



TEQUILA INFUSION KIT

Elevate your spirit!

Craftly.

THE WOOD CHIPS: AGE AND ENRICH

Delicate and aromatic, **VANILLA DREAM** wood chips bring a creamy sweetness to your tequila. Infusing spirits with wood chips is a DIY way to age your alcohol from home, creating a richer, more flavourful drink.

THE SALT BLEND: A TASTY TOUCH

Tequila without salt? Impossible! Add a pinch of sophistication to your next shot with **PINK SALT**.

THE INFUSION BLENDS: FIND YOUR FLAVOUR

Our team has created two delicious spice blends for you, composed of three hand-selected botanicals that harmonise perfectly for unique, memorable infusions.

SPICY SUNRISE (Our recommendation: use white/unaged tequila.)

- This mix begins with **orange peel**, adding a familiar citrus spark. A hybrid between the mandarin fruit and pomelo (*Citrus × Sinensis L.*), the orange originally grew in the tropical regions of Southeast Asia.
- A few sprigs of fresh and woody **rosemary** complement this blend's light, fruity orange notes. Today, herbalists believe that rosemary boosts mental clarity and lightens one's mood.
- **Jalapeño** finishes this bouquet with a complex, delicious kick. This pepper has been enjoyed by humans since the age of the Aztecs, and — thanks to a few astronauts in the 1980s — are the only chili to have entered outer space.

TEQUILA TEA (Our recommendation: use brown/aged tequila.)

- Intense, sweet, and slightly bitter, a **lemon peel** base sets the tone for this restorative blend. Lemons originate from India and are among the most widely grown fruits in the world.
- **Ginger** notes add a fresh, warm, and comforting complexity to this tequila tonic. This spice has been used in both the kitchen and natural medicine since the 1st century.
- This restorative blend finishes with refreshing **mint**. Trivia time: scientists learned that menthol activates nerve endings that sense cold, creating mint's signature 'cool'.

HOW TO INFUSE

1. Pick the infusion blend of your choice.
2. Pour white tequila into bottle.
For **SPICY SUNRISE**, skip the aging process in steps 3–5 and go directly to step 6.
For **TEQUILA TEA**:
3. Add 1/3 of wood chips into bottle to make DIY brown tequila.
4. Let the mixture sit for 1–2 weeks.
5. Filter out wood chips using funnel and strainer.
6. It's time to make your infusion! Add 1/2 of one bag of your selected spice blend.
For extra flavour, crush spices beforehand.
7. Refrigerate mixture for one week.
8. You're almost done! Filter out botanicals and personalise your tequila by adding a label.
9. Add your new signature tequila to the cocktail of your choice. Cheers!

COCKTAIL RECIPES

Want to take your infusion to the next level? We've come up with some creative (and delicious!) tequila cocktail recipes for you to bring out the best in your homemade infusion. Feel free to add your own twists with ingredients from your home or garden: you're in charge!

Orange Jalapeño Margarita

- 60 ml infused tequila (**SPICY SUNRISE**)
- 1 tsp honey or agave
- 30 ml fresh lime juice
- 120 ml orange juice
- 1 lime wedge
- Ice

Pour tequila and ice into a highball glass. Add orange and lime juices and top off with honey. Garnish with lime wedge. Our tip: Dip the rim of your glass in salt for optimal taste.

Ginger Mint Margarita

- 60 ml infused tequila (**TEQUILA TEA**)
- 30 ml fresh lime juice
- 60 ml ginger ale
- 5 mint leaves
- Ice

Pour tequila into a highball glass over ice. Add the fresh lime juice and ginger ale and garnish with mint leaves. Enjoy!



premium quality • additive-free

