

# *Colwith Farm* DISTILLERY

## **UK's First Plough to Bottle Vodka School Launches in Cornwall**

Cornwall's only single estate distillery launches the UK's first plough-to-bottle Vodka School – ready to welcome visitors from April 8<sup>th</sup>, 2022.

Colwith Farm Distillery has an esteemed reputation for making award-winning spirits, sustainably – distilled from Cornish potatoes grown on their fifth-generation family farm in south Cornwall.

The new vodka school, available exclusively at the beautifully rural distillery in Lanlivery, offers the ultimate introduction into the world of botanicals, flavour profiles and the art of vodka rectification.

The engaging two-hour vodka school offers expert tuition and teachings of the history and origins of vodka – before guests are invited to craft, blend and hand-fill their own 70cl flavoured Cornish vodka to take home. Guests will be able to use a blend of botanicals completely bespoke to individual tastes, some picked from the on-site kitchen garden under the guidance of the expert team.

Unlike most distilleries who buy-in mass produced ethanol, Colwith Farm Distillery make everything from scratch, using potatoes grown on their family farm to create their award-winning Aval Dor (which is Cornish for potato) spirits, sustainably.

For the ultimate vodka lovers experience the new vodka school can also be booked as part of the Colwith Farm Distillery Vodka Masterclass – which includes a guided behind-the-scenes tour of the award-winning distillery and a tutored tasting of their range of spirits, in addition to access to the vodka school – plus a welcome drink, seasonal cocktail and £5 discount in the gift shop.

The new plough to bottle vodka masterclass and school are the first of their kind in the UK – and the newest experiences available from the Distillery team, who also host an extremely popular gin school and gin masterclass.

Colwith Farm Distillery's two-hour vodka school is available at £79 per person, or £99 for two and the three and a half hour Vodka Masterclasses are available for £99 per person or £149 for two – on Wednesdays, Fridays and Saturdays throughout 2022 (from April 8<sup>th</sup>).

To book a place at the UK's first plough-to-bottle vodka school or for further information about Colwith Farm Distillery, please visit [www.colwithfarmdistillery.co.uk](http://www.colwithfarmdistillery.co.uk)

**ENDS**

For further press information or to arrange interviews, please contact Aimee Rowe-Best.

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**HIGH-RES IMAGES:**

**Notes To Editors:**

**Colwith Farm Distillery** is Cornwall's first single estate, plough to bottle distillery. Founded on five generations of farming history the team, led by Steve Dustow, produce award-winning Aval Dor Vodka and Aval Dor Gin – distilled from Cornish potatoes grown on their farm in Lanlivery, Cornwall. Colwith Farm Distillery's premium spirits are stocked in selective high-end restaurants, bars, and retailers such as Selfridges.

[www.colwithfarmdistillery.co.uk](http://www.colwithfarmdistillery.co.uk)

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