
ENRICO BERNARD ABRICOT LIQUEUR



Region: Piedmont, Italy

Product Type: Fruit Liqueur

Primary Botanicals: Local apricots

Botanical Source: Piedmont alpine mountains

Finished ABV: 25%

Method of Production: Infusion of apricots in alcohol with mountain spring water and cane sugar

Try this in a: Zombie or Apricot Old Fashioned

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

Since 1902, the Bernard family has produced a range of liqueurs made mostly from the herbs from two high valleys in the Piedmontese Alps. These herbs are picked by the family themselves or purchased from friends, usually in the early morning for peak fragrance, and dried naturally- also by the family. The liqueurs are made with the sense of place we normally expect from wine, and with the same respect for the raw materials.

Made with fresh apricots from the Piedmont village of Cuneo less than an hour away, the kernels are macerated in organic neutral grain spirit for roughly 80 days. The spirit is then sweetened with natural cane sugar and diluted with mountain spring water. A Hotel Nacional cocktail is a fan favorite with the Abricot, but we also love it in a classic Zombie tiki drink, or even an Apricot Old Fashioned.