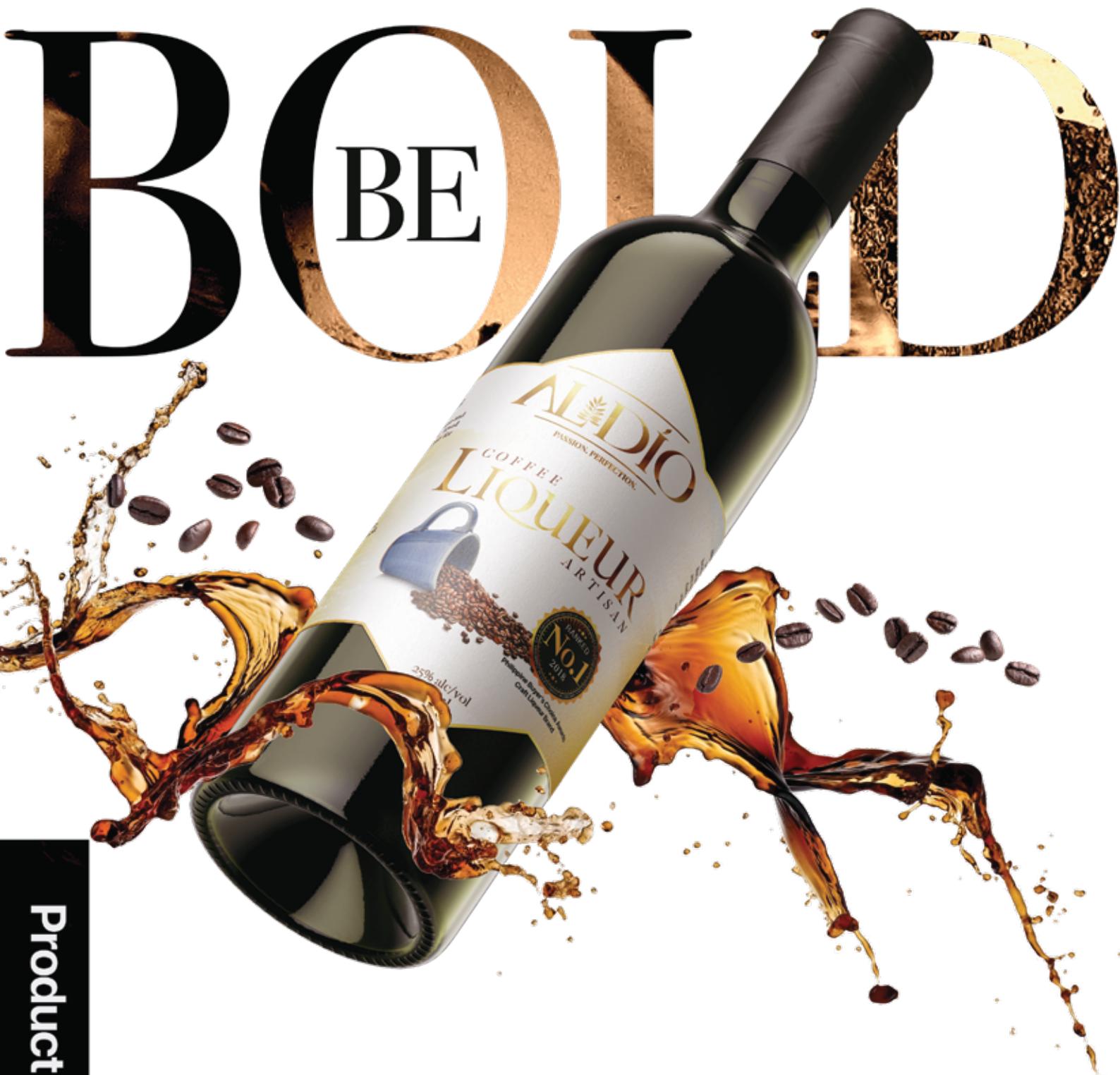


BOILD



Product Catalog

ALDÍO
www.aldioliqueurs.com

Aldio Mango Liqueur



Aldio Mango Liqueur is a blend of steeped, ripe Philippine mango (with pulps), cane sugar and the finest spirits to achieve a 25% alcohol per volume or 50 proof mélange. It is aged to create a symphony of essences and aromas to easily identify the base flavor of our liqueur. It possesses a smooth and lingering mouth feel, and the alcohol has mellowed enough to lose its harshness while keeping the warm feeling down your throat as you sip.

Flavor Notes: Subtle yet exquisite bouquet of ripe pineapple, orange peel, lychee, peach, and lemon with a round, honeyed finish

Mango is the Philippine's national fruit, and source of great pride after being recognized internationally as the world's sweetest mango variety in the 1995 Guinness Book of World Records. Its exotic taste is unmatched by any other mango variety in the world, making this fruit special. With the very limited geographical reach of fresh export of Philippine mangoes, ALDIO Mango Liqueur was designed to capture the lingering aftertaste of its delicate flavor and aroma in a bottle for the world to experience and enjoy.

Mango Mojito



5 tbsp Aldio Mango Liqueur
1 tbsp Mango juice
¼ cup Soda water
2 tbsp Syrup
Mint leaves
2 wedges Lime
Crushed Ice

Mix all ingredients in shaker, pour into a high glass. Garnish with the mint sprig and lemon wedge.

note: these are all homemade mixes--adjust measurements according to your taste preference

Spiked Mango Sorbet



Aldio Mango Liqueur
Water
Mango juice
Sugar
Mango chunks (optional)

Mix Aldio Mango Liqueur, water, fruit juice and sugar in a bowl until dissolved. Put inside freezer and scrape formed ice every 30 minutes to avoid big ice crystals. Ready to served once frozen.

note: these are all homemade mixes--adjust measurements according to your taste preference

Mango Ginger Fizz



Aldio Mango Liqueur - 1 part or 1/3 or 100ml
Mango juice - 1 part or 1/3 or 100ml
Aldio Ginger Liqueur - 1 part or 1/3 or 100ml
Ginger juice - 1 oz
Ice

Mix Aldio Mango and Ginger Liqueurs, mint leaves, mango juice, dash of ginger, syrup, and ice in a shaker. Pour in a cocktail glass. Enjoy the fiesta coolness that touches your palate.

note: these are all homemade mixes--adjust measurements according to your taste preference

Sparkling Mango



Aldio Mango Liqueur - 1 part or 100ml
Mango juice - 1 part or 100ml
Sprite or 7-Up - 1 part or 100ml

Put ice in a serving glass. Mix all ingredients in a glass and stir before serving. Garnish.

note: these are all homemade mixes--adjust measurements according to your taste preference

Aldio Chocolate Liqueur



Aldio Chocolate Liqueur has the richness of pure dark chocolate with a buttery and full-bodied aftertaste. The recipe starts with the blending of quality roasted ground cacao beans, cane sugar and the finest spirits to achieve 25% alcohol per volume or 50 proof mélangé. It is aged to create a balance of essences and aromas between chocolate and liquor with a slightly bitter-sweet taste. It possesses a smooth and lingering mouth feel, and the alcohol has mellowed enough to lose its harshness while keeping the warm feeling down the gullet as you sip.

***Flavor Notes:** Subtle chocolate aroma with rich and delicate bittersweet taste associated with fine chocolates. With hint of caramel, vanilla and roasted hazelnut.*

The first cacao planted outside the Americas was in the town of San Jose Batangas in the Philippines. This was between 1565 and 1815 through the Galleon Trade between Spanish colonies, Acapulco and Manila. It was of pure Mesoamerican Criollo variety, known as the rarest and most prized ingredient in fine chocolates. For over a century, the oldest known productive cacao trees still stand in the area where it was first planted and where ALDIO manufactures its chocolate and other craft liqueurs.

Chocolatey Beer



- Aldio Chocolate Liqueur - 1 part or 1/3 or 100ml
- Beer - 2 parts or 2/3 or 200ml

Pour beer into the glass. Add Aldio Chocolate Liqueur. Mix using a spoon.

note: these are all homemade mixes--adjust measurements according to your taste preference

Choco-Nut Mudflow



- Aldio Chocolate Liqueur - 2 parts or 2/3 or 200ml
- Salted Chopped/Ground Nuts - 1 tbsp
- Chocolate chips - ½ tbsp
- Milk - 1 part or 1/3 or 100ml

Mix and shake Aldio Chocolate Liqueur, milk, chocolate chips, chopped nuts and crushed ice.

note: these are all homemade mixes--adjust measurements according to your taste preference

Spiked Chocolatey Sorbet



- Aldio Chocolate Liqueur
- Chocolate powder
- Sugar
- Water

Mix Aldio Chocolate Liqueur, water, chocolate powder and sugar in a bowl until dissolved. Put inside freezer and scrape formed ice every 30minutes to avoid big ice crystals. Ready to served once frozen.

note: these are all homemade mixes--adjust measurements according to your taste preference

Tsoko-Barako Cocktail



- Aldio Coffee Liqueur - 1 part or 1/3 or 100ml
- Aldio Chocolate Liqueur - 1 part or 1/3 or 100ml
- Milk - 1 part or 1/3 or 100ml
- Crushed Ice

Mix and shake Aldio Chocolate and Coffee Liqueurs, milk and crushed ice.

note: these are all homemade mixes--adjust measurements according to your taste preference

Aldio Coffee Liqueur



This designer coffee liqueur is distinguished by its delicately formulated blend from the first extract of select coffee beans, brewed using naturally balanced mineral water mixed with caramelized cane sugar and the finest spirit to achieve a 25% alcohol per volume or 50 proof mélange. It is aged to create a symphony of essences and aromas to easily identify the base flavor of our liqueur. It possesses a smooth and lingering mouth feel; and the alcohol has mellowed enough to lose its harshness while keeping the warm feeling in your throat as you sip.

Flavor Notes: Dark roast coffee, dark chocolate, hint of wood and vanilla with a round, honeyed finish

ALDIO Coffee Liqueur is made from single harvest Batangas Kapeng Barako beans. It is handpicked from the branches at the ideal ripeness, and roasted to bring out its unique character perfected by the province's centuries old Barako coffee drinking tradition. In the 1740s, Spanish Franciscan monks brought the first coffee plant to the Philippines which was planted in Lipa, Batangas. Natural selection and centuries of acclimatization which was nurtured by its rich volcanic soils, gave birth to the specialty coffee Batangas Kapeng Barako (c. liberica). Distinguished by its full-bodied flavor and chocolaty aroma, the coffee is listed in the Ark of Taste international catalogue of endangered heritage foods by the Slow Food movement.

Tropical Mudflow



Aldio Coffee Liqueur - 2parts or 2/3 or 200ml
Milk - 1 part or 1/3 or 100ml
Chocolate chips
Crushed ice

Mix and shake Aldio Coffee Liqueur, chocolate chips and crushed ice.

note: these are all homemade mixes--adjust measurements according to your taste preference

Barako Beer



Aldio Coffee Liqueur 1 part or 1/3 or 100ml
Beer - 2 parts or 2/3 or 200ml

Pour beer into the glass. Add Aldio Coffee Liqueur. Mix using a spoon.

note: these are all homemade mixes--adjust measurements according to your taste preference

Barako on Top



Aldio Coffee Liqueur
Vanilla Ice Cream
Chocolate Chips

Put the ice cream into the plate. Drizzle Aldio Coffee Liqueur to suit own taste on the top of the ice cream. Garnish with chocolate chips if desired. Enjoy each spoonful of fusion sensation of coldness in your mouth and warmth down your gullet.

note: these are all homemade mixes--adjust measurements according to your taste preference

Tiramisu Ala Barako Eh



¼ cup Aldio Coffee Liqueur 1 1/8 cups Mascarpone Cheese
3 egg yolks 1 ½ cups Brewed coffee
¼ cup white sugar 1 tbsp Unsweetened cocoa powder
2 tbspsVanilla extract
24 pcs. Ladyfingers

In a medium bowl, beat yolks with sugar and vanilla until smooth and light yellow. Fold mascarpone into yolk mixture. Set aside. Dip ladyfingers briefly in Aldio Barako Coffee Liqueur, brewed coffee and arrange 12 of them in the bottom of an 8x8 inch dish. Spread half the mascarpone mixture over the ladyfingers. Repeat with remaining cookies and mascarpone. Cover and chill 1 hour. Sprinkle with cocoa just before serving

note: these are all homemade mixes--adjust measurements according to your taste preference

Aldio Ginger Liqueur



Aldio Ginger Liqueur is an herbal mélange and digestif made from Philippine native ginger, raw cane sugar and the finest spirits to achieve a 25% alcohol per volume or 50 proof. It is aged to create a symphony of essences and aromas to easily identify the base flavor of our liqueur. It possesses a smooth and lingering mouth feel, and the alcohol has mellowed enough to lose its harshness while keeping the warm feeling down the throat as you sip.

Flavor Notes: Sharp, strong peppery and spicy ginger taste with honeyed lemon hot warming finish

Ginger was first introduced in the Philippines during precolonial times, by spice traders from Indian subcontinents in the 1300s. Years of acclimatization resulted in a native variety which is small in size but has a very pungent and spicy flavor and aroma. Traditionally, ginger has become part of every home garden for its medicinal and culinary uses. Now almost gone due to flooding of exports, ALDIO introduced its Ginger Liqueur using this native ginger variety to promote its superior taste and preserve its cultivation.

Burning Ice



Aldio Ginger Liqueur – 1 part or 1/3 or 100ml
Mint Leaves – 2 parts or 2/3 or 200ml
Apple or Strawberry Juice
Ice Chili

Mix Aldio Ginger Liqueur, apple or strawberry juice, mint leaves, chili pepper (remove seeds), syrup, and crushed ice in a shaker. Mix well and then pour in a cocktail glass. Enjoy the burning coolness that touches your palate.

note: these are all homemade mixes--adjust measurements according to your taste preference

d' GRIT



G-Ginger Liqueur – 75ml
R-Rhum – 50ml
IT-Iced Tea – 175ml
1 tbsp Kalamansi juice
Crushed Ice

Mix all ingredients and shake well. Pour on tall glass with ice.

note: these are all homemade mixes--adjust measurements according to your taste preference

The GM



Aldio Ginger Liqueur – 1 part or 1/3 or 100ml
Milk – 2 parts or 2/3 or 200ml
2 tbsp Syrup
Crushed Ice

Mix Aldio Ginger Liqueur and milk like ginger milk tea with a twist

note: these are all homemade mixes--adjust measurements according to your taste preference

Sparkling Ginger



Aldio Ginger Liqueur – 1 part or 1/3 or 100ml
Sprite or 7-Up – 2 parts or 2/3 or 200ml
Lemon Slices
Crushed ice

Put ice in a serving glass. Mix Sprite or 7-Up with Aldio Ginger Liqueur syrup and vodka. Stir and put a slice of lemon as garnish.

note: these are all homemade mixes--adjust measurements according to your taste preference

Aldio Kalamansi Liqueur



This is a blend of freshly harvested kalamansi (steeped), cane sugar and the finest spirits to achieve a 25% alcohol per volume or 50 proof mélange. It is aged to create a symphony of essences and aromas, making it easy to identify the base flavor of our liqueur. It possesses a smooth and lingering mouth feel, and the alcohol has mellowed enough to lose its harshness while keeping the warm feeling in your gullet as you sip.

Flavor Notes: Bright citrus notes with a round, slightly bittersweet honeyed finish

Aldio Kalamansi Liqueur is a digestif enthused by Southern Italy's Limoncello, a representation of a beautiful culinary fusion brought by the Philippine's long history of openness and constructive cultural exchange. Kalamansi is a small, green citrus fruit native to the Philippines. It is best characterized by its perfect balance between flavor and fragrance evocative of lemon and lime blend, which makes it a favorite ingredient in dips and marinades of most traditional Filipino dishes. The natural light green color and dark bits present in the liqueur is from the chlorophyll of the kalamansi peel.

70 Degrees



Aldio Kalamansi Liqueur	- 1 part or 100ml
Melon Juice or Watermelon Juice	- 2 parts or 200ml
Kalamansi juice	- 1 tbsp
Crushed Ice	

Mix all ingredients in a shaker. Mix well and then pour in a cocktail glass.

note: these are all homemade mixes--adjust measurements according to your taste preference

Sparkling Kalamansi



Aldio Kalamansi Liqueur	- 1 part or ½ or 150ml
Sprite or 7-Up	- 1 part or ½ or 150ml
Dash of Kalamansi or Lemon juice	
Crushed Ice	

Mix Aldio Kalamansi Liqueur with Sprite or 7-up, crushed ice and dash of kalamansi or lemon juice. Stir/shake and pour into a glass.

note: these are all homemade mixes--adjust measurements according to your taste preference

Mix-Match



Aldio Kalamansi Liqueur	- 1 part or 1/3 or 100ml
Iced Tea	- 2 parts or 2/3 or 200ml

Mix all ingredients in a shaker. Pour into a glass and enjoy.

note: these are all homemade mixes--adjust measurements according to your taste preference

TropiX



Aldio Kalamansi Liqueur	- 1 part or 1/3 or 100ml
Pineapple Juice	- 1 part or 1/3 or 100ml
Orange Juice	- 1 part or 1/3 or 100ml
Kalamansi Juice	1 tbsp
Crushed Ice	
Salt	

Mix all ingredients in the shaker. Slightly wet the glass rim with kalamansi to make the salt stick on it.

note: these are all homemade mixes--adjust measurements according to your taste preference

Aldio Chico Liqueur



Aldio Chico Liqueur is the perfect blend of chico, raw cane sugar and the finest spirit to achieve 25% alcohol per volume or 50 proof. It is aged for a year to infuse the subtle chico flavor and aroma in the melange. It possesses a smooth and lingering mouth feel, and the alcohol has mellowed enough to lose its harshness while keeping the warm feeling down the throat as you sip

Flavor Notes: A delicate bouquet of beer, caramel, and malt with a round honeyed finish

Chico or sapodilla was brought to the Philippines during the Spanish colonization. Acclimatization resulted in a native variety which is small with a strong sweet smell. Through the years, this fruit became a favorite addition to traditional Filipino spirit from coconut sap (lambanog) to mask its nasty scent.