

# COFFEE LIQUEURS COMPETITIVE SET

	 <b>GIFFARD CAFÉ DU HONDURAS</b>	 <b>MR. BLACK COFFEE LIQUEUR</b>	 <b>KAHLUA ORIGINAL</b>	 <b>TIA MARIA COLD BREW</b>	 <b>PATRON XO CAFE</b>	 <b>ST. GEORGE NOLA COFFEE LIQUEUR</b>	 <b>CAFFE BORGHETTI COFFEE LIQUEUR</b>
<b>UNIQUE SELLING POINT</b>	Single-origin Honduras coffee beans expertly roasted by Frédéric Bonnac, fourth-generation artisanal roaster in Auvergne, France, sustainability focus	Specialty coffee focus, cold brew process	World-renowned brand with a rich heritage in coffee liqueur	Unique vanilla and Jamaican rum characteristics	High ABV and tequila base, less sweet	New Orleans coffee culture with chicory notes	Real espresso taste, historic recipe since 1860
<b>ORIGIN</b>	France	Australia	Mexico	Italy	Mexico	United States	Italy
<b>ABV</b>	25%	25%	20%	20%	35%	25%	25%
<b>KEY INGREDIENTS</b>	Honduras coffee beans	Arabica coffee	Rum, sugar, arabica coffee	Vanilla, coffee, rum	Tequila, coffee	Arabica coffee, chicory	Espresso coffee
<b>TASTING NOTES</b>	Rich coffee flavor with refined sweetness delivering delicious hints of caramel and velvety biscuit	Bitter, complex coffee taste	Rich, sweet, with a hint of vanilla	Deep coffee with strong vanilla tone	Dry, not sweet as most coffee liqueurs	Notes of chicory, homage to New Orleans coffee	Authentic espresso flavor, smooth sweet finish
<b>SRP</b>	\$32.99 - \$34.99	\$29.99 - \$34.99	\$22.99 - \$28.99	\$27.99 - \$31.99	\$84.99 - \$95.99	\$34.99 - \$39.99	\$26.99 - \$29.99

## WHY GIFFARD CAFÉ DU HONDURAS?

### 1 PERFECT FOR MIXING

Cafe du Honduras's rich flavor and balanced sweetness elevate the taste of classic cocktails like the Espresso Martini or White Russian while also inspiring the creation of new innovative drink recipes.

### 2 PREMIUM QUALITY INGREDIENTS

Cafe du Honduras's coffee beans are carefully selected to capture the essence of Honduran coffee, renowned for its natural sweetness, slightly fruity notes, and robust body. This makes our liqueur a perfect choice for coffee enthusiasts seeking an authentic coffee taste in their cocktails and culinary creations.

### 3 CRAFTSMANSHIP & TRADITION

Cafe du Honduras is produced using traditional methods and a commitment to quality at every step, from bean selection to bottling. This liqueur reflects a dedication to creating exceptional products.