

COFFEE LIQUEUR

When we're not drinking whiskey, we're probably drinking coffee. In fact, we love coffee almost as much as we love our spirits! After years of tinkering with a coffee liqueur—from brewing techniques and bean sources, to roast levels, grind size and a many other minute variables—until we arrived at this perfectly balanced combination of very strong coffee concentrate, corn spirit and pure cane sugar. It's bold and complex, full-flavored and nuanced, not too bitter or sweet and with zero filler.

TASTING NOTES Espresso dark in color, with aromas of coffee, chocolate, and vanilla. Deep, roasted coffee notes are balanced with vanilla and a mellow bitterness complemented by a hint of sweetness and a lingering, clean finish.

STYLE

Cold-Brewed Coffee Liqueur

MANUFACTURER

Mammoth Distilling, LLC

BASE

Vodka

MLCC PRODUCT CODE

n/a

SIZE 750ml

DISTRIBUTOR

Tasting Room Only

ABV 24% (48 proof)

SHELF PRICE \$37.99



PRODUCT NOTES The foundation of Mammoth coffee liqueur is our custom cold-brewed coffee concentrate made with beans sourced from a variety of regions, locally roasted to our exacting specifications, coarsely ground and steeped in cold water for roughly 24–36 hours. The desired flavor is achieved using a ratio of one pound of roasted coffee grounds for every two gallons of Torch Lake water. The resulting coffee concentrate is closer to espresso than coffee, with a deep, rich flavor but less acidity.

Before we fortify the cold-brew coffee concentrate, it gets lightly sweetened with pure cane sugar (because of the polarity, sugar does not dissolve in 190-proof alcohol). Next, we blend in the 190-proof grain spirit until the proper finished proof of 24% ABV has been achieved, and tweak the sweetness as necessary by adding a little more sugar after fortification. To soften the palate and round out the finish, Madagascar vanilla beans are steeped in the liqueur for about 24 hours as the final step in our process.