

# MAMMOTH VODKA

---

Mammoth Vodka is pure, clean and smooth, retaining the unique character of the two simple ingredients from which it's made—corn from Granor Farms and pure Torch Lake water. Distilled in house as a true craft vodka, we dedicate nearly twice the time on our still to Mammoth Vodka because this spirit is distilled to a much higher proof than whiskey. It takes patience to make good vodka, which is why locally made base-distilled vodkas are so rare to find.

**TASTING NOTES** Very mild alcohol nose offers a very slight smoothness in mouthfeel with hints of light cereal character. Finish is clean with no lingering flavors or aromas.

**STYLE**

Base-Distilled Michigan Vodka

**MANUFACTURER**

Mammoth Distilling, LLC

**MASH BILL**

100% Wapsi Valley corn

**MLCC PRODUCT CODE**

31383

**SIZE** 750ml

**DISTRIBUTOR**

Imperial Beverage

**ABV** 40% (80 proof)

**SHELF PRICE** \$29.99



**PRODUCT NOTES** Every drop of Mammoth Vodka is crafted in our custom-built 650-liter Christian Carl hybrid still. Unlike typical fixed stills, our still is 'hybrid' because the vapor path, the plumbing through which the alcohol vapor travels, can be configured in multiple ways. Heavier, more flavorful spirits will follow a shorter vapor path while lighter, more neutral spirits travel along the longer vapor paths. When making vodka, vapor travels through 14 perforated trays, 14 bubble caps and two partial condensers—the longest possible path on our still.

The result is an exceptionally clean and smooth spirit that emerges at 190 proof, right at the technical highest possible point of pure alcohol under normal conditions. To produce finished bottle-ready Mammoth Vodka, only one last step remains—the addition of pure Torch Lake water to proof the spirit down to 80. Because good vodka retains only a very subtle character of the mother grains (ours is local corn), the water itself contributes greatly to the final flavor, and in Mammoth Vodka, the glacial purity of Torch Lake reigns.