

* UNCLE VAL'S Zested GIN *

HANDCRAFTED

"Warm star anise, cinnamon bark and a teasing whiff of cocoa nibs perfumes this gin. The palate opens with a sweet, tingly mintiness that lifts off the palate, winding into a citrusy finish laced with lime peel astringency." – Wine Enthusiast

94 PTS.

THE TASTING PANEL

96 PTS.

TOP 100 SPIRITS, 2022 WINE ENTHUSIAST



Gin

Uncle Val's Zested Gin awakens the senses with its fresh citrus profile yet spicy sensation of white pepper. Inspired by Uncle Val's undeniable zest for life, this bold yet smooth gin is well suited to be enjoyed on its own or in simple cocktails under the Tuscan sun surrounded by friends and family as our dear Uncle Valerio would have preferred.

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 Restorative 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

JUNIPER The quintessential gin ingredient, juniper adds a dash of that distinctive "gin" taste.

BERGAMOT ORANGE A citrus fruit native to southern Italy and known for its soothing use as an aromatherapy treatment, this fruit adds a bright component to the flavor profile along with providing balance among the botanicals.

CORIANDER

The coriander lends a delicious and assertive taste, eliciting green herbaceous notes which blends nicely with bergamot orange and barley malt.

BARLEY MALT

Imparts a toasted earthiness that purposefully offsets the acidity found in the orange from the bergamot and the zesty sharpness of the coriander and piney juniper.

Taste

NOSE * Perfumed aromas of fresh citrus and crushed coriander with underlying notes of bergamot tea, mandarin peel and clove.

MOUTHFEEL * Bright and crisp, leading to a spicy, lingering finish.

SIP * Revitalizing flavors of ripe Crenshaw melon, crisp cucumber and tangy Kaffir lime are lifted with hints of white pepper, allspice and a lingering finish. With a delicate presence of juniper, Zested proves to be a sophisticated spirit with class and style.

A TOUCH OF CITRUS * Zested is the ideal base spirit to add a refreshing touch of natural orange citrus to classic cocktails such as a negroni, mimosa or breakfast martini.

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.

