



**ETSU DOUBLE ORANGE – JAPANESE GIN** ◀

**Etsu Double Orange** Gin is distilled at the Akita Distillery, in the Akita prefecture of Japan in the Honshu Island.

Akita Prefecture is located on the coast of the Sea of Japan and extends east to the Ōu Mountains, the longest mountain range in Japan. It is these mountains that Etsu Double Orange takes its fresh and light aromas from.

Etsu Double Orange Gin has been macerated for seven days using traditional botanicals such as Japanese bitter orange peel, juniper berries, liquorice root, angelica and coriander.

After maceration, only the gin is distilled without the botanicals, which allows the oils to infuse. Only after the distillation process is fresh water from the mountain source added, which gives this gin it's fresh taste

Etsu Double Orange Gin is fresh and fruity, with natural ingredients, giving this gin a unique and light finish.

**TASTING NOTES**

**APPEARANCE :** Clear, transparent.

**NOSE :** Orange, yuzu and lemon.

**PALATE :** fresh orange and a hint of yuzu.

**FINISH :** Rounded, fresh and supple.

43° / 70 CL

