







## 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

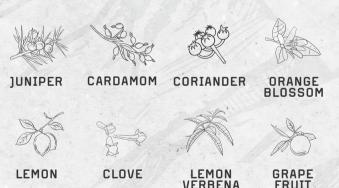
∧ Product: Distilled Gin

△ 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:**

 $\Delta$  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.

#### $\Delta$ 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.