GIN
Gin

- A strong colorless alcoholic beverage made by distilling or redistilling rye or other grain spirits and adding juniper berries
Gin

- Derived from the French word *genièvre* and or the Dutch word *jenever* meaning “juniper”
History of Gin

- Used as remedy during the bubonic plague
- Franciscus Sylvius
History of Gin cont’d...

- Used by English troops to calm themselves before battle
- Gin Craze in England
- In 1740 gin production increased six times that of beer
- Negative Reputation of gin
  - Gin-mills
  - Gin-joints
  - Gin-soaked
  - Mother’s ruin
History of Gin cont’d...

- The gin act 1736
Two Production Styles of Gin

- Distilled Gin
  - is crafted in the traditional manner, by re-distilling neutral spirit of agricultural origin with juniper berries and other botanicals.

- Compound Gin
  - is made by simply flavoring neutral spirit with essences and/or other 'natural flavorings' without re-distillation, and is not as highly regarded.
Ingredients

- Quality Spirit
- Vegetal spices
- Water
- Juniper Berry
Kinds of Gin

- Gordon Gin
  - Oldest kind of gin

- London Dry Gin
  - the dry gin of high quality made by means of distillation the group of distilled gin. The word dry in this name shows the absence of sugar
  - London dry gin can be made in any corner in the word.
Kinds of Gin

1. Gordon gin
   - Oldest sort of gin what confirm is commercial slogan “Gordon’s Gin number 1 in the world.

2. London dry gin
   - the dry gin of high quality made by means of distillation the group of distilled gin. The word dry in this name shows the absence of sugar
   - in fact to have this name is enough to produce gin like in London.
   - so London dry gin can be made in any corner in the world.
Kinds of Gin

- Plymouth Gin
  - has a distinctively different, slightly less dry flavour than the much more commonly available London Dry Gin, as it contains a higher than usual proportion of root ingredients

- Yellow Gin
  - the gin of amber color which is acquired during the aging in oak casks containing sherry.
Old Tom Gin
  ◦ the last remaining example of the original lightly sweetened gins that were so popular in 18th century England.

Genever or Hollands
  ◦ the dutch style of gin. Genever is distilled from a malted grain mash similar to that used for whiskey.
  ◦ oude(old) genever is the original style.
Other types of gin

- **sloe gin**
  - the gin aromatized by wild prunes.

- **almond gin**
  - aromatized by bitter almonds.

- **apple gin**
  - aromatized by apples.

- **lemon gin**
  - aromatized by lemon.

- **orange gin**
  - aromatized by orange.
Vodka

- An alcoholic liquor originally distilled from fermented wheat mash but now also made from a mash of rye, corn, or potatoes.
History

- Vodka was known to the Russians and Poles as early as 12th century
- It was called Zhizenennia Voda “water of life”
- Russian Vodka was once distilled from potato mash
- Russia’s national drink
History

• In 1429, foreign visitors brought aqua vitae in Russia
• In the 15th century the monasteries of Russia began producing grain vodka
• 2nd distilled process: milk and egg white
• 3rd distilled process: water and various plant flavors
• 4th distilled process: cherry and pear, blackberry and corn and others.
Other names of vodka in the past

- Bread wine
- Burning wine
- Bitter wine
- Korchma wine
Vodka Production process

- Fermentation
- Distillation and rectification
- Filtration and purification – vegetable charcoal
- Dilution and bottling
Categories of Vodka Mixed Drinks

- Conventional mixed drinks
- Fruit juice compounds
- Original vodka mixed drinks
Flavored vodkas

- Flavored vodkas are a mixture of distilled neutral spirits that are flavored and colored with various types of fruit and herbs and may or may not contain added sugar.
Some Notable Vodka Brands

- **Absolut**
  - Comes from the phrase “Abolute Renat Brannvin”

- **Finlandia (Finnish)**
  - 1888

- **Stolichnaya**
Tequila

- A spirit made from the blue agave tequilana plant also called Maguey by the local people.
- Most tequilla is 35 % to 55%
History

- Natives fermented sap from the local maguey plants into beer-like drink call pulque, during the pre-Hispanic times.
- Mezcal wine – tequila’s grandparent – was first produced a few decades after the conquest that brought the Spaniards to the New World in 1521.
History

- The agave plant plays a much larger role other than just being the source of alcoholic drinks
- Tequila is at least 1,000 years old
Types of Tequila

- **Blanco (white) or Plata (silver)**
  - Unaged: usually white in color

- **Reposado (rested)**
  - Aged for a minimum of 2 months but less than one year in oak barrels

- **Oro (gold)**
  - A mixture of blanco/plata and reposado also known as “joven y abogado”
Types of Tequila

- Anejo (aged or vintage)
  - Aged for a minimum of 1 year but less than 3 years in oak barrels
- Maduro (mature, ultra-aged)
  - Aged at least 3 years or more in a barrel