



GAMMEL DANSK BITTER DRAM MINIATURE PACK

SKU: LIGAM003

Devised in the early 1960's by factory worker JK Asmund from the De Danske Spritfabrikker's liqueur plant in Roskilde, the whole secret behind the special bitter taste in Gammel Dansk lies in the mixing ratio between 29 different herbs, spices and flowers - including angelica root, nutmeg, anise, ginger and rowan berries. No flavouring ingredient was allowed to dominate the total taste experience. Today, the final composition and the mixing ratio between the 29 different herbs, spices and flowers from all over the world is one of the country's best kept secrets. After the ingredients have been processed and mixed in the right ratio, they rest in 96% pure alcohol for three months, before water is added and the alcohol percentage drops to 38%.

