



★ **UNCLE VAL'S** *Peppered* **GIN** ★  
 HANDCRAFTED

Combine green olives, pimento and a dash of white pepper. Add in some spicy red and yellow peppers. Just add gin. Without it being a “flavored” gin, the components, inspired by home-grown peppers in August Sebastiani’s uncle’s Tuscan garden, are so naturally infused, they should be regarded as some of the most unique botanicals used for this category. As it sits in the glass, the perfume on the nose transforms, offering up licorice, apricot, lavender and vanilla spice. – The Tasting Panel

**96 PTS.**

THE TASTING PANEL



RECOMMENDED  
 SPIRIT JOURNAL

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DOUBLE GOLD  
 2019 PR%F AWARDS



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## *Gin*

Uncle Val's Peppered Gin is both an excellent sipping gin and a highly versatile mixing gin for cocktails. It represents a truly unique flavor profile, starting with sharp peppercorn and evolving into char and juniper. Bold yet smooth, it stays true to the Uncle Val's line of gins.

**GLUTEN-FREE ★ ALL-NATURAL INGREDIENTS ★ NO ARTIFICIAL FLAVORS, COLORS OR ADDITIVES**

## *Process*

A big part of the reason for the exquisite taste of Uncle Val's Peppered Gin is that unlike dry gins, the ingredients are added after distillation. The filtration and purification of the base occurs first, bringing the impurities to less than 0.0005% for minimum hangover. Then the botanicals are added, allowing the flavor profile to evolve with a high degree of control.

## *Ingredients*

|                        |                                                                                 |
|------------------------|---------------------------------------------------------------------------------|
| <b>JUNIPER</b>         | <i>The classic gin ingredient, brings an element of tartness and crispness.</i> |
| <b>RED BELL PEPPER</b> | <i>The roasted red peppers provide a unique, earthy smokiness.</i>              |
| <b>BLACK PEPPER</b>    | <i>Lends a strong, clear pepper flavor that permeates throughout.</i>           |
| <b>PIMENTO</b>         | <i>Also known as cherry pepper, the pimentos provides a savory sensation.</i>   |

## *Taste*

**NOSE** ★ A firm blast of black peppercorn and a hint of charred red peppers.

**MOUTHFEEL** ★ A distinctly bold pepper flavor with a tinge of salt on the palate, along with a pleasant tingle.

**SIP** ★ Flavor starts with a crisp, salty pepper and morphs into sour on the middle tongue with soft sweet juniper and charred red peppers, followed with a pleasant and lingering peppercorn finish.

**MIXING** ★ A mixologist's best friend, the gin's intriguing combination of savory roasted red bell peppers, freshly infused hot and sweet pimento cherry peppers, spicy black peppercorn and juniper make a wonderful canvas for some truly tasty and thoroughly unique craft cocktails. Blends agreeably with classic citrus, fruits and natural sodas.

## *Design*

Inspired by bitter bottles from the 18th and 19th century, Uncle Val's bottle was manufactured in Italy and possesses strong, tapered shoulders and a dark green, antique hue. The label is also reminiscent of old world spirit labels, featuring an ornate cursive font, a tastefully understated color palette and a Roman coin styled illustration of Uncle Val. Each bottle will house one of three lower labels featuring some of Uncle Val's more notable sayings. Together, the bottle, labels and, of course, gin evoke a dedication to craftsmanship that is still very much alive in the old world of Uncle Val's Italy.

## *Numbers*

Men with Uncle Val's unique wisdom and warmth are rare. Likewise, Uncle Val's is decidedly small batch. Each bottle is hand-numbered and carefully placed in cases of six 750-ml bottles.

