

## Pomegranate Vodka

### Key Facts:

- The floral, spicy & earthy flavors are captured so freshly that they come through whether served over ice or in cocktails
- The Pomegranates are pressed at the orchard with our distillers present, then shipped to the distillery within 8 hours
- Using ASET Technology (Ancient Serbian Extraction Techniques), it takes 6 months to handcraft Charbay Pomegranate Vodka.
- Charbay Vodkas started back in 1997 with the question: why don't flavored vodkas taste like real fruit?
- Charbay then became a pioneer in the world of spirits, handcrafting 100% REAL fruit flavored vodkas in 1998.
- This vodka is handcrafted by Miles Karakasevic, 12th generation Master Distiller & his son, Marko, generation 13. The family distills, bottles, sells and promotes Charbay the old fashioned way: one account at a time.

**\*\*Made with 100% fresh whole fruit\*\***



### Technical Facts:

Alcohol:	35% by volume
Bottle Size:	750 ml / 6 Pack
Fruit Source:	Madera, CA
Suggested Retail:	\$36

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“...should have bartenders giddy with delight.” *SF Chronicle*

**95** Points - Highly Recommended - *Spirit Journal*



5 Stars! *Cocktails.com*

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### Pomegranate Cape Cod

1.5 oz Charbay Pomegranate Vodka  
top with cranberry juice & a  
Splash of club soda or Sprite

Combine ingredients in a rocks glass filled with ice; pour into a shaker to mix, pour back into the glass; Garnish with a lime wheel.

### Pomegranate Cosmo

1.5 oz Charbay Pomegranate Vodka  
1/2 oz. cranberry juice  
1/2 oz. Cointreau

Combine ingredients in a shaker with ice; shake until frosty, strain into a martini glass; add a squeeze of lemon & garnish with a lemon wheel