

OLD SUGAR FACTORY HONEY LIQUEUR

Lightly Sweetened
Warm Oak and Honey
80 Proof

Old Sugar Factory Honey Liqueur is a dry liqueur. It starts with midwestern-grown dark brown beet sugar that is fermented and distilled in-house. It ages in small lightly charred oak barrels for about 4 months. Sweetened with just the right amount of pure Wisconsin honey, Old Sugar Factory Honey Liqueur is silky and smooth- and never syrupy.

Enjoy neat,
on the rocks,
or in your favorite cocktail.

Great with ginger beer,
or in an Old Fashioned

Old Sugar Factory is named for the factory that still stands on Madison's East side. During the early 1900's, The US Sugar Corporation produced 50 tons of sugar per day from locally grown sugar beets.



931 East Main Street
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www.madisondistillery.com



Score: 92

“Noses like a 12 yr old Dewar’s, with notes of sweet honey (literally in this case) wrapped in every subtle strand. The honey here though is not sticky sweet at all, but floral, light, and fantastically structured. It’s listed as a liqueur, but at 80 proof, tastes completely satisfying on its own. I’m sure this would be an extremely delicious mixer, but on a hot summer’s day, or in this case, a cold winter’s night, it stands as a perfect reminder of summer’s glory, in a convenient, glass-sized form.”

American Craft Spirits