



28 MILE GIN



AMERICAN CRAFT SPIRITS ASSOCIATION



BEVERAGE TASTING INSTITUTE



JOHN BARLEYCORN AWARDS



WORLD SPIRITS COMPETITION

Inspired by a traditional London Dry, with Juniper at it's core, this gin has complementary overture of citrus and a spicy base, which come together in a contemporary style.

"Pure juniper with Christmas tree, fennel and other well articulate botanicals drinks in layers of complexity and lingering, clean finish. Absolute classic."

- John Barleycorn Awards

Tasting Notes

◇ STYLE	London Dry with a modern twist
◇ AROMA	Citrus, bay leaf, lemon, allspice berries, violet candies, cinnamon, and cumin
◇ TASTE	Citrus, cinnamon, and lemon with cracked juniper and whipped cream
◇ FINISH	Freshly acidic with dry lingering base notes of classic cinnamon and juniper



Thai Basil Gimlet



- 2 oz 28 Mile Gin
- .25 St. Germain
- 1 oz Fresh Lime Juice
- 6-8 Thai Basil Leaves
- .75 Simple Syrup
- Lime Zest

Add all ingredients to a cocktail shaker with Ice
Shake to chill
Double strain into cocktail coupe
Garnish with Thai Basil Leaves

750ml Bottle UPC



6 Pack Case GTIN



Bottle Dimensions:

3" x 12.25"

Bottle Weight:

2.75 lbs.

Case Dimensions:

10.5"L x 7"W x 13"H

Case Weight:

15.5 lbs.