



# QUINOA VODKA

FAIR



**GOLD, DOUBLE GOLD** Beverage Institute  
2020, 2018, 2014, 2012, 2009

**PLATINUM** Beverage Institute 2013

**BEST OF THE YEAR** Wine Enthusiast 2017

**DOUBLE GOLD** Asian Spirits Masters 2014

## BRAND OVERVIEW

FAIR was created in 2009 to develop a spirits line with a positive impact on people and the planet. They have been committed from the very start to giving 10% of their profits back to the farming communities that provide their superior crops. FAIR does not just label products as ethical—"they create real sustainable change by equitably distributing resources to the beginning of the supply chain, leveraging local and regional agricultural expertise, and creating standards that protect people and the environment."\*

Fair Trade is a global movement made up of a diverse network of producers, companies, consumers, advocates, and organizations putting people and the planet first. Products bought, sold, and consumed every day are connected to the livelihoods of others; Fair Trade is a way to make a conscious choice for a better world.

\* From [fairtradecertified.org](http://fairtradecertified.org).

FAIR is also about the celebration of cultures and promoting our differences. FAIR Quinoa Vodka is made from Andean Quinoa grown at 13,000 feet in the Andes mountains. FAIR sources directly from a co-op of 1,200 independent farmers in the Bolivian Andes. Quinoa has been part of the fabric of Bolivian culture since before written history.

After the quinoa is harvested, it is shipped to Cognac to be distilled along with neutral, non-GMO corn alcohol.

When you drink FAIR Quinoa Vodka it is a sign of appreciation and respect for the people who make production possible.

FAIR Quinoa Vodka is certified:

- Fair Trade
- USDA Organic
- Vegan
- Non-GMO
- Gluten Free
- No Sugar Added



### THINK HUMAN. DRINK FAIR.

10% Of Profits Returned To The Farming Communities

## PRODUCT OVERVIEW

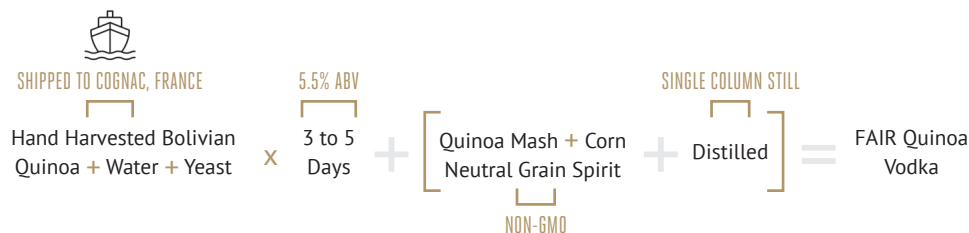
### TASTING NOTES

- Bouquet of minerals, cereals and citrus fruit
- Green and fruity to the palate
- Aroma of vanilla and pair with smoke
- Creamy almond milk and limestone finish

### SERVING RECOMMENDATIONS

- Stirs well with vermouth, orange liqueurs
- Use along with lime, ginger, and bitters for an Andean Mule
- Mixes well with floral liqueurs

### PRODUCTION PROCESS



50mL, 750mL,  
40% 1L, 1.75L  
ALC/VOL BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

## ORIGIN



QUINOA

SALAR DE UYUNI  
BOLIVIA

DISTILLATION

COGNAC  
FRANCE



FAIR TO THE FARMERS



FAIR TO YOU



FAIR TO THE PLANET

FULL PRODUCT LINE

