

SENIOR CURAÇAO OF CURAÇAO

The Cognac of the Caribbean

BLUE • CLEAR • ORANGE
THE GENUINE CURAÇAO of CURAÇAO

Senior and Co. makes this island treasure with indigenous Valencia orange peels, which are distilled using traditional methods. Senior & Co. was established in 1896 when the family perfected the recipe for producing extraordinary Curaçao liqueur. The company operates out of a beautiful 19th century plantation located on the picturesque island of Curaçao in the Netherlands Antilles.

The foundation of the Senior family's success lies in their secret, century-old botanical recipe, in their selection of superior ingredients and in their traditional production methods—from distillation to hand bottling and labeling. Curaçao of Curaçao Liqueur is a necessary asset for every bar, and a vital ingredient in award-winning cocktail recipes. 31% alc/vol

Curaçao, an island in the Netherlands Antilles, is the native soil—literally—of this specialty orange spirit that shares the island's name. Shortly after the Spaniards discovery of the island in 1499, they planned for the agricultural development of Curaçao. One of the plants they carried with them on their long sea voyages from Spain was the Valencia orange. The different climate and soil conditions changed the character of the fruit, and the project was forgotten. Decades later, as the oranges grew wild and abandoned, it was discovered that when the peels were thoroughly dried by the sun, the oil afforded an extraordinarily pleasing fragrance which translated perfectly in liqueur production.



Gold Medal

SELECTION FOR EXCELLENCE
INTERNATIONAL LIQUEUR COMPETITION, PARIS

"Today, Senior & Company is the only producer making curaçao from real Curaçao-grown oranges." -Saveur

"Curaçao liqueur has become so widely used in cocktails, it's difficult to say which is more popular, the island or the liqueur. The end result is the same for both: warmth and happiness."

-John Hansell

"Only one Curaçao brand—Senior—is actually made on the island. All the colors in Senior's range taste exactly the same—rich, sweet, and, well, orange-y."

-Gary Regan, Wine Enthusiast

92 points • "The original curaçao; rich and complex with candied orange and bitter orange peel."

-Anthony Dias Blue



"A Liqueur that Surpasses its Reputation"

FLAVORED CURAÇAO

KOFFI KORSOW

Curaçao Coffee • An aroma of freshly ground premium espresso roast. Subtle hints of chocolate on the nose. A perfectly fused blend of coffee and citrus flavors; leaving the palate smoldering in delight; truly a delicious coffee-flavored liqueur. 25% alc/vol.

"Aromas of espresso and molasses."

-Wine Enthusiast

"Decadently rich and semisweet with dark roasted coffee aromas and flavors. Excellent."

-Santé

CHOCOLATE CURAÇAO

Silver Medal

BEVERAGE TESTING INSTITUTE 2008

A deeply delightful chocolate-flavored liqueur. Eye-opening, rich chocolate followed by a refreshing wave of orange. Many interesting layers of flavor in this exotic chocolate-orange liqueur. 25% alc/vol.

"Thick, rich, and vivid with true aromas and flavors of bittersweet chocolate and cocoa powder."

-Santé

"Alluringly chocolate-orange tasting."

-Wine Enthusiast

RUM RAISIN CURAÇAO

A blend of rum-raisin and the original Curaçao of Curaçao. Rich entrance of sweet and delicate fruit flavors, perfectly laced with Curacao orange and rum flavors. 25% alc/vol.

"Vivid aromas and flavors of nectarine, apricot, vanilla, and ginger."

-Santé



BLUE MARGARITA

1 oz Senior Blue Curaçao of Curaçao

1½ oz Chinaco Tequila

1 oz fresh limejuice

Rub rim of cocktail glass with limejuice and dip in coarse salt. Shake ingredients with ice, and strain into the salt-rimmed glass. Garnish with star fruit or lime.

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