

# VAN GOGH DOUBLE ESPRESSO VODKA

THE ORIGINAL DOUBLE ESPRESSO VODKA! AS RICH, SMOOTH AND BOLD AS YOUR FAVORITE CUP OF ESPRESSO WITH GREAT COMPLEXITY AND BALANCE.

Introduced in 2005 | 35% alcohol by volume / 70 proof  
Suggested retail price \$24.99

## ACCOLADES

- 99 POINTS / CRITICS DOUBLE GOLD AWARD, CRITICS CHALLENGE INTERNATIONAL WINE & SPIRITS COMPETITION
- 94 POINTS / GOLD MEDAL, BEVERAGE TASTING INSTITUTE
- 5 STARS / HIGHEST RECOMMENDATION, THE SPIRIT JOURNAL

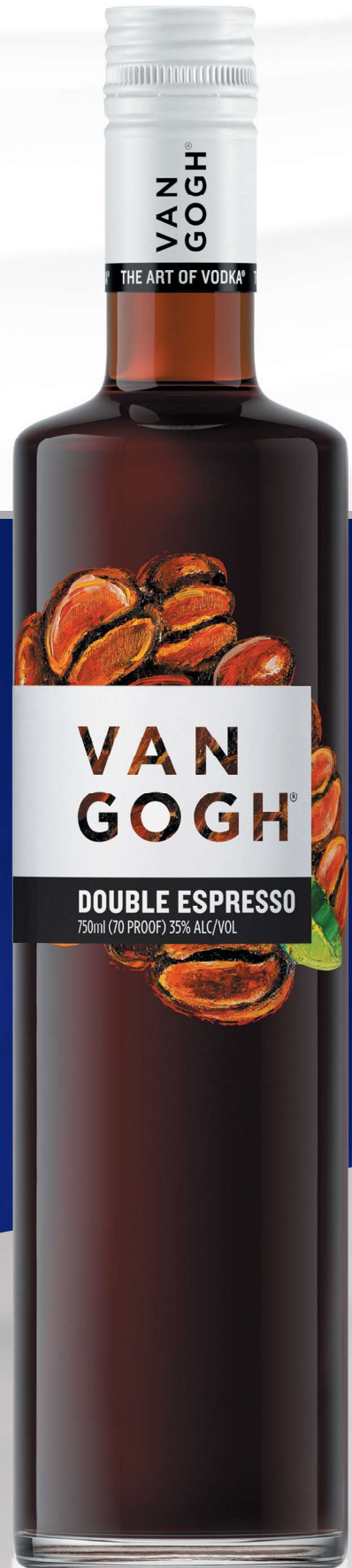
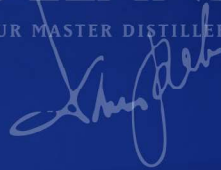
## OUR STORY

Through the artistry of third generation Master Distiller, Tim Vos, each drop of Van Gogh Vodka is part of a finely crafted masterpiece. Vos meticulously handcrafts the brand's 16 expressions in small batches at Distillery Cooymans International.

## TASTING NOTES FROM OUR MASTER DISTILLER, TIM VOS

Smooth yet bold, like your favorite cup of espresso. The Colombian coffee beans are significant and noticeable in our Double Espresso, which has a great roasted aroma with a touch of sweetness. There is a hint of bitterness in the finish that adds to the complexity and keeps the spirit balanced.

MADE IN  
HOLLAND  
BY OUR MASTER DISTILLER



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Imported by 375 Park Avenue Spirits, Louisville, Kentucky. Van Gogh Vodka  
35% alc. by vol., 40% alc. by vol. Please enjoy responsibly.

RECIPES ON REVERSE ►



# SIGNATURE VAN GOGH DOUBLE ESPRESSO COCKTAILS



## THE BOBSLED

- 1½ OZ. VAN GOGH DOUBLE ESPRESSO VODKA
- 1 OZ. CRANBERRY JUICE COCKTAIL
- 1 TSP. MAPLE SYRUP

Shake ingredients very well with ice and strain into a chilled cocktail glass. Garnish with an orange slice.

## SPIKED ICED COFFEE

- 2 OZ. VAN GOGH DOUBLE ESPRESSO VODKA
- 1 OZ. RUM CREAM LIQUEUR
- 3 OZ. COFFEE, WELL CHILLED

Combine all ingredients in a tall glass over ice and stir. Garnish with a cinnamon stick or ground cinnamon.



## DOUBLE ESPRESSO MARTINI

- 1 OZ. VAN GOGH DOUBLE ESPRESSO VODKA
- 1 OZ. COFFEE LIQUEUR
- 1 OZ. IRISH CREAM

Add all ingredients to a mixing glass with ice and shake vigorously until well chilled. Strain into a chilled martini glass. Garnish with three floating coffee beans.

