

* UNCLE VAL'S Prestorative GIN *

HANDCRAFTED

"Clear and clean as rainwater. Cucumber and rose petal, are both in evidence early on. Entry is really yummy, in that, the juniper-cucumber-rose petal troika gets amiable support from deeply herbaceous coriander while the alcohol base turns velvety smooth and viscous; mid palate is damn near unctuous and oily as the flavor profile goes for broke. Finishes long, luxuriously creamy, and a little hot, but acceptably so. This style can only be categorized as floral." – Spirit Journal

94 PTS.

THE TASTING PANEL



HIGHLY RECOMMENDED F. PAUL PACULT'S SPIRIT JOURNAL 93 PTS.

TOP 100 SPIRITS, 2015 THE WINE ENTHUSIAST



Gin

Uncle Val's Restorative Gin exhibits a crisp taste profile that harkens back to the classic American gin. Awakening your olfactory senses with its refreshingly bright taste and pleasing bouquet, the gin lives up to the name Restorative. This gin is great on its own – as Uncle Valerio would've undoubtedly preferred – but it's also well suited to cocktails, adding a complex yet sublime blend of flavors to your recipe.

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 classic gin ingredient, juniper provides a distinctly crisp aroma and delicate bite.

CORIANDER The coriander lends a delicious and assertive taste, which contrasts nicely with the

cucumber and rose.

CUCUMBER By adding a cooling effect to the taste, along with subtle freshness cues, the cucumber

works with the rose to balance the flavors.

ROSE PETALS Originally grown for teas, the large petals of the Grandiflora provide a soothing aroma

and calming taste.

Taste

NOSE * Crisp juniper berry, soft Gourdy cucumber and the slightest hint of rose petal comprise the nose, making for a soothing and intriguing first impression.

MOUTHFEEL * Crisp up front and silky going down.

SIP ★ Refreshing notes of citrus, coriander and juniper pass over the tongue to the soft palate, where the taste pleasantly evolves to a finish of cucumber with a wisp of rose petals.

MARTINI VERSATILITY * To subdue the floral notes and accentuate the savory coriander and juniper, you can add a sodium ingredient, like an olive. To enhance the floral notes, add a citrus twist. Additionally, lowering the temperature lessens the floral notes while emphasizing coriander.

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.

