

Grape Reverie

Red grape vodka with citrus, vanilla and soft spice reverie



Grape Reverie captures the essence of dusk in a vineyard — when the air is heavy with the scent of ripe fruit and the world feels suspended in a moment of calm. Deep red grapes melt into vodka, their sweetness drawn out by warm honey and rich muscovado sugar. Lemon thyme and zest lend a delicate brightness, while cinnamon and vanilla weave subtle warmth through the velvety base. This liqueur is a meditation in flavor — lush, layered, and softly indulgent. Each sip invites reflection, like a quiet reverie at sunset, where sweetness and serenity linger long after the glass is empty.



Ingredients

- Vodka - 1 L
- Grapes (Red) - 1 kg
- Lemon - 1 (Zest + Juice)
- Cane Sugar - 100 g
- Brown Muscovado Sugar - 50 g
- Honey - 50 g
- Vanilla - ½ stick
- Cinnamon - ½ stick
- Lemon Thyme - ½ tea spoon

Preparation

1. Wash and de-stem red grapes; lightly crush to release juice.
2. Sterilize a large glass jar (2–2.5 L) and dry completely.
3. Add crushed grapes, cane sugar, muscovado sugar, and honey.
4. Stir gently until sugars begin to dissolve in fruit juices.
5. Add lemon zest and juice, vanilla, cinnamon, and lemon thyme.
6. Pour in vodka until fruit is fully submerged; stir to blend.
7. Seal tightly and store in a cool, dark place (20–25 °C).
8. Shake every few days for 3–4 weeks, then strain and fine-filter.
9. Bottle and mature another 2–3 weeks before serving chilled.