

Ruby Breeze

Raspberry vodka with mint, lemon and ruby garden lift



Ruby Breeze captures the essence of summer in a bottle — light, fruity, and refreshingly smooth. Its name reflects both the jewel-toned beauty of ripe raspberries and the airy coolness brought by mint and lemon. The combination of bright fruit, soft vanilla, and golden honey creates a lively yet elegant balance — sweet but not heavy, refreshing yet deep. It's a liqueur that feels like sunlight on your skin and a gentle breeze on a warm afternoon, best enjoyed chilled on the terrace or shared among friends at sunset.



Ingredients

- Vodka – 1 L
- Raspberry – 1 kg
- White Sugar – 100 g
- Cane Sugar – 100 g
- Honey – 50 g
- Mint – 1 small bunch
- Lemon – 1 (Zest + Juice)
- Vanilla – ½ stick

Preparation

1. Rinse raspberries gently and let them drain.
2. Grate lemon zest and squeeze the juice, removing seeds.
3. Lightly bruise mint leaves to release aroma.
4. Place raspberries, lemon zest, and mint in a clean 1.5 L glass jar.
5. Add white sugar, brown sugar, honey, and lemon juice.
6. Split the vanilla stick lengthwise and add it to the mixture.
7. Pour vodka over the ingredients until fully covered.
8. Seal tightly, store in a cool, dark place for 4 weeks, shaking occasionally.
9. Strain through fine cloth, bottle, and rest for 5–7 days before serving.