

MANHATTAN COCKTAIL LOUNGE COLLECTION.



SUPER PREMIUM SPIRITS – Distillerie Deinlein Eau de Vie and Vodka

There are some moments in life when it really doesn't pay to cut corners. We think that's true when choosing a super premium spirit. All too often, our rushed lives get in the way of the virtues of a moment of reflection, of a time to just take stock and to extend the moment.

Indulging in a classic cocktail is a timeless, sophisticated tradition that is perhaps lost on many today.....

.....but we thoroughly recommend you re-instate it!

We are biased of course, because we make a range of Super Premium Spirits. As you'd expect, from Distillerie Deinlein, we demand exacting standards of all our spirits, but our Eau de Vie perhaps represent the pinnacle of the distillers' art. The sublime combination of powerful, long lasting flavours and fresh, delicate top notes is achieved with nothing but amazing fruit, care and patience.

As with any work of art, Distillerie Deinlein Eau de Vie is a truly limited, limited edition. You'll see that from each batch, only a few bottles pass our exacting standards. We label them accordingly, tracing each bottle number by hand, so that you can have the utmost confidence in their quality by the time you sit back to enjoy them.

We wouldn't expect you to cut corners, and you'll not see us doing so with this range of super premium Spirits.

Some Classic "Manhattan Cocktail Lounge" Recipes, a la Sex in the City:

The Carrie

60mL DD Potato Vodka
15mL fresh lemon juice
15ml fresh lime juice
1 tsp sugar
Drop of crème de cassis

Rim a martini glass with crème de cassis and sugar (first dip the rim in a shallow dish filled with crème de cassis and then into a dish of sugar). Combine all ingredients in a cocktail shaker with ice. Shake vigorously and strain into a martini glass. Finish with a drop of crème de cassis on the top.

Saketini Martini

30mL DD Potato Vodka
15mL Sake
Cucumber spiral

Fill a mixing glass with ice cubes. Add all ingredients. Stir and strain into a chilled martini glass. Garnish with a cucumber spiral

Dirty Martini

60mL DD Potato Vodka
1 tbsp dry vermouth
2 tbsp olive brine
2 olives

Place an ice cube and a small amount of water in a martini glass. Place in freezer for 2-3 minutes. Fill a shaker with all ingredients including garnish. Cover and shake hard 3-4 times. Remove cocktail glass from freezer, and empty. Strain contents of the shaker into the cocktail glass, and serve.

The Moscow Mule

60mL DD Potato Vodka
20mL fresh lime juice
Ginger beer

Simply build this cocktail right in the glass over ice, garnish with lime wedge

The Charlotte

45mL DD Eau de Vie Grape
90mL 7-Up
10mL fresh lemon juice
10mL red wine

Squeeze and drop half a lemon into a cocktail shaker. Add DD Eau de Vie Grape and 7-Up with ice and stir. Strain into a tall Collins glass with fresh ice and float red wine over the top of the drink

Perbacco

45mL DD Eau de Vie Grape
20mL Lillet Blanc
60mL Pineapple Juice
30mL freshly squeezed lime juice
30mL simply syrup

Pour ingredients in a shaker over ice. Shake vigorously and strain into a champagne flute. Garnish with fresh grapes on a pick

Grape Ginger Swizzle

45mL DD Eau de Vie Grape
1 tsp raw sugar
4 slices of fresh peeled Ginger
4 blackberries
Ginger Ale

Muddle fresh blackberries, ginger, and sugar in a Shaker. Add ice and DD Eau de Vie Grape. Shake vigorously and strain into Collins glass over fresh ice. Top with ginger ale and garnish with blackberries and candied ginger.

White Grape Soda

45mL DD Eau de Vie Grape
15mL fresh lemon juice
15mL Orange:Cello
60mL 7up

Combine DD Eau de Vie Grape, lemon juice and Orange Cello in a shaker. Add ice and shake well. Strain over fresh ice into a wine glass and top up with 7up. Garnish with a slice of lemon

Raspberry Plum Fun

45mL DD Eau de Vie Raspberry “Framboise”
4 fresh raspberries
30mL black plum puree
3 fresh lime wedges
10ml simple syrup

Muddle fresh raspberries, lime wedges, plum puree and simple syrup in a shaker. Add DD Eau de Vie Raspberry “Framboise”, ice and shake vigorously. Strain into a coupe glass and garnish with lime and raspberry

Lampone Fizzante

30mL DD Eau de Vie Raspberry “Framboise”
3 muddled fresh raspberries
30mL of Lemon:Cello
60mL of Prosecco

Muddle fresh Raspberries in a shaker. Add ice, DD Eau de Vie Raspberry “Framboise”, and Lemon:Cello. Shake and strain into champagne flute and top with Prosecco. Garnish with two raspberries on a pick and a large piece of lemon zest

Spiced Raspberry Highball

45mL DD Eau de Vie Raspberry “Framboise”
10mL freshly squeezed lime juice
10ml ginger simple syrup
60mL Tonic water

Mix DD Eau de Vie Raspberry “Framboise”, fresh lime juice, and ginger simple syrup in a shaker with ice. Shake and strain into a Collins glass and top with tonic water. Garnish with lime wedge and raspberries on a pick.



by



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