

COLOMBIAN TREASURE GIN



Colombian Treasure Gin is based on a unique Colombian fruit, Limon Mandarino (Lemon – Tangerine), which blends the exotic sweet taste of the tangerine and the acidity of the lemon to give fantastic balance. The base spirit for the Colombian Gin is made from a neutral sugar cane spirit distilled up to five times. The berries, botanicals, spices and citrus peels infused in the neutral sugar cane spirit, combined with the ageing process creates our unique Colombian Treasure Gin. To give an extraordinary smoothness to the Colombian Treasure Gin we place the spirit in oak barrels previously used to age our Dictador rums for 35 weeks. The combination of the balance of the exotic citrus peel and the time spent in barrels gives our gin the freshness and smoothness necessary to be able to savor it with just a few ice cubes.



COLOUR

In the glass it has a slight amber colour reflective of the time spent in a barrel. Its clarity and brightness boast of a truly revolutionary product.

AROMA

The initial aroma is of tangerine enhanced with lemon notes. The secondary aroma is of the botanicals that provide the freshness and balance. Mint, spearmint and pepper and a bit of sweetness from the wood and berries – this an intimate fusion of a marvelous new generation of gin for both beginners and connoisseurs.

PALATE

The pleasant notes and roundness from the tangerine, lemon, mint and pepper, with the traditional flavours of gin enhanced by the time spent in oak barrels results in a truly unique gin. Colombian Treasure Gin. Enjoyed on the rocks. Garnished with a twist of tangerine peel.