



Smokey Tea Liqueur



Product development

Smokey Tea Liqueur is crafted through a process combining maceration and distillation. Lapsang souchong tea is macerated for about one week in a hydroalcoholic blend to obtain a rich and intense infusion. At the same time, black tea is distilled with water to produce a delicate distillate that captures its pure aromas. The infusion and distillate are then blended with sugar, alcohol, and water.

Expert's assessments

Smokey Tea Liqueur captivates with its smoky and elegant character, blending tradition with creativity.

Nose:

Intense smoky aromas of lapsang souchong tea, with woody and lightly resinous notes.

Taste:

A balance between the sweetness of sugar, the roundness of alcohol, and the aromatic power of black tea, leading to a persistent smoky finish.

Usage

Smokey Tea Liqueur is crafted for high-end mixology. Its unique smoky profile enhances gastronomic cocktails and opens new creative horizons for bartenders. A true flavor booster, combining modernity and elegance.

History

Smokey Tea Liqueur is crafted for high-end mixology. Its unique smoky profile enhances gastronomic cocktails and opens new creative horizons for bartenders. A true flavor booster, combining modernity and elegance.

GB