

Autumn Ruby

Rowanberry, dried fruit and spice vodka capturing rich autumn ruby



Autumn Ruby is a liqueur that shines like a gem at the heart of the harvest season. The tart rowanberries are softened by the sweetness of dates, raisins, and plums, while honey and three kinds of sugar weave a deep, layered richness. Spices—clove, star anise, pepper, and juniper—add warmth and intrigue, evoking evenings by the fire as the air grows crisp. Its ruby glow and bold flavor capture autumn's fleeting beauty in every sip.



Ingredients

- Vodka - 1 L
- Rowanberry - 750g
- 50 g Dates
- 50 g Raisins
- 50 g Dried Plums
- 1 Lemon (Juice)
- White Sugar - 100g
- Cane Sugar - 50g
- Brown Muscavado Sugar - 50g
- Honey - 50 g
- Cloves - 5
- Juniper Berry - 3
- Black Pepper Seeds - 5
- Star Anise - 1

Preparation

1. Freeze rowanberries 24-48h, then thaw or blanch 2 minutes, drain, and dry
2. Lightly crush berries to release juice
3. Chop dates, raisins, and dried plums into small pieces
4. Place fruits in a large glass jar with lemon juice and spices
5. Pour vodka over until all ingredients are covered
6. Seal and store in a cool, dark place for 6 months
7. Shake every few days for 2 weeks, then once every 2-3 weeks
8. Strain and filter, then mix in sugars and honey until dissolved
9. Seal, rest 3-4 weeks, then bottle and mature 1 month before serving