

The background of the entire page is a golden-yellow illustration of 'The Great Wave off Kanagawa' by Katsushika Hokusai. The wave is depicted with intricate, swirling patterns, and Mount Fuji is visible in the distance under a pale sky.

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► EL HISPANO JALAPEÑO LIQUOR

30° / 70 CL



This Jalapeño chili liqueur is made from the maceration of fresh green Jalapeño's, in white rum at 55% Vol for one month. After one-month, brown sugar cane is added, which gives a nice roundness to the liqueur. Hispano liqueur is perfectly balanced between round, hot and spicy notes.

El Hispano is a sugar cane spirit, made from molasses, in a column still around 65% Vol. Fresh seedless Jalapeños are then added to the vat with the spirit for 45–60 days. After maturation, the liquid is filtered. Purified water is then used to blend down to 30% Vol. Brown sugar is added at the end.

TASTING NOTES

APPEARANCE : Pure and transparent.

NOSE : Earthy, Jalapeños, plants.

PALATE : Perfectly balanced between round, hot, spicy, and sweet notes.

FINISH : Long and spicy.

► EL HISPANO CHIPOTLE LIQUEUR

30° / 70 CL



This Chipotle chili liqueur is made from the maceration of dry chili peppers called Chipotles in with rum at 55 ABV. It takes one month for the maceration before adding brown sugar cane which gives it a nice roundness.

Hispano liqueur is perfectly balanced between round, hot and spicy notes.

TASTING NOTES

APPEARANCE : Pearly white.

NOSE : Dry chili peppers, plants.

PALATE : Perfectly balanced between round, hot and spicy notes.

FINISH : Long.

► EL HISPANO NARANJA LIQUEUR

30° / 70 CL



El Hispano Naranja Liqueur is carefully crafted using a maceration of locally grown fresh oranges and mandarins from the state of Michoacán. This maceration process lasts for one month in white rum from Casa Tarasco distillery with a 55% Vol alcohol content.

After this phase is completed, a subtle addition of brown cane sugar is made, imparting a delicate roundness to the liqueur. The end result is an El Hispano Naranja Liqueur that is perfectly balanced, skilfully harmonizing the zesty and tangy citrus notes with the smoothness of Mexican rum. This liqueur can be enjoyed either over ice or in a variety of exquisite cocktails.

TASTING NOTES

APPEARANCE : Golden and bright.

NOSE : Fresh citrus aromas.

PALATE : Perfect balance between the acidity of the orange & mandarin citrus and the sweetness from the brown sugar.

FINISH : Vibrant and lingering, with a pleasant hint of bitterness.