ALAMERE SPIRITS®
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GOLD MEDAL-2022 Bartender Spirits Awards

SILVER MEDAL -2021 USA Spirits Ratings

Tasting Notes:

Citrus forward gin. Classic juniper and coriander meld with makrut lime, lemongrass and grains of paradise.

“Lime zest on nose with a delicate fragrance of lemongrass spice. Pronounced flavors of ginger, lemon, and lime on the palate. Good for lighter style cocktails.” – USA Spirits Rating 2021

Distillers Comments:

We compose our gin on a citrusy, botanical backbone. Put it on ice or in a craft cocktail and let the flavor expand. We think it’s excellent in Gin & Tonics and Gimlets.

Distillation and Process:

Distilled in an 800 liter alembic style copper still imported from Bordeaux, France. The still is custom made to allow for the unique process of one sole distillation run to removes harshness and aggressivity from the spirit to create a soft supple spirit with no loss of aromatic flavor.

Seven types of dry aromatics are macerated for 36 hours prior to distillation to slowly coax out their flavors and fresh ingredients including fresh makrut lime leaves, lime zest, lemongrass, ginger and lemon thyme are added just before distillation for a citrus flavor bomb.

Bottled at 44%ABV.

Gin

Made with Makrut Lime & Lemongrass

Distilled From Wheat

44% Alc by Vol

(88 Proof)

Case: 750ml x 6