



CHARBAY

Ruby Red Grapefruit Vodka



Key Facts:

- It all started with the question: why don't flavored vodkas taste like real fruit? This was back in 1997.
- Charbay then released the first two whole fresh fruit flavored vodkas in 1998 & two more in 1999.
- Miles Karakasevic, 12th generation Master Distiller & his son, Marko, generation 13, select only the finest fresh Ruby Red Grapefruits at the peak of ripeness.
- They work with the family growers to purchase the fruit directly from Rio Grande Texas.
- The grapefruits are tree-ripened, harvested and delivered to the distillery within 36 hours of picking.
- Miles & Marko shred the whole fruit within hours of receiving it to extract the essential oils, juice and zest for the ultimate in fresh, juicy flavor.
- It takes up to six months for Charbay to integrate the whole fruit extract into their award winning clear vodka.
- When you can't find juicy Ruby Red Grapefruit, reach for Charbay whole fruit Ruby Red Grapefruit Vodka.

*** CHARBAY USES ONLY 100% REAL FRUIT ***

Technical Facts:

Alcohol:	40% by volume
Bottle Size:	750 ml / 6 Pack
Grain Source:	Midwest America
CA Sug Retail :	\$29.99

“Taste even better than the whole fruit they’re made from”

Gourmet Magazine

“Charbay hits a homer with citrus flavored vodkas” Paul Franson

“...a spellbinding vodka from the darkest variety of grapefruit...” About: Cocktails

Charbay Fresh

2 oz. Charbay Ruby Red Grapefruit Vodka
 Top with tonic water
 Splash of agave nectar

Combine all ingredients in a short glass filled with ice; pour into a shaker to mix, pour back into the glass. Garnish with a fresh mint sprig.

Charbay Hemingway

2 oz. Charbay Ruby Red Grapefruit Vodka
 2 oz. pink grapefruit juice
 splash of simple syrup

Combine all ingredients in a shaker with ice. Shake until frosty and strain into a sugar rimmed martini glass. Garnish with a lime wheel.