

# *The Guide To Vietnamese Cocktails*

- 2019 -



  
**SONTINH**  
• Original Recipe •



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# *The Taste of Vietnam*

TO MUCH OF THE WORLD, VIETNAM IS AN UNTAPPED SOURCE OF NEAR-MYTHICAL INGREDIENTS. TROPICAL, SPIKY FRUITS BURSTING WITH SUCCULENT, DRY, SWEET AND SPICY FLAVOURS, UNIQUE HERBS FOUND DEEP IN MOUNTAIN FORESTS, FORAGED BY MINORITY VIETNAMESE TRIBES.

FOR SON TINH, HOWEVER, THESE ARE THE STAPLE INGREDIENTS THAT GO INTO OUR RICH ELIXIRS, MAKING THE UNIQUE TASTE OF RUOU SON TINH. RUOU, FOR THE UNINITIATED, IS VIETNAMESE RICE LIQUOR. FOR RUOU SON TINH, WE SOURCE THE FINEST RICE FROM VIETNAM'S RED RIVER DELTA AND COMBINE IT WITH TRADITIONAL AND CONTEMPORARY VIETNAMESE INGREDIENTS.

AFTER ALMOST TWO DECADES OF OBSESSIVE TRIALS AND ERRORS, SON TINH HAS FOUND A WAY TO PUT VIETNAM IN A GLASS. ITS SPECTRUM OF 12 FLAVOURS, THAT RANGE FROM TRADITIONAL REMEDIES TO UNIQUE ORIGINAL RECIPES, HAVE BEWILDERED DRINKS ENTHUSIASTS WORLDWIDE, GOING ON TO WIN RENOWNED LIQUOR TITLES AND COMPETITIONS ON AN INTERNATIONAL LEVEL.





MARKUS SON, FOUNDER AND MASTER DISTILLER AT SON TINH, SAID IT BEST WHEN HE SAID, "FOR CONNOISSEURS OF UNIQUE, AUTHENTIC FLAVOURS, SON TINH ORIGINAL RUOU IS A JOURNEY INTO A WORLD OF CRAFT, TRADITION, AND CREATIVITY."

COME WITH US THROUGH THIS VOYAGE WITH OUR RANGE OF AUTHENTICALLY VIETNAMESE COCKTAILS, PUT TOGETHER BY VIETNAM'S TOP MIXOLOGISTS. WHETHER YOU'RE A COCKTAIL MASTER OR AN AMATEUR MIXER, YOU'RE SURE TO FIND SOMETHING TO QUENCH YOUR THIRST.

**[WWW.SONTINH.COM](http://WWW.SONTINH.COM)**

# Mixology





# Lychee Cocktail



COMPLEX, WITH LAYERS OF DIFFERENT FLAVOURS, ALLOWING THE LYCHEES' TRADEMARK SWEETNESS AND SON TINH FRAGRANT STICKY RICE'S KICK TO SHINE THROUGH.

## STEPS

1. Shake all ingredients as hard as you can with ice. Stop when the outside of the shaker frosts up
2. Strain into a margarita saucer
3. Garnish with fresh lychees on a skewer and crushed pepper

## INGREDIENTS

- 45ml Son Tinh Fragrant Sticky Rice
- 15ml egg white
- 15ml cranberry juice
- 20ml lychee liqueur
- 15ml pineapple syrup
- A pinch of crushed pepper



# Hanoi Temple Of Literature



SAIGON-BASED MIXOLOGIST DU VIEN'S "HANOI LITERATURE COCKTAIL" USES DRY GIN, CAMPARI, APRICOT JUICE, AROMATIC BITTERS AND SON TINH APRICOT.

## STEPS

1. Combine all ingredients in a large tumbler with ice
2. Stir thoroughly and strain into a coupe glass
3. Garnish and serve

## INGREDIENTS

- 50ml dry gin
- 15ml apricot juice
- 20ml Son Tinh Apricot
- 20ml Campari
- 2 dashes aromatic bitters



# Metropole Margarita



THE METROPOLE'S MIXOLOGIST NGUYEN HO QUY REPLACES A TYPICAL TEQUILA WITH SON TINH MINH MANG FOR A UNIQUE APPROACH TO A MARGARITA.

## STEPS

1. Partially cover margarita glass rim with lime and salt
2. Combine all ingredients in a Boston shaker
3. Shake vigorously and strain
4. Garnish with lime wheel and serve

## INGREDIENTS

- 40ml Son Tinh Minh Mang
- 25ml lime juice
- Cointreau





# 4 Hito



MADE USING SON TINH FRAGRANT STICKY RICE, LEMON, AND MINT, THE 4HITO, WITH ITS REFRESHING FLAVOUR, IS THE BEST BEVERAGE TO WIPE AWAY THE SWELTERING HEAT OF SUMMER.

## STEPS

1. Slap (but do not slice up) the mint leaves and drop into the glass
2. Add Son Tinh Fragrant Sticky Rice and lemon juice on the top then stir gently
3. Add ice then soda, top-up with a little mint syrup to finish

## INGREDIENTS

- 50ml Son Tinh Fragrant Sticky Rice
- 30ml mint syrup
- 15ml lemon juice
- Whole mint leaves (handful)
- Soda

# Cà Ná Sunrise



COMBINE SON TINH APRICOT, CAMPARI AND ORANGE JUICE TO RECREATE THE BREATHTAKING SUNRISE OF CÀ NÁ BEACH IN A GLASS.

## STEPS

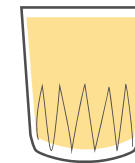
1. Bundle ingredients together in a glass over ice cubes
2. Start with apricot liquor, then add orange juice and pour the campari over the top
3. Serve unmixed to give the sunrise effect. Don't stir!
4. Garnish with a slice of orange

## INGREDIENTS

- 50ml Son Tinh Apricot
- 20ml Campari
- 100ml fresh orange juice



# Bitter Sweet Salute



THIS COCKTAIL AND APERITIF HAVE THE LIGHT SWEETNESS FROM TWO SON TINH FLAVOURS, MIXED WITH THE BITTERNESS FROM MARTINI ROSSO AND ORANGE PEEL.

## STEPS

1. Put cubed ice into glass
2. Mix in ingredients
3. Stir for a few seconds
4. Top up with extra ice
5. Flame orange peel
6. Twist orange peel over the glass rim to release scent
7. Drop in the peel as garnish

## INGREDIENTS

- 25ml Son Tinh Vuong Tuu
- 25ml Son Tinh Fragrant Sticky Rice
- 25ml Martini Rosso
- Orange peel





# Red River Refresher



INSPIRED BY NORTHERN VIETNAM'S RED RIVER, THE FRESH FLAVOUR OF THIS COCKTAIL PROMISES ROMANCE AND WATERMELONS.

## STEPS

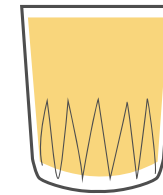
1. Prepare the garnish
2. Add the cubes of watermelon to the mixing glass together with coriander, followed by all other ingredients
3. Add one scoop of crushed ice, then mix in the blender for about 20 seconds
4. Once blended, pour directly into the serving glass
5. Serve with sprig of coriander on top

## INGREDIENTS

- 40ml Son Tinh Passionfruit
- 25ml Rượu Son Tinh Apricot
- 20ml lime juice
- 6 cubes of watermelon
- 6 leaves of coriander
- 25ml white sugar syrup



# Rambutan Green Tea Cocktail



MADE USING SON TINH APRICOT, RAMBUTAN, GREEN TEA AND MILK OOLONG TEA, THE RAMBUTAN GREEN TEA COCKTAIL IS ASIAN-INSPIRED WITH REFRESHING FLAVOURS.

## STEPS

1. In a cocktail shaker add rambutans and simple syrup
2. Muddle until rambutan becomes a pulp. Add ice, Son Tinh Apricot and green tea
3. Shake and strain over ice in a rocks glass
4. Garnish with lemon zest and peeled rambutans

## INGREDIENTS

- 60ml Son Tinh Apricot
- 2 pitted rambutans
- 30ml milky oolong simple syrup
- Cold green tea (made at home) or purchased pre-brewed from the store
- Peeled rambutan and lemon zest for garnish



# The Heat



TRADITIONAL VIETNAMESE FISH SAUCE  
CREATES A PUNGENT AND WHOLELY  
VIETNAMESE FLAVOUR WITHIN THE HEAT.

## STEPS

1. Put ice into a cocktail shake
2. Put the first seven ingredients into the shaker and shake well
3. Pour the mixture into the serving cup and top up with ice
4. Add one spoon of Minh Mang and sprinkle with some black pepper
5. Decorate with lemongrass and a slice of lemon

## INGREDIENTS

- 45ml Son Tinh Fragrant Sticky Rice
- 15ml egg white
- 15ml cranberry juice
- 20ml lychee liqueur
- 15ml pineapple syrup
- A pinch of crushed pepper





# Peach And Plum Sangria



MADE WITH FRESH FRUIT, SON TINH PLUM BRANDY, AND A MORE THAN A DASH OF PEACH BRANDY, THIS SON TINH SANGRIA RECIPE IS THE PERFECT PARTNER TO A HOT SUMMER'S EVENING.

## STEPS

1. In a small saucepan, combine the sugar and water, and heat until the sugar dissolves into a syrup
2. Place the peaches, plums, and cherries in a large pitcher and pour the sugar syrup over the top
3. Add in the Son Tinh Red Plum and stir
4. Add the cold Riesling champagne and chill until ready to serve, ideally overnight. When ready to serve, fill the rest of the pitcher with ice
5. Serve over ice, making sure to serve some of the fruit in each glass

## INGREDIENTS

- 3 1/4 cup sugar
- 60ml water
- 1 cup sliced peaches, skin left on
- 1 cup sliced plums, skin left on
- 1 cup cherries, stemmed and pitted
- 120ml Son Tinh Plum
- 750ml dry Riesling

# Mulled Cider



MULLED CIDER IS THE SPICY HEAT REQUIRED TO GET THROUGH THE COLD WINTER MONTHS, BEST SERVED AT CHRISTMAS WITH SOME HEART-WARMING TELEVISION.

## STEPS

1. Place the cinnamon sticks, cloves, allspice, and bay leaf in a doubled up cheesecloth
2. Bring corners of the cloth together and tie with a kitchen string
3. In a large saucepan, combine the apple cider, juices, orange zest, brown sugar, salt and the bag of spices
4. Bring pot to a boil and reduce the heat to medium-low. Let the mixture simmer for 30-minutes to blend the flavours
5. Discard the spice bag. Strain the cider mixture and stir in Son Tinh Fragrant Sticky Rice.

## INGREDIENTS

- 3 cinnamon sticks
- 3 whole cloves
- 2 whole allspice
- 1 bay leaf
- 2.8l apple cider or apple juice
- 60ml orange juice
- 60ml lemon juice
- 1 tablespoon grated orange zest
- 2 tablespoons brown sugar
- Dash of salt
- 120ml to 240ml Son Tinh Fragrant Sticky Rice

# Espresso Star



WITH A JOLT OF COFFEE, THE SON TINH ESPRESSO STAR IS A SYMPHONY OF TASTE, BRINGING TOGETHER THE FINE BALANCE BETWEEN BITTER AND SWEET.

## STEPS

1. Prepare the garnish
2. Chill the serving glass, either in the freezer or by using cubed ice
3. Build all the ingredients into the mixing glass
4. Fill the mixing glass with ice, all the way to the top
5. Shake for 20 seconds until everything well mixed
6. Fine strain into the serving glass
7. Garnish with two pieces of star anise

## INGREDIENTS

- 37.5 ml Son Tinh Red Sticky Rice
- 10ml Amaretto
- 10ml Chambord/ Crème De Cassis
- 25ml Vietnamese coffee
- 10ml brown sugar syrup





# Mekong Fizz



MEKONG FIZZ IS REFRESHING AND SMOOTH, MADE FROM HONEY, BASIL AND SON TINH ROSE APPLE. A TASTY COCKTAIL MADE TO HELP RESCUE YOU FROM THE SWELTERING HEAT OF SUMMER.

## STEPS

1. Muddle the honey, sliced lemongrass & basil leaves (tear before adding) together in the mixing glass
2. Add the lemon juice before giving a little stir to make sure the honey is fully dissolved
3. Add the Son Tinh Rose Apple before adding ice
4. Shake hard for 10 seconds to make sure the flavours are well mixed
5. Fine strain into the serving glass; strain to remove shards of ice or pieces of leaf & stalk
6. Top up with prosecco
7. Add a stick of lemongrass as garnish

## INGREDIENTS

- 25ml Son Tinh Rose Apple
- 125ml prosecco
- 10ml lime Juice
- 5 slices of lemongrass
- 5ml honey
- 10 leaves of basil



# Dark and Stormy



WE'RE FANS OF FIGURATIVE COCKTAILS HERE AT SON TINH, SO SLOWLY POURED DARK AND STORMY SEEMED THE ONLY OPTION FOR THIS LOVELY SUMMER WEATHER. IT'S REFRESHING AND TROPICAL, MUCH LIKE A CITY WE'RE VERY FOND OF.

## STEPS

1. Fill a short cocktail glass with ice.
2. Add in lime juice and ginger beer.
3. Slowly pour Son Tinh Minh Mang on top to create a “stormy” look. Stir to combine.

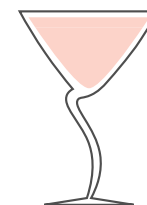
## INGREDIENTS

- 1/2 oz lime juice
- 4 oz ginger beer
- 3 oz Son Tinh Minh Mang





# Happy Day



THIS DRINK IS MADE TO BE SERVED AS THE LAST DRINK OF THE NIGHT, TO SEND PARTY-GOERS OFF INTO THE NIGHT WITH A SMILE ON THEIR FACE (HENCE THE NAME).

## STEPS

1. Shake 30ml vodka, 30ml Son Tinh Red Sticky Rice, 15ml creme de cacao, and 30ml fresh cream
2. Strain into a martini glass, then top with cacao powder

## INGREDIENTS

- 30ml vodka
- 30ml Son Tinh Red Sticky Rice
- 15ml creme de cacao
- 30ml fresh cream
- A dusting of cacao powder





# New Star



LEANING ON ORIGINALITY OVER WESTERN INSPIRATION, NEW STAR IS A MIX OF FOUR DIFFERENT, TRADITIONALLY VIETNAMESE FRUITS, AND ONE ALIEN LIQUEUR. IT'S REFRESHING WITH A MISLEADINGLY FRUITY FLAVOUR AND A KICK OF SON TINH THAT MIGHT CATCH UP WITH YOU LATER.

## STEPS

1. Mix all ingredients together
2. Strain into a champagne flute
3. Grind with ice and pour into an appropriately Vietnamese-style glass

## INGREDIENTS

- 30ml Son Tinh Apricot
- 30ml Son Tinh Roseapple
- 60ml mango juice
- 20ml cointreau
- 5ml lychee syrup



# The Light



CREATED BY PULLMAN, THIS COCKTAIL USES TRADITIONAL FLAVOURS OF MOC SAPA, WITH A TASTE REMINISCENT OF VIETNAMESE MEDICINE, BUT DON'T WORRY, THIS COCKTAIL WON'T GIVE YOU CALPOL FLASHBACKS. ITS BITTER KICK IS MORE INDICATIVE OF A NEGRONI.

## STEPS

1. Combine all ingredients in a retro cocktail glass (essential)
2. Put ice cubes in the cup then stir thoroughly

## INGREDIENTS

- 30ml gin
- 30ml Son Tinh Moc Sapa
- 15ml campari
- 5ml rose syrup
- 5ml lime juice





# Emotions



THIS WESTERN-INSPIRED COCKTAIL BREATHES NEW LIFE INTO THE CLASSIC FLAVOURS OF A MOJITO, WITH THE ADDITION OF INGREDIENTS INDICATIVE OF VIETNAMESE STREET FOOD. LEMONGRASS, BASIL AND LIME JUICE ARE THROWN IN, ALONG WITH PASSION FRUIT AND SON TINH WHITE GINSENG, FOR A THOROUGHLY ORIGINAL SUMMER TREAT

## STEPS

1. Combine half a stick of lemongrass, six basil leaves and half a passion fruit in a highball glass, then crush lightly
2. Add 15ml lime juice, 30ml white rum, and 30ml Son Tinh White Ginseng
3. Stir thoroughly
4. Add ice then top-up with soda

## INGREDIENTS

- 30ml white rum
- 30ml Son Tinh White Ginseng
- 1/2 lemongrass
- 6 basil leaves
- 1/2 passion fruit
- 15ml lime juice
- A dash of soda





# Warm Heat



WARM HEAT, CREATED BY MIXOLOGIST NGUYEN HIEN CHIEN OF PULLMAN HANOI HOTEL, IS A SPARKLING PARTY-STARTING CONCOCTION DESIGNED TO KICK THE NIGHT OFF RIGHT! SON TINH MO VANG HARNESSSES THE ENRICHING FLAVOUR OF RIPE AUTUMN APRICOTS, MAKING IT THE IDEAL OCTOBER TIPPLE.

## STEPS

1. Shake all ingredients as hard as you can. Stop when the outside of the shaker frosts up
2. Strain into a champagne flute
3. Top-up with sparkling wine until the glass is full

## INGREDIENTS

- 30ml gin
- 30ml Son Tinh Apricot
- 10ml lime juice
- 5ml vanilla syrup
- A dash of sparkling wine

# Sơn Tinh Flavours





# Nếp Cẩm



RED STICKY RICE  
27% VOL  
375ML - 68ML BOTTLES

Both the method of production and the taste of Son Tinh Nếp Cẩm are similar to Portuguese port wine. Red sticky rice fermented with local yeast is used for a wide range of very traditional dishes and drinks. For hundreds of years Nếp Cẩm port has accompanied festivities and celebrations; Son Tinh Nếp Cẩm maintains this tradition. Son Tinh Nếp Cẩm is made by fermenting a red sticky rice variety from the northern mountain region. In mid-fermentation the residual natural sugar is preserved in the rice by adding clear sticky rice liquor. A fine balance of natural sweetness and acidity; remarkably complex flavour of vinified red sticky rice.

## Taste

A COMPLEX FLABEVOUR OF VINIFIED RED STICKY RICE; A FINE BALANCE OF NATURAL SWEETNESS AND ACIDITY.

## Food pairing

A PERFECT ACCOMPANIMENT TO RED MEATS AND STRONG CHEESES. MATCHES WELL WITH DISHES CONTAINING NUTS. A FINE DIGESTIF.





# Vương Tửu



**SPICES & HERBS**  
**38% VOL**  
**375ML - 68ML BOTTLES**

With a flowery fragrance on a distinct bitter-sweet pine resin background, combined with the sourness of wild forest berries, this herbal concoction is based on a traditional recipe produced for a Chinese empress. She was renowned for her virility and joy of life, which is reflected in this full-bodied, complex liquor. It's matured for 3 – 5 years, produced through the maceration of carefully selected and processed Vietnamese herbs in the Nep Phu Loc, Son Tinh's original sticky rice spirit. Son Tinh Vương Tửu has the tendency to react very quickly with air once poured. Serve at room temperature in a half-closed tulip-shaped liquor glass or in a small shot glass.

## Taste

FLOWERY FRAGRANCE ON A DISTINCT BITTER-SWEET PINE RESIN BACKGROUND, WILD FOREST BERRIES.

## Food pairing

AN IDEAL MATCH WITH EGG DISHES AND RED MEATS.



# Nhất Dạ



**SPICES & HERBS**  
**38% VOL**  
**375ML - 68ML BOTTLES**

The formula for this herbal liquor was created in the tradition of truly stimulating and invigorating Vietnamese bitters. As the name (“One Night”) suggests, its energizing effects are mostly felt after sunset. For any connoisseur of herbal potions Son Tinh Nhat Da is a must. It contains a very complex and long-lasting mix of flavours. Slightly sour notes of freshly cut grass are followed by the sweet-bitterness of apricot stone, ending with a hint of black coffee. It’s matured for 3 – 5 years, produced through the maceration of carefully selected and processed Vietnamese herbs in the Nep Phu Loc. This liquor is preferably drunk at room temperature in a large liquor glass and can be used to replace western bitters in cocktails.

## *Taste*

SLIGHTLY SOUR NOTES OF FRESHLY CUT GRASS, FOLLOWED BY THE SWEET-BITTERNESS OF APRICOT STONE, HINTS OF BLACK COFFEE.

## *Food pairing*

SON TINH NHAT DA COMBINES WELL WITH SALTY SNACKS.





# Mộc Sapa



SPICES & HERBS  
38% VOL  
375ML - 68ML BOTTLES

The formula for this herbal liquor was developed and refined after years of research by experienced and knowledgeable herbalists in Sapa, in the mountainous far north of Vietnam. The deep rainforests here on the Hoang Lien Son mountain range are home to a diverse range of unique herbs, more than 30 of which are used for this invigorating herbal blend. The result is balanced character, notes of rice straw and dried plums with hints of smoked cinnamon in the aftertaste. It's matured for 3 – 5 years, produced through the maceration of carefully selected and processed Vietnamese herbs in the Nep Phu Loc, Son Tinh's original sticky rice spirit.

## Taste

NOTES OF RICE STRAW AND DRIED PLUMS;  
HINTS OF SMOKED CINNAMON.

## Food pairing

IDEAL WITH SMOKED OR RED MEATS AND ITALIAN PASTA. ITS EARTHY FLAVOUR COMPLEMENTS SPICY ASIAN DISHES, ESPECIALLY THOSE FOUND IN NORTHERN VIETNAM.





# Mỹ Túu



SPICES & HERBS  
38% VOL  
450ML - 68ML BOTTLES

The name of this liquor is inspired by the beauty of Vietnam's mountain forests, which are home to a vast diversity of fragrant herbs. Careful selection and preparation of these herbs are the secret to creating this sophisticated and enjoyable liquor, rich in colour with a pleasing and balanced character. The dried leaves, ripe fruits, spicy scent, moist soil and sweet, spicy honey will together strike unique and sweet chords. Son Tinh My Túu develops with age. It's matured for 3 – 5 years, produced through the maceration of carefully selected and processed Vietnamese herbs in the finest, matured Son Tinh sticky rice spirit.

## Taste

SLIGHTLY SWEET WITH A LONG AFTERTASTE OF DRY AUTUMN LEAVES AND RIPE FRUITS.

## Food pairing

IDEAL WITH SMOKED MEAT OR ITALIAN PASTA. ITS EARTHY FLAVOUR COMPLEMENTS SPICY ASIAN DISHES.



# Chanh Leo



PASSION FRUIT  
27% VOL  
375ML - 68ML BOTTLES

## Taste

ZESTY SOURNESS WITH A SMOOTH FRUITY  
AFTERTASTE.

Son Tinh looks south to Dalat for its passion fruit in late July. Hand selected, the juices and aromas from the plums are extracted using a secret and natural method, and macerated in the finest, matured Son Tinh sticky rice spirit. It's zesty and fruity with aftertastes bearing honey. Drink slightly chilled in a large liquor glass, or try using in mixed drinks and cocktails.

## Food pairing

A NICE MATCH WITH EGG-BASED OR SPICY  
VEGETABLE DISHES.





# Mận Đỏ



RED PLUM  
27% VOL  
375ML - 68ML BOTTLES

Each bottle of Son Tinh contains the essence of Vietnam and it's a combination of local varieties of plum that's used to craft Son Tinh Man Do. Most delicious and renowned for their deep red colour are the "Ta Van" plums, which are grown in the mountainous regions of Lao Cai province in the northern borders of China. Once picked by hand, the juices and aromas from the plums are extracted using a secret and natural method, and macerated in the finest, matured Son Tinh sticky rice spirit.

## Taste

SWEET AND DELECTABLE WITH A WONDERFULLY SMOOTH FINISH OF TART RED PLUMS.

## Food pairing

A NICE MATCH WITH EGG-BASED OR SPICY VEGETABLE DISHES.





# Mơ Vàng



APRICOT  
27% VOL  
375ML - 68ML BOTTLES

## Taste

DISTINCTLY SPICY AND SOUR WITH FLOWERY NOTES.

Vietnam's varieties of apricot are very close to their wild origin and thus still preserve an authentic fragrance. Son Tinh Apricot is a perfect in summer, on the ice, or as a palate cleanser all year round after meals. Irresistible on the rocks served in a tumbler, apricot has a distinct spicy sourness with mild astringency and flowery notes. Laden with the taste of ripe autumn apricots, it is both soothing and enriching on the palate. Son Tinh Apricot is produced through a secret natural method of extracting the juice and aromas from the apricots, followed by maceration in the finest, matured Son Tinh sticky rice spirit.

## Food pairing

IDEAL WITH STRONG CHEESES AND SMOKED OR CHARCOAL-GRILLED MEAT. A PERFECT ACCOMPANIMENT TO SPICY DISHES SUCH AS CURRIES.



# Táo Mèo



ROSE APPLE  
38% VOL  
375ML - 68ML BOTTLES

A truly Vietnamese specialty, Tao Meo is an increasingly rare fruit growing wild in Vietnam's northern mountains. Despite its appearance it is actually the fruit of a rose plant. This mix of fruit and flower is evident in Son Tinh Tao Meo's infatuating flavour. Its fragrance reminds of a rose bouquet and apple cider. Son Tinh Tao Meo is produced by handpicking the finest apples and extracting the juice and aromas using a secret natural method, followed by maceration in the finest matured Son Tinh sticky rice spirit. Matured for 2 to 3 years, Tao Meo is preferably drunk young and is a perfect accompaniment to spicy dishes such as curries.

## Taste

SLIGHTLY SWEET WITH LIGHT ASTRINGENCY AND A FRUITY BACKGROUND.

## Food pairing

IDEAL WITH STRONG CHEESES AND SMOKED OR CHARCOAL-GRILLED MEAT.





# Bach Sâm



WHITE GINSENG  
38% VOL  
375ML - 68ML BOTTLES

Ginseng has been valued for thousands of years for its invigorating and enhancing properties. Son Tinh Bach Sam is a warming and stimulating drink with an earthy taste and zesty kick. It's slightly sweet with the smoky hint of sun-dried fruits. Son Tinh Bach Sam is produced through the maceration of Korean White Ginseng in the finest Son Tinh sticky rice spirit and left to mature for 3 to 5 years. It's a fine digestif.

## *Taste*

SLIGHTLY SWEET WITH THE SMOKY HINT OF SUN-DRIED FRUITS.

## *Food pairing*

SON TINH BACH SAM COMPLEMENTS FISH AND SEAFOOD DISHES WELL. ALSO IDEAL WITH GRILLED AND CURED MEAT.



# Nếp Phú Lộc



**FRAGRANT STICKY RICE**  
**38% VOL**  
**375ML - 68ML BOTTLES**

## *Taste*

AN ALMOST OVERWHELMING BOUQUET OF YOUNG RICE KERNELS, FRESH BUTTER AND OVEN-BAKED BREAD. DISTINCTLY MELLOW. SILKY CONSISTENCY.

Choosing particular fragrant sticky rice varieties from the Red River Delta, this liquor is obtained by slow distillation in a copper still, which allows the vapour to retain the complex and subtle aroma of the rice. Only after years of maturing does this liquor acquire the balance of mildness and fragrance that marks a truly great spirit; an almost overwhelming bouquet of young rice kernels, fresh butter and oven-baked bread, combined with a distinct mellowness after years of maturing. The silky, oily consistency creates long legs inside the glass. Until recently, only few people knew about the exotic flavour of rice spirit. Thanks to Son Tinh, international spirits competitions and festivals have increasingly recognised “Ruou” as its own category, not to be confused with rice wine, vodka or sochu.

## *Food pairing*

NEP PHU LOC IS AN IDEAL MATCH FOR ALL FISH AND SEAFOOD DISHES; ALSO PERFECT WITH RARE MEAT. A FINE DIGESTIF AFTER A SPICY MEAL.





# Minh Mang



SPICES & HERBS  
38% VOL  
375ML - 68ML BOTTLES

A figurehead known for his virility, when Minh Mang was not doing his part to help father over 140 children, he also had a vigorous love for a good drink and was infamous for toying with herbal concoctions.

Son Tinh Minh Mang brings with it a complex blend of caramel, dried fruit and a mild nod towards bitterness, rendering it the standout Vietnamese substitute for red wine.

## Taste

BRING ALONG THE SCENT OF THE MYSTERIOUS OLD FOREST, RUOU SON TINH MINH MANG WAKES UP THE SPICY AROMA, APPLE, AND Caramel FLAVOUR.

## Food pairing

RUOU SON TINH MINH MANG GOES WELL WITH RED MEAT AND STIRRED SPICY DISHES.



*"For connoisseurs of unique, authentic flavours Son Tinh Original Ruou  
is a journey into a world of craft, tradition, and creativity" -*

*Master Distiller Markus Son*







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