

# CAPREOLUS

## DAMSON PLUM EAU DE VIE

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The damson is a plum that seems to express its wild and exotic nature in its very appearance and flavor. Small and dusky skinned, tannic, rich, and exuberant. More closely related to wild plums than domestic, its journey to our shores was a long and ancient one along the spice route. Once naturalized, it became a darling of the culinary world with a huge industry around it. Unfortunately it is now a rarity.

Capreolus finds their damsons in the microclimate of the Vale of Evesham, considered the absolute epitome for plum cultivation in the UK. Hand graded, gently fermented, with all stones hand sieved from the fruit just before distillation. They utilize around 53 pounds of fruit in each liter of eau de vie.

The aroma is deep, rich, and complex. On the palate, full ripe damson is lifted with hints of redcurrant, sweet and sour, with a touch of wood spice. It has the depth of true fresh damson, rich, sweet spices, hints of cocoa, deep bass and contrasting fine floral high notes with subtle hints of almond.



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