

## **CELEBRATE CHRISTMAS WITH CAORUNN GIN**



This Christmas season, Caorunn a super premium Scottish gin handcrafted using only the finest pure grain spirit as well as traditional and foraged gin botanicals will be releasing their limited edition Christmas gift tube which tells the story of how Caorunn produce their gin at their Balmenach Distillery with beautiful hand drawn Christmas illustrations.

Carefully handcrafted in the Scottish Highlands, Caorunn is nurtured in small batches and quadruple-distilled, giving it an individual flavour profile that is celebrated by mixologists and gin lovers the world over.

A modern “London Dry”, Caorunn is clean, crisp, sweet, full-bodied, and aromatic, with a long, refreshing and slightly drying finish. An expert infusion of five locally foraged botanicals, six traditional gin botanicals and natural Scottish water, this gin celebrates its locality in the vibrant Scottish Highlands, as well as the age-old legacy of traditional gin distillation.

Each personally crafted bottle begins with the highest quality grain spirit and handpicked Celtic botanicals: dandelion, heather, Coul blush apple, bog myrtle and rowan berry. The spirit is then vaporised through the world's only working Copper Berry chamber in 1,000 litre batches, slowly infusing it with each of the key ingredients.

Built in the 1920s, the Copper Berry chamber is essential to the gin’s complexities and harks back to a time when all gin was produced using this slow and attentive method.

The Caorunn Christmas gift tube is available to buy in selected Waitrose, Sainsbury’s and Tesco stores, The Whisky Shop and other specialist spirit retailers.  
RRP £29

### **CAORUNN CHRISTMAS COCKTAIL**



**Ingredients:**

- 35ml Caorunn Gin
- 50ml Clarified Apples & Spices Milk
- 20ml Pear Cider

**Method:**

1. Stirred Over Ice
2. Garnish: Dehydrated Apple
3. Glass: Old Fashioned / Ice Chunk

**Clarified Milk:**

**Ingredients:**

- 400g Caster sugar
- Peel from two lemons
- 3b/coriander seeds
- 1 kg Cox apple
- 4-star anise
- 500 ml Jasmine tea
- 1000 ml Apple juice
- 500 ml whole Milk
- 150 ml Lemon juice

Muddle all the spices and fruit with sugar, add the zest and the hot tea. Let it cool down, Add the Apple juice and let it rest for 24h well covered in the fridge. Strain the punch in a jar. Warm up the milk until 80°C, add it to the punch while you are pouring the lemon juice in it. Let it rest for 30 minutes until it will naturally curdle and strain it with coffee filter paper. Once the liquid is filtered through, bottle it and label it.

**-ENDS-**

**NOTES TO EDITOR**

Launched in 2009, Caorunn (pronounced "ka-roon") is passionately handcrafted in small batches in the heart of the Scottish Highlands. Developed during a low and slow process in the world's only working Copper Berry chamber, each batch is personally shaped by Gin Master Simon Buley, who holds enviable distilling and spirit expertise.

With a uniquely vibrant flavour profile, the product gains its distinctive notes from five wild botanicals that Simon personally hand-picks: dandelion, heather, Coul blush

apple, bog myrtle and rowan berry, which all grow in the landscape surrounding the Balmenach Distillery.

The gin has been produced using the same process for the last two decades, ever since the very first bottle of Caorunn was produced. The round Copper Berry chamber contains four large trays on which the botanicals are spread. As vapour passes through the trays, it picks up the flavours of all the botanicals, during a long, slow process. When it cools and returns to liquid, now gin, the botanical flavours are firmly embedded in the spirit.

Whilst echoing the shape of the bottle itself, the famous Caorunn asterisk, found emblazoned on every bottle, is a symbol for five, representing each of the wild, Scottish botanicals used to give this gin its authentic flavour. The name Caorunn also originates from the Gaelic name for rowan berry, highlighting how important heritage and locality is in the making of this one-of-a-kind gin.