

# HOW DISTILLED DRINKS ARE MADE

How ingredients are distilled to make hard liquors or “spirits”:

## First steps: Fermentation

Fermentation is also used to make beer, wine

**1** Yeast is added to a “mash” of grains or to fruit juices



**2** Sugar in the mash or juice ferments (naturally converts to alcohol)



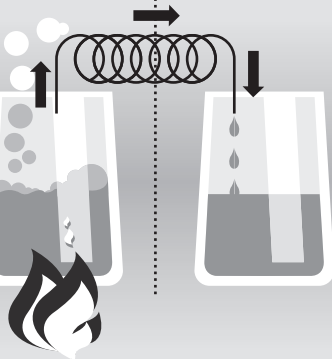
## Next steps: Distillation

Common distilled drinks are whiskey, brandy, gin and rum

**3** Fermented mixture is heated, turning the alcohol to vapor



**4** Vapor is collected, then cooled to liquid form to produce beverage



Source: World Book; research by PAT CARR

## What is gin:

- Gin is a white spirit that is flavored with juniper berries and so-called botanicals (a varied assortment of herbs and spices).
- The spirit base of gin is primarily grain (usually wheat or rye), which results in a light-bodied spirit.
- The chief flavoring agent in gin is the highly aromatic blue-green berry of the juniper, a low-slung evergreen bush.
- During final distillation, the alcohol vapor wafts through a chamber in which the dried juniper berries and botanicals are suspended. The vapor gently extracts aromatic and flavoring oils and compounds from the berries and spices as it travels through the chamber on its way to the condenser. The resulting flavored spirit has a noticeable degree of complexity.

Source: Beverage Testing Institute, [www.tastings.com/spirits/gin.html](http://www.tastings.com/spirits/gin.html)