GLENDALOUGH<sup>®</sup> DISTILLERY

## WILD BOTANICAL

# **IRISH GIN**

FRESH BOTANICALS HAND-PICKED IN THE WICKLOW MOUNTAINS

STILLED IN SMALL

STAND APART

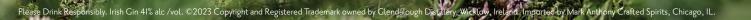
GLENDALOUGH WILD BOTANICAL SLOW DISTILLED IRISH GINN MADE USING FRESH BOTANICALS HAND-PICKED IN THE WICKLOW MODIFIZINE

Problems Kanangan Romy 2-

750 mL

FORAGE

41% alc./vol





### WILD BOTANICAL NEGRONI

Combine I oz of GLENDALOUGH WILD BOTANICAL IRISH GIN, Ioz of Campari and Ioz of Vermouth to a tumbler mixing glass filled with ice. Stir until well chilled. Strain slowly into a tumbler glass with largecubes. Garnish with orange peel.

## GLENDALOUGH 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  $\delta$  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: Citrussy Spring greens, Summer flowers, wild Autumn fruits with a warm spice.
Finish: Long and sylvan with warm Winter spices.