

BACUR GIN



E10065050N

Distilled Dry Gin

Gin is a strong and aromatic distillate. Its origin is linked to a Dutch medicine and physics professor, Franciscus De La Boe, who studied the properties of juniper essential oils obtained by re-distilling an infusion of berries macerated in pure alcohol. Adopted by British soldiers going back home from the Netherlands, it did not take long for gin to become a well know drink in Britain.

Production Area: Veneto, Italy

Characteristics:

Bacûr Bottega is a Distilled Dry Gin produced using water from the Alps and exclusively Italian origin Botanicals. The Tuscan Juniper berries, sage leaves from Veneto and Sicilian lemon zest are left to macerate in a solution of water and alcohol for a long time; after that, double distillation takes place, clearing the liquid from possible unwanted hints and leading to an elegant distillate with a fine, clean bouquet. The unique character of this gin is given by the scrupulous selection of raw materials, and its quality and complexity depend not only on the quantity of plants used, but also on the conditions in which aromatic compounds are extracted from each of them.

Organoleptic Characteristics:

Color and Appearance: Colorless and crystal clear.

Bouquet: It opens with an intense scent of juniper, followed by citrus

notes of lemon zest, and closes with sage hints.

Taste: Smooth and balanced, it delicately warms the palate without being aggressive, leaving a pleasant perfumed perception in the mouth.

Chemical Characteristics:

ABV: 40%

Serving Temperature: 8-10 °C

Serving Suggestions: Perfect when enjoyed pure, as well as in cocktails

and long drinks.

Enjoy it within: No time limit recommended.

Recommended Glass: Tumbler.

Size Available: 50 cl; 70 cl; 100 cl.

Awards

Silver Medal - BSA Bartender Spirits

Awards - USA (2019)

81,7 points - Spirits Selection by Concours Mondial de Bruxelles - BE (2018)

Bronze Award - International Wine and Spirit Competition - UK (2018)

84 Points - ISW – Meiningers International Spirits Award - DE (2018)

Bronze Medal - IWSC International Wine & Spirit Competition - UK (2017)











