
QUARTZ

VODKA

Quartz vodka is created with ESKA water, one of the purest spring waters in the world and the only water to come exclusively from an esker (a subterranean water reserve formed by a receding glacier in northern Quebec more than 8,000 years ago). ESKA is naturally filtered by quartz that is found in the Saint-Mathieu-Lac-Berry esker. Containing no sodium, it has a very low concentration of minerals and a perfect PH balance.

Made with a selection of superior-quality grains, Quartz vodka is micro-distilled five times to give it an exceptionally smooth taste. It is then cryogenically treated and micro-filtered through quartz to achieve a silky finesse and crystalline purity.

Produced in small batches, each step in the process is thoroughly thought out in order to ensure the highest production standards. The entire process is carefully overseen by Quartz Vodka's master distiller.

HOW TO SERVE IT

On its own or in a classic or modern-style cocktail.

quartzvodka.ca
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MICRO-DISTILLERY



THE MONTREALER

INGREDIENTS:

- 45 ml (1½ oz.) Quartz Vodka
- 120 ml (4 oz.) ginger ale
- 15 ml (½ oz.) lemon juice
- Lemon zest
- Crushed ice

PREPARATION:

- Fill a jar with crushed ice.
- Pour in the vodka, ginger ale and then the lemon juice.
- Garnish with the lemon zest.



SPARKLE JAR

INGREDIENTS:

- 30 ml (1 oz.) Quartz Vodka
- 90 ml (3 oz.) sparkling wine
- 15 ml (½ oz.) lemon juice
- 15 ml (½ oz.) strawberry jam
- Ice cubes

PREPARATION:

- Place the vodka, lemon juice and ice cubes in a shaker.
- Shake and double-strain, and pour into a glass.
- Garnish with the strawberry jam.
- Finish with the sparkling wine.



WET DOG

INGREDIENTS:

- 45 ml (1½ oz.) Quartz Vodka
- 15 ml (½ oz.) dry vermouth
- 60 ml (2 oz.) grapefruit juice
- 15 ml (½ oz.) maraschino liqueur
- 2 g of *fleur de sel*
- Ice cubes

PREPARATION:

- Rim an old-fashioned glass with *fleur de sel* salt.
- Place all ingredients in a shaker with ice cubes. Shake vigorously.
- Double-strain and pour into the glass filled with more ice.



CUCUMBER & QUARTZ

INGREDIENTS:

- 60 ml (2 oz.) Quartz Vodka
- 60 ml (2 oz.) ESKA sparkling water
- ¼ of a cucumber
- Mint leaves
- Crushed ice

PREPARATION:

- Crush a part of the cucumber and 2 mint leaves in the bottom of a collins glass using a pestle.
- Fill the glass with some crushed ice.
- Pour in the vodka and stir.
- Add more crushed ice and top with the sparkling water.
- Garnish with some mint leaves and cucumber slices.