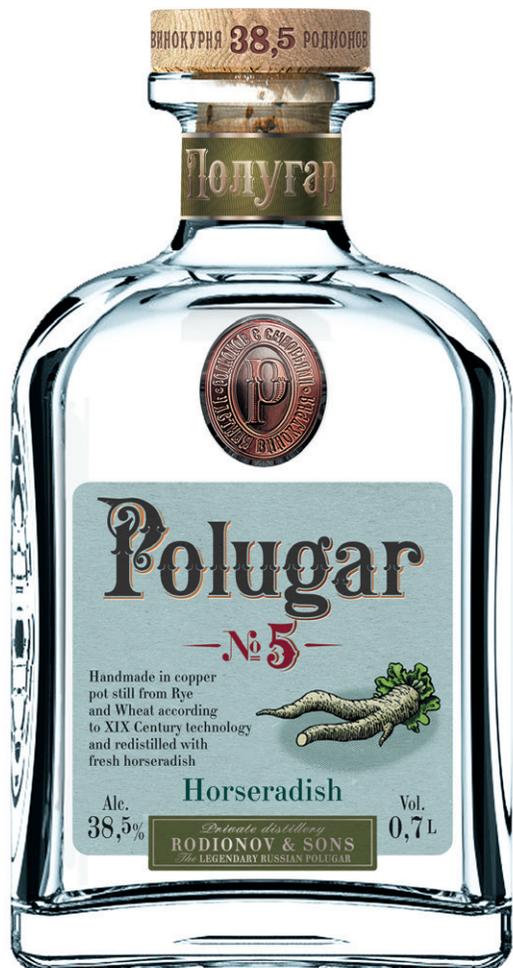




RODIONOV & SONS
Private distillery



Mixology & Gastronomy range

POLUGAR №5 Horseradish

APPEARANCE: Clear with no inclusions, sediment, etc. On swirling it leaves a light coat on the glass with the swirl line retreating rapidly small legs that turn into droplets.

FIRST IMPRESSION: Moderate notes of horseradish – not the blast (I as afraid was going to happen) with earthy root notes and vinegar horseradish and oddly (but nicely) some traces of juniper like aromatics softening and lingering below the first wave of horseradish. The wheat and the rye round off the edges of what could be a harsher distillate if not carefully done, and add nice round bass notes to an otherwise highly aromatic bouquet.

TASTE: Wow, not what I expected, the grain and its signature oily entry pave the way and actually stand up more than you would think before yielding to the horseradish then a small bit of warming from the horseradish and a nicely drying finish. While it is warming it is not some corrosive horseradish oil spice bomb – the delicacy is much appreciated and a rare thing. The overall impression is like eating a

piece of kimmelwick with a touch horseradish (like that last bit of a beef on wick sandwich), with no off notes, chemical flavours or rushing for ice water. Extremely well done.

DRINKS: An alternative for a twist on a Gibson (Gin Martini with a cocktail onion instead of the usual olive or lemon twist) and those drinks people call vodka martinis. Works well in Bloody Marys and many other drinks calling for a blast spice and aromatics. While horseradish is a relatively exotic flavouring in a drink, think about it – it's almost as good as butter or bacon! So let your devious mind loose and whip up some drinks no one else has ever tasted. It is also outstanding with food – particularly such as fish (smoked or unsmoked) or other Swedish and Russian cuisine.

FINAL THOUGHTS: A truly interesting and well made vodka if a bit quirky. Well worth buying and experimenting with, it could open up a whole new horizon of cocktails and food accompaniments!

Reviewed by Christopher Carlsson
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