

Golden Après

Golden apricot vodka with honeyed spice for fireside après



Golden Après gleams like the last light of sunset — rich, warm, and inviting. Born from ripe apricots heavy with summer sweetness, it captures the glow of long, lazy afternoons and the gentle calm that follows celebration. Honey lends its silky depth, while vanilla, cinnamon, and black pepper add intrigue and balance. Every sip is a soft embrace — golden, comforting, and quietly elegant. This liqueur isn't just a drink; it's a ritual of unwinding — a toast to those cherished "after" moments when conversation lingers, laughter fades to smiles, and the world slows into a golden hush.

Ingredients

- Vodka - 1L
- Apricots - 1.5 Kg
- Lemon - 1 (Juice + Zest)
- White Sugar - 100g
- Cane Sugar - 100g
- Honey - 100 g
- Cinammon - ½ stick
- Vanillia - ½ stick
- Peppercorns (Black) - 10



Preparation

1. Wash, halve, and pit ripe apricots; slice thinly for maximum flavor release.
2. Sterilize a large 2-3 L glass jar and dry completely.
3. Add apricot slices, lemon zest, juice, cinnamon, vanilla, and peppercorns to the jar.
4. Sprinkle in white and cane sugar; drizzle honey over the fruit.
5. Pour vodka over ingredients until fully submerged.
6. Stir gently to dissolve sugars; seal jar tightly.
7. Store in a cool, dark place for 4-6 weeks, shaking every few days.
8. Strain through fine mesh or cheesecloth; discard solids or reserve for desserts.
9. Bottle and let mature 2-4 more weeks for depth and harmony before serving chilled.