



La Vermella

Awarded “BEST SPANISH GIN” at the World Gin Awards 2019.

The English gin critic David T. Smith describes Gin Eva as: “A stunning gin. Refreshing, sippable, yet complex. Delightful when mixed with sparkling water.”

Flavours and smells become memories of places, special occasions, summer, sea, or holidays. When distilling, the scent of the botanicals, their spirit and soul, their volatile essence, so to speak, is captured in alcohol. In the best case you can sense the origin of a distillate like the terroir of a wine. **Gin Eva is a tribute to the Mediterranean land and sea, which you can taste.**

In 2012, shortly before the big gin hype, we distilled our signature gin for the first time, using mainly local ingredients, like juniper and citrus fruits from the island as well as citrus fruits from the Sóller valley. Most of the juniper comes from the Peninsula, a small part is harvested wild on the island.

Juniperus Oxycedrus grows on sandy soils near the sea and ripens late in the year. It can also be harvested green all year round. Its aroma is then almost more aromatic and intense. Gin Eva is nature, one of the most beautiful islands in the Mediterranean, distilled and macerated in a traditional copper still.

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

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

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



LA VERMELLA

Gin Eva Mallorca 45%vol.

KEY BOTANICALS: Juniper, lemon, bitter orange, canoneta orange, mandarin.

NOSE: Citrus and juniper, orange blossoms.

PALATE: Creamy and zesty, nice balance between juniper and sweet citrus.

FINISH: Light and elegant, long lasting orange.