



GLENDALOUGH
DISTILLERY

WILD BOTANICAL

IRISH GIN

FRESH BOTANICALS HAND-PICKED
IN THE WICKLOW MOUNTAINS





WILD BOTANICAL NEGRONI

Combine 1 oz of GLEN DALOUGH WILD BOTANICAL IRISH GIN, 1oz of Campari and 1oz of Vermouth to a tumbler mixing glass filled with ice. Stir until well chilled. Strain slowly into a tumbler glass with large cubes. Garnish with orange peel.

GLEN DALOUGH WILD BOTANICAL IRISH GIN

To make this extraordinary gin, we forage wild plants from the mountains around our distillery. Our pickings go fresh to the distillery within hours of foraging.

All plants are sustainably foraged by our full time forager each day. They are painstakingly slow distilled to tease out delicate flavors in tiny batches. The cut points are decided batch by batch, by smell and taste (never timed or automated) as if each batch is the first. It is another level of flavor compared to most gins you'll see on shelf today. The knowledge, experience and man hours in each bottle are what makes it so special.



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



SPIRITS BUSINESS
GLOBAL
IRISH GIN
MASTERS
2022
GOLD



SAN FRANCISCO
WORLD
SPIRITS
COMPETITION
2021
DOUBLE GOLD

KEY SELLING POINTS

Our forager walks amongst the valleys, shorelines & woods of Wicklow to fresh-forage every day for botanicals.

We forage every season of the year; our Wild Botanical Gin takes 12 months to make. We know of no other gin process that goes to such lengths to capture the essence of our fresh, wild botanicals.

Distilled in small batches, determined by smell and taste (never timed or automated).

TASTING NOTES

Nose: Fresh notes of juniper, citrus & pine. A forest clearing in Spring.

Taste: Citrusy Spring greens, Summer flowers, wild Autumn fruits with a warm spice.

Finish: Long and sylvan with warm Winter spices.