

CAPREOLUS

RASPBERRY EAU DE VIE

Beneath the ancient spine of the Malvern hills lies a landscape ideal for the cultivation of our beautifully aromatic raspberries.

Carefully tended, each berry is hand selected and delivered to the distillery in perfect condition. Their fragility means that we have to work quickly to grade and clean each berry. Working only with the fruit's natural sugar, Capreolus slowly ferments them in small vats to ensure the preservation of their enormous vitality. Requiring around 75 pounds of fruit to produce each liter, the reward for this laborious work becomes evident in both the slow distillation and long maturation.

Breathe in and a huge, intoxicating, aroma of perfectly ripe raspberries envelops you. Extremely floral, intense high notes and softer deeper notes interplay with nuts, lemon, and rose. On the palate, an explosion of flavor. Mouth filling raspberries, more flowers, rose geranium, turkish delight, hints of nuts, mint, and spice with a beautiful sweetness and A never ending finish.



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