



WEISSHORN GLACIER GIN

Handcrafted in the Swiss Alps

A small-batch gin, handcrafted at 2000 mt altitude in the Swiss Alps, composed of 12 botanicals, including Edelweiss, Elderflower, Glacier Genepi and Sweet Clover. These botanicals are individually cold-distilled and blended with filtered glacier water, for a crisp & round taste. Fine deep herbs with various nuances are contained in this gin. Spicy and full of harmony!

Tasting notes

Color

Crystal clear

Aroma

Smooth, soft and gentle. Light juniper and herbal notes with deep complexity. Fine hints of elderflower and classic freshness of gin!

Taste

Pure and smooth. Hints of flowery fields, herb bushes, sweet and bitter licorice, juniper. Glacier rue and edelweiss give the gin a subtle lighter taste. Enjoy it in an extra-dry martini or sip it neatly with a glass of iced tonic water on the side. Garnish the tonic with fresh dill or berries.

Finish

Perfectly balanced in terms of ingredients and sweetness despite its alcohol volume. The distillery Gin from the Weissshorn glacier is hand-made in Chandolin, a charming little Swiss village in the Val d'Anniviers at an altitude of 2000 metres. The Weissshorn valley. The micro-distillery is located in a small wooden hut dating from the 19th century. The shack is hidden in the mountains, at the foot of an alpine forest under which a stream runs and, further down, meadows where local cows graze during the summer months. After being individually cold distilled, the plants are mixed with filtered glacier water, which is particularly gentle, to obtain the necessary quality for bottling. The micro-distillery is powered by electricity from local waterfalls.