

CIRCA 1900



QUINTA DE
VENTOZELO
DOURO - PORTUGAL

DISTILLED CRAFT DRY GIN



Walking through the woods, the orchard and the gardens of Quinta de Ventozelo, there is a memorable set of aromas that linger, typical of the Mediterranean vegetation. The Gin of Ventozelo carries these fresh and deep notes that define the SPIRIT OF THE PLACE. This Gin resulted from an investigation project with the Biomedical Science Institute Abel Salazar and a partnership with Cantinho das Aromáticas, where the features, composition, and cultivation, of each botanical species was thoroughly studied.

Category Distilled Dry Gin

Region Douro

Botanical Species Juniper, Lemon, Coriander, Lemon Thyme, Portuguese Thyme, Lavender, Globe amaranth, Peppermint

Alcohol 45 %

Process Small batch handcrafted gin, mainly as result of the distillation of a white wine from Quinta de Ventozelo, carefully chosen. The aromas of the selected botanicals blend, are extracted through careful macerations, followed by the own redistillations.

Tasting Notes To the typical aromas from the Ventozelo woods, garden, and orchards, joins the fresh and elegant hints from the wine brandy. These notes flow across the entire tasting experience, making it softer and persistent. An outstanding combination of the fresh citric zest notes, peppermint, coriander, and lemon-thyme, with the wood's hints of juniper, lavender, Portuguese thyme, and globe amaranth.

Perfect Serve To maintain the purity of its aromas, this gin should be served with non-aromatic tonic water, ice and juniper berries.

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