

PARAGON

WHITE PENJA PEPPER

White Penja pepper is harvested when ripe in the province of Mounjo (Cameroon) and then dried in the sun. All the production stages (harvesting, retting, washing, drying, sorting) are entirely carried out by hand mainly by the experienced hands of the local village women. Penja Pepper has gained worldwide gastronomic reputation. In 2014 it became the first product of the African continent to obtain Protected Geographic Indication status (PGI). The volcanic soils of Penja give the white pepper its fresh aromas of menthol and camphor.

ADVENTURE TO NEW BOTANICAL FLAVOURS

We travelled to the end of the world to meet a few extraordinary men & women, custodians of nature's best kept secrets. We humbly learned from them in order to select these rare primal ingredients. To match with the quality of these carefully grown and selected peppers, we decided to elevate the game of our flavour extraction methods and adopted techniques of the perfume industry.



Origin: Cameroon

Flavour extraction: Infusion & Supercritical CO₂

Base: Brix 55° pH 1.9

Sensory: Horsehair · Menthol · Camphor

Alcoholate: Camphor

CO₂ extraction: Menthol · horsehair

Format: 48.5cl

EXTRACTION METHODS



INFUSION

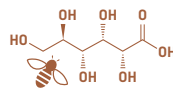
Raw material (pepper) is being stirred with water and alcohol for 7 days and then filtered.



CO₂ SUPERCRITICAL

The CO₂ is transformed into a supercritical state between gas and liquid by placing it under pressure, at a temperature below 40°C, and then used to extract the most subtle flavors of the raw material, reproducing it exactly. Each method extracts a particular flavour profile and brings something different to the table – it's their combination that achieves the complete flavour spectrum.

THE CORDIAL BASE



A MYSTERIOUS ACID

Gluconic acid is found in honey, and has the perfect properties for this creation, as it sustains the flavors without introducing a parasite note (like citrus), delivering a superior long-lasting effect.

SINGLE BOTANIC CORDIAL PEPPER COLLECTION

PARAGON



PENJA VERMOUTH & TONIC

- 15 ml Paragon Cordial White Penja Pepper
- 40 ml Martini Rubino
- 100 ml tonic water

Build in a highball glass with ice cubes



PENJA SPICY EXPERIENCE

- 15 ml Paragon Cordial White Penja Pepper
 - 90 ml mango juice
 - 60 ml rice milk
 - 5 ml Orange flower water organic
- Shake and strain into a tumbler glass with ice cubes. Garnish.



PENJA N°3

- 20 ml Paragon Cordial White Penja Pepper
- 40 ml Cognac Camus Very Special
- 100 ml soda water

Build in highball glass with ice.



PENJA GIMLET

- 15 ml Paragon Cordial White Penja Pepper
- 50 ml Star of Bombay Gin (or Light Rum)

Stir, serve in chilled coupe or Nick & Nora.



PENJA CIDER

- 15 ml Paragon Cordial White Penja Pepper
- 150 ml dry cider

Build in a chilled coupe glass.



PENJA FASHIONED

- 10 ml Paragon Cordial White Penja Pepper
- 50 ml Diplomatico Mantuano (or Highland Scotch Whisky, Linie Aquavit)
- 1 dash Angostura Bitter

Stir, serve over a block of ice in a double old fashioned glass.

SINGLE BOTANICAL CORDIAL

Inspired by nature, this new generation of cordials showcases the aromatic at its best, while delivering a base that is dosed perfectly for sweet and sour – removing the need to add sweetness or acidity.

Paragon is a premium botanical cordial that gives access to nature's unexplored flavours, through a new medium that elevates and transforms drinks creations, from the simplest (just add soda) to the most sophisticated.

Code	74280
EAN bottle	3052911427718
EAN carton	4008077743901
1 case	6 bottles
1 layer	24 cases
1 pal	120 cases
Best before date	24 months
Secondary shelf life	3 months