

BerryMIX

Brandy and vodka berry mix pulsing with spice and sweetness



Berry Mix is a celebration of the wild and the refined — a spirited dance between brandy's warmth and vodka's crisp clarity. Each berry brings its own hue and tone: raspberries for brightness, blackberries and gooseberries for depth, and the mixed forest fruits for a tart edge. Clove, star anise, and black pepper weave gentle spice through the sweetness, while mint adds a cooling breath of freshness. The result is a liqueur both bold and elegant, rich with layers that shift between summer fruit and winter spice — a bottle that captures the fleeting beauty of every season in one smooth sip.



Ingredients

- Brandy – 700 ml
- Vodka – 500 ml
- Raspberry – 450 g
- Mixed currants (White, Red, Black) – 150 g
- Gooseberry – 200 g
- White Sugar – 100 g
- Brown Muscovado Sugar – 50 g
- Cane Sugar – 100 g
- Honey – 50 g
- Cloves x 5
- Peppercorns (Black) x 7
- Star Anise - 1 star
- Mint - 15 leaves

Preparation

1. Rinse all berries and gooseberries, removing stems and damaged fruit.
2. Gently crush them to release juices but keep some pieces whole.
3. Place the fruits in a clean, sterilized 2L glass jar.
4. Add all sugars and honey in layers with the fruit.
5. Drop in cloves, peppercorns, star anise, and mint leaves.
6. Pour in brandy and vodka, ensuring all ingredients are submerged.
7. Seal the jar tightly and shake gently to mix the contents.
8. Store in a cool, dark place for 5-6 weeks, shaking every few days at first.
9. Strain through fine cloth, bottle, and rest for another week before tasting.