



LEVANTINE GIN

Our gin starts the same as our Single Malt series – 100% pure malted barley that's mashed in-house and distilled in our pot still. Then we add a heap of Juniper and botanicals, hand-sourced from Tel Aviv's Levinsky spice market: organum syriacum, lemon peels, orange, chamomile, lemon verbana, cinnamon and black pepper. We let the botanicals rest in the still for 48 hours and then distill for the third time in our 250L pot still, for a smooth flavorful Gin.

70cl 46% alc/vol



BARREL AGED GIN

We let our Levantine Gin rest in red wine barrels for a few months in our distillery cask room, not far from the Mediterranean beach.

50cl 46% alc/vol

