

Nectarine Bliss

Vodka with lemon, vanilla and spiced nectarine bliss



Nectarine Bliss is summer captured in a bottle — radiant, golden, and irresistibly smooth. Juicy nectarines mingle with lemon zest, honey, and a gentle swirl of spices, creating a melody of warmth and freshness. Vanilla softens the edges, while cinnamon and cardamom whisper of comfort and calm. Each sip feels like sunlight melting across your tongue — bright, silky, and soothing. It's the taste of lazy afternoons, ripe orchards, and quiet happiness distilled into pure, liquid joy — a liqueur made to be savored, shared, and remembered.



Ingredients

- Vodka - 1 L
- Nectarines - 1 Kg (3 seeds)
- Lemon - 1 (Juice + Zest)
- White Sugar - 100 g
- Cane Sugar - 100 g
- Honey - 50 g
- Cinnamon - ½ stick
- Vanilla - ½ stick
- Cardamon - 3
- Cloves - 5
- Fennel Seeds - ½ tea spoon

Preparation

1. Wash nectarines, remove stones from all but three, and cut into slices.
2. Add fruit, lemon zest, and all spices (cinnamon, vanilla, cardamom, cloves, fennel) to a large sterilized jar.
3. Stir in white sugar, cane sugar, and honey.
4. Pour vodka over the ingredients until fully covered.
5. Mix gently to dissolve sugars, then seal tightly.
6. Store in a cool, dark place for 4-5 weeks, shaking every few days.
7. After infusion, strain through fine mesh or cheesecloth.
8. Filter again for clarity and pour into sterilized bottles.
9. Rest for at least 7 days before tasting to let the flavors bloom.