



DOC'S ESSENZ COFFEE

Organic Alcohol Based Essence

Made from organic and Fair Trade Arabica and Robusta coffee beans macerated in organic wheat distillate and water. Raw coffee beans are almost tasteless and odorless only after being roasted they unfold the more than 800 flavor components. DOC's Kaffe Ezzens has a nutty aroma followed by sweet vanilla and spicy smoky notes.

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

100
ml

Kaffee
Alkohol
Wasser

0,25
zu 100
Verhältnis

50%
Vol.