

SPAIN

THE LUXUMUS

MENTZENDORFF

wine shippers since

1858

DETAILS OF PRODUCTION

The Luxumus is a handcrafted liqueur infused with different botanicals and produced in small batches in the sherry region (Southern Spain). Suitable to blend with coffee or enjoyed on its own, as well as a premium cocktail ingredient. A five times distilled alcohol base is carefully blended with refined sugar, cocoa, curacao, vanilla, citrus and other ingredients in a secret formula developed by our master distiller. Produced in the Sherry region in small batches of only five thousand litres to maintain consistency. The carefully selected ingredients are left to integrate for several weeks in stainless steel containers to create the perfect balanced blend. Bottling and labelling is done by hand, bottle by bottle, in our micro distillery located in the sherry region. Liquid goes through a careful filtration process to ensure its distinctive bright golden-amber characteristic colour and smooth finish.

VINTAGE

NV

STYLE

Liqueur

ALCOHOL

31%

TASTING NOTES

Colour: Bright Golden/Amber. Aroma: Very fragrant with hints of cocoa and vanilla. Palate: Sweet and complex. Presence of chocolate and toffee and with a long finish.

HOW TO SERVE

Best served with espresso coffee on the rocks (Called “Carajillo” cocktail. Pronounced “Ka-raa-hee-yoh”). Also perfect when served straight, either chilled or on the rocks, or alternatively as a cocktail ingredient.

