

SANT CREMAT

*"A true Mediterranean tradition,
made effortless."*

BRAND PROMISE

Sant Cremat preserves the soul of the authentic Valencian cremaet and brings it within reach of every coffee lover. A tradition with history, ready to be enjoyed today.

TECHNICAL INFORMATION

CATEGORY	Liqueur
PRODUCT	Cremaet Liqueur
ALCOHOL	16% ABV
FORMAT	70 cl
RECOMMENDED SERVE	Simply add to freshly brewed espresso
MAIN INGREDIENTS	Rum, cinnamon and lemon peel
ORIGIN	Alcoy (Alicante, Spain)

SENSORY PROFILE

COLOUR Golden amber.	AROMA Warm notes of rum, freshly ground cinnamon and lemon peel.	PALATE Smooth and perfectly balanced. The rum provides structure, the cinnamon brings gentle spice and sweetness, while the lemon peel adds a delicate citrus freshness.	FINISH Long, warming and elegantly spiced.
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THE PRODUCT

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Sant Cremat brings together the essential ingredients of the traditional recipe in a single bottle:



SELECTED RUM



NATURAL CINNAMON



LEMON PEEL

WHY IS IT DIFFERENT?

- 🔥 Inspired by Valencian tradition
- 🔥 Easy to prepare, consistent every time
- 🔥 Crafted for authentic cremaet
- 🔥 Perfect for home and hospitality
- 🔥 No flambéing or extra ingredients
- 🔥 A traditional ritual made accessible

ORIGIN

A RITUAL ROOTED IN MEDITERRANEAN CULTURE

The cremaet is an essential part of Valencian gastronomic identity, closely linked to the traditional esmorzaret. More than a coffee, it represents conversation, relaxation and the pleasure of sharing local gastronomy. Sant Cremat preserves this ritual while making it easier to enjoy.



FOOD PAIRING

Almond cake
Traditional pastries
Dark chocolate
French toast
Panettone
Butter biscuits
Aged cheeses

CONSUMPTION OCCASIONS

After the traditional esmorzaret
After-dinner gatherings
Winter afternoons
Boutique hotels
Gastro bars
Specialty coffee shops
Gourmet gifting



CLASSIC SANT CREMAT

THE AUTHENTIC CREMAET RITUAL

Pour 40-50 ml of Sant Cremat into a glass and slowly add freshly brewed espresso. Finish with lemon peel, cinnamon or coffee beans.



PERFECT SERVE

SANT FRED

SMOOTH, FRESH AND EFFORTLESS

Serve Sant Cremat over plenty of ice for an elegant and refreshing after-dinner drink.



SANT PATRICIO

A MEDITERRANEAN TAKE ON IRISH COFFEE

Combine Sant Cremat with freshly brewed espresso for a rich, warm and aromatic coffee experience.



SANT HABANA

A FRESH TWIST ON TRADITION

Add fresh mint to Sant Cremat for a refreshing contrast to its warm cinnamon and citrus notes.



ICE-COLD SHOT

SMALL SERVE, FULL FLAVOUR

Serve well chilled as a shot. Ideal for celebrations and relaxed social occasions.



INTERNATIONAL POSITIONING

A Valencian Tradition Reimagined as a Gourmet Experience

Sant Cremat does not compete with coffee liqueurs or spiced rums. It creates its own category: an authentic cremaet experience made simple. For international consumers, it offers a unique way to discover one of the Mediterranean's most distinctive coffee rituals. For gourmet retail and hospitality, it provides an easy-to-serve speciality with strong cultural value and elegant presentation.

SANT CREMAT

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