MONKEY IN PARADISE

IT TAKES A SPECIAL VODKA TO WIN EVERY MAJOR TASTING AWARD. AND, THIS IS ITS TAIL.

You don't expect a premium vodka to have a name like "Monkey in Paradise." Or, for that vodka to win a Platinun Medal and "Best Vodka" at the Distiller's Challenge 2025, Double Golds at the San Francisco World Spirits Competition. "Best Domestic Vodka" at the Fifty Best American-Made Craft Vodkas tasting competition. Double Gold and "Best Vodka" at the Stuttgart International Spirits Competition. And, Double Gold and "Best Vodka" at the New York World Wine & Spirits Competition — two years in a row.

BUT THAT'S EXACTLY WHAT'S HAPPENED. AND HERE'S WHY.

The corn. The whole corn. And nothing but the organic corn.

It all starts with sweet, certified USDA Certified Organic American-grown corn. That's also where it stops. Unlike other vodkas that add cheaper grains to their mash which bitter the taste, our vodka lets the corn's natural sweetness come through. Plus, the corn-to-water ratio in our proprietary mash creates a thicker, richer mash. Sure, it's harder to work with and makes the fermentation process twice as long. But, it's this extra time and effort that gives our vodka its clear, clean taste.

It takes a special metal to win all those medals.

Most vodkas are made in stainless steel column stills. We use copper stills exclusively. Producing and filtering vodka in a copper still reduces sulfites and creates a much smoother product. We also use the more expensive copper vapor filtering process — not just once, but seven times. This filtering is accomplished in a 100% copper vapor path. If purity is the end goal, a copper still is where you need to begin.

Water and alcohol don't mix. Easily.

Water is denser than alcohol. So, successfully blending the two requires extra steps in the aging, resting, and filtering process. The bottom line: the more you filter and allow for "age settling," the better the marriage of those liquids — and the smoother the final product. As a result, we charcoal filter the liquid three times, allowing the alcohol and water to age and rest together at four different proof levels. This "age and rest" procedure is slow and time-consuming, but the result is a twelve-times charcoal-filtering process that allows the water and alcohol to bind completely. In addition, we demineralize the water with our five-ppm reverse osmosis system to assure the water's utmost purity before the process ever begins. This extreme level of purification takes 11 gallons of water to produce one "paradise pure" gallon of water to use for the distillation process.

WORLD'S HIGHEST RATED VODKA
SUGAR FREE · GLUTEN FREE · CARB FREE

DISTILLED 7 TIMES
USDA Organic

@monkeyinparadise

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A21 Apogee 21 Holdings, Inc.
Las Vegas, Nevada

MONKEY IN PARADISE®
PREMIUM ORGANIC
VODKA

CRAFTED IN FLORIDA

WHY DOES MONKEY IN PARADISE USE COPPER STILLS

"IT TAKES A SPECIAL METAL TO WIN ALL THOSE MEDALS."

It's All About TASTE: a Smoother, Cleaner Flavor - Crafted ONE BATCH at a Time

WE MAKE SURE EVERY BOTTLE IS AWARD-WORTHY.

Copper is an excellent heat conductor that helps ensure the whole batch - and every batch - is produced with consistent temperature and taste. Each batch is distilled 7 times in copper pot stills AND filtered 7 times in a 100% copper vapor path. The extra efforts and expense mean extra purity.

WE THINK SULFITES BELONG DOWN THE DRAIN, NOT IN YOUR CUP.

Copper reacts on a molecular level to the sulfur produced by yeast during distillation. The copper binds with the sulfur, producing hydrogen sulfide and forms copper sulfate. The copper sulfate sticks to the inside of the copper pot, and gets washed down the drain - not into the vodka. That is not the case with steel columns.

WE PUT OUR MONEY WHERE YOUR MOUTH IS.

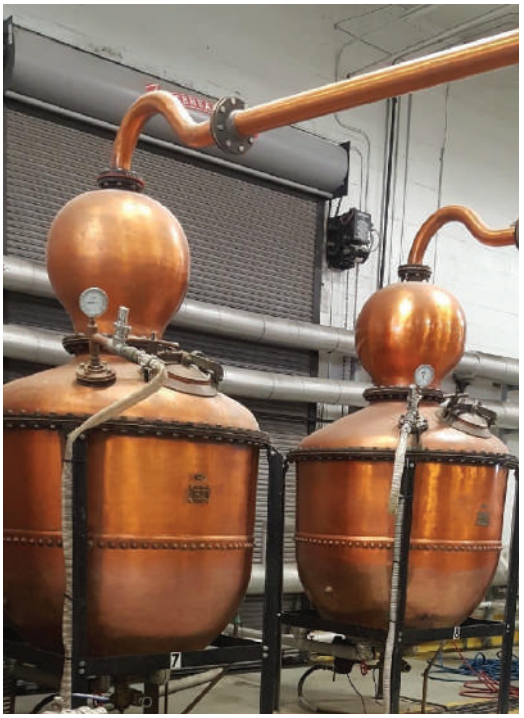
Most vodkas are produced in stainless steel column stills. Copper is more expensive, but it is considered the best metal to impart flavor - which is the whole point.

WE MIND THE NITTY-GRITTY TO AVOID GRITTY TASTE.

Copper stills are harder, plated, and do not pit like other materials - which means a cleaner process. Unlike column stills, our copper pot stills are cleaned after each batch to create a purer still and smoother product.

WE BELIEVE VODKA SHOULD TASTE BETTER, NOT BITTER.

Copper reduces sulfites, removes the taste of sulfur, and makes a cleaner distillation process. The result: a small-batch, meticulously crafted, cleaner, smoother, and purer premium vodka.



When we say our vodka is the best, it's not just us talking.

Winning Platinum and "Best Vodka" at the Distiller's Challenge 2025, Double Gold at the San Francisco World Spirits Competition, Double Gold and "Best Vodka" in the New York World Wine & Spirits Competition, and Double Gold and "Best Vodka" at the Stuttgart International Spirits Competition, Monkey In Paradise vodka has consistently received the highest accolades in the most respected industry competitions, making it one of the world's highest-rated vodkas.

WORLD'S HIGHEST RATED VODKA

ENJOY MONKEY IN PARADISE RESPONSIBLY. 2022 MONKEY IN PARADISE & LIFE IS WHAT YOU DRINK FROM IT ARE REGISTERED TRADEMARKS OF APOGEE 21 HOLDINGS, INC. LAS VEGAS, NV 40% ABV

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Las Vegas, Nevada