



# BOSQUE

CRAFT GIN



## 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

△ **Cold maceration.**

△ **Style:** Contemporary Gin

△ **Origin:** Argentine

△ **Start date:** 2019

ALC. CONT.

**53,0** %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 Alta Montaña

△ 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'.