PRODUCT INFORMATION

Based on 19th century protocols, this Crème de Banane brings back the original flavors and aromas of historically delicious banana liquers.

TASTING NOTES

Deep, rich caramelized notes of ripe bananas reminiscent of warm banana bread or the famous New Orleans dessert, Bananas Foster.

PROCESS

Perfectly ripened bananas are small-batch distilled to extract the rich banana flavor.

SOURCE

The golden amber color, extracted from mature bananas, is completely natural.

AVAILABLE SIZES

750ml

ABV / PROOF

26% ABV / 52 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.