

Since  
2006

Sean Ludford's BevX.com

# BEVX REPORT

November  
2015

## SOMRUS INDIAN CREAM LIQUEUR

### THE DATA

**Category:** Liqueur  
**Sub-Category:** Cream Liqueur  
**Origin:** Chicago, IL, USA  
**Retail Price:** \$24.99  
**ABV:** 13.5%



### HOW TO ENJOY IT

I would simply serve this chilled, perhaps on ice but with not much more. The balance of flavors found in this Liqueur are **so perfectly proportioned that it requires nothing else.** However, it is great served in freshly brewed Earl Grey tea.

### COOL FACTOR

We are clearly in the era of great Liqueur innovation and the Somrus is **among the elite** in this new wave of Liqueurs. Grade - A



### ANALYSIS



Consider a Liqueur crafted in Chicago with pure dairy cream from Wisconsin, exotic spices from India, and Caribbean Rum. The idea is challenging enough before actually getting the proper balance that we find today in the bottle of Somrus. **This is a truly unique Liqueur and I've tasted my share!**



### VALUE GRADE

When you consider that it's absolutely amazing and intriguing you will happily hand over the modest \$25 asking price. **Quality matters.** Grade - A

### TALKING POINTS

FROM SOMPRIYA

*SomPriya's products consist of only the finest, purest and most robust natural ingredients with centuries old connections to Indian culture, heritage and food.*

## IN THE GLASS

**Appearance:** Creamy having a soft mocha color being more alabaster than brown.

**Aromatics:** The nose is incredible and one of a kind. The exotic scents of rose, dairy, cardamon, pistachio, and cinnamon with hints of sweet citrus and bergamot.

**Flavor:** The palate echoes the nose with the addition of a silky, creamy texture that acts as the perfect delivery vehicle for the complex floral and spice notes.

**Intensity & Texture:** Medium-bodied with perfect balance and an ever evolving collection of spice notes that linger for minutes.

**MORE THAN  
THE SCORE**



**FIERCELY  
INDEPENDENT**