

Vodka TERRA



Technical specifications

Category	Potato Vodka
ABV / Volume	40% vol. / 700ml
Raw material	100% potatoes
Distillation	Double distillation batch 96% vol.
Reduction	Slow reduction over 15 days

Tasting

Limpid, brilliant, and shimmering; it is inviting.

A fresh nose of citrus with hints of mint, followed by fresh yellow fruits mirabelle plum and peach accented by notes of cashew nut, licorice, mint, and lychee.

A rather lively attack on the palate, offering dried fruits and soft spices. A beautifully tense and intense mouthfeel. Good length with a lovely refreshing finish. All elegance and delicacy. The finish is long, lingering on candied white fruits.

Serving suggestions

- Temperature: 4–8°C for pure vodka. Very chilled for cocktails.
- Glass: Lehmann Grande Réserve glass for pure tasting.

The sommelier's tip for food and vodka pairing

- ♥ Salmon tartare with yuzu
- ♥ Pike quenelles and caviar
- ♥ Brillat-Savarin cheese
- ♥ Exotic fresh fruit salad

Cigar and vodka pairing

With a Cohiba Siglo VI

In cocktail : Vodka Sour

- 4 cl Terra Vodka + 2 cl fresh yellow lemon juice+ 2 cl agave syrup + ¼ egg white
- Shake vigorously with ice, strain into a lowball glass
- 3 drops of Angostura bitters as a garnish

