**Press information on Kamm & Sons and Mr Kamm’s Gin**

**Country of origin:** England

**Website:** <http://kammandsons.com/> <https://www.mrkammsgin.com/>

**SKUS:** Kamm & Sons British Aperitif, Kamm & Sons Islay Cask, Mr Kamm’s Gin

No stranger to the drinks industry, Alex Kammerling started bartending in 1993 and has since worked in some of the highest quality hotels, clubs and cocktail bars all over the world, and as a brand ambassador and educator for premium spirits brands such as Grey Goose vodka and Campari.

Enlisting the help of his parents and inspired by the ginseng notes of a herbal sweet made by his great grandfather, combined with the historical use of alcohol as a medicine, Alex set about developing the recipe for his British Aperitif. After 5 years in development Kamm & Sons British Aperitif was launched in 2011. A uniquely British offering in a market dominated by bitter Italian Aperitivos, Kamm and Sons’ complex palate quickly garnered a cult following and became a bartender favourite ingredient.

Combining 45 natural ingredients Kamm & Sons is packed full of botanicals well-known for their health-boosting properties such as: Ginseng, Grapefruit peel, Manuka honey, Hibiscus flowers, Elderflower, Juniper and Goji berries, Fennel seeds and Echinacea. 41 of the secret blend of botanicals are left to macerate in pure grain alcohol over a weekend, then distilled in a traditional pot still to create what is essentially a high-alcohol base spirit. The remaining 4 botanicals (manuka honey, gentian, wormwood & annatto) are steeped in more pure alcohol for 4 weeks to create an intensely coloured, bitter and honey-flavoured infusion. These 2 elements are then blended together with some sugar and water to bring the overall ABV down to 33% and Kamm & Sons British Aperitif is ready for bottling.

After the continued success of Kamm & Sons British Aperitif, Alex turned his hand to developing a modern interpretation of a classic London Dry gin. Invented at the bottom of his garden using the tried and tested base ingredients from his British Aperitif, 180 test distillations and 2 years later, Mr Kamm’s Gin was born. Using a traditional copper pot still called “Corrinne”, the Kammerlings use the “one-shot” method, meaning that all of the spirit from the still is used to produce the gin, resulting in a deeper, more rounded flavor. Production has moved to the slightly bigger location of his parent’s garden in Surrey, where their maximum output is just 80 bottles per day.

A colourful blend of 45 ingredients which enhance the flavours of traditional gin botanicals such as ginseng, fresh citrus peels, rosehip, apricot kernel, hibiscus, blue butterfly pea and citra hops are all added to a barley-based neutral spirit, making the finished gin perfectly balanced with a soft mouthfeel and a full flavour. Due to the complex nature of the recipe, Mr. Kamm’s pairs perfectly with other botanical recipes such as Campari, Chartreuse, Vermouths and Amaros.