

Pinovelle

Pinovelle Pine Shoot Vodka Liqueur with Honey, Citrus & Juniper



Pinovelle captures the spirit of spring forests in a bottle, transforming tender young pine shoots into an elegant vodka liqueur layered with subtle citrus, honey and aromatic botanicals. Fresh resinous notes mingle with gentle sweetness while ginger adds warmth and juniper lends a refined evergreen complexity. Rather than a medicinal-style nalewka, Pinovelle is designed as a modern sipping liqueur that celebrates the awakening of nature. Every glass evokes a peaceful woodland walk beneath sunlit pine branches, where the air is cool, fragrant and full of life. After several months of maturation, its flavours soften beautifully, creating a harmonious balance between forest freshness, citrus brightness and delicate sweetness.



Ingredients

- Vodka - 1 L
- Young pine shoots - 1 kg
- White sugar - 140 g
- Honey - 50 g
- Lemon zest - 2 thin strips
- Orange zest - 1 thin strip
- Fresh ginger - 5 g
- Juniper berries - 5 berries

Preparation

1. Collect fresh young pine shoots on a dry day, selecting only soft, light-green growth and avoiding any woody or damaged pieces.
2. Briefly rinse if necessary, pat dry, and cut the shoots into 2–3 cm pieces.
3. Place the pine shoots into a large sterilised glass jar and sprinkle the white sugar evenly over them.
4. Seal the jar and place it in a sunny location for 14 days, gently shaking every few days as the shoots release their aromatic syrup.
5. Add the honey, lemon zest, orange zest, sliced ginger and lightly crushed juniper berries.
6. Pour the vodka over all ingredients, ensuring everything is fully submerged.
7. Seal the jar again and store it in a cool, dark place for another 14 days, shaking every 3–4 days.
8. Strain through a fine sieve, then filter through cheesecloth or coffee filters until clear, gently pressing the pine shoots to recover the remaining liquid.
9. Bottle the liqueur and mature it in a cool, dark place for at least 4 months before serving.