



BLOSSOM

Press Release

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BLOSSOM GRAN RESERVA, GIN MATURED IN COGNAC CASKS

BLOSSOM GIN, RESULT OF ALLIANCE OF NATURE AND KNOW-HOW

Made in Alcoy in Spain, Blossom Gin benefits from the natural wealth of Costa Blanca

In this region, during flowering, fruit trees such as peach, lemon and orange trees are adorned with a variation of colors and spread their aromas in the valleys thus forming the famous route of flowering. Blossom is inspired by this ephemeral wonder of nature and the botanicals that grow there to create a gin of quality with captivating perfumes.



GRAN RESERVA, GIN MATURED IN MEUKOW COGNAC CASKS

Blossom Gran Reserva is made from specially selected botanicals

The distillation of Blossom Gin is carried out in small batches of 250 liters in a traditional copper still. Produced from a high quality Spanish grain alcohol, it benefits from a quadruple distillation that brings freshness and intensity. Juniper berries, the very essence of gin, are associated with other botanicals such as angelica root, cardamom and coriander. Citrus peel from the orchards of the Costa Blanca mingle with plants to give Blossom its specificity.



The exceptional collaboration between Licores Sinc Company and Cognac Meukow House

According to a traditional method, Blossom Gran Reserva is the result of the exceptional collaboration between Anne Sarteaux, cellar master of Meukow cognacs and Paco Jordà, assembler master at licores Sinc in Spain. Founded in 1862, Meukow House is the legacy of heritage of more than 150 years marked by respect for tradition, transmission of know-how and the spirit of innovation.



Blossom Gran Reserva, a perfect balance between the freshness of gin and the sweetness of cognacs. After the infusion and the double-distillation of the botanicals according to the traditional process, the gin is transferred in a selection of old oak barrels of different ages having previously served the aging of Meukow VSOP and XO cognacs. Gran Reserva is an assembly of different aging operations in each of these barrels, over longer or shorter periods depending on the characteristics of the barrel. Enriched by the aromas of cognacs, Blossom Gran Reserva is adorned with a pale golden color with shimmering highlights and subtle woody notes. Fresh zest of lemons macerated separately for 3 days, then distilled, are added to the refined gin to sublimate the fresh and intense character of the citrus notes.

TASTING NOTES OF BLOSSOM GRAN RESERVA

Notes

Nose: Delicate notes of juniper associated with subtle aromas of oak sublimated by a touch of citrus.

Palate: A perfect combination of juniper, lemon and delicate wood nuances. 70cl - 40% Alc / Vol

A tasting salon or boudoir

Blossom Gran Reserva has crossed the threshold of disco consumption for a salon or boudoir tasting. It can be eaten on ice cream in a martini glass, but it also goes well with a quality tonic or cocktail, such as the Negroni. Maturation in cognac casks gives Gran Reserva unique tasting characteristics that will delight the most discerning amateurs.