

Empresa



Certificada



BOSQUE

CRAFT GIN

ELABORATED WITH WILD JUNIPER FROM ARGENTINE PATAGONIA.

OUR MISSION: TO CONNECT WITH NATURE. ENJOY, DISCOVER AND TAKE CARE OF IT. EXPLORE OUR PLANET, ITS FLAVORS AND AROMAS.

The resources involved in BOSQUE's elaboration process are selected following sustainability standards and sheer respect for nature.



DESCRIPTION

NET. CONT.
500ml

UNITS
4 x box

△ **Product:** Distilled Gin

△ **Cold maceration.**

△ **Style:** Contemporary Gin

△ **Origin:** Argentine

△ **Start date:** 2019

ALC. CONT.

42,0 %VOL.

BOTANICALS



JUNIPER



CARDAMOM



CORIANDER



ORANGE BLOSSOM



LEMON



CLOVE



LEMON VERBENA



GRAPE FRUIT

Our recipe's high concentration of botanicals give BOSQUE a distinct, rich flavor and aroma.

PERFECT SERVE:

△ 50ml of BOSQUE

△ Slice of grape fruit

△ 200ml of tonic water

△ Rosemary branch

Fill the glass with ice, pour some BOSQUE and gently top with tonic water. We recommend using freshly opened tonic water to ensure carbonation. Garnish with half a slice of pink grapefruit and a rosemary sprig.

ELABORATION PROCESS

△ Wild patagonian juniper

Local collectors hand-pick wild juniper that grows in villages (rather than farms) around the Andean region (El Bolsón, Lago Puelo, etc).

△ Cold maceration.

We go for cold maceration to achieve a subtle, 48-hour extraction of aromatic substances from botanicals.

△ We use the heart of the distilled

We use triple distilled corn alcohol as a base, and by re-distilling it, we obtain a gin with a four-time distilled alcohol. We throw away the 'heads' and 'tails' and save just the 'heart'.