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BLACK COW PURE MILK VODKA

£29.60

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SKU: VOBCPM

Categories: Vodka

Black Cow is the world's first pure milk vodka, made entirely from the milk of grass grazed cows and nothing else. Fresh whole milk makes an exceptionally smooth vodka with a unique creamy character. They make the vodka at Childhay Manor.

The farm sits in heart of West Dorset countryside surrounded by rolling hills and rich pasture-land. Black Cow Vodka is the invention of West Dorset dairy farmer Jason Barber.

His inspiration came from a desire to diversify the produce from his 250 strong dairy herd and his deep personal interest in vodka. Jason had learnt about the Tuva, a nomadic Siberian tribe, who for many centuries have been distilling Araka, a vodka made from fermented mares' milk. This obscure vodka, highly revered amongst Russian connoisseurs, caught Jason's imagination, prompting him to set himself the challenge of producing a vodka using the milk from his own herd.

To make it, the milk is separated into curds and whey. The curds are used to make cheese, the whey is fermented into a beer using a special yeast that converts the milk sugar into alcohol. This milk beer is then distilled and treated to a secret blending process.

They make around 300 bottles every batch. Black Cow is made from the same milk that is used to make Barber's 1833 cheddar, winner of the World Cheese Awards Cheddar Trophy 2012.

