

OUR STORY

/ORE. jəht/ noun:

"a sweet almond syrup with floral waters."

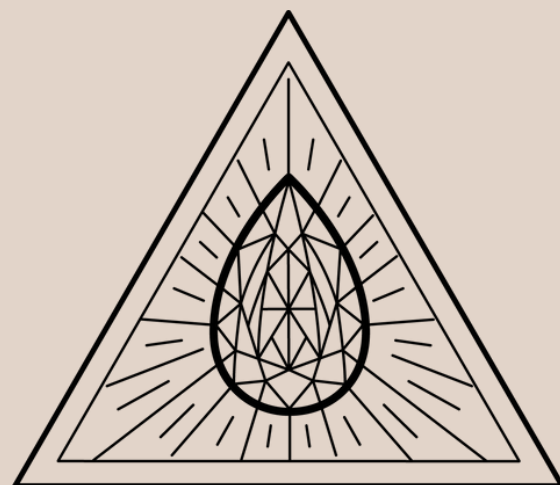
This project started out of a love for the ingredient orgeat, a perplexing and magical syrup with an extensive history that stretches much further back than its appearance in the first Mai Tai. Why this fascination? Almonds. The most versatile food pairing in the world works just the same when it comes to creating fantastic drinks... They function in liquid form to highlight the beautiful aspects of all the ingredients that share their cup. When we attempted to source a quality orgeat brand for our bar, we found they all fell short in the departments of quality ingredients, shelf-life, consistency, and versatility. In fact, no two store-bought orgeat syrups contained the same ingredients at all. Unable to find one we could be confident using in cocktails, we started making it ourselves. Despite how incredibly delicious homemade orgeat is, it is both expensive and time-consuming. So, the sticky situation was, how do we create a consistent orgeat without compromising ingredients? The solve turned out to be simple, and is what many distillers throughout history have done: taken a profile from syrup to spirit. In doing so, we solved all of our syrup problems and made for a more complex and vastly more versatile profile. Our liqueur was modeled off of our favorite house-made recipe. It also has its advantages in this new proofed format; it's shelf stable, and works great in all culinary and cocktail applications from shaken, built, draft, swizzled to stirred, making it the most versatile platform to work with.

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Kevin Saharin
Founder

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BOTTLE BREAKDOWN

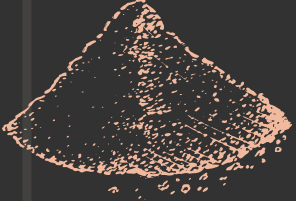
DEEPLY ROASTED ALMONDS OPEN THE PALATE WITH A RICH, STRUCTURED NUTTINESS FOLLOWED BY NOTES OF TOASTED MARSHMALLOW, BUTTERED TOFFEE, AND DUSTY CACAO. AROMAS OF DELICATE FLORALS, ALL DELIVERED TO YOU IN A SILKY VISCOUS SIP.



Roasted California Almonds



Rose & Orange Blossom Water



Organic Cane Sugar



Cane Spirit



ALMOND LIQUEUR



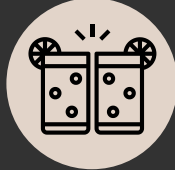
20% ABV



ALL NATURAL INGREDIENTS



VEGAN



SMALL BATCHES



MADE IN BROOKLYN, NY

F.A.O.S

IF I HAVE AN ALMOND ALLERGY, CAN I DRINK L'ORGEAT?

- 01** No. L'Orgeat contains real almonds. If you are allergic to the almond, then you will be likely be allergic to L'Orgeat.

WHAT DOES "L'ORGEAT LIQUEUR" MEAN?

- 02** L'Orgeat is a play on words. On the one hand, it stands for "Liqueur Orgeat," paying homage to the iconic flavor profile that we fortified. On the other hand, the prefix "L'" in French means "the," so it literally translates to "the orgeat liqueur." Aside from being a fun double entendre, it's an ode to France, where orgeat originated.

L'OGREAT IS A LIQUEUR. WHAT IS THE DIFFERENCE BETWEEN LIQUORS AND LIQUEURS?

- 03** While liquors play an undeniable role in cocktails as your base, liqueurs can be considered "the condiments of the cocktail," your "spice rack when cooking." Liqueurs are versatile flavor enhancers that add depth, sweetness, and more unique characteristics to cocktails. Liqueurs provide limitless freedom to have fun and innovate behind the bar.

WHAT ARE THE BENEFITS OF HAVING AN ORGEAT IN LIQUEUR FORM VERSUS SYRUP FORM?

- 04** In short, liqueurs have improved shelf life, flavor, and versatility. As such, L'Orgeat never spoils, so there is no waste. Having a liqueur version of this flavor profile also means more possibilities in your applications, i.e., stirred cocktails, draft cocktails, culinary uses, etc. Last, L'Orgeat will not separate as the syrups do. L'Orgeat also has no artificial flavors or colorants.

WHAT IS THE COLOR OF L'ORGEAT ?

- 05** Golden brown. During the maceration of the roasted almonds, the skins of the almonds are kept on, resulting in L'Orgeat's natural brown hue. Some orgeat syrups are bleached or made by blanching the almonds, which is why some are white.

DO I NEED TO REFRIGERATE L'ORGEAT?

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No need to refrigerate L'Orgeat. The proof naturally fortifies the product, making it as shelf-stable as any other liqueur.

CAN I USE L'ORGEAT THE SAME WAY THAT I USE ORGEAT SYRUP IN COCKTAILS?

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No two orgeat syrups are the same; some even contain high fructose corn syrup and other artificial sweeteners (while L'Orgeat does not!). Our favorite is a one-ounce pour, but please refer to our cocktails page for more cocktail specs and inspiration.

I'M A BAR OR RESTAURANT. WHO DISTRIBUTES L'ORGEAT ALMOND LIQUEUR?

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NEW YORK: Southern Glazer's W&S (Item #942247)
NEW JERSEY: Allied Beverage (Item #2410440)
GEORGIA, Eagle Rock Distributing (Item #751671)
CALIFORNIA, Park Street

HOW DOES L'ORGEAT INCORPORATE SUSTAINABILITY?

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We source our almonds from family-owned farms in direct partnership and compliance with CASP (California Almond Sustainability Program). Our farmers use drip irrigation technology, low-emission vehicles, whole orchard recycling, and 100% bi-product allocation. We also utilize the "imperfect" off-cuts for our proprietary blend of almonds.

WHERE IS L'ORGEAT MADE?

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L'Orgeat is proudly made in Brooklyn, New York. Our distillery is located in Red Hook.



For any further questions, please don't hesitate to reach out.

