

Aronia Eclipse

Dark chokeberry, lemon and spice vodka for a deep aronia eclipse



Aronia Eclipse is a liqueur woven from shadows and light. Chokeberries lend their midnight color, evoking the rare beauty of an eclipse where darkness hides the sun or moon. Their tart depth is softened with sugar and earthy buckwheat honey, while ginger, cinnamon, and juniper bring warmth and a whisper of spice. The drink matures with patience, revealing a complexity that feels both natural and celestial—a liqueur to savor in moments of stillness or shared celebration.



Ingredients

- Vodka - 1 L
- Chokeberries (Aronia) - 1kg
- White Sugar - 200g
- Honey (Gryczany) - 50g
- Lemon - 1 (Juice)
- Ginger - 2 cm
- Cinnamon - ½ stick
- Juniper Berry - 3 pcs

Preparation

1. Wash and drain chokeberries
2. Lightly crush to release juices without breaking seeds
3. Place berries in a clean glass jar
4. Add lemon juice, sliced ginger, half a cinnamon stick, and three juniper berries
5. Pour vodka over until everything is covered
6. Seal and store in a cool, dark place for 3 months, shaking once a week
7. After infusion, strain through a sieve, then filter through cheesecloth or coffee filter until clear
8. Return the liquid to a clean jar, add sugar and buckwheat honey, stir until fully dissolved
9. Seal again and let it rest for 2-3 weeks to allow flavors to blend
10. Finally, bottle and mature at least 1 month before tasting