

JODHPUR MANDORE



ELABORATION PROCESS

TASTING NOTE

Distilled Gin 43%

INSPIRED BY MANDORE GARDENS

Jodhpur Mandore begins with a base of Jodhpur London Dry Gin, blended with macerations of native Indian citrus fruits such as bitter orange, calamansi or Buddha's hand.



BITTER ORANGE



CALAMANSI



BUDDHA'S HAND





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Aroma

A dry and elegant distillate with a fine nose, aromatic, intense and fresh. With delicate, immersive notes of wild berries such as juniper, and the citrus, fruity aroma of lime and orange. Tangy but highly balsamic.

Sensation of swallowing

Highly aromatic with generous balsamic and citrus touches and a long finish on the palate.

Flavour

Very smooth, fresh and unctuous mouthfeel. Medium intensity, flavourful, delicate and aromatic, reminiscent of citrus zest, such as lime, orange and Buddha's hand. With hints of juniper berries rounded off by botanical notes of ginger and coriander. Slightly sweet.