



SPIRIT OF HVEN SLOE GIN

SKU: GIHVS

Locally harvested Sloe berries are macerated with, sugar and some cassia bark, to make this organic gin. After 3-6 months, the gin has extracted loads of delightful, aromatic scent and an explosion of taste from the berries; and the base in our Sloe Gin is ready.

About half of the macerated gin is separated and filtered. The rest of the volume is brought to distillation in our beautiful copper pot stills. The result is a wonderful delicate distillate with massive fruitiness and scents of ripe berries and almond. This crystal-clear distillate is then mixed with the first half of the base. Hven then balances to perfection with Gin, Sloe juice and sugar with sugar at 100g/L and alcohol at 28,6%vol.

First scent teleports you directly to a cornucopia, overflowing, with fresh ripe berries, dark fruits and dried, caramelised grapes. A while into the pleasure of nosing it, the Sloe Gin releases voluptuous aromas of vanilla and almond, flanked by a light herbal note. The bouquet is filled with flowers, fruits and berries, elegant junipers, and a delicate citrus scent.

Full-bodied with fresh acidity and a delicate mellow bitterness. Sweetness is clear and balanced with the acidity. Aftertaste is long with light menthol notes, giving a delicious freshness.

