

# Octoberberry

## Moonshine dark berry mix with autumn forest mood



Born from the heart of autumn, Octoberberry captures the spirit of crisp evenings and golden sunsets. Crafted with chokeberries, blueberries, and elderberries—the jewels of October—it radiates deep color and woodland aroma. The moonshine base gives it rustic strength, while honey and cinnamon weave in warmth and comfort. Each sip recalls berry-laden paths and the quiet hum of harvest time. Octoberberry is both bold and soothing—a toast to the turning leaves, the last light of day, and the sweetness of nature's farewell to summer.



### Ingredients

- Moonshine - 700ml
- Chokeberry - 150g
- Blueberries - 300g
- Elderberries - 300g
- Cane Sugar - 100g
- White Sugar - 50g
- Honey - 100g
- Cinnamon - ½ stick
- Staranise - 1 star

### Preparation

1. Rinse all berries thoroughly, remove any stems or leaves, and gently pat dry.
2. Lightly crush the chokeberries, blueberries, and elderberries to release their juices without fully mashing them.
3. Place the prepared fruits into a clean, sterilized 1.5 L glass jar.
4. Add the cinnamon stick, star anise, honey, cane sugar, and white sugar evenly over the fruit.
5. Pour moonshine over the mixture, ensuring all ingredients are fully submerged.
6. Seal the jar tightly, label it, and store in a cool, dark place away from sunlight.
7. Shake gently every few days during the first week to help dissolve sugars and blend flavors.
8. Let the infusion rest for 5-6 weeks, tasting occasionally to check balance and depth.
9. Strain through a fine cloth, bottle the clear liquid, and rest for about 7 days before serving.