FiGee
FINE GOODS

DOC'S ESSENZ BERGAMOTTE

Organic Alcohol Based Essence

DOC's Bergamotte Essenz is made from fairly traded Bergamot coming from the narrow coastal strip of Calabria, organic wheat distillate and water. Using only the rinds of the Bergamot in order to obtain the right balance between the fresh aroma and flavour. The DOC's Essenz range is a versatile ingredient for cocktails and can be used to enhance the flavour of various dishes. This product was designed for the professional gastronomy sector and should be stored upright at a temperature between 16°C and 20°C. DOC's Essenz Bergamot has no minimum sell-by date.

Tasting notes

Taste

Add a few drops to a cocktail or dessert. The recommended storing temperature is 16 C°-20 C°, store upright. DOC's Essenz has no minimum sell-by date. Perfectly suited for the professional gastronomy sector.

Dwersteg Distillery 130 years of experience in each essence. The distillery was founded on 1822 in Borghorst, Germany by Ludwig Dwersteg and until this day still is a family business. Known for its high-quality spirits, which are made with the finest certified organic ingredients and fair trade raw materials. DOC's Essenz is created by Ludger Teriete, who's been a partner of the distillery since 1980. The essences come in a variety of aromas including ginger, coffee, vanilla, cinnamon, lemon and lemongrass.