



ROYAL - VALLET

These are the authentic and correct European style bitters that French émigré Henri Vallet began crafting in the 1860s during the ill-fated reign of Emperor Maximilian, monarch of the short-lived Second Mexican Empire. After the hapless Maximilian was deposed and faced the firing squad, Henri and many of the other Europeans who flocked to Mexico during this time decided to stay in their adopted country. By the 1880s, Vallet had established his reputation as the preeminent distiller of bitters in Mexico City.



Amargo Angostura Vallet

A 90-proof bitter liqueur made from Angostura bark and a maceration of cherry fruits, cloves and other roots and spices. Herbal notes of bittersweet dark chocolate and citrus rind balance an earthy richness to create this world-class elixir.

Fernet Vallet

A 70-proof fernet liqueur made from a maceration of aromatic plants, roots, and spices including cinnamon, clove, Quassia wood, gentian root, and cardamom. An intensely herbal, woody digestif, Fernet Vallet enjoys popular usage throughout Mexico in the preparation of both classic and modern cocktails.

Granada Vallet

A 64-proof herbaceous bitter liqueur from Mexico City inspired by Italian aperitivi. Pomegranate tartness with hints of rhubarb and cinnamon is balanced by earthy quassia wood and gentian, with citrus notes of orange and lemon. Oaxacan cochineal delivers its beautiful color, redolent of sunset, to culminate in this balanced, all-natural Mexican liqueur best served over ice or in your favorite craft cocktail.