

HARVEY NICHOLS

Date: 8 December 2010
Circ: 104,000

CEYLON ARRACK LIMITED EDITION INFUSION TIN



We are delighted to announce the arrival of a brand new spirit brought to the UK this Christmas, Ceylon Arrack, available exclusively in our stores. This one hundred percent natural spirit is made from the sap of the coconut flowers in Sri Lanka. Ceylon Arrack enjoys a spirit category of its own, set apart from the rum, whisky, and tequila categories. Originally mixed with coconut water or ginger beer by locals in Sri Lanka, Ceylon Arrack suits classic short cocktails like the Martini or the Old-Fashioned.

Exclusively for Christmas 2010, Ceylon Arrack has created a limited edition Spice Infusion tin with cinnamon, cloves and cardamom pods. Available just in time for the Christmas season, this limited edition tin will be given to the first 200 Harvey Nichols customers to purchase their bottle of Ceylon Arrack. Why not take a break from the original mulled wine and serve your guests a unique and delicate drink at your Christmas party? Simply decant the Ceylon Arrack into a container and add the spice sachet and fresh orange peel. Seal the container and infuse for 12 hours as you prepare for your evening, shaking the infusion every 2 to 4 hours. Once infused, the Ceylon Arrack concoction can be used to make a number of delicious cocktails, including the suggested Apple & Eve, made with apple juice, cinnamon sticks, and brown sugar.

The rare Ceylon Arrack spirit is made from the sap of coconut flowers, hand collected by skilled workers known as Toddy Tappers who scale the tall coconut trees along the Sri Lankan coastline. The sap is left to ferment naturally and is then distilled and aged in traditional Sri Lankan Halmilla wood, to create the spirit's delicate taste and long length. It takes the sap harvested from 4 to 6 coconut trees to create a single bottle of Ceylon Arrack.

Ceylon Arrack is available exclusively at in our Wine Shops from Wednesday 8 December for £27.50.