

# AQUA PERFECTA CRAFTED BY ST. GEORGE SPIRITS basil eau de vie BASIL FLAVORED BRANDY

### OVERVIEW

A fantastic tomato season inspired master distiller Lance Winters to create our Basil Eau de Vie.

The goal was to create a spirit that would complement the fresh, savory nature of ripe, garden-fresh tomatoes. Our Basil Eau de Vie does not only that, but is also a versatile, savory complement to all sorts of other fresh produce and fruit.

This spirit was first released in 2007 as a California exclusive, but is now more widely available across the country.

### WHAT'S IN IT

We use two types of basil to create a layered spirit: Fresh Genovese basil gives body and that classic height-of-summer basil flavor, while fresh Thai basil lends spice and top notes.

Both kinds of basil go right into the pot of one of our 250-liter custom copper stills. We use brandy as the base spirit to give the palate richness without distracting from the basil.

## TASTING NOTES

On the palate: you'll find a warm, sweet, fresh, vegetal, and slightly menthol character. On the nose: bright anise notes.

# HOW TO ENJOY

Originally created to pair with fresh tomato water, it's also a beautiful complement to watermelon, raspberry, strawberry, lemongrass, coconut water, or elderflower. If you love to cook or to develop cocktails, you'll have a lot of fun experimenting with various flavor combinations.

# SPECS

**ABV: 40%** 

Format: 750 ml Cases: 6 x 750 ml

### ABOUT ST. GEORGE SPIRITS

California's St. George Spirits was founded in 1982 by master distiller Jörg Rupf. Over nearly four decades at the vanguard of the American craft spirits movement, the distillery has grown into a diversified operation with a portfolio that includes single malt whiskey, absinthe, and several gins, vodkas, brandies, and liqueurs. Now owned and operated by master distiller Lance Winters and head distiller Dave Smith, St. George has been inducted into the *Spirit Journal Hall* of Fame and named "best craft distiller in America" by *Thrillist*.



ARTISAN DISTILLERS SINCE 1982