

Inspired by Scottish craftsmanship, Caorunn unveils gin cocktail recipes to help Brits become their own mixologists at home

Scotland's leading handcrafted gin, Caorunn, has opened the doors to its virtual cocktail bar, stocked with delectable cocktail recipes in a bid to inspire creativity amongst gin lovers and to help the nation add some oomph to their Saturday nights in.

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.

It is this that makes Caorunn so remarkable, and so versatile. Traditionally served with cool tonic and slices of red apple, Caorunn is also perfect for any classic or contemporary cocktail.

Sofa Spritz (coul spritz)

Ingredients:

- 50ml Caorunn Gin
- 50ml Pressed Apple Juice
- 100ml Soda Water
- 50ml Sparkling White Wine

Garnish:

- Red Apple Slices
- Glass -Wine
- Ice - Cubed

Method: Build all ingredients in a wine glass with cubed ice

Blush Apple Martini

Ingredients:

- 50ml Caorunn Gin
- 40ml Pressed Apple Juice
- 20ml Lemon Juice
- 10ml Gomme Syrup
- 3 Raspberries

Garnish:

- 3 Raspberries on a skewer
- Glass - Coupette

Method: Add all ingredients to a cocktail shaker, shake and serve in a 5 ½ oz coupette

Caorunn Gin is loved by mixologists from some of the UK's most creative cocktail bars and is available to buy in selected Waitrose, Sainsbury's and Tesco stores, The Whisky Shop and other specialist spirit retailers. RRP £29

-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.

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