

LEVANTINE GIN



Our gin starts the same as our Single Malt series – 100% pure malted barley that’s mashed in-house and distilled in our pot still.

Then we add a heap of Juniper and botanicals, hand-sourced from Tel Aviv’s spice market: origanum syriacum (Za’atar), lemon peels, orange, chamomile, lemon verbena, cinnamon and black pepper.

We let the botanicals rest in the still for 48 hours and then distill for the third time in our 250L pot still, for extra smoothness.

750 *ML*

NON CHILL FILTERED

46% *ALC/VOL*

NATURAL COLOR



KOSHER

AROMA

Delicate notes of juniper berries, lemon and origanum syriacum (Za’atar).

PALATE

Delicate botanical tastes, with juniper and lemon being the dominant notes.

FINISH

Medium-bodied, a little oily. Long, lemony finish.