

Argumia

Argumia Grapefruit Citrus Liqueur with Vanilla and Cacao



Argumia is a refined citrus liqueur built around the vibrant character of grapefruit, supported by layers of orange and lemon for brightness and balance. Dried citrus peels provide concentrated aromatic oils, while fresh juices add lively fruit depth and natural freshness. Vanilla softens the sharper edges, creating a silky texture, while cacao nibs contribute a subtle cocoa undertone that lingers beneath the citrus. Pink peppercorns introduce a gentle warmth and delicate spice. The result is an elegant, modern liqueur that captures the energy of fresh citrus while offering surprising complexity, depth and a smooth, bittersweet finish.



Ingredients

- Vodka — 1 L
- Dried Grapefruit Peel — 18 g
- Dried Orange Peel — 10 g
- Dried Lemon Peel — 4 g
- Grapefruit Juice — 80 ml
- Orange Juice — 30 ml
- Lemon Juice — 20 ml
- White Sugar — 100 g
- Honey — 20 g
- Vanilla — $\frac{1}{4}$ pod
- Pink Peppercorns — 6 berries
- Cacao Nibs — 8 g

Preparation

1. Place the dried grapefruit peel, dried orange peel and dried lemon peel into a sterilised glass jar.
2. Split the vanilla pod and add it to the jar along with the cacao nibs and pink peppercorns.
3. Pour the vodka over the ingredients, ensuring everything is fully submerged.
4. Seal the jar and store it in a cool, dark place for 14 days, shaking gently every few days.
5. Strain the infusion through a fine sieve to remove the solids.
6. Filter again through cheesecloth or coffee filters until clear.
7. Stir in the grapefruit juice, orange juice, lemon juice, white sugar and honey until fully dissolved.
8. Bottle the liqueur and allow it to mature in a cool, dark place for at least 4 weeks.
9. Taste after maturation and filter once more if additional clarity is desired.