

Organic spirit from Fedje!

The craft distillery Feddie Ocean Distillery is based on Fedje, a beautiful island district in Norway's Nordhordland. Here we make organic whisky, gin, and aquavit. And coffee liqueur!

Our distillers ensure that our products always maintain high quality. Brand ambassador and product developer, Therese Storebø Østervold, is also a renowned cocktail bartender, which ensures that our recipes are created with the products in mind.

Deluxe Coffee Liqueur

Ingredients

Organic wheat spirit, organic Chelbesa-coffee, organic sugar citric acid and salt.

Taste

Aromas of rhubarb, angelica, licorice root, dried flower, almond and cocoa.

Soft and juicy with taste of rhubarb, rosehip, and wild strawberries. Finishes with coffee, fruit, and berries. Sweet, without being sticky.

Production Method

Organic Chelbesa coffee from Ethiopia. Coarsely ground coffee is macerated in organic wheat spirit for a few days, then sugar, citric acid and a little salt are added. The citric acid and salt bring out the fruity aromas Ethiopian coffee is known for.

Product Information

EPD nr.	6156384
Vinmonopol nr.	14797602
Alcohol	25 %
Volume	50 cl
Bottles per case	6

