

BARCELONA GINRAW

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GASTRONOMIC GIN



GINRAW Barcelona, Spain

GINRAW is a super-premium gastronomic gin that encompasses the avant-garde culinary and design creativity of its home city of Barcelona. A masterpiece of collaboration between four masters of their craft: a Chef, a Sommelier, a Mixologist and a Master Parfumeur. Each bottle is individually numbered, dramatically expressive and has crystal-clear precision of aromatic character, personality and body. GINRAW is conceived for discerning palates. It's a wonderfully versatile gin and all its nuances are revealed when it's drunk neat or on the rocks, in a G&T which enhances its freshness, or as the basis for the most creative cocktails. It has also been developed so that its richness of aromas and flavors is a perfect complement for gourmet pairings and sophisticated culinary creations.

DISTILLATION PROCESS

GINRAW is produced using a unique combination of 2 distillation methods; traditional distillation in copper stills and innovative low-temperature distillation using Rotoval. Firstly, a careful selection of the best juniper berries is distilled in copper stills to create the pure base spirit that defines the heart of GINRAW. Secondly, a balanced combination of fresh Mediterranean and exotic botanicals are left to macerate between 4 to 10 days. Thirdly, each botanical is individually distilled at the lowest-temperature for evaporation to occur (75°F instead of >180°F) using Rotoval, which preserves the natural essence and captures the freshness and most delicate aromas of the botanicals. Fourthly, the botanicals are precisely combined to create the coupage. The balanced and precise coupage defines the aromatic character and personality of GINRAW and it's the result of more than 40 recipes. Lastly, the juniper base spirit and the coupage are blended to create GINRAW.

BOTANICALS

Infused and distilled with the perfect combination of over 20 fresh Mediterranean and exotic botanicals, including...

1. Fresh lemon peel
2. Fresh "cedro" peel
3. Fresh Kaffir Lime leaves
4. Fresh bay leaves
5. Black cardamom
6. Coriander seeds

ABV

42.3%

TASTING NOTE

The nose offers an excellent aromatic intensity. It's fresh with crisp citrus and floral notes, all from the combination of lemon, citron and kaffir lime leaf. Juniper is present as a very structured aromatic base with dry, herbal aromas and balsamic and woody notes. The alcohol is perfectly integrated. The palate is full-bodied and voluminous. It's smooth, pleasant and elegant. There are floral aspects with a velvety feel and spice with effervescent hints and a subtle smoky nuance. Freshness and warmth evenly coexist with a balsamic background, characteristic of juniper. The finish is long and delightful.