



GAD AGAVE GIN

*32 Botanics*



## GAD AGAVE GIN

### 32 BOTANICS

Welcome to our Agave Gin world, infused with 32 botanics, that represent the 32 states of the Mexican Republic. The botanics are macerated for 48 hours with the agave and then distilled thrice at our Palenque in Oaxaca.

Agave Gin, with citrus notes, predominance of juniper and a smokey finish. Serve it on the rocks, a splash of tonic water, shake it with flowers and enjoy this journey through Oaxaca's green mountains.

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Triple Distillation

45% Alc. Vol.

## VISUAL APPRECIATION

brightness	● ● ● ○ ○
limpidity	● ● ● ● ○
apparent texture	● ● ● ● ○
color - transparent with platinum edges	

## TASTE APPRECIATION

acidity	● ● ● ○ ○
astringency	● ○ ○ ○ ○
bitterness	● ● ○ ○ ○
dryness	● ● ○ ○ ○
alcoholic perception	● ● ○ ○ ○
body	● ● ○ ○ ○
complexity	● ● ● ○ ○
aftertaste - spiced: cardamom, pepper	
taste - citrus and juniper	

## OLFACTORY APPRECIATION

intensity	● ● ● ○ ○
character - citric	

## AROMAS

herbal	● ● ● ○ ○
citric	● ● ● ● ○
yeast	○ ○ ○ ○ ○
caramel	○ ○ ○ ○ ○
spices	● ● ● ○ ○
nuts	○ ○ ○ ○ ○
juniper	● ● ○ ○ ○
chocolate	○ ○ ○ ○ ○
meat	○ ○ ○ ○ ○

## PERMANENCE

in mouth	● ● ● ○ ○
in glass	● ● ● ○ ○

## DESCRIPTION

Citrus character with a light but present taste of juniper. Aromas such as grapefruit, lemon and tangerine can be appreciated.

Herbal notes such as rosemary, lemongrass, mint, eucalyptus; and spiced notes such as anise, ginger, cardamom, pepper and cilantro seeds can be perceived.

## POINTS TO CONSIDER

- If you wish to drink it alone, we recommend serving in a gin specialized glass, lightly chilled. In whiskey glass the aromas are closed.
- If you wish to mix it, we recommend tonic water, not too bitter nor too gasified to avoid intensifying the spiced, and lightly bitter flavors of the original liquid. Preferably use tonic water of small bubbles. It can also be mixed with mineral water, also not too gasified and use garnitures to accentuate the flavors.
- Use garnitures that complement the original flavors such as oranges or herbs.

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## BALANCE AND GENERAL OPINION

This agave distillate is very versatile for mixology. Visually clean, medium brightness, with a high apparent texture, transparent in color with platinum edges. In nose, the aromatic intensity is mild and of citric character. In taste, the acidity is present and perceived in a light astringency with a touch of bitterness. It is a dry liquor with a light body and low alcoholic perception. The complexity is moderate. The aromas previously perceived are reaffirmed and citric flavors mixed with juniper can be found. The aftertaste is spiced, with a remaining cardamom and black pepper flavor. The permanence in mouth and glass is long. We consider this gin to be of high acceptance due to its aromas and discreet flavors that can easily be mixed with tonic water or for cocktails.

