



ZORANJ ANMÈ

BITTER ORANGE LIQUEUR

PORT-AU PRINCE, HAITI

Utilizing Haitian Bitter Orange, Zoranj Anme is a delectable, citrusy rum-based liqueur that is sweetened by natural, fresh-pressed raw cane sugar syrup. Zoranj Anme imparts a brightness unparalleled by any other orange liqueur in the world. The natural spice and bitterness adds balance to any cocktail.

TASTING NOTES

Bright, juicy citrus balanced by natural fruity bitterness

ALCOHOL

35% ABV

STYLE

LIQUEUR

FOUNDED

1862

SIZE

750 ML

LOCATION

**CUL-DE-SAC, AGRICULTURAL
REGION OF PORT-AU-PRINCE**

BOTANICALS

HAITIAN BITTER & SOUR ORANGES & FRESH CURACAO



BERLING S.A.

Berling S.A. traces its lineage back to 1862 in Port Au Prince when brothers Dupre & Labbé Barbancour began distilling high quality rum from locally sourced clairin. The brothers split in 1870 with Labbé continuing to produce artisanal Haitian rums under his new company, Jane Barbancourt Co., (affectionately named after his granddaughter). Although the company name evolved over time, first to The Barling S.A and finally settling in 1999 on Berling S.A., their dedication to creating artisan Haitian spirits continues into the modern day.

Today, Jane's grandson Herbert Barbancourt Lingé is owner and president of Berling S.A. Herbert has become the central figure in Haitian rum and clairin, known internationally for his expertise and long lineage in the category. Along with sourcing, blending and bottling some of the world's most widely known clairin and rum brands, he has recently added distilling to his resume.

