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Sean Ludford's BevX.com

# BEVX REPORT

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## MOLINARI CAFFÈ LIQUEUR

### THE DATA

**Category:** Liqueur

**Sub-Category:** Coffee Liqueur

**Origin:** Lazio, Italy

**Retail Price:** \$25.99

**ABV:** 36%



### HOW TO ENJOY IT

Serve this great liqueur straight, on the rocks, in coffee, or it offers an endless list of cocktail possibilities. I like it best in my caffè after dinner as it adds another layer of coffee flavors with a touch of sweetness.

### COOL FACTOR

The real thing is always in vogue and the Molinari products are always chic and authentic featuring pure flavors. Grade - A



### ANALYSIS



The Molinari Caffè is a reformulation of their Sambuca Caffè that was as much anise as it was coffee. This new version features the coffee deftly blending Arabica beans from Guatemala and the Dominican Republic with Robusta beans from Java, Togo, and Congo. The **complex coffee formula is supported by a secret mix of herbs and spices**. As you would expect from Molinari it is 100% natural with even the rich color being natural.



### TALKING POINTS

FROM MOLINARI



*A unique blend of coffee and other ingredients gives Molinari Caffè a distinguished taste that pulls from the acclaimed heritage of Molinari Sambuca Extra while giving it a personality all its own. Molinari Caffè is proudly produced without any artificial colors or flavors all ingredients are all-natural and never GMO.*

### VALUE GRADE

While there are many popular coffee liqueurs that are sold for less, you most often get much less as well. This is a quality product and easily recognized as such from the first sip. Grade - B+



B+

## IN THE GLASS

**Appearance:** Beautiful burnt umber that shows perfect clarity when held to the light.

**Aromatics:** The nose offers the aromas of freshly roasted beans rather than brewed coffee with accents of cocoa bean, anise, nutmeg, and a hint of vanilla.

**Flavor:** The palate is reflective of the nose delivering a complex mélange of coffee bean notes that opens sweet and becomes increasingly dry offering crushed bean notes on the finish.

**Intensity & Texture:** This coffee based liqueur is bold and assertive but it's also quite vibrant and fresh inviting sip after sip.

MORE THAN  
THE SCORE



FIERCELY  
INDEPENDENT