



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

When the FAIR. brand was created in 2009, the idea of sharing the wealth amongst everyone was the main goal. Over the past decade Fair has given 10% of its profits back to farmers and distillers who have been involved in producing various spirits and liqueurs around the world. The results of this program have spoken for themselves as FAIR. Quinoa Vodka has racked up award after award in various spirits competitions.

Bolivian Quinoa has been farmed for over 5000 years by the Incans. It has been part of the fabric of Bolivian culture since the beginning of written history, so investing in the people creating these harvests is of utmost importance, and even more important: a sign

of respect to the people who make production possible. Quinoa is grown at 13,000 ft. in the Andes mountains and shipped to Cognac to be distilled along with neutral, non-GMO corn alcohol.

The quinoa grain provides a different, more complex nuanced vodka that can appeal to the modern cocktail drinker. Luxurious notes of cereals and citrus can turn a normal martini into a profound elixir. Or, substitute gin in a Gimlet for a more subtle, delicate sour.

FAIR. Quinoa Vodka is certified as: Fair Trade, USDA Organic, Vegan, Non-GMO, No Sugar Added, Gluten Free.

PAUL RICE • FAIR TRADE USA

"FAIR. created something we didn't see coming (Fair Trade in spirits).
Now it's really here to stay."



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
- Flavor can punch through as single base or mixed with floral liqueurs

PRODUCTION PROCESS

SOURCED
FROM BOLIVIA

Hand
Harvested
Quinoa

Quinoa Shipped
to Cognac, France

Brewed Fermented
for 3-5 Days to
5.5% ABV

SINGLE
COLUMN STILL

Quinoa Mash
+ Neutral Corn
Alcohol Distilled

Graduated
to 40%
ABV

FAIR.
Quinoa
Vodka

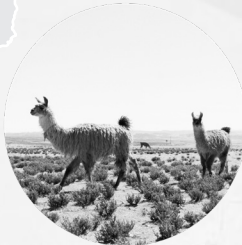
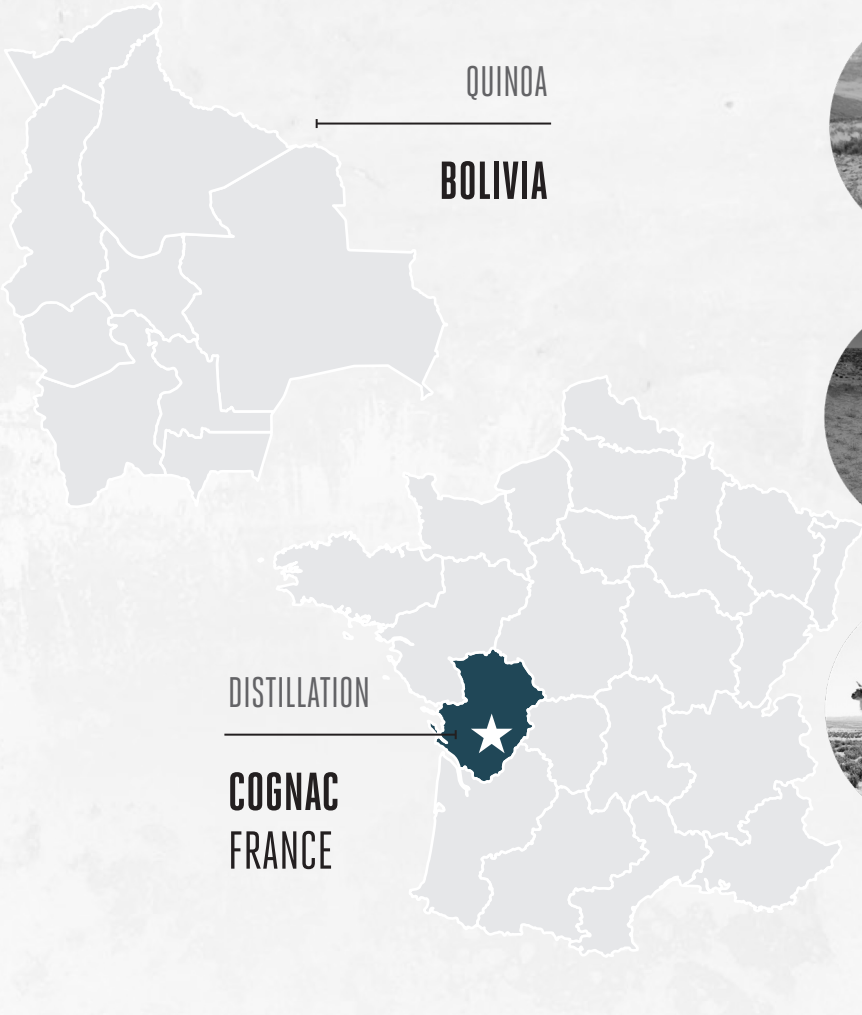
40%
ALC/VOL

700mL
BOTTLE



ORIGIN

PRICE



FULL PRODUCT LINE

