

Stellar Vine

White grape vodka with honeyed spice and starlit calm



Born under a canopy of summer stars, Stellar Vine captures the moment when vineyard sweetness meets cosmic calm. White grapes bathe in golden honey, kissed by hints of cinnamon, vanilla, and the celestial spark of star anise. As the flavors infuse, the liqueur glows like starlight through glass—soft, golden, and gently spiced. Each sip drifts between earth and sky, where orchard fragrance meets dreamy warmth. Smooth, balanced, and luminous, Stellar Vine is both a toast to the vineyard and a whisper to the cosmos—crafted for those who love to taste the night.

Ingredients

- Vodka - 1 L
- White Grapes - 1Kg
- Honey - 100g
- Cane Sugar - 100g
- White Sugar - 50g
- Cinnamon - ½ stick
- Staranise - 1 star
- Vanilla - ½ stick



Preparation

1. Rinse and de-stem the white grapes, then gently crush them to release some juice without breaking all the skins.
2. Place the grapes into a large, sterilized 2-litre glass jar.
3. Add the cinnamon, star anise, and half a vanilla stick.
4. Add the honey, then sprinkle in the cane and white sugars.
5. Pour in the vodka, ensuring all ingredients are covered; stir slowly until the sugars begin to dissolve.
6. Seal tightly and store in a cool, dark place.
7. Shake gently every two to three days to help the flavors blend evenly.
8. After 4–5 weeks, strain through muslin or a coffee filter until clear and smooth.
9. Bottle, seal, and rest for another week before enjoying the radiant taste of Stellar Vine.