

## HERBS LOCATION

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

## HERBS VARIETIES

Juniper, Lemon Verbena, Mint, Rosemary and Lemon.

## DISTILLATIONS

5 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

Beautiful amber/copper colour. On the first nose, the juniper and mint notes are mostly present. After swirling you'll get some sweet licorice notes, lots of black pepper, orange peel 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 5 times distilled grain alcohol. It then aged for 18 months in oak barrels.

## SUGGESTED COCKTAIL (PORT GIN TONIC)

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

