

Enotria & Coe

wish list



**Copenhagen
Sparkling Tea
Company**

Christmas 2020



COPENHAGEN
SPARKLING TEA
COMPANY

Copenhagen Sparkling Tea Company

Copenhagen Sparkling Tea Company was founded in 2017 by the award-winning sommelier, Jacob Kocemba during his time at a Michelin restaurant in Copenhagen, Denmark alongside his business partner, Bo Sten Hansen.

A revolution that started in Copenhagen and now taking over the world! Sparkling Tea has grown rapidly and is now sold in more than 45 Michelin restaurants worldwide.

No-wonder, it's a fantastic drink on its own merit, let alone a 0% ABV option.



Jasmine, chamomile, citrus

Blue

code	vintage	abv	list price
G298	NV	0%	£12.36

V Ve O



Cinnamon, cardamom, clove

Vinter

code	vintage	abv	list price
H395	NV	5%	£12.88

V Ve O



Christmas Eve in the life of...

Jacob Kocemba (Founder of
Copenhagen Sparkling Tea Company)

In Denmark, Christmas is celebrated on the 24th of December, or Christmas Eve. Although this might seem a little odd to a UK audience, this isn't that unusual in Europe.

There are plenty of national traditions associated with this day, and many of them (unsurprisingly!) revolves and festive food and drinks. Jacob Kocemba, the sommelier and founder of Copenhagen Sparkling Tea Company, talks us through a traditional Christmas Eve in his household, and gives you some inspiration for how to hit that "hygge" hot spot this December.

23RD DECEMBER

Celebrations really begin in the evening of the 23rd, much like many Brits begin their Christmas celebrations in the evening of the 24th. Every year, Jacob and a group of his closest friends meet at the same place and time for a good glass of wine to wish each other Merry Christmas. It's a special moment to savour tradition, and enjoy a moment of calm to appreciate the previous year.

24TH DECEMBER

8.30 AM BREAKFAST & BUBBLES

The 24th starts with Jacob and Sarah waking up their two daughters (10 and 13 years old) with a breakfast table filled with Danish pastries including the classic Danish "julebolle" (Christmas bun). Naturally, they will enjoy this with a glass of alcohol-free Copenhagen Sparkling Tea BLÅ to kick off the festivities. Every year Jacob surprises his 3 girls at the breakfast table with a small morning present.

10.30 AM COOKING AND CHRISTMAS CAROLS

Now the "hard work" begins, because at 6PM a full Christmas feast must be ready to dish up. The whole Kocemba family gets ready by pulling on kitchen aprons and Christmas hats, and the team get to work. With festive music playing throughout the apartment, there's still lots of fun to be had and the hard day's work is sometimes interrupted by a little singing and dancing. In the meantime, home-cooked food slowly fills every room with the lovely smell of Christmas.

4 PM GUESTS ARRIVE TO VINTER

At this point all four Kocembas have changed into their festive outfits, ready to welcome the extended family with a glass of Copenhagen Sparkling Tea VINTER. With the aromas and the taste of cinnamon, cardamom, and clove, it is the perfect way to ignite the Christmas spirit in everyone, while the fresh bubbles and elegant taste set the festive mood.

6 PM CHRISTMAS DINNER IS SERVED

After a long day resisting the temptation to dig into all the delicacies being prepared, everyone can finally tuck in. The Kocembas' Christmas feast is loyal to the traditional Danish menu, consisting of oven-baked duck, normal potatoes, glazed potatoes, spiced red cabbage and liters of dark and deep-tasting sauce. Jacob enjoys sharing a bottle of his finest Barbaresco to pair with this spread, although there's always a bottle or two of Copenhagen Sparkling Tea BLÅ for the little ones and family members who don't drink alcohol. Dinner ends with the traditional Risalamande; a rice pudding filled with almonds and vanilla, and topped with a warm cherry sauce. For dessert, the family will swap out the wine, and opt for a glass of Port or Copenhagen Sparkling Tea VINTER, as the spiciness and hints of raisin from the Chai tea pair beautifully with the dessert.

9PM DANCING AROUND THE CHRISTMAS TREE

As the family stretches their legs and clears the table, Jacob goes into the living room and lights the candles on the Christmas tree. The Christmas music playing in the background is turned off to make way for the family's voices, as they sing one song per person while walk hand in hand around the tree. As they're circling the tree, everyone tries to catch a glimpse of the presents lying underneath the tree. When the time finally comes, it's the children's responsibility to dive under the tree, choosing the presents one by one, and bringing them over to the person they're for. The adults relax in the living room, sipping Copenhagen Sparkling Tea VINTER along with "brunkager", "pebbernødder" and "klejner". These are all traditional Danish Christmas cookies, that match the taste of VINTER perfectly.

As the presents are opened one by one, the mood settles and the evening comfortably comes to an end. After a whole day filled with Danish Christmas "hygge" it is now time to say goodnight and "Glædelig jul" (Merry Christmas) until next year.

The Christmas Cobbler

As you head into the small hours of your Christmas celebrations, we can recommend this delicious cocktail based on VINTER.

The recipe was created by the Danish mixologist Christian Tang, who is another Copenhagen Sparkling Tea ambassador, and a well-known name on Denmark's bar scene.

Ingredients:

- 2cl Apricot Brandy
- 3cl Oloroso Sherry
- 10cl Sparkling Tea VINTER

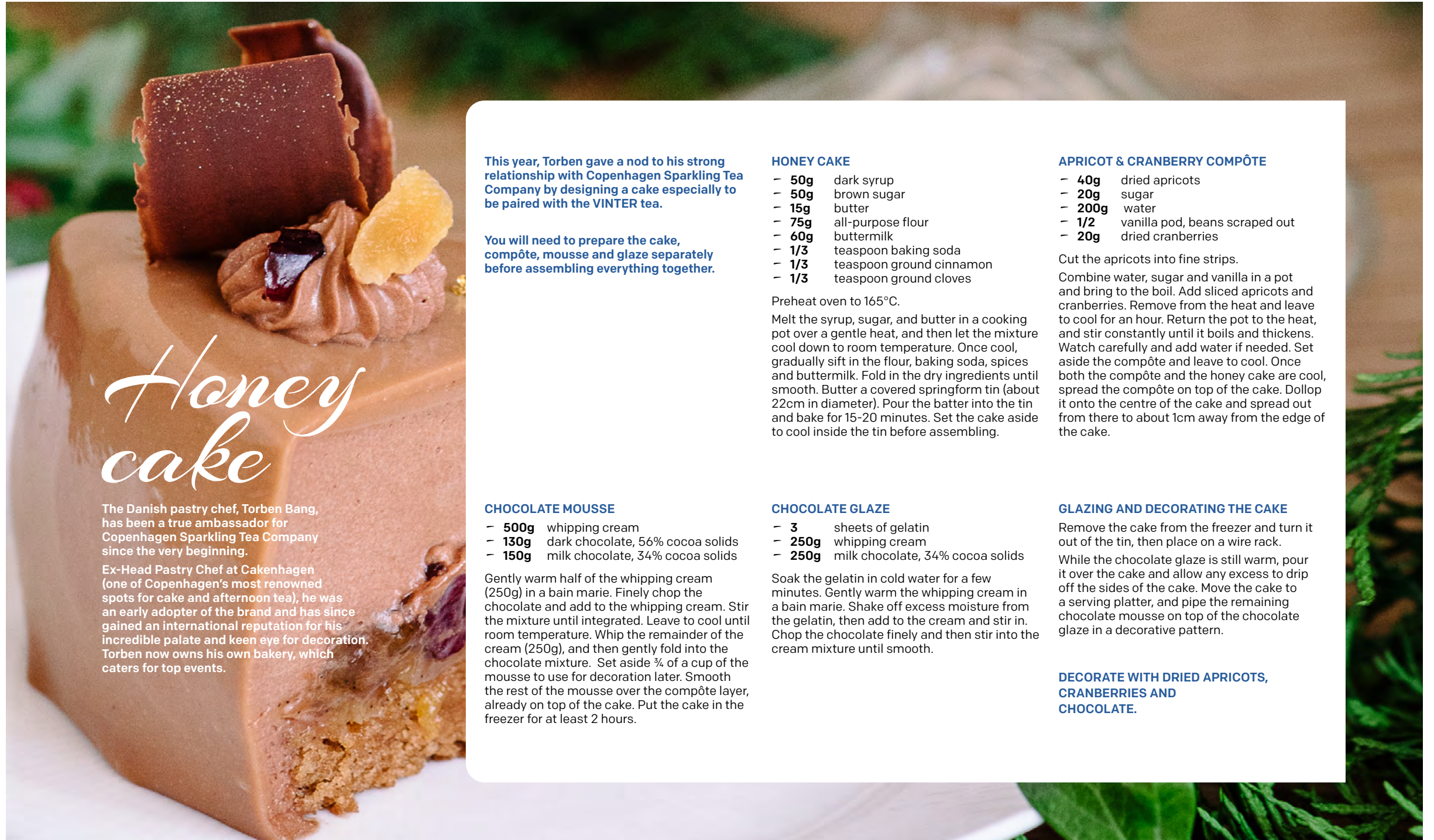
Fill a highball glass with ice. Add the brandy and sherry. Mix gently with a bar spoon. Top with VINTER for some gentle bubbles.

"Many people still associate Sherry with an older generation, but don't write it off. Oloroso is a really versatile style of Sherry, because it marries the crisp salinity of Fino with a raisiny sweetness that's very appropriate for Christmas.

Combine this with the aromatic spices of VINTER, and you get a classy and complex drink. The refined mousse of the VINTER is refreshing, and counter-balances the sweetness of the Sherry."
Christian Tang.

Christian was among the first to experiment with Copenhagen Sparkling Tea as an ingredient in cocktails, rather than purely as a stand-alone drink, which opened up a new world of opportunities for the brand.

Christian's experience was primarily as a bar manager, until he opened his own speak-easy cocktail bar 'Kyros&Co' in Copenhagen which was rapidly named the Best New Cocktail Bar in Denmark.



Honey cake

The Danish pastry chef, Torben Bang, has been a true ambassador for Copenhagen Sparkling Tea Company since the very beginning.

Ex-Head Pastry Chef at Cakenhagen (one of Copenhagen's most renowned spots for cake and afternoon tea), he was an early adopter of the brand and has since gained an international reputation for his incredible palate and keen eye for decoration. Torben now owns his own bakery, which caters for top events.

This year, Torben gave a nod to his strong relationship with Copenhagen Sparkling Tea Company by designing a cake especially to be paired with the VINTER tea.

You will need to prepare the cake, compôte, mousse and glaze separately before assembling everything together.

HONEY CAKE

- 50g dark syrup
- 50g brown sugar
- 15g butter
- 75g all-purpose flour
- 60g buttermilk
- 1/3 teaspoon baking soda
- 1/3 teaspoon ground cinnamon
- 1/3 teaspoon ground cloves

Preheat oven to 165°C.

Melt the syrup, sugar, and butter in a cooking pot over a gentle heat, and then let the mixture cool down to room temperature. Once cool, gradually sift in the flour, baking soda, spices and buttermilk. Fold in the dry ingredients until smooth. Butter a covered springform tin (about 22cm in diameter). Pour the batter into the tin and bake for 15-20 minutes. Set the cake aside to cool inside the tin before assembling.

APRICOT & CRANBERRY COMPÔTE

- 40g dried apricots
- 20g sugar
- 200g water
- 1/2 vanilla pod, beans scraped out
- 20g dried cranberries

Cut the apricots into fine strips.

Combine water, sugar and vanilla in a pot and bring to the boil. Add sliced apricots and cranberries. Remove from the heat and leave to cool for an hour. Return the pot to the heat, and stir constantly until it boils and thickens. Watch carefully and add water if needed. Set aside the compôte and leave to cool. Once both the compôte and the honey cake are cool, spread the compôte on top of the cake. Dollop it onto the centre of the cake and spread out from there to about 1cm away from the edge of the cake.

CHOCOLATE MOUSSE

- 500g whipping cream
- 130g dark chocolate, 56% cocoa solids
- 150g milk chocolate, 34% cocoa solids

Gently warm half of the whipping cream (250g) in a bain marie. Finely chop the chocolate and add to the whipping cream. Stir the mixture until integrated. Leave to cool until room temperature. Whip the remainder of the cream (250g), and then gently fold into the chocolate mixture. Set aside 3/4 of a cup of the mousse to use for decoration later. Smooth the rest of the mousse over the compôte layer, already on top of the cake. Put the cake in the freezer for at least 2 hours.

CHOCOLATE GLAZE

- 3 sheets of gelatin
- 250g whipping cream
- 250g milk chocolate, 34% cocoa solids

Soak the gelatin in cold water for a few minutes. Gently warm the whipping cream in a bain marie. Shake off excess moisture from the gelatin, then add to the cream and stir in. Chop the chocolate finely and then stir into the cream mixture until smooth.

GLAZING AND DECORATING THE CAKE

Remove the cake from the freezer and turn it out of the tin, then place on a wire rack.

While the chocolate glaze is still warm, pour it over the cake and allow any excess to drip off the sides of the cake. Move the cake to a serving platter, and pipe the remaining chocolate mousse on top of the chocolate glaze in a decorative pattern.

DECORATE WITH DRIED APRICOTS, CRANBERRIES AND CHOCOLATE.



What can Copenhagen Sparkling Tea add to your Christmas offering?

One of the keys to the Christmas dining ritual is the sparkling wine moment. Throughout December and right up to the New Year's Eve countdown, sparkling wine has been the go-to welcome drink, the glass to raise as a toast to the year we've had and the focal point to ring-in the year ahead.

We've seen swings in preferences for Champagne, Rosé Champagne and Prosecco, but the appeal of sparkling is as undeniable as it is durable.

That said, in January 2020 20% of UK adults were already "avoiding alcohol" as part of a growing trend towards health awareness and mindful consumption. Fast forward to the end of a long and challenging lockdown; 9% of UK adults claim to have cut out alcohol completely, while an additional 28% have cut down their alcohol intake. *

This presents the on-trade with a unique challenge: how to deliver the sparkling drinks for the celebratory moment, while meeting these increasingly sophisticated consumer demands? While consumers who are "cutting down"

alcohol might still be perceived as viable targets for conventional alcoholic options during the Christmas period, the accelerating prioritisation of health suggests that these consumers will have a better all-round experience if they feel they have been catered to with mature, low & no alternatives.

Against this background to Christmas 2020, Copenhagen Sparkling Tea presents a credible alternative aperitif to offer guests. It delivers the moment, with panache, taps into the growing trend around tea-twists, and offers a solution that is about enjoying memorable and exhilarating drinks experiences – not reducing, downgrading or being treated as separate.

*CGA, "COVID-19 Insights: BrandTrack", April 2020

Terms & Conditions:

EXISTING CUSTOMERS

Please note the advertised Christmas promotional pricing support has already been applied to all customers' existing pricing. Existing customers will automatically benefit from this pricing support on top of any pre-agreed pricing.

NEW CUSTOMERS

If you wish to purchase these products for the first time, please contact your E&C Account Manager to activate the promotional pricing.

LIMITED AVAILABILITY:

Christmas 2020 pricing support is available on orders placed between 2nd November and 31st December 2020 inclusive.

RETURNS POLICY:

These promotions are not available on a sale or return basis.