

GAD AGAVE GIN

*Oaxaca Recipe*







## GAD AGAVE GIN

### OAXACA RECIPE

Oaxaca Recipe is made with local ingredients as an homage to the diversity of our region. Juniper and other 7 botanics are macerated with the agave and then distilled thrice.

A fine balance between avocado leaves, yerba santa and juniper, with a final touch of the epitome of everything that is Oaxaca: the Agave. Take a sip and travel to the land of colors to celebrate life like only our people can.

8 Botanicals from Oaxaca | 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 - roasted dried chiles  
taste - citrus and anise

## OLFACTORY APPRECIATION

intensity ●●●●○  
character - dried herbs and spices

## AROMAS

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

## OAXACA RECIPE

## PERMANENCE

in mouth ●●●●○  
in glass ●●●○○

## DESCRIPTION

In its primary aromas the juniper mixed with dried herbs such as hoja santa and avocado leaf can be perceived. The heat of dried smoked chiles is also present; spices such as pepper, anise, thyme; and citric notes such as orange peel. There are notes of nuts and chocolate. In the secondary aromas a meaty note appears.

## 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.

## BALANCE AND GENERAL OPINION

This is agave distillate is enigmatic of high aromatic complexity. Visually clean, slightly opaque with an apparent sticky texture. Its color is transparent with platinum edges. High aromatic intensity with predominant notes of dried leaves and spices. Dry with mild acidity and a touch of bitterness. Its alcoholic perception is mild with a silky texture. It has flavors of sweet citrus such as orange and tangerine mixed with anise. The aftertaste is of dried smoked chiles and chocolate. The permanence in mouth and glass is long. The aromatic range is wide and differentiated. We consider it to be a high acceptance gin, for those who search new experiences. Appropriate for drinking alone and versatile to be mixed with tonic or mineral water with few garnitures.

