



SKYY INFUSIONS RASPBERRY 37.5%

SKU: DLVOSIR

When in 1992 Maurice Kanbar launched Skyy vodka, her innovative approach to distillation would go on to redefine the quality standards of the beverage industry. The method that Maurice pioneered, and that went on to distinguish Skyy Vodka from its competition, created a vodka with far fewer impurities than other premium vodkas, leading many other brands to re-think their distillation processes.

What set Skyy vodka apart from the crowd was its quadruple distillation and triple filtration. At the time, the industry standard was triple distillation, however, by undergoing an additional round of distillation Kanbar was able to produce a vodka with fewer impurities. The triple filtration, utilising Californian limestone, further refines the vodka creating a crisp and subtly mineral finish with a silk mouthfeel and exceptionally pure taste.

