

INTRODUCING

MACIEIRA



cream

MACIEIRA HISTORY

- 1865 José Maria Macieira created the Macieira company to sell olive oils, vinegars, wine and spirits
- 1885, His son, José Guilherme Macieira, went to France to study enology in the Cognac region and launched Macieira Royal Spirit to immediate fanfare and became the category leader and preferred spirit of the King of Portugal
- 1892, King D. Carlos I granted Macieira the title of Supplier of the Portuguese Royal House and after WW II, was selected by the French as the preferred spirit after Cognac stocks were destroyed during the war
- Today, after more than 138 years, Macieira innovates again with the launch of Macieira Cream

MACIEIRA CREAM

- A light-brown latte-like product with an intense aromatic profile
- Macieira Cream base is brandy, not whiskey, making it smoother and more well balanced
- Notes of cocoa, caramel and coffee with a subtle touch of brandy wine
- In the mouth, sweet, creamy and well-balanced
- **NO** Expiration Date
- Does **NOT** need refrigeration
- 17% ABV

SERVE

- Once opened, best served at room temperature
- Perfect on the rocks, in coffee, over ice cream or in an Espresso Martini

PACK SIZE: 700ML x 6 PACK

SRP: \$21.99



MACIEIRA



cream

PERFECT ON ITS OWN OR IN A COCKTAIL



**ON THE ROCKS
OR OVER ICE CREAM**

On the Rocks
Fill glass with ice
Pour in Macieira Cream

2 Scoops Vanilla ice cream
2 oz Macieira Cream
Garnish with dark chocolate chips

**MACIEIRA CREAM
ESPRESSO MARTINI**

Fill shaker with ice
1.75 oz of Macieira Cream
.75 oz of Absolut Vodka
1 shot of espresso
Shake well
Strain into martini glass
Garnish with 3 coffee beans



**MACIEIRA CREAM &
ESPRESSO**

Add ice to glass
Pour in Espresso or Coffee
1.75 oz Macieira Cream
Garnish with dark chocolate chips

