

FAIR. Café

INGREDIENTS: Coffee beans, sugar

ORIGIN: France

BRAND NAME: FAIR

ALCOHOL: 22%

PRICE: Super Premium

PROCESS

100% **Arabica** coffee beans

Slow roasting of the beans to extract the fine properties of the coffee

Infusion into the vodka base to create a rich-flavored based spirit

Bottled in the **Cognac region**, France

SOCIALLY RESPONSIBLE LIQUEUR

Coffee beans are **Fairtrade certified**, sourced directly from a co-op of 1,800 independent farmers in Mexico.

CERTIFICATIONS

Fairtrade certified (FLO-Cert)
Fairtrade coffee beans and sugar

AWARDS

New York Spirits Awards 2010: Best Tasting Liqueur

TASTING NOTES

"FAIR. Café delivers a true taste of freshly roasted coffee, with full-bodied and rich flavors of almonds and hazelnuts followed by the pleasant taste of caramel. This coffee liqueur will make the best espresso martini but can also be enjoyed on its own."

STYLE Clear, brown amber with golden highlights.

NOSE Pungent roasted coffee nose with chocolate, fudge and nutty aromas.

PALATE Nutty flavours of hazelnut are immediately apparent on a chocolate coffee palate. This light liqueur is much more mocha coffee than espresso coffee.

FINISH Roasted coffee finish is bitter compared to the palate and fades with nougat chocolate.

HOW TO MAKE A FAIR ESPRESSO MARTINI

- Pour 50ml of FAIR. Vodka, 35ml of FAIR. Café and a shot of espresso into a cocktail shaker.
- Fill the martini glass with ice to chill, then fill the cocktail shaker with ice as well.
- Shake, empty the ice out of the martini glass and serve directly into the glass to help create a rich, smooth froth.

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WWW.FAIRSPIRITS.COM

