



KAMM & SONS BRITISH APERITIF

SKU: LIKGS70

Kamm & Sons is the British Aperitif. A bittersweet botanical spirit that stimulates the palate before food. Kamm & Sons is made in London, in a similar way to gin, but using 45 natural botanicals, including ginseng roots, freshly peeled grapefruit and Manuka honey.

The first part of the production process is to distill 4l of the botanicals in a traditional pot still. The secret blend of botanicals are left to macerate in pure grain alcohol inside the still over a weekend, then the mixture is heated until the alcohol boils (at 78.5 degrees). This encapsulates the aromas and character of the ingredients within the liquid and leaves a powerfully flavoured high-strength spirit.

The second part of the process gives the bitter-sweet character to Kamm & Sons. The remaining 4 botanicals (manuka honey, gentian, wormwood and annatto) are macerated in pure alcohol and left to 'marry' (imagine a big teapot filled with loose leaf tea). Once these have steeped for 4 weeks, they are left with a very intensely bitter, intensely coloured, honey-flavoured infusion.

Finally the two elements are blended together with a touch of sugar and water, bringing the strength down to 33% alcohol by volume. Each batch is tested by a tasting panel including the founder Alex Kammerling.

