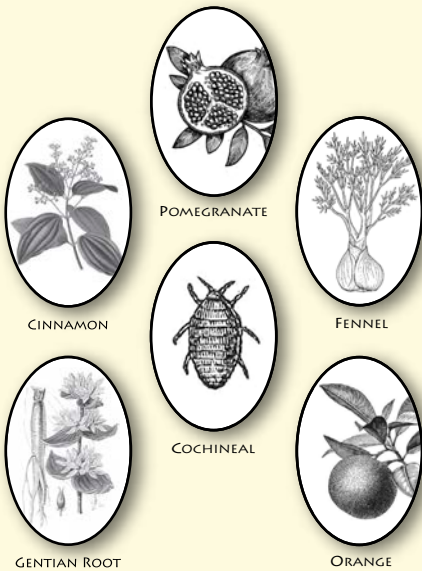
Fernet-Vallet is a 70-proof fernet liqueur made from a maceration of aromatic plants, roots, and spices including cinnamon, clove, quassia wood, gentian root, and cardamom. An intensely herbal, woody digestif, Fernet-Vallet enjoys popular usage throughout Mexico in the preparation of both classic and modern cocktails.



AMARGO-VALLET
APERITIVO - LIQUEUR

6/750 ml
 Proof: 90 Proof
 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: 3-08-87049-00002-1

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.



GRANADA-VALLET
APERITIVO - LIQUEUR

6/750 ml
 Proof: 80 Proof
 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: 6-18115-10507-9
 SCC: 1-06-18115-10507-6

Granada-Vallet is an herbaceous bitter liqueur from Hidalgo, Mexico, inspired by Italian aperitivi. Pomegranate tartness with hints of cinnamon and fennel is balanced by woody gentian root, wormwood and cinchona bark, with citrus notes of orange and kaffir lime. 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.