







ALTA MONTAÑA: A CRAFT GIN DESIGNED FOR LOW TEMPERATURES.

ITS HIGH CONCENTRATION OF BOTANICALS AND ALCOHOL CONTENT ENHANCE BOSQUE'S **ORIGINAL FLAVORS AND AROMAS.**

A gin with 53% alcoholic content, designed to warm the body up when venturing into the Andes. Inspired by the province of Chubut's highest peak, Cerro Dos Picos, located west of lake Cholila.

DESCRIPTION

NET. CONT. 500ml UNITS 4 x box

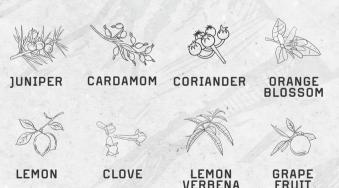
∧ Product: Distilled Gin

△ Style: Contemporary Gin

ALC. CONT.

 \triangle Cold maceration. △ Origin: Argentine △ Start date: 2019

BOTANICALS



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

PERFECT SERVE:

 Δ 50ml of BOSOUE Alta Montaña

 \triangle Slice of grape fruit

 \wedge 200ml of tonic water \wedge 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).

\triangle Cold maceration.

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

Δ 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'.

53,0 %VOL.