The ABERTURRET



HAND-CRAFTED SCOTTISH GIN

Bringing together heritage, tradition and an innovative approach, paying homage to the origins of gin. The Aberturret Gin combines time-honoured distilling techniques with 13 selected botanicals, enhanced in richness and complexity by **The Glenturret Single Malt** New Make Spirit and exquisitely designed by Lalique, to create a unique London Dry Gin.





50ml The Aberturret Gin 10ml Dry Vermouth 10ml Olive Brine Grapefruit garnish

Combine The Aberturret Gin, Dry Vermouth and Olive Brine over ice. Stir for 45 seconds. Strain into achilled martini glass. Serve with a twist of grapefruit.

The Aberturret Martini The Aberturret Negroni



40ml The Aberturret Gin 20ml Bitter Aperitif 20ml Sweet Vermouth Orange garnish

Pour The Aberturret Gin, Bitter Aperitif and Sweet Vermouth into a mixing glass filled with ice. Stir well until the outside of the glass feels cold. Strain into a lowball glass and add 1 large block of ice. Garnish with an orange twist.

TASTING NOTES

NOSE: Juniper is prominent, with zesty lime, grapefruit notes & a clean minerality. A subtle hint of toasted marshmallow adds warmth.

PALATE: Starts out smooth & creamy, blending the new make's maltiness & juniper with bright citrus notes of lemon, lime, and grapefruit. Floral hints of chamomile and pine mix with spicy pink peppercorn and earthy sumac sweetness. The finish is lively with lemon sherbet and a touch of sweet liquorice.

BOTANICALS

Juniper, Grapefruit, Coriander, Liquorice Root, Angelica, Pine, Cloves, Pink Peppercorn, Lemon, locally foraged Chamomile, Lime, locally foraged Sumac, Cinnamon

PRODUCT INFORMATION

700ml
351290
45% / 90°
6
850040757262
00850040757262
23.82
HES)
9.96
7.13
10.71
5
17
85

