



Black Cow Pure Milk Vodka

COUNTRY

United Kingdom

REGION

Spirits

PRODUCER

Black Cow

ABV

40

GRAPE VARIETY

Not set

TASTING NOTE

Vodka made from milk? No, we'd never heard of it either, but it's creamy and delicious. Winner of a silver medal at the 2013 San Francisco World Spirits competition.

PRODUCER INFORMATION

Black Cow Vodka is the invention of West Dorset dairy farmer Jason Barber, who has a love of farming and also a personal interest in vodka.

He wanted to diversify the produce from his 250 strong dairy herd. Then he learned about a nomadic Siberian tribe, the Tuva, who for centuries have been distilling Araka, a vodka made from fermented mare's milk. This obscure vodka, highly revered amongst Russian connoisseurs, got Jason thinking that he could do the same with the milk from his own herd. The milk is separated, with the curd making his Trophy winning Cheddar, and the whey is fermented into a special milk beer. This is then distilled and triple filtered into this smooth, creamy, clean tasting vodka.

BACKGROUND

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FIND OUT MORE

See a short film about Black Cow here

