

# FAIR. Café

**INGREDIENTS:** Coffee beans, sugar

**ORIGIN:** France

**BRAND NAME:** FAIR

**ALCOHOL:** 22%

**PRICE:** Super Premium

## PROCESS

100% **Arabica** coffee beans

**Slow roasting** of the beans to extract the fine properties of the coffee

**Infusion** into the vodka base to create a rich-flavored based spirit

Bottled in the **Cognac region**, France

## SOCIALLY RESPONSIBLE LIQUEUR

Coffee beans are **Fairtrade certified**, sourced directly from a co-op of 1,800 independent farmers in Mexico.

## CERTIFICATIONS

Fairtrade certified (FLO-Cert): coffee beans and sugar  
Vegan certified



## AWARDS

New York Spirits Awards 2010: Best Tasting Liqueur

Wine Enthusiast Best of Year 2017: 92 points

BTI 2017: Silver Medal

Liqueur Masters 2019: Master Medal

## TASTING NOTES

"FAIR. Café delivers a true taste of freshly roasted coffee, with full-bodied and rich flavors of almonds and hazelnuts followed by the pleasant taste of caramel. This coffee liqueur will make the best espresso martini but can also be enjoyed on its own."

**STYLE** Clear, brown amber with golden highlights.

**NOSE** Pungent roasted coffee nose with chocolate, fudge and nutty aromas.

**PALATE** Nutty flavours of hazelnut are immediately apparent on a chocolate coffee palate. This light liqueur is much more mocha coffee than espresso coffee.

**FINISH** Roasted coffee finish is bitter compared to the palate and fades with nougat chocolate.

## HOW TO MAKE AN ESPRESSO MARTINI

- Pour 50ml of FAIR. Vodka, 35ml of FAIR. Café and a shot of espresso into a cocktail shaker.

- Fill the martini glass with ice to chill, then fill the cocktail shaker with ice as well.

- Shake, empty the ice out of the martini glass and serve directly into the glass to help create a rich, smooth froth.



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