

HERBS LOCATION

All herbs come from Quevedo's vineyards within the Douro region.

HERBS VARIETIES

Juniper, Lemon Verbena, Mint, Rosemary and Orange.

DISTILLATIONS

6 distillations, 40%alc/vol

TRY WITH

On its own this Gin is already fresh and balanced, you can simply add an ice cube. It can be nicely complemented with tonic water and the addition of citrus fruit zest or mint . It pairs well with dark chocolate.

TASTING NOTES

On the first nose, the juniper and orange notes are mostly present.

After swirling fruity notes of orange, mint and verbena with a hint of pepper also emerge. Fresh, aromatic and balanced, this dry Gin will please those who wants to enjoy it straight or on the rocks.

PRODUCTION DETAILS

Herbs for this Gin were harvested in the Douro. The Juniper berries were picked in the month of December and infused for 2 days in a high quality 6 times distilled grain alcohol.

A few drops of Pink Port was added to give this beautiful light pink coloration.

SUGGESTED COCKTAIL (PORT GIN TONIC)

- 30ml of Rosé Port
- 30ml of Tonic Water
- 1 teaspoon of Gin
- 1 lemon or lime peel
- 2 ice cube

