

LIQUEUR D'ACEROLA JOSEPH CARTRON



Acerola is mainly cultivated in South America where it is also called Barbados Cherry. Very rich in Vitamin C and pleasantly tart, this fruit is of pretty recent use in Europe. Its smooth skin is luminous red and its tender flesh is orangy coloured. The fruits used for the juices required to elaborate Joseph Cartron Acerola Liqueur are harvested in the French West Indies. Their quality guarantees this liqueur has a taste of fresh and fruity cherry together with a pleasant flavour of nectarine. Joseph Cartron innovates: the first to offer this liqueur, its unusual taste generates new ideas for creating novelty cocktails.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The concentrated fruit juice is mixed with pure alcohol in due proportions. The chosen alcohol is neutral so as to avoid any undesirable parasite tastes: thus, all the complexity of the fruit taste will develop. Crystallized sugar is then incorporated. It dissolves slowly which will naturally lower the alcohol content and develop the fruit flavour. The liqueur is then perfectly balanced and fully expresses all the flavour of the Acerola. Joseph Cartron's know-how can then optimize innovation so that this liqueur comes into top position to concoct most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: remarkable robe due to its colour intensity, regular and intense legs. Very strong viscosity on the sides of the glass.

To the nose: the nose is elegant, fruity and fresh, laced with vanilla and caramel. Hints of orange and nectarine rind.

In the mouth: the first wave is fresh. Well-balanced liqueur with ripe citrus fruit notes. Slightly tart at the end in mouth. Remarkable length in mouth of 12 to 15 on the caudalie scale.

Essential in the making of numerous cocktails

Alcohol content: 20%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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