Na zdrowie!

Belvedere® Vodka is distilled from 100% Dankowskie Gold Rye, which has only been successfully harvested in Poland. Belvedere Vodka is distilled four times, the optimum number for achieving its unique flavor profile — three distillations leave minor imperfections, five distillations strip away delicious flavor notes.

Polmos Zyrardów uses a proprietary water purification system that relies on reverse osmosis; blended spirit and water are distilled through custom-made charcoal and mechanical filters. The ultimate difference is the skill, experience and attention to detail of the Zyrardów team. Led by veteran directors with twenty and thirty years of experience at Polmos Zyrardów each, the distillery is an exciting mix of tradition, state of the art technology, passion and innovation.

Belvedere Cytrus and Belvedere Pomarańcza are bursting with real fruit aromas and flavors. They are the first flavored vodkas that fuse pure luxury vodka with the essence of real fruit. Flavor artisan Elie-Arnaud Denoix macerates, or steeps, fresh citrus peel in pure Belvedere spirit to unlock the fruits’ essential oils.

Belvedere Pomarańcza has an orange bouquet infused with floral notes from orange blossom; its fresh mandarin and orange flavors are enlivened by spicy hints of lime. More parts lime than lemon, Belvedere Cytrus has a striking aroma and playful citrus flavor notes.

When frozen or mixed with water or ice, both vodkas become cloudy. This is the result of a natural reaction that occurs when the essential oils combine with water or reach lower temperatures. This cloudiness confirms that Belvedere Cytrus and Pomarańcza are made from real citrus peels and the essential oils they contain.

For more information visit www.belvederevodka.com

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TASTING NOTES

The Premier Luxury Vodka

Belvedere® Vodka is recognized and appreciated by discriminating enthusiasts worldwide. Belvedere offers an authentic experience in luxury that’s worthy of every celebration, whether everyday or extraordinary.

• Crafted from 100% Dańkowskie Gold Rye.
• Distilled an optimal four times.
• Meticulously hand-crafted in small batches.
• Subtle sweetness and smooth, clean finish that only comes from using rye as the single ingredient.

Belvedere Cytrus

Recipe Number Q11. Handcrafted using lemons grown in the sunny citrus groves near Murcia, Spain, and limes harvested nearby in southeastern Spain, Belvedere Cytrus expresses the lively character of natural lemon with exotic layers of lime.

• Macerated with four-times distilled Belvedere “spirit”.
• Crafted with 100% Dańkowskie Gold Rye.
• Meticulously handcrafted in small batches.
• Subtle combination of pure lemon enhanced by an exotic hint of lime.

Belvedere Pomarańcza

Recipe Number P42. Distilled using ripe mandarin (a small fragrant citrus fruit harvested in southern Spain), Moroccan oranges and exotic Moroccan orange blossoms, as well as limes from southeastern Spain. This spirit shows deep orange aromas with bursts of orange blossom. Flavor notes of sweet oranges are balanced by an elegant touch of lime.

• Macerated with four-times distilled Belvedere “spirit”.
• Crafted from 100% Dańkowskie Gold Rye.
• Meticulously handcrafted in small batches.
• A burst of orange blossom with a sweet orange note balanced with an elegant touch of lime.

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THE ART OF FLAVOR

We’ve redefined the vodka category. Again.

Our new flavors are much more than flavored vodka — they are a natural fusion of pure luxury spirit with the Mediterranean’s finest sun-drenched fruit picked at its peak of ripeness. Our goal to create the world’s finest flavored vodka led us to renowned European flavor artist, Elie-Arnaud Denoix, who shared our passion and centuries-old commitment to excellence.

Elie-Arnaud Denoix, Flavor Explorer

Nestled in the rolling hills and lush orchard groves of southern France is the rustic 16th century village of Collonges-la-Rouge, home to Elie-Arnaud Denoix. The Denoix family has been distilling fine liqueurs and spirits in the region since 1839. And now Elie, with a reputation as a flavor explorer, has continued the search for new adventures in flavor.

When Elie was a young boy, his grandfather told them that he needed the patience of a saint and the soul of an artist if he were ever to learn the art of flavor. And now Elie’s reputation for creating some of the purest, most natural flavors by macerating fruits, herbs and plants from the best growers in the world, extends far beyond his boyhood home.

In his proprietary maceration process, Elie steeps real fruit with Belvedere spirit for weeks, during which time he is constantly tasting and adjusting for the ideal balance of flavor. He calls this shading, and it’s similar to how an artist uses a palette to create color. Belvedere’s new Cytrus and Pomaranica are classic examples of his flavor artistry.

Capturing the Essence of Flavor

Love of the Grower.
The lush orchards located in the sun-drenched valleys that surround the Mediterranean Sea are some of the most ideal growing conditions in the world. Yet fruit, just like a garden, cannot care for itself. It is the grower whose care and understanding makes the finest fruits burst with more intense flavor.

Macerating.
To capture the purest natural flavor, Elie-Arnaud Denoix uses a proprietary process of macerating, or steeping. Real fruit is combined with Belvedere spirit for weeks, during which time it’s constantly adjusted to achieve the ideal balance of flavor. Ultimately, maceration creates the fusion between the spirit and the fruit’s essential oils.

Essential Oils.
The essential oils in citrus are what gives Belvedere Cytrus and Pomaranica the fresh flavor of real fruit. In fact, these essential oils produce the true essence of flavor. It is important to note that these flavors emanate from the peel of the fruit, not the pulp. And, they are completely natural. They are the ultimate in fresh fruit flavor.

The Coup.
The final step in the distillation process is called the Coup. Just after the Belvedere spirit has been slowly distilled with real fruit, one-third of the flavored spirit is put back to be distilled again with a new batch. This assures that every batch is related to the master batch for true flavor consistency.

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Integrity At Its Source

Belvedere Vodka hails from the small town of Zyrardów in the Mazovian plains west of Warsaw, Poland. Following traditions dating back over 600 years, Belvedere is handcrafted in small batches to ensure superior quality meeting only the highest of standards. If a taste sampling shows even a hint of imbalance, the entire batch is destroyed.

First introduced to the market in 1996, Belvedere single-handedly created the luxury vodka segment (now the fastest-growing category in distilled spirits). Seven years later, Belvedere's high character and uncompromising integrity are recognized internationally. Consumer demand continues to increase at an accelerated pace, and worldwide recognition of the brand is at an all-time high.

As Poland is widely recognized as the birthplace of vodka, it is fitting that Belvedere is named after the Belvedere Palace, formerly home to Polish royalty and presidents. Today, Belvedere Vodka offers a luxury experience to a broad international audience of vodka enthusiasts and connoisseurs.

For more information visit www.belvederevodka.com

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