



CHASE ORANGE MARMALADE VODKA

*Chase*TM
VODKA

Chase Distillery is a family owned, single estate distillery, creating fine spirits and liqueurs from the produce grown on their farm in Herefordshire, England since 2008.

Just by stepping outside the front door onto the rolling potato fields and cider apple orchards, you can see the raw ingredients that go into making each of the Chase spirits. The Chase family uses a bespoke, handcrafted copper batch pot during the distilling process and every bottle is filled and sealed by hand.

PRODUCTION AREA

Country: England
City: Herefordshire

PRODUCTION TECHNIQUES

Chase Orange Marmalade Vodka is made with our award winning Chase Vodka as the base, which is produced from estate grown potatoes and distilled three times using a small copper batch pot over 70 feet tall, making it the tallest rectification column in Europe. Chase Potato Vodka is then combined with Seville Orange Marmalade in marmelizer, a stainless steel vessel used for high pressure maceration of distillate and flavoring.

Once the vodka is transferred to the “Ginny” still, a gin producing still with botanical basket inside and attached to vapor infusion tanks, it is purified for one distillation. Seville orange peels are added to the botanical basket to enhance its orange flavors. The vodka settles for 10 days to bond with water and is then hand bottled and sealed on the property.

PROFILE

Nose: Aromas of orange and lemon marmalades on rye toast.

Palate: Supple, fruity medium-to-full body, tangy.

Finish: Golden hue, orange zest, naturally rich bitter-sweet.

ANALYSIS

Alc.: 40% (80 Proof)

BOTTLE SIZES

750 ml

CLASSIC COCKTAILS

Chase Marmalade Mule;

1 part Chase Marmalade Vodka

3 parts Ginger Beer

A dash of Angostura Bitters and fresh lime.

Build over lots of ice, add a dash of bitters and garnish with a squeeze of lime.

