



Vikre Amaro Superiore

TASTING NOTES: HANDMADE FROM AN INFUSION OF OVER A DOZEN ROOTS, HERBS, AND BITTER CITRUS PEELS. AMARO SUPERIORE COMBINES A CITRUSY MARMALADE SWEETNESS WITH NOTES OF BAKING SPICE, A PLEASANTLY MEDICINAL HERBACEOUSNESS, AND A BALANCED BITTER FINISH. SIP ON THE ROCKS AS A DIGESTIF OR USE IN COCKTAILS IN A MANNER SIMILAR TO CAMPARI OR CYNAR.

DRINK BETTER

VIKRE

DISTILLERY

DULUTH, MN



750 mL, 30% ABV
6-pack Case

- A DISTILLED SPIRIT IS NO BETTER THAN THE WATER THAT GOES INTO IT, AND WE HAVE THE WORLD'S BEST WATER. LAKE SUPERIOR CONTAINS 10% OF THE WORLD'S FRESH WATER, AND WE USE THIS WATER IN ALL OUR SPIRITS.
- WE ARE COMMITTED TO SUSTAINABLE PRODUCTION PRACTICES: WE USE ORGANIC AND LOCAL INGREDIENTS; OUR FACILITY IS ZERO-WASTE; WE USE A CLOSED WATER LOOP TO REDUCE OUR WATER USE BY 70%, TO NAME JUST A FEW OF OUR INITIATIVES.
- OUR CO-FOUNDER, EMILY VIKRE, USES HER BACKGROUND IN FOOD TO BRING CULINARY CREATIVITY AND BEAUTIFUL BALANCE TO ALL OUR PRODUCTS.

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