



DOC'S ESSENZ VANILLA

Organic Alcohol Based Essence

Sweet-earthy and floral. Made from fairly traded vanilla pods, organic wheat distillate and water in order to obtain a highly aromatic essence. DOC's Essence is best served it as a basic ingredient for cocktails or as a flavoring enhancer in dishes. The recommended storing temperature is 16 C°-20 C°, store upright. No minimum sell-by date.

Tasting notes

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

Vanille
Alkohol
Wasser

0,25
zu 100
Verhältnis

65%
Vol.