**PRODUCT INFORMATION**

Tempus Fugit Spirits Crème de Cacao is based on a 19th-century recipe, cross-referenced in English and French. Terroir is important for ingredients, and the original source of cacao for the best Crème de Cacao was cacao from Venezuela while the best source of vanilla was from Mexico.

**TASTING NOTES**

Off the charts sweetness and powdered cocoa on the nose. Followed by amazing cocoa and butter at entry, midpalate is spot-on dark chocolate, but neither bitter nor semisweet, it’s a perfect balance.

**PROCESS**

The raw cacao is distilled and the distillate is then macerated with additional cacao and crushed whole vanilla bean. No color added.

**SOURCE**

The mixture of cacao from Venezuela with vanilla beans from Mexico, gives a depth of character and a rich natural brown color.

**AVAILABLE SIZES**

750ml.

**ABV / PROOF**

24% ABV / 48 PROOF

**BRAND INFORMATION**

Tempus Fugit Spirits is dedicated to the glory of the well-made cocktail. The goal is to source and recreate rare spirits and liqueurs from the pages of history to satisfy the demands of the most discerning connoisseur. Along with the world’s finest absinthes, Tempus Fugit was determined to seek out fine rare spirits that were once staples in classic pre-Prohibition cocktails, which have been lost over time. In most cases, Tempus Fugit recreated these liqueurs in-house using historic 19th-century protocols, many cross-referenced in several languages, to arrive as close in taste to these forgotten spirits as is possible, or surpass them. From rare fruit, flower and plant liqueurs to bitters, Amari, Vermouths and Chanati, Tempus Fugit prides itself in finding out what’s missing from the back bar of the most discerning bartenders.