## DRINKS: ALCOHOL A (26 vials) Product Code 8012

Code	Name	Comments
DAA	Bacardi White	blended, charcoal-filtered, aged for a least one year, then charcoal-filtered again to produce a
1	Rum	subtle, delicate rum that is clear in colour, light in body and dry in flavour
DAA 2	Beer	brewed from malted barley, sugar, hops and water
DAA	Beer & Lager,	these beers are brewed at 1 degree C, a temperature that stops the ingredients fermenting to
3	alcohol free	create alcohol
DAA	Beer, wheat	the samples for this vial come from Germany and Belgium; wheat is used in place of barley
4		
DAA	Benedictine	a brandy-based liqueur with a secret herb formula produced by Benedictine monks in France
5		and in Spain
DAA	Bourbon	more than 50 percent of the grain used to produce bourbon must be corn and it must be aged
6	Dun in alt.	for a minimum of two years in charred oak barrels
DAA 7	Brandy	distilled from grape wine sometimes aged in oak casks and usually bottled at 80 proof; to be called cognac a brandy must be made from a certain type of grape that grows only in the area of
<b>'</b>		Cognac, western France
DAA	Campari	a bright red type of orange bitters named after its Italian inventor; 24 per cent alcohol by volume
8		
DAA	Champagne	the most refined sparkling wine, produced only in the Champagne region of France
9		
DAA	Cider	made from the fermentation of apple juice
10		
DAA	Cointreau	a liqueur made from brandy and orange peel, 40 per cent alcohol by volume
11	Cin	distilled form welled make and flavored with higher thanks
DAA 12	Gin	distilled from malted grain and flavoured with juniper berries
DAA	Grand Marnier	a cognac based liqueur flavoured with orange peel
13		a cognide suscer inquest inavoured with orange peer
DAA	Lager	blonde beer fermented for a longer time and a lower temperature than beer; the yeast used is
14	_	saccharomyces uvarum
DAA	Rum	made from fermented and distilled molasses
15		
DAA	Sherry	fortified wine, usually drunk as an aperitif
16	0 11	
DAA 17	Southern Comfort	a blend of bourbon, orange and peach liqueur; 35 per cent alcohol by volume
DAA	Tia Maria	a rum-based coffee liqueur produced in Jamaica; 26.5 per cent alcohol by volume
18	i ia iviai ia	a rum-based corree liquedi-produced in samaica, 20.5 per cent alcohor by volume
DAA	Vodka	a clear alcoholic spirit originating in Russia, made from grain
19		
DAA	Whiskey,	usually mixes together corn, rye, wheat, barley and other grains in different proportions, and
20	American	then generally aged for an extended period of time in wooden barrels
DAA	Whiskey,	mainly made of rye, and matured in oak casks; usually lighter-bodied than American whiskeys
21	Canadian	
DAA	Whiskey, Irish	a whiskey made from malted cereals, barley, water and yeast; it is passed through the still three
22	Marie I	times, blended and aged minimum 5 years in used sherry casks
DAA	Whisky, Scotch	made from malted barley, water and yeast, in Scotland
23	Wina Pad	basic ingredients are grapes (including pips, skins and sometimes stems) and yeast, with various
DAA 24	Wine, Red	additives (e.g. potassium tartrate, citric acid, tartaric acid, sorbic acid, diammonium phosphate,
		sulphur dioxide, gelatine)
	l .	

DAA 25	,	basic ingredients are grapes and yeast, with various additives (e.g. potassium tartrate, citric acid, tartaric acid, sorbic acid, diammonium phosphate, sulphur dioxide, gelatine); pips and skins included briefly
DAA 26		basic ingredients are grapes and yeast, with various additives (e.g. potassium tartrate, citric acid, tartaric acid, sorbic acid, diammonium phosphate, sulphur dioxide, gelatine)

Reference: http://www.barnonedrinks.com/tips/dictionary

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