BLACK chaj vodka

sweden

A FINE QUALITY VODKA
by Örjan Åstrand &
Tevsjö Destilleri, Sweden



TEVSJÖ DESTILLER!

BLACK CHAI VODKA

BLACK TEA AND LOTUS FLOWER

The first in our range of vodkas flavoured with tea. This is the result of a collaboration between Örjan Åstrand and Tevsjö Destilleri.

The distillery is run by myself, Jonas Larsson, and my wife Anna Larsson. We are total producers, which means that we both grow grain ourselves and buy it in from local farmers. The grain is ground in our own mill, which has been run by my wife Anna's family for seven generations.

After this, we mash and distil our vodka-classified raw spirit to 96.3 per cent in an 8-metre tall copper still via a 900 litre copper pot still. The still has 21 levels We first distil the vodka once just in the pot still, and then twice in the still, in order to create our uniquely smooth, easy-to-drink vodka.

The product is based on our own Oat Vodka, made solely using oats produced by farmers from the Swedish province of Hälsingland. We have carefully redistilled the vodka using our own secret tea blends, both with tea directly in the vodka and using a herb infuser for steam distillation. This allows us to bring out the aromatic substances in the tea, while at the same time preserving its freshness without too much bitterness. The vodka is then carefully redistilled, in this case using proper tea. All the water comes from our own natural spring, situated approximately 1 km from the distillery. The grain is always local. We bottle and label the vodka ourselves at the distillery.

The product is ideal as an aperitif or with Asian food, but can also be used in other drinks and cocktails. The product is diluted with our own spring water to achieve 40 per cent alcohol by volume. We only used genuine herbs and tea, with no essences or additives. The vodka is supplied in glass bottles in the following sizes: 5 cl, 35 cl and 70 cl.



ABOUT THE DISTILLERY

AND OUR ENVIRONMENTAL WORK

What makes us rather unique in Sweden is that we produce all of our spirit ourselves. The grain comes from our own farms as well as from nearby farmers in Hälsingland.

We have our own water source with amazingly good water in the mountain above us. We clean, husk and grind all of the grain in our very own mill, "Tevekvarn", which dates back to the beginning of the 19th century. Anna is a seventh-generation miller at the mill. At the distillery, the grain is blended with water, boiled to produce mash and then left to ferment. The mash is then distilled in our copper boilers and towards our copper column measuring almost 8 m in height. When we add flavours to our products, we use primarily locally produced spices, herbs, berries and fruit as far as possible, otherwise we buy genuine, high-quality products such as vanilla and cinnamon from local traders. We then dilute our products by hand using our very own spring water to achieve the desired alcohol content.

Our main products are Vodka, Gin, Aquavit, Schnapps, Liqueurs, Swedish Punsch, Mulled Wine and now also BOURBON!

We make use of all residual products and recycle to a high degree. For example, the residual products from boiled mash are used as animal feed by local farmers, and we also use some for baking. The fusel oils we generate are returned to the process, and we make use of the energy in them. We use the cooling water used in production to heat our premises, and in the not too distant future it will also be heating greenhouses where we will primarily be cultivating herbs and vegetables to use in our production process and the restaurant. Empty bottles are returned against a deposit.

BLACK



We customise your visit to us to suit your own preferences with food, drinks and entertainment.



DESTILLERI

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