

VÁNAGANDR GIN

A CORUÑA, SPAIN

The nose is intense and very complex marked by a halo of fresh character, with citrus notes (tangerine, lime), flowers (orange blossom, iris) and spices (cinnamon, licorice, nutmeg). On the palate, it's fresh and vibrant with a sparkling tickle at the tip of the tongue – it repeats it's aromatic range that invites you to take the next sip.

BOTANICALS

Juniper, Angelica Root, Cassia, Orris Root, Cilantro Seed, Sweet Orange Skin, Lemon Skin, Cardamom, Nutmeg, Licorice, Ceylon Cinnamon and something else... With this beautiful bouquet we distill a fresh and captivating gin.

ALCOHOL VOLUME STYLE

43.0% ABV 750 ML DRY GIN



VÁNAGANDR

Vánagandr Gin is a one man team of Enrique Pena Each distillation takes 14 hours and produces only 440 bottles. Enrique prides himself on the bold flavors he is able to achieve through maceration and his resting period after distillation prior to hydration. From there each bottle is hand filled, labeled and numbered.

Vánagandr Gin is distilled according to the London Dry method on our hand built still, following the Galician tradition of craftsmanship.

To make our gin we use the best 100% (wheat) grain alcohols, the best botanicals, and the great advantage of an exceptional supply of Galicia's top quality water.

