



## MISTY ISLE GIN

SKU: GIMI

A marriage of crystal clear spring waters from the Storr Lochs and the right balance of the finest botanicals.

The Juniper berries are foraged from various wild locations around Skye. They are then slowly distilled in traditional gas fired copper pot stills for approximately 8 hours, then vapour infused with our other botanicals.

They use 11 botanicals in total including; Juniper, coriander, grains of paradise, orris root, liquorice root, black cubebs, lemon peel, cassia bark

This results in our gin being Juniper heavy but not too floral with earthy undertones and a hint of spice, subtle flavours of citrus with a refreshing after taste.

Enjoy the gin with a Scottish tonic water or Fever Tree Mediterranean tonic water, garnished with a twist of fresh orange peel.

