

## **SHAKE UP YOUR SATURDAY NIGHT IN - BE YOUR OWN MIXOLOGIST**

Caorunn partners with a world class mixologist in celebration of World Gin Day

Caorunn, Scotland's leading handcrafted gin, is inspiring enthusiasts to 'think outside the glass', by creating their own gin cocktails at home, in celebration of World Gin Day. Taking place on Saturday 13<sup>th</sup> June, the annual event is the perfect excuse for a tippie (or two).

Carefully handcrafted in the Scottish Highlands, Caorunn is nurtured in small batches and quadruple-distilled, giving it an individual flavour profile. Beautifully versatile, Caorunn is perfect for any classic or contemporary cocktail.

To inspire cocktail creativity at home, Caorunn has partnered with world class mixologist, Walter Pintus, to curate a selection of mouth-watering cocktail recipes for gin fans to savour. Each recipe has been inspired by Caorunn's Scottish craftsmanship, and the distinctive hand-foraged botanicals that go into making it.

### **An Afternoon in the Highlands**

*A sophisticated take on the classic G&T, this cocktail involves a fermentation process that brings a concentration of acidity, fruitiness and umami notes, all embraced with some quinine aromatics and a hint of floral smoke, for an extra layer of flavour.*

40ml Caorunn | 30ml raspberry cordial or raspberry fermentation | 25ml lemon juice  
40ml tonic water | 2ml peat whisky (we like to use anCnoc Peatheart)

**Glass:** Try a tumbler or gin balloon glass

**Garnish:** Wildflowers

For the raspberry cordial, stir together 500 grams of caster sugar with one litre of water and 200g raspberries in a pan. Bring it to the boil and simmer for 15 minutes. Let it cool down, strain and refrigerate.

\*Or, if using a raspberry fermentation, weigh 20 grams of raspberries, add 5 grams of salt and wait three to four days.

Stir all the ingredients with ice and serve in a rocks glass over ice. Garnish with wildflowers.

**Cocktail Tip from Walter:** This straightforward recipe can be built directly in the glass, over ice cubes. If you don't have a measure, you can use the screw cap from a bottle, which takes roughly 10ml of liquid.

**Celtic Remedy**

*A celebration of one of Britain's best-loved summer berries, this cocktail has a bittersweet character and a refreshing, fruity finish. Light and amble, this drink is perfect for a sunny afternoon tipple.*

30ml Caorunn Gin | 10ml Campari | 2.5ml cider vinegar | ¼ apple | 1 blackberry | 10ml sugar syrup

**Glass:** A tumbler

**Garnish:** Blackberries

In a shaker, muddle the apple and the blackberry together. Add the rest of ingredients and shake. Double strain over ice and garnish with a blackberry.

**Cocktail Tip from Walter:** If you don't have a shaker, a clean, empty jar will do the job, just remember to seal it before you start shaking – and be sure to strain all the fruit out before serving.

**-END-**

**Notes to editors:****Caorunn Perfect Serve G&T****Ingredients:**

- 1 part Caorunn
- 1 part Premium Tonic Water

**Method:**

- Build over ice and garnish with slices of red apple

**Garnish:**

- Red apple slices (Pink Lady)

**Glass:**

- Tall

**ABOUT CAORUNN**

Carefully handcrafted in the Scottish Highlands, Caorunn is nurtured in small batches and quadruple-distilled, giving it a dry and crisp, aromatic taste. Beautifully versatile, Caorunn is perfect for any classic or contemporary cocktail.

A modern "London Dry Gin", 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.

Caorunn is available in selected Waitrose, Sainsbury's and Tesco stores, The Whisky Shop and other specialist spirit retailers. RRP £29

## **ABOUT WALTER PINTUS**

Walter Pintus is widely regarded as one of London's most respected bartenders and mixologists. From a hospitality career that began working for his family business in Sardinia through to positions at some of London's finest bars.

Walter has worked at many world-renowned bars including the Grand Hotel Villa d'Este on Lake Como, The Sheraton, Waeska Bar at The Mandrake, and the Rivoli Bar at The Ritz. At the Ritz, Walter spent three years entertaining global A listers and collecting a string of awards, including Best UK Bartender 2013. His cocktail recipes were showcased in everything from Vogue to GQ and The Cocktail Lovers.

In March 2015, Walter was appointed head mixologist at the world-famous Connaught Bar, where he was the recipient of such accolades as GQ's Bar of the Year 2015, World's Best Bar and Best International Hotel Bar at Tales of the Cocktail's 2016 Spirited Awards, to be followed by Best European Bar 2016 at the Mixology Bar Awards in Berlin, Best Bar 2016 at Time Out London Bar Awards and a top five placing in The World's 50 Best Bars.

In less than one year at Waeska Bar at The Mandrake, Walter had gained appraisals of top press and industry personalities - including GQ, Condé Nast Traveller, The Spirits Business, Imbibe - with the bar often referred to as "best new bar opening in London" and also being shortlisted among the top ten venues for the New International Cocktail Bar accolade at the 2018's Spirited Awards.