



GLENDALOUGH
DISTILLERY

WILD ROSE

IRISH GIN

FRESH BOTANICALS HAND-PICKED
IN THE WICKLOW MOUNTAINS



WILD ROSE MARTINI

Pour 2 oz of GLENDALOUGH WILD ROSE IRISH GIN, 0.5 oz of Dry Vermouth and 0.5 oz of St Germaine Liqueur into a mixing glass over ice and stir well. Strain into a chilled martini glass and garnish with a lemon twist or rose petal.



GLENDALOUGH WILD ROSE IRISH GIN

To make this special, small batch gin we completely rebalance our Wild Botanical gin recipe and redistill it with extra fruit, flowers, spices and of course, a lot of rose petals. Two varieties of rose are used; the rare and elusive Wild Rose from the mountains around our distillery and the large fragrant Heritage Rose. Given the delicate ingredients, vapor distillation plays a big part in extracting the essential oils and flavors. After distillation, it is further infused with even more roses to deepen the flavors and impart the beautiful pink hue.



NEW YORK
INTERNATIONAL
SPIRITS
COMPETITION
2023
**IRELAND'S
DISTILLERY OF
THE YEAR**



WORLD
GIN
AWARDS
2023
**IRELAND'S
FLAVOURED
WINNER**



NEW YORK
INTERNATIONAL
SPIRITS
COMPETITION
2023
GOLD

KEY SELLING POINTS

This is not a traditional pink gin, the flavour is floral & citrusy with a hint of spice.

Made to honour our Head Distiller's mother, Rose, each batch contains carefully tended flowers from her garden.

No artificial flavors or sweeteners.

TASTING NOTES

Nose: Bright lemon and blood orange, soft juniper notes and aromatic perfume notes from the fresh roses.

Taste: Distinct rose petal, bright berries, citrus with a nectar sweetness.

Finish: Long finish with floral notes lingering and a touch of peppercorn and earthy spices.