



DOC'S ESSENZ CINNAMON

Organic Alcohol Based Essence

Very aromatic, made from fairly traded cinnamon bark, organic wheat distillate and water. The maceration is made using organic cinnamon in order to capture not only its fine essence but also notes of flowers, Woodruff, bitter almond and a hint of clove.

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 gastronomie 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