



Black Cow

Since its 2012 launch, Black Cow has made headlines as the first super-premium vodka made entirely from the milk of grass grazed cows. The product was devised by west Dorset dairy farmer Jason Barber, a vodka fan who was seeking a way to diversify the output from his 250-strong herd of cattle.

To make Black Cow, the milk is first separated into curds, which are used for cheese production, and whey, which is fermented into a 'beer' by converting milk sugar into alcohol. This milk beer is then distilled and triple filtered to create a beautifully clear, smooth vodka.

The Black Cow signature serve accentuates this spirit's dairy origins. Simply pour Black Cow over ice and pair with cheddar cheese made from the very same milk.

"Black Cow Vodka is one of the most remarkable things I've ever tasted, wonderfully smooth and beautifully rounded. It makes a Dirty Martini you'll never forget"

Tom Parker Bowles, food writer & restaurant critic



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Pure Milk Vodka

Alcohol: 40% ABV

Format: 20cl & 70cl

Tasting note: Crystal clear appearance then a clean, mineral nose that offers a hint of dairy and fudge. On the palate comes a spirity black pepper prickle combined with charcoal and wet slate, leading to a lingering and peppery finish.

