

AMER DEPOT

PROFILE

This specialty liqueur is a nod to the Basque heritage and culture that permeates the rural communities of the American West. Like Italian Amaro with its blend of herbs and botanicals, Amer is the citrus-focused version originating in France.

Since the 1970s, The Picon Punch has been a drink of the American West, derived from its strong French and Spanish Basque heritage. In the drink, Amer, sweet grenadine, and tonic water, along with a float of brandy, build the drink many of us today know simply as “The Picon.”

The Depot’s Amer builds a fine Picon, but can also be enjoyed straight, over ice. A complex blend of aromatic and bitter botanicals create an earthy, citrusy, slightly bitter liqueur that is balanced with blend of white and caramelized sugars. Offer this Nevada-made spirit as something new or as something familiar to anyone who wants to taste some history of the American West.

SUGGESTED COCKTAIL

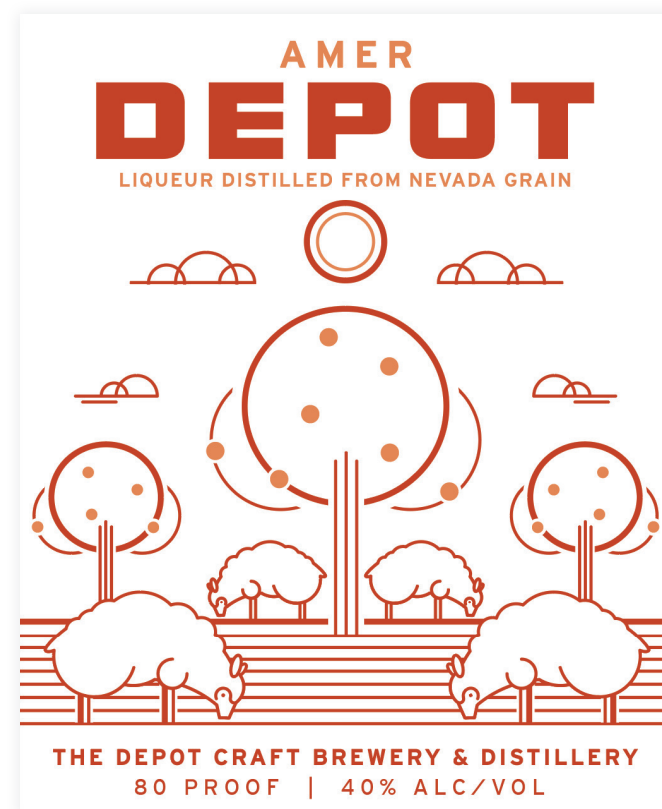
This Is The Way

- 1.5oz Depot Amer Picon
- .5oz Lemon Juice
- .25oz Grenadine

Shaken and strain into rocks glass, top with soda water and a splash of brandy.

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| PROOF | 88 |
| VOL | 750ML |

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| CLASIFICATION | AMER LIQUEUR |
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> Check out thedepotreno.com for more recipes

FORMAT

(750ml bt) 6pk

ITEM #

