



GIN



STYLE: London Dry Gin

COLOUR: Colourless

GEOGRAPHIC LOCATION: Santarém, Ribatejo, Portugal

BOTANICALS:

Containing 21 botanicals, the generous flavour of Portuguese juniper and the striking uniqueness of butter pumpkin are harmoniously combined with coriander seeds, pink peppercorns, cardamom, walnuts, tomatoes, raspberries, blackberries, strawberries, St. Robert's wort, St. John's wort, oregano, linden, rosemary, thyme, orange blossom, lemon, mandarin and cinnamon.

DISTILLATION:

with a total of 7 distillations. Six independent distillations, the result of which is gathered in the seventh distillation in the presence of the botanists by the vapour drag process in a copper alembic column.

TESTS NOTES

FAVOUR AND FRAGRANCE:

- Origin and Aroma: Crafted with specially selected botanicals from the Ribatejo region, providing a distinctive and unique bouquet;
- Profile: Features an exuberant character, standing out for its vibrant personality;
- Production Method: Utilizes the Charentais distillation process (traditionally used for Cognac), which ensures superior quality;
- Intensity: The distillation process provides a full intensity of flavors and aromas;
- Structure: Offers a structured body, making it a drink with a strong presence on the palate;
- Finish: Distinguished by its deep persistence, with a flavor that lingers long after the first sip.

NOSE | FLAVOUR



ANALYTICAL RESULTS

Alcohol: 40% vol



RECOMMENDED OPERATING TEMPERATURE:
0-5°C.

