



# SYLVIUS GIN

ONDER DE BOOMPJES

## SYLVIUS DUTCH DRY GIN

Sylvius Gin comes from the age-old Dutch distillery Onder de Boompjes from Schiedam. This gin is a tribute to Dr. Franciscus Sylvius who was the name giver of Genievre around 1650. At the same time Onder de Boompjes started fine gins. This gin therefore uses the herbs and spices that were available at the time, namely: star anise, licorice, cinnamon, kummel and lavender. Sylvius Gin is traditionally fired in small copper kettles by master distiller Justus Walop. The entire production process is done by hand in the old-fashioned way.

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### How it's made

Sylvius Gin is made with exceptional attention to detail. The basis is a London Dry Gin and that means the following; No sugar, all distilled in one go and only natural ingredients are allowed. For this we peel our oranges and grind the herbs ourselves in the distillery. When tasting you will observe hints of anise and cinnamon on a base of firm gin. We have a nice amount of herbs per liter of gin in the distillate; we have found out more than other brands. The result is that the gin tastes different with different amounts of tonic. So, if you have a bottle, try the following: Taste it pure; You experience a classic London Dry Gin style. Taste it 1 on 1 with water; the gin is a lot sweeter and you clearly taste Anise. Taste it 1 in 4 with water: the gin now has the accent on citrus.

DENOMINATION	CONT.	ALC. VOL %
Dutch Dry Gin	70 cl	45 %



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