Copper Canvas Salted Caramel Malt Based Liqueur NV

CCS009NV

Copper Canvas

— Essex, Great Britain

Sweet, salty, caramel satisfaction. An effortlessly easy drink with warm caramel flavours and smooth whiskey notes.

Vintage

Liqueur Masters Gold 2023

Production

For this indulgent liqueur, we ferment Rye and Wheat to make a smooth whiskey profile base. We then make five separate types of caramel and blend them back in for the sweet, salted caramel flavour.

Tasting note

This classic flavour of Salted caramel combined with a whiskey base profile is a great addition to some of your more classic cocktails on the list. Sweet and less viscous than it sounds, this can work as an entry sipping drink for those who find traditional whiskeys 'too serious'.

Food Match

For a cocktail, we recommend a Mud Slinger"... 2pt Copper Canvas Caramel 2pt Irish Cream 1pt Copper Canvas Vodka Ice Sprinkle of Salt Whipped Cream Add Ice to shaker, along with Copper Canvas Salted Caramel, Irish Cream, and Vodka. Shake for 30 seconds. Strain into a glass with ice (rocks or martini works best), sprinkle the salt, and finish with whipped cream. Add salted caramel sauce over the top of the cream for added indulgence.

ABV:
35.00%

Case/Bottle Size:
6x 70cl

Closure:
Cork

Suitable for:
Vegan

Bottle Barcode:
5039161000234