



LONDON DRY GIN:

O' VENTOSELA

GRAIN:

TRIGO ENTERO Y NATURAL

ORIGIN:

GALICIA

ALCOHOL LEVEL:

40%

SERVICE TEMPERATURE:

9° C.

COMBINED:

Juniper and lime + O Ventosela Gin + Tonic.

Lime and lemon + O Ventosela Gin + Tonic.

peppermint and lemon + O Ventosela Gin + Tonic.

PRODUCTION:

London Dry Gin distillation system, whole wheat grain double distillation. Ones obtained the distillate its macerates with the recipe of botanists from O VENTOSELA containing juniper, philantro, lemon peels, agelic root, orange blossom and nutmeg. Once we have extracted what we want redistillate to obtain a finer and cleaner distillate.

TASTING NOTE:

VISUAL PHASE:

Transparent and crystalline.

SMELLING PHASE:

Intense citrus notes with a wildflowers memory .

TASTING PHASE:

Complex and soft, citric and mineral tone.

88 Points premium guide Peñin

PRESENTATION: 70 c.l. bottle / 6 units wine box.

VEGAN

PROJECT:

When Juan Miguez Montero in 1980 decides to develop and market its own wine, with the bagasse from the grape of each vintage distills and produces the collection of spirits / liquors Alitia which he adds this gin in 2015.

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