

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



Bone Dry Gin

100% Estate-grown, hand-selected and mature blue agave farmed in crop-rotating fields at 5,500 ft. Low-pressure steam cooked.

Bone Dry Gin is infused with a dozen different botanicals. The result is a crisp, bright, snappy spirit made in the London Dry Style. Great for mixing a proper Martini, Negroni, Gin & Tonic, Tom Collins, or any cocktail that calls for a clean strong Gin.

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