



GAD AGAVE GIN | *Old Tom*



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OLD TOM

A recipe inspired by the Old Tom Gin, with a Oaxaca twist. Infused with 8 botanics, macerated with the maguey and aged 3 months in American oak barrels, where we add agave Espadín juice to sweeten it just a bit.

Sweet and spicy, with the smokey finish of the legendary agave. Take a sip and enjoy a ride through México's diversity of flavors.

8 Botánicos | 2% Agave Syrup | Aged 3 months | Triple Distillation | 45% Alc. Vol.

VISUAL APPRECIATION

brightness	● ● ● ○ ○
limpidity	● ● ● ● ○
apparent texture	● ● ● ○ ○
color - golden with amber and cooper edges	

TASTE APPRECIATION

acidity	● ● ● ○ ○
astringency	● ● ○ ○ ○
bitterness	● ○ ○ ○ ○
dryness	● ○ ○ ○ ○
alcoholic perception	● ● ○ ○ ○
body	● ● ○ ○ ○
complexity	● ● ● ○ ○
aftertaste - sandalwood incense	
taste - vanilla and caramel with honey notes	

OLFACTORY APPRECIATION

intensity	● ● ● ● ○
character - spiced	

AROMAS

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

PERMANENCE

in mouth	● ● ● ● ○
in glass	● ● ● ○ ○

DESCRIPTION

In its primary aromas, the juniper stands out with spices such as anise, pepper, coriander seed, ginger, thyme and licorice.

In its secondary aromas, the cooked agave base is lasting.

In its tertiary aromas, scents such as vanilla and caramel can be perceived, alongside spices, characteristic aromas given by the barrel.

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 of medium bubbles with citric notes, acidity and bitter end. Preferably avoid sweetened water. Use citric garnitures that complement the sweet and wooden aromas.



BALANCE AND GENERAL OPINION

This is an agave distillate with high aromatic intensity that reminds us of perfumes made with wood essences. At sight it is clean of mild brightness, with a high apparent texture, golden in color with amber and copper edges. In nose, the juniper and spices are predominant, but in the background, the cooked agave can also be perceived.

In mouth, it has a fresh acidity, light astringency, dense body and medium alcoholic perception. The sweet notes of honey are mixed with intense flavors of vanilla and caramel, that come from the aging in American oak barrel. In the aftertaste, the taste of sandalwood incense remains. Its permanence is long in glass as in mouth.

We consider this a high acceptance gin due to its perfumed aromas and sweet taste. Ideal to be drunk alone or with tonic water.

