



#1 Handcrafted Vodka in the World - Family Owned & Operated

Blood Orange Vodka

Key Facts:

- It all started with the question: why don't flavored vodkas taste like REAL fruit instead of artificial flavors?
- Charbay released the first REAL fruit flavored vodkas in the U.S. in 1998. (Distiller Marko Karakasevic was awarded the title of "Vodka Visionary" by Food & Wine magazine)
- Handcrafted by Miles Karakasevic, 12th generation Master Distiller & his son, Marko – distiller since age 10.
- **The organically-grown fruit is picked fresh & fully ripe.**
- Within 24 hours the whole fruit arrives at the Charbay distillery and the new batch begins.
- Extracting the whole fruit (skins and all) takes 6 months to capture the essential oils, juice—the ultimate in REAL flavor
- With cocktails in mind, Charbay Vodkas are shaped to stand up to the mixing & shaking of cocktails.
- Great over ice or with a splash of tonic or soda as well as in the cocktails listed below. Check out charbay.com for more cocktail recipes.

****MADE WITH 100% ORGANICALLY-GROWN FRUIT****



Technical Facts:

Alcohol:	40% by volume
Bottle Size:	750 ml / 12 Pack
Fruit Source:	California
Retail Price:	\$36 (California Suggested Retail)

“...tastes better than the whole fruit they're made with.” *Gourmet Magazine*

Check out additional cocktail recipes on our website:

Blood Orange Cosmo ~ Blood Orange Screwdriver ~ Blood Orange Eggnog

Charbay Blood Orange Drop

2 oz Charbay Blood Orange Vodka

1 oz simple syrup

Juice of one whole blood orange or 1.5 oz of fresh orange juice

Shake & strain into a sugar rimmed martini glass, garnish with a blood orange wheel.

Blood Orange Espresso Martini

1.5 oz Charbay Blood Orange Vodka

Short shot of espresso

1/2 oz. premium coffee liqueur

Mix ingredients in a shaker with ice; shake until frothy & strain into a chilled martini glass; garnish with an orange wheel. ****Enjoy for dessert****

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