



#1 Handcrafted Vodka in the World - Family Owned & Operated

## Pomegranate Vodka

### Key Facts:

- The earthy, floral & spicy flavors are captured so freshly that they come through whether served over ice or in cocktails
- The Pomegranates are juiced under Miles' watchful eye right at the orchard, before arrives at Charbay 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, hand-crafting 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.

\*\*\* CHARBAY USES ONLY 100% California fresh picked Fruit for the Pomegranate Vodka \*\*\*



### Technical Facts:

Alcohol:	35% by volume
Bottle Size:	750 ml / 12 Pack
Fruit Source:	California
Retail Price:	\$36
	(California Suggested Retail)

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

- Highly Recommended, 90-95 points Spirits Journal

★★★★ 4 Stars! Cocktails.com

### 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

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