

AMARO YERBA

TECHNICAL SHEET



YERBA MATE LIQUEUR

Amaro Yerba

Amaro Yerba is born where the Italian amaro tradition meets the South American culture of yerba mate.

700 ML

33 % VOL

PRODUCT

INGREDIENTS	Argentine yerba mate, wheat-based agricultural alcohol, sugar
BOTANICAL	Yerba mate is the only botanical, worked together with the stem and lightly toasted
METHOD	Cold infusion in a water-alcohol solution, with no flavourings or additives
AGEING	In oak barriques, then natural settling
LOT	Printed on the bottle
ORIGIN	Italian craft product

SERVE

HOW	Neat, in a short, wide glass; also with an ice cube
TEMPERATURE	Between 15 and 20 °C
MOMENTS	After a meal; at aperitivo time, in mixed drinks

LOGISTICS

BOTTLE	
GLASS	7073WH1V002, 700 cc, 750 g
SIZE	H 168 mm · 113 × 65 mm
CLOSURE	Bar top stopper, Ø 21.5 mm

CASE	
CONTENTS	6 bottles
SIZE	25 × 24 × 19.7 cm

PALLET	
TYPE	EPAL 80 × 120 cm
LAYERS	5 of 15 cases
TOTAL	75 cases, 450 bottles

TASTING

NOSE

Hay, fresh grass and tea leaves, with light toasted notes.

PALATE

A firm, lightly spiced entry; then honey and wood, before the bitterness of yerba mate.

FINISH

Long and persistent: liquorice, tobacco, chamomile, toasted wood, dried herbs.

Any sediment is natural: a consequence of how it is made.

STORAGE

In a cool, dry place, also once opened; no need to refrigerate

COCKTAILS

Six signature recipes by Daniele Zironi at amaroyerba.it/cocktail