



Yucatan Liqueurs

Grupo AAMSA operates one of the oldest plants in the state of Yucatan. The Aristi family acquired the business in 1935, and has restored the 17th century Hacienda to its original, historic beauty. Two generations of dedicated family members and loyal employees have devoted their lives to the production of these internationally renowned spirits. Although the newest technologies are employed, D'Aristi spirits are made according to traditional principles perfected in the early 1900s.



XTABENTUN HONEY LIQUEUR

Xtabentun (pronounced *ish-tah-ben-toon*) is a liqueur with a long history in the Yucatan, originating with the Mayan production of honey made from the Xtabentun flower. D'Aristi Xtabentun evolved from a liquor produced by the Mayans with the addition of native anis flavor introduced by the Spaniards around 1550. Available in vibrant, stucco, hand-crafted decanters and classic bottles, this liqueur has a delicate flavor and aroma, as natural and exotic as its homeland of sun and history in the Yucatan. Serve straight, cold, or with ice and honey; a great accompaniment to coffee—a Mayan coffee, or in equal parts with tequila for a Yucatan Margarita. 30% alc/vol

"Vibrant yellow with a bright greenish hue. Concentrated anisette from beginning to end; finishes with a thick, rich honey. Chocolatey and warm, with a minty middle. A well-made, well-balanced product. Great with espresso or cappuccino."

-Santé Magazine

KALANI COCONUT LIQUEUR

Two favorite Caribbean flavors give this 100% natural liqueur its subtle flavor and exotic sensation. The finest, pure coconut extract is blended with pure sugar cane to create this delicious and tropical coconut liqueur. All of the coconuts used in Kalani are grown on the Aristi plantation. Each coconut is harvested by hand, and processed using a machine designed especially for this purpose. Available in classic bottles and in a Deluxe Decanter presentation which is hand-crafted by Mayan artisans, and is reminiscent of ancient Mayan headdresses. 30% alc/vol

"Plush coconut aroma and a sweet, untoasted coconut flavor. Coconut, plain and simple."

-Los Angeles Times

"A dessert in itself."

-Santé Magazine

"Unsurpassed in piña colodas, frappés or paired with chocolate or coffee."

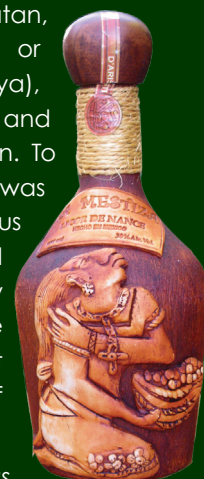
-The Beverage Analyst

NANCE LIQUEUR

Licor de Nance represents a delicious mix of the Maya and Spanish cultures. When the Spaniards arrived in the Yucatan, they discovered the "nance" or "nanche" fruit ("chi" in Maya), one of the most fragrant and tasty tropical fruits of the region. To the Mayans the nance tree was considered sacred. This delicious liqueur is very high quality and is packaged in an extraordinary art bottle. La Mestiza Licor de Nance has conquered the most demanding and delicate of palates. 30% alc/vol

"Licor de Nance is quite delicious over a bowl of coconut cream ice cream!"

-John Hansell, Malt Advocate



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