



DAMSON N°12

100% British Grain Spirit, distilled in small batches

The hallmark of our multi award winning Damson N°12 is the careful creation of its distinctive, delicious flavour. Small batches of home-grown damsons are steeped in quality British vodka for an entire year, hence No 12, thus creating a deep, fruity character. Twice filtered, and bottled by hand, Damson No 12 is meticulously crafted.

TASTE

We choose the clean, crisp taste of vodka over any other spirit to enhance the fruity flavour of the damson. It is the perfect foil for damsons as it prevents the palate from becoming confused, which can happen when damsons are combined with the botanicals found in other spirits.

FLAVOURS

Damson No 12 is unique because the damsons are left to steep for over 12 months. This creates a beautiful, jewel coloured hue and importantly, a distinctive depth of flavour, by ensuring that the unique almond aroma slowly imparted by the damson stones is fully captured. This only happens after many months of steeping and really enhances the flavour on the palate. The discreet addition of sugar triggers a perfect balance between tart and sweet notes; without the need for additional artificial flavours producing a smooth damson infused vodka.

AROMA

A deep and rich hit on the nose followed by more subtle accents of almond and marzipan. An inviting nod to the ripe damson fruit itself evoking the nostalgia of harvest with a hint of festive spice.

SERVING SUGGESTIONS

Our Damson No 12 will appeal to both vodka and gin drinkers who enjoy a sweeter drink. It is ideal as an aperitif or digestif.

1. Serve over ice or with a classic tonic.
2. Ginger ale with a slice of orange adds a more complex twist.
3. Delicious served with prosecco or English sparkling wine.
4. Damson No 12 is also a perfect winter warmer as the protagonist in a spiced mulled cider.

Welcome to Gattertop Drinks Co; artisan crafted, award-winning spirits from the Herefordshire hills at Gattertop. Inspired and led by nature, our drinks are created with a 'branch to bottle approach'; championing British quality vodka alongside the rich pickings of organic home-grown fruit and botanicals. The result is a quintessentially English story of distinctive and delicious flavour combinations.

TASTING MENU

View our website for further recipe suggestions:
www.gattertopdrinks.com/cocktails



BOTANIC N°7

100% British Grain Spirit, distilled in small batches

Botanic N°7 is the UK's first orchard-led spirit infused with 7 botanicals foraged throughout the year from Gattertop's ancient orchards, hedgerows, fields, woodlands and garden in Herefordshire. The herbs, leaves, blossom, plants and fruit from our Founder, Gemma's recipe, are distilled in small batches and infused to capture a truly considered and authentic 'year round' product. Steeped in history dating back to 1086, we believe the heritage of Gattertop's fertile land adds a unique flavour to our fruit and botanicals. Botanic N°7 is a natural, smooth and subtle spirit of exceptional taste.

TASTE

Botanic No 7 allows the natural flavours of each of the botanics to take hold of the vodka in their own right whilst still providing that clean, crisp and untainted flavour. The flavour profile has been led by nature; the chosen botanicals provide the opportunity for discovery of new, unusual flavours that sit outside the juniper base.

FLAVOURS

Distilled botanicals: damson blossom, rosemary, basil, elderflower, lemon, nettle, coriander. These flavours represent the English countryside in a glass. The seven botanicals captured are orchard-led alongside the surrounding hedgerows, fields, woodlands and gardens at Gattertop. The flavour profile can be described as fresh, clean and elegant, mixing modern and traditional flavours. We are so proud to have created a well balanced drink, that is interesting and complex in spirit, with the right level of sweetness & acidity to carry the botanicals on top.

AROMA

An initial nose of vanilla followed by a well rounded herb aroma with a spiced, earthy undertone. Fresh and well-rounded, encapsulating nostalgic seasonality of a vibrant orchard and country garden with a long elegant finish.

SERVING SUGGESTIONS

Our Botanic No 7 will appeal to both vodka and gin drinkers who enjoy a healthier, 'low calorie' drink.

1. Drink straight, on the rocks or as a martini or vesper, with a twist of lemon for a sweeter note or an olive for more savoury.
2. Serve with soda or light tonic, plenty of ice with either a citrus or herb garnish.
3. Try out a number of highball options – our favourites being an elderflower collins or a mule with mint.
4. Try elderflower, pink grapefruit or cucumber tonic for a more complex yet naturally delicious flavour.
5. For a perfect pick-me-up, the botanicals add an additional depth to a Bloody Mary. Botanic No 7 also works perfectly in a wealth of other vodka cocktails.

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Paper Stock: Favini Crush – an ecological paper made with agricultural-industrial waste (this being grapes), saving these natural raw materials from landfill and replacing up to 15% of virgin tree pulp. It is FSC certified, GMO free, contains 40% post-consumer recycled waste and is produced with EKOenergy, resulting in a 20% reduction in carbon footprint.

