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## ENRICO BERNARD RABARBARO LIQUEUR

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**Region:** Piedmont, Italy

**Product Type:** Herbal liqueur

**Primary Botanicals:** Chinese rhubarb roots

**Botanical Source:** China

**Finished ABV:** 30%

**Method of Production:** Maceration of botanicals into neutral spirit

**Try this in a:** As a digestivo

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

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### 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.

The Rabarbaro is made purely from Chinese Rhubarb roots and macerated at room temperature in neutral grain spirits. Finished with organic cane sugar and then diluted with mountain spring water, the result is a wonderfully smoky and savory liqueur with notes of tobacco, leather, and spice.