



# LIKVOR – LIQUEURS AND CORDIALS

Likvor – products from the land of  
100 lakes

# ABOUT THE COMPANY

The Likvor company was established not only from business motivation, but also based on the innovative vision of its founders, whose goal was to introduce to the market a product with traditional roots, yet produced in line with the latest trends.

This approach resulted in a significantly improved product compared to those previously made using homemade methods.

Thanks to intensive work and nearly 10 years of research, it became possible to offer cordials and liqueurs significantly enhanced in terms of taste, sensory profile, and nutritional value.

The production process is patented.



# THE SPIRIT OF WESTERN POLAND

Likvor products are the essence of the Western Poland spirit. They represent not only a return to the finest old Polish traditions but also ongoing commitment to quality and innovation.

Just as for centuries, today we want to share what is best — the results of hard work and creative ideas. This is why the concept of exceptional liqueurs and cordials crafted in the heart of the region fits so perfectly into this philosophy.



# CORNELIAN CHERRY – AN EXCEPTIONAL FRUIT

In folk medicine, the fruits of the cornelian cherry have been used for centuries. They contain many minerals:

- Iron
- Potassium
- Calcium
- Phosphorus
- Magnesium
- Zinc
- Copper and manganese

And also: beta-carotene, flavonoids, organic acids (malic and quinic), pectins, tannins, and a lot of vitamin C



# CORNELIAN CHERRY – AN EXCEPTIONAL FRUIT

Cornelian cherry, including in the form of liqueur or cordial, is recommended for people struggling with stomach issues.

It is an excellent product to enjoy after a rich meal. While the delicious taste is a great reason to indulge, the organic acids and tannins support digestion and contribute to overall well-being.

In old Poland, cornelian cherry was a popular fruit shrub planted near manors and monasteries. It was regarded as a symbol of elegance and luxury.

It also held an important place at the English royal court. A detailed description of the shrub appeared in John Gerard's herbal "The Herball or Generall Historie of Plantes" from 1597. Historical sources show that in the 17th century, at the English royal court, cornelian cherry fruits were served pickled in brine or as an ingredient in pies.



# CORNELIAN CHERRY LIQUEUR (SWEET):

**Alcohol content: 22–23.5%**

**Bottle size: 500 ml**

- Product characteristics:
- Fruity aroma on the nose, without alcoholic notes
- Delicately and pleasantly tart flavor
- Medium finish, well-balanced alcohol

**Suggested uses:**

- Digestif for those preferring lower alcohol levels
- Addition to desserts
- Excellent served neat
- A wonderful addition to winter teas
- Perfect as marinade for pork or duck meat



# CORNELIAN CHERRY CORDIAL:

**Alcohol content: 33–34.5%**

**Bottle size: 500 ml**

## **Product characteristics:**

Pleasant fruity aroma without detectable alcohol

Distinct tartness not overwhelmed by excess sugar

Enjoyable, pronounced finish

## **Suggested uses:**

- Digestif – excellent after a rich meal
- Complement to warming winter infusions
- Served neat – perfect for warming up
- Perfect base for our drinks – check out [here](#)



# PERSONALIZATION OPTIONS:

In addition to standard labels, we offer personalized labels — according to the provided design.

**Personalization options include:**

Front label

Back label

## **Gift packaging**

We also offer double gift packs containing both a liqueur and a cordial in one carton box

For orders of 49 pieces or more, we can provide bottles without a front label, enabling full customization by the Client.



# CONTACT DETAILS

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