

# COFFEE LIQUEURS COMPETITIVE SET



## GIFFARD CAFÉ DU HONDURAS

**Origin:** France

**ABV:** 25%

**Key Ingredients:** Honduras coffee beans

**Tasting Notes:** Rich coffee flavor with refined sweetness delivering delicious hints of caramel and velvety biscuit

**SRP:** \$32.99 - \$34.99

**Unique Selling Point:** Single-origin Honduras coffee beans expertly roasted by Frédéric Bonnac, fourth-generation artisanal roaster in Auvergne, France, sustainability focus



## MR. BLACK COFFEE LIQUEUR

**Origin:** Australia

**ABV:** 25%

**Key Ingredients:** Arabica coffee

**Tasting Notes:** Bitter, complex coffee taste

**SRP:** \$29.99 - \$34.99

**Unique Selling Point:** Specialty coffee focus, cold brew process



## PATRON XO CAFE

**Origin:** Mexico

**ABV:** 35%

**Key Ingredients:** Tequila, coffee

**Tasting Notes:** Dry, not sweet as most coffee liqueurs

**SRP:** \$84.99 - \$95.99

**Unique Selling Point:** High ABV and tequila base, less sweet



## KAHLUA

**Origin:** Mexico

**ABV:** 20%

**Key Ingredients:** Rum, sugar, arabica coffee

**Tasting Notes:** Rich, sweet, with a hint of vanilla

**SRP:** \$22.99 - \$28.99

**Unique Selling Point:** World-renowned brand with a rich heritage in coffee liqueur



## ST. GEORGE NOLA COFFEE LIQUEUR

**Origin:** United States

**ABV:** 25%

**Key Ingredients:** Arabica coffee, chicory

**Tasting Notes:** Notes of chicory, homage to New Orleans coffee

**SRP:** \$34.99 - \$39.99

**Unique Selling Point:** New Orleans coffee culture with chicory notes



## TIA MARIA COLD BREW

**Origin:** Italy

**ABV:** 20%

**Key Ingredients:** Vanilla, coffee, rum

**Tasting Notes:** Deep coffee with strong vanilla tone

**SRP:** \$27.99 - \$31.99

**Unique Selling Point:** Unique vanilla and Jamaican rum characteristics



## CAFFE BORGHETTI

**Origin:** Italy

**ABV:** 25%

**Key Ingredients:** Espresso coffee

**Tasting Notes:** Authentic espresso flavor, smooth sweet finish

**SRP:** \$26.99 - \$29.99

**Unique Selling Point:** Real espresso taste, historic recipe since 1860

## 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.