

RED an Aperitivo



RED Apertivo is a bitter citrus liqueur. It is made with vibrant infusions of over 13 botanicals, including Seville orange peel, gentian root, rhubarb, and aromatic spices, blended to create a spirit that balances bitter, sweet, herbaceous and delicious.

BOTANICAL BLENDING

Maceration and Distillation



Red begins with a carefully sourced organic sugarcane distillate from Brazil, providing a pristine foundation for our botanical infusions and distillations. Utilizing stainless steel tanks and a bain-marie hybrid pot still, we macerate and distill select botanicals, ensuring delicate extractions of flavors. The distillation process spans over 12 hours, allowing the flavors and aromas of each botanical to extract slowly. Along with the distillation, other botanicals are macerated in steel tanks for several weeks.

It is then sweetened with raw, organically certified sugar and colored with hibiscus flowers and an extract from purple carrots.

Red is proofed down to 24% ABV using filtered water, ensuring optimal balance and complexity. Our liqueur is then left to rest in a stainless steel tank, allowing its flavors to mature and harmonize before bottling.

IN THE GLASS



Red first hits the senses with an enticing aroma of fresh citrus interlaced with subtle hints of rhubarb and fragrant spices. Its velvety texture unfolds to reveal a harmonious blend of herbal notes and delicate sweetness, culminating in a lingering, bittersweet finish.

While Red is a delight to savor on its own, it truly shines in classic cocktails such as the Negroni, the Americano or over sparkling wine in a spritz.