JUKES

6 - The Dark Red NV London, England



Ingredients	38% Fruits, vegetables, herbs and spices
	35% Organic Apple Cider Vinegar
	27% Brown Sugar
Founder	Matthew Jukes
Closure	Screwcap
рН	2.9
Notes	Certified Organic, Sustainable, Vegetarian, Vegan

PRODUCER

Acclaimed wine critic Matthew Jukes has crafted Jukes Cordialities, alcohol-free blends of high-quality fruit, vegetables, herbs and spices macerated with a backbone of organic apple cider vinegar. Matthew has used his olfactory and sensory expertise to develop unique recipes, resulting in nuanced cordials which are ideal for food pairing. There are five flavours to choose from, each with an uplifting and dry profile, and distinct from the world of alcohol-free wines or spirits. A choice of mixers (sparkling water or tonics) and the adjustable strength of dilution mean the Cordialities can be tailored to suit the individual palate.

The pre-mixed 'Jukes Sparkling collection' was recently launched as a 'ready to pour' edition of the three flavours Jukes 1, 6 and 8.

PRODUCTION

Each flavour is created by layering fruit, vegetables, herbs, spices and flowers. The carefully selected combination of ingredients is then blended with brown sugar and undergoes a long, gentle maceration with organic apple cider to bring forth a particular character. Naturally inky coloured Jukes 6 or 'The Dark Red' is made in a spicy style with the sensitive additions of earthy vegetable and deeply flavoured spices. In addition to being 100% natural and alcohol-free, all Jukes drinks are vegan, gluten free, halal and low calorie, with fewer than 17 calories and less than 3.5g of natural sugar per 100ml serving.

SERVING SUGGESTIONS

One bottle of Jukes 6 makes two 125ml glasses. First pour 125ml of chilled still, sparkling or even tonic water into a wine glass, then pour in half a bottle of Jukes 6. Stir, taste and then adjust to your palate. Refrigerate the bottle once opened.

TASTING NOTES

Blackcurrant and blackberries lead the way, with layers of raspberries, strawberries and plums adding an extra dimension and depth of flavour. Beyond these familiar fruit notes, the addition of earthy vegetables and spices seasons Jukes 6, giving it depth and richness.