

# DRY GIN

## BY THE DUTCH



## DRY GIN

Hand crafted

Our distilled Gin is made at Herman Jansen Distillery in Schiedam, the city where Gin originated. The traditional Dutch spices & botanicals are distilled separately in a pot still. The distillates are then blended and brought to 42,5% alcohol by volume; a percentage chosen by our master distiller for the perfect balance of aroma and mouthfeel. A unique gin, blending the tradition of Schiedam genever with the best botanicals and spices

# DRY GIN

By The Dutch



## How its made

1. Botanicals are individually steeped (infused) in neutral grain alcohol for a proprietary time period.
2. Once the flavor has properly bonded, the 8 components are then re-distilled separately in a Pot Still, to highlight the characteristics of the botanical infusion.
3. The Master Distiller will check the quality of the 8 different distillates before blending them together as one compound (component nr. 1).
4. A very small proportion of maltwine (mixture of malted barley, rye and corn, triple distilled in a Pot Still with juniper berries) is used as component nr 2.
5. Water, neutral grain alcohol, component 1 and component 2 are blended together by the Master Distiller, according to our secret recipe and brought back to 42,5% alcohol by volume.
6. The Gin is filtered ( $\pm$  5 micron), bottled and labeled.
7. Approx. 2,00 meters of Jute rope is then wrapped around the neck of the bottle.
8. Vintage neck-hangers are stamped by hand with cocktail-recipes and attached to the neck of the bottle with approx. 35 cm of Jute rope.
9. The product is packed in cartons and palletized.

DENOMINATION	CONT.	ALC. VOL %
Dry Gin	70 cl	42.5%



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