

Ginger

Description

Great for use in various beer styles and spirit recipes, Ginger is a zesty, warm spice with spicy, woody flavors.

Origin

Morocco.

Usage

Our ginger is highly fragrant with notes of pepper and overtones of citrus and earth.

Ginger liqueurs are steadily gaining in popularity in the US market.

Spirit	Description	Method
Liqueurs	Can be used as a primary flavor component, or in combination of other botanicals for more complex flavors.	Macerated at moderate proof and redistilled or macerated to make a flavor concentrate to add to product.
Gins	Can be used in combination with traditional juniper, citrus, orris and angelica to create unique interpretations.	Can be macerated at higher proof and redistilled, or extracted with vapor.
Flavored Brandies	Can be used with grape-based spirits to as primary or secondary flavoring.	Macerated at moderate proof and filtered, or made into a tincture for flavor extract addition.
Infused Vodka	Infused with any neutral spirit to extract the spicy and sweet flavors.	Macerated after distillation at high proof and diluted, or extensive maceration at lower proof.
Canned Cocktails	Moscow mule- Enough said.	As a flavor extract, or maceration at moderate proof.
Bitters	As a component along with other botanicals and fruits to make complex flavor concentrates.	Macerated at very high proof by itself for combination with other components, or in a combination.
Flavored Rum	As a solo infusion or in combination for Spiced Rum.	Macerated after distillation at high proof and diluted, or extensive maceration at lower proof.