











#### Spirit of Hven Backafallsbyn AB SE-261 95 S:t Ibb

# Product sheet

## Maja's Raspberry Vodka Raspberry Vodka produced from local harvest; 41,8%vol

Distilled, matured & bottled by: Spirit of Hven, Sweden

#### Facts

**The red raspberry,** getting its Latin name Rubus Idaeus from the rose family Rubus. The name also applies to the plants themselves being raspy.

Historically, **the raspberries** were considered both for medicinal and utilitarian use. During the 1100<sup>th</sup> century their juices were used in paintings and illuminated manuscripts. Much later, 1771 the first commercial nursery plants were sold in Europe by William Prince and then spread fast in private gardens.

**Raspberries** are high in fibers, vitamins, minerals, and antioxidants and are known for possible positive effects against diabetes, cancer, obesity, arthritis and other conditions and they might even provide anti- aging effects.

This **Raspberry Vodka**, is a tribute to "Farmor Maja" who grew raspberries in her gardens on the island of Hven during the 70's and 80's. Her raspberries were dark red, rich and intense in taste. They were sweet, fresh and fruity, just the thought of these makes your taste buds water.

Spirit of Hven Raspberry Vodka can be used in baking as a substitute for water, pie crusts get flakier or you can use it in many dessert as a flavor enchanter.

**Spirit of Hven Raspberry Vodka** can of course and should be used in your favorite cocktail for an elegant and fresh taste or easily added just as is to your summer slush for a fresh and fruity finish.

Cheers!

### How we make it

At **Hven** we make our **Raspberry Vodka**, **Local Harvest**, by letting our **Organic Vodka** macerate with fresh raspberries and sugar. After 3-6 months the vodka has extracted loads of delightful, aromatic scent and taste from the berries; and the base in our **Raspberry Vodka** is ready.

About half of the macerated vodka is separated and filtered. The rest of the volume is brought to distillation with the berries in our beautiful copper pot stills. The result is a wonderful delicate distillate with massive fruitiness and scent from ripe and sweet berries. This crystal-clear distillate is then mixed with the first half that was macerated. Then we balance to perfection vodka, raspberry juice and sugar so all is perfect smooth **alcohol at 41,8%vol**.

#### Scent and taste

As is, first scent teleports you directly back to your childhood memories when you picked raspberries from the bushes with your grandmother and the sweet berry juice flowed along your fingers. A sweet smell of fresh and sweet ripe berries.

A while into the pleasure of nosing it, the **Raspberry Vodka** releases aromas of vanilla and fudge, flanked by a light candy note. The bouquet is filled with summer, flowers, fruits and berries, elegant raspberries, and a delicate sweet scent.

Taste is full-bodied with a fresh and sweet roundness. The fruitiness is clear and balanced and gives a feeling of a warm sunny summer day. Aftertaste is long but still very gentle and smooth, giving a delicious freshness.

**Raspberry Vodka with Elderflower juice 2:1, a hand full of frozen raspberries and a dash of sweet, carbonated soda.** The carbonation lifts the sweet berry flavor and gives a fruity fresh note. A pronounced elderflower note is lifted by a distinct scent of the raspberries. Summer is here.

#### Spirit of Hven Backafallsbyn

Welcome to enjoy this unique distillate, made from grain to bottle on the beautiful island of Hven, situated in the strait of Öresund between Denmark and Sweden.

The distillery hosts three still houses making everything from Vodka, Gin and Akvavit to ryeand corn whisky as well as Single Malt Whisky. Rom and fruit distillates are also made.

The distillery also hosts its own Hotel with bar and restaurant, giving the customer and visitor the possibility to see, understand, taste and experience the heritage of the product.