



CRÈME DE CACAO

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 beaniness, with unequal amounts of cacao (two-thirds) and vanilla (one-third) fragrances in the opening whiffs; the powdered cocoa comes to the forefront in the second inhalations, lusciously so. Amazingly cocoa-like and buttery at entry; midpalate is spot-on dark chocolate-like, but neither bitter nor semisweet; it's just flat-out sweet.

- F. Paul Pacult, The Spirit Journal -

PROCESS

The raw cacao is distilled and the distillate is then macerated with additional cacao and crushed whole vanilla bean. No coloring 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 page 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 Chinati, Tempus Fugit prides itself in finding out what's missing from the back bar of the most discerning bartenders.

