

Octoberry

Moonshine dark berry mix with autumn forest mood



Born from the heart of autumn, Octoberry 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. Octoberry 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 mashing them.
3. Place the prepared fruits in a clean, sterilized 1.5 L glass jar.
4. Add the cinnamon stick, star anise, honey, cane sugar, and white sugar over the fruit.
5. Pour moonshine over the mixture, ensuring all fruit is fully covered and submerged.
6. Seal the jar tightly, label it with the date, and store in a cool, dark place away from sunlight.
7. Shake gently every few days during the first week to help the sugar dissolve and flavors blend.
8. Let the infusion rest for 5–6 weeks, tasting occasionally to adjust sweetness or depth.
9. Strain through a fine cloth, bottle the clear liquid, and let it settle for at least 7 days before serving.