



## TEMPUS FUGIT

### Crème de Cacao à la Vanille

Naturally produced, without any additives or artificial coloring. The raw cacao is distilled and then macerated with additional cacao and crushed vanilla beans, this is where its medium brown color comes from. "Crème" designates the creaminess and velvety mouth-feel of the liqueur due to its high sugar content, in this case, pure sugar cane.

#### **Tasting notes**