

JOSEPH CARTRON GREEN MATE TEA LIQUEUR



Mate, from South America, is considered to be a Green Tea. But in fact, the plant used, the Yerba Mate, is not a tea shrub but a shrub of the holly family. Mate, was originally drunk in a calabash, passed from hand to hand as a strong symbol of south-american hospitality. It is also called «Jesuists' Tea» in reference to their presence in Paraguay during the XVIIth and XVIIIth centuries. This important Jesuit mission indeed largely contributed to the development and expansion of Mate growing in Uruguay, Chili, Bolivia, in South Brazil and in Argentina where it is still cultivated today. The variety carefully selected by Joseph Cartron comes from Argentina. In order to obtain the best tea, the leaves are roasted and ground before use. Very close to the real flavour of a beautiful Green Tea, the Joseph Cartron Green Mate Tea Liqueur develops a good chlorophyll freshness as well as a fine and elegant vegetal softness.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The Mate leaves and the pure alcohol are poured into the pot-still then heated up to 80°C. This hot maceration lasts only a few minutes, requiring rigour and precision. The alcohol then ideally penetrates right to the core of the tea leaves, reveals all their aromas and develops a beautiful green colour. The crystallized sugar then incorporated naturally lowers the alcohol content and develops the very generous flavours of this very special Tea. The mixture is now ideally balanced and reveals all its amplitude. Both the know-how and the modernity of the Joseph Cartron Company express themselves perfectly here and enable this Liqueur to be in top position for the creation of most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: the robe is green and bronze with a very luminous brilliance.

To the nose: full and open. The notes, of a pleasant vegetal softness, are mentholated with a good aromatic freshness. The finishing touch is a subtle and light smoky feeling.

In the mouth: the first wave is suave, round and velvety. A feeling of fresh chlorophyll develops quickly. The finale is tannic whilst the length in mouth is hot and spicy.

Delicious straight on ice

Essential in the making of numerous cocktails

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



1882

NUITS-SAINT-GEORGES