

Monsoon Ginger Beer - Cardamon

Tasting Notes:

- Black Cardamom gives an earthy smokey note
- Slightly minty aroma that provides balance to an otherwise funky flavour and is s 'warming' spice
- Delightful small bubbles and bead
- The fresh ginger juice gives a lively fresh finish and slight heat
- The Coconut sugar adds deeper note than cane sugar
- 30% less sugar than other major brands makes for a less oily finish and more dry
- Cloudy colour is because of natural ferment and just more actual ginger

Spirit Match

Good match with Rum, spiced Rum or Vodka (Dark & Stormy or Vodka Mule).

Food Match

- Matches very well with beef and Vietnamese flavours
- Black Cardamom is generally used in Garam Masala or Chinese 5 spice

The black cardamom for Monsoon Ginger is sourced from farmers along the Mekong Delta.
Available exclusively through Red+White Cellars - 24 units per case.

