

La Mallorquina



Awarded “WORLDS BEST SIGNATURE BOTANICAL GIN” at the World Gin Awards 2019.

Olives are the classic dry martini garnish. The dirty martini lives from the salty brine in which the olives are stored.

Out of curiosity, we collected a bucket of olive pomace in autumn 2016, which we then macerated and distilled in the distillery.

The distillate tasted of wonderful black olive. During a tasting with Rafa Martin and his Brassclub team from Palma, we decided to blend it only with juniper and a hint of coriander. The perfect martini gin – we think.

A year later we had the opportunity to get very special olives for distillation at the Son Moragues estate in Valldemossa. The La Mallorquina variety is the traditional olive from the island of Mallorca. A mutation of the empeldre olive that can only be found on the island. The trees are centuries old and grow on terraces in the Tramuntana Mountains.

Our La Mallorquina Gin is a vintage distillate that is distilled every year in October from fresh olives and juniper.

PRE-DISTILLATION: Botanicals are macerated separately for two weeks to extract volatile flavor compounds.

DISTILLING METHOD: Simple distillation in a Kothe copper pot still.

BLENDING: Following six months of harmonization, the botanical distillates are blended and the alcohol strength is adjusted.



LA MALLORQUINA

Olive Dry Gin 45%vol.

KEY BOTANICALS: Olive, juniper, cilantro.

NOSE: Ripe olive, nutmeg.

PALATE: Very dry, silky texture, dry juniper, a hint of cilantro.

FINISH: Long and lingering, juniper and olive.