

VODKA

DEFINITION

Vodka is a neutral spirit distilled from any fermented material and treated in a way so as to be without any distinctive colour, taste or aroma.

Origin

- Russia (17th century)
- Spread to Finland, Poland and rest of North-East Europe

Vodka has come from the Russian word “WODKA” meaning, ‘Little Water’

SOURCE

- Most plentiful and least expensive grains
- Principal grain is CORN
- Other grains used are wheat, rye, etc.

MANUFACTURING PROCESS

Distilled at more than 95% v/v



Filtered through alternate layers of vegetable charcoal (Siberian birch) and quartz sand



Dilution with distilled water



Ageing not required

FLAVOURED VODKAS

Zubrowka

- Flavoured with Zubrowka grass from the forests of eastern Poland
- Yellowish tinge & aromatic bouquet
- Exceptionally soft and smooth
- Ice cold – toto - straight

FLAVOURED VODKAS

Starka

- Means 'old'
- Aged for about 10 years in oak casks previously used for ageing fine wines
- Amber colour & typically wine-like aroma
- Popular among brandy lovers

Pertsovka

- Dark brown Russian pepper vodka
- Infusion of capsicum, cayenne & cubeb
- Pleasant aroma with a burning taste
- Czar Peter the Great seasoned his vodka with pepper – Russians still enjoy!

Yubileynaya Osobaya

- Flavoured with brandy & honey among other ingredients
- Referred to as Jubilee Vodka

Okhotnichya

- Flavoured with many herbs
- Definite aroma of heather honey
- Referred to as Hunter's Vodka

BRAND NAMES

- Smirnoff
- Nikolai
- Vladivar
- Bolshoi
- Bolskaya
- Stolichnya
- Moscovskaya
- Newyorkskaya