



PRODUCTION METHOD

- COLD COMPOUNDING TECHNIQUE -

- Six months of extraction by alcoholic suspension of genepy flowers with wheat distillate.
- Maceration of fresh fruits in distilled wheat spirit.
- Maceration of the juniper, spice and plants in distilled wheat spirit and water.
- Blending of the different extracts with Maritime Alps water.
- Slow settling in tank without use of clarifying agents (3 months).
- Ageing and bottling.

MAIN BOTANICALS

- Juniper berries *Juniperus communis*
- Genepy flowers *Artemisia mutellina*
- Elderberries *Sambucus nigra*
- Pine needles *Pinus mugo*
- Acacia flowers *Robinia pseudoacacia*
- Vanilla pods *Vanilla planifolia*
- Apricot kernels *Prunus armeniaca*
- Caraway seeds *Carum carvi*
- Coriander seeds *Coriandrum sativum*
- Cubeb berries *Piper cubeba*

Colour_ Pale straw yellow. Slight turbidity due to the absence of filtering in the production.

Nose_ Floral, refined presence of Genepy, balsamic notes, complex, with hints of citrus fruits.

Palate_ Interesting complexity, the freshness of Genepy and juniper matches well with the sweet notes of fruits and almond, slightly citrus with spicy notes.

Serving suggestions_ Gin&Tonic with two drops of BEETTER aromatic bitter.

It may contain **gluten** and traces of **nuts** and **almonds**.



LIQUORIFICIO ARTIGIANALE

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