LEOPOLD BROS.

ROCKY MOUNTAIN BLACKBERRY WHISKEY

The finest blackberries from the northern Rocky Mountain region are harvested over the summer. juiced, and blended with our whiskey, creating an intensely rich spirit.

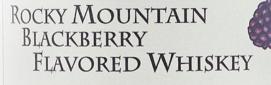
The whiskey rests in charred American barrels, where notes of vanilla, raisin, and oak are pulled from the barrel itself, flavoring the whiskey.

The spirit is naturally colored by the barrel and blackberry juice used, without the aid of artificial coloring agents.

Finally, it is bottled by hand to maintain the integrity of the sweet blackberries and soft finish.

40% ABV / 80 Proof 750ML Year-round availability

www.LeopoldBros.com Sales@LeopoldBros.com



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The finest Rocky Mountain Blackberries are harvested beginning in late July juiced, and blended with our small batch whiskey. We then place the spin into used bourbon barrels for further maturation, allowing the interest Machberry foursers blackberry flavors to marry with the whiskey. Maturation allowing in tart flavors of the blackberries to fade into the background as the solu-tanilla and residue to the blackberries to fade into the background as the solutanilla, and raisin finish of our whiskey pushes to the background is is the very essence of a Rocky Mountain Blackberry, coupled with an American Small Batch Whiskey and the state of the Batch Whiskey, painstakingly preserved in a hand-numbered bottle. 750 ML 40% ALC. BY VOL.

BATCH NO.