

MAHÓN

GIN

THE STORY OF MAHÓN GIN

MAHÓN GIN IS PROBABLY THE VERY FIRST MEDITERRANEAN GIN EVER PRODUCED. IT HAS THE RARE DISTINCTION OF BEING ONE OF ONLY TWO GEOGRAPHICALLY DESIGNATED GINS IN THE WORLD.

ITS ORIGINS DATE BACK TO 1750 WHEN MAHÓN WAS A MAJOR BRITISH NAVAL BASE, AND MENORCA UNDERWENT COLONIAL RULE ENCOURAGING LOCAL GIN PRODUCTION. CAREFULLY HANDED DOWN OVER GENERATIONS, THE XORIGUER DISTILLERY HAS LONG BEEN THE RECIPE'S SOLE GUARDIAN. TODAY, MAHÓN GIN HAS BECOME A STANDARD FOR WORLD CLASS CRAFT GIN.



Port of Mahón

ETERNALLY MEDITERRANEAN

AUTHENTIC AND UNIQUE MAHÓN GIN REFLECTS THE IDENTITY OF MENORCA, WITH ITS STUNNING COASTLINES THAT ARE AN UNESCO BIOSPHERE RESERVE.

MAHÓN GIN SINGS OF THE COLOURS AND BOTANICALS FROM ITS BREATHTAKING NATURAL ENVIRONMENT, AND ITS ENVIED WAY OF LIFE. MAHÓN GIN IS TIMELESS, ETERNALLY MEDITERRANEAN...



AWARDS & ACCOLADES

BEVERAGE TASTING INSTITUTE



BEVERAGE WORLD AWARD



SAN FRANCISCO WORLD SPIRITS



MICROLIQUOR SPIRITS



VOLUME: 700 ML, 1 LITER, 750 ML (PLANNED FOR 2016)
STRENGTH: 41% ABV



THE PRODUCTION OF MAHÓN GIN

MAHÓN GIN IS MADE BY USING THE TRADITIONAL ONE-SHOT METHOD. FIREWOOD FROM MENORCA'S WOODLANDS IS USED FOR FUEL AND SEAWATER FOR COOLANT. THE PRODUCTION PROCESS STILL TAKES PLACE IN THE MAIN HARBOUR FRONT DISTILLERY BUILT IN 1910.

MAHÓN GIN'S DISTINCTIVE PERSONALITY IS DEFINED BY ITS UNIQUE BASE SPIRIT MADE WITH HIGH QUALITY

WINE USING THE SAME GRAPES FOR MAKING CAVA, JUNIPER BERRIES AND A FEW OTHER INGREDIENTS. THE AGEING OF THE JUNIPER BERRIES FOR ABOUT 2 CONCENTRATES THEIR AROMATIC PROFILE, IS ANOTHER KEY POINT OF DIFFERENCE. PRODUCTION IN SMALL BATCHES USING OUR 200 YEAR OLD WOOD FIRED COPPER STILLS DEFINES US AS A TRUE SMALLBATCH DISTILLER.

TASTING NOTES

COLOUR	NOSE	PALATE	FINISH
CLEAR WITH A PLATINUM CAST.	DEEPLY AROMATIC WITH FLORAL NOTES EVOKING LEMONGRASS, DUSTY CEDAR, AND FRESHLY CUT FLOWERS, ALL ALONG WITH SUBTLE JUNIPER.	STARTS OFF WITH JUNIPER, FOLLOWED BY SMOOTH CITRUS, FINISHING WITH A DELICATE SALINE TOUCH. LOVELY ROUNDNESS AND COMPLEXITY ON THE MID-PALATE.	LINGERING WITH AN APPEALING FRESHNESS IMPARTED BY THE JUNIPER. WONDERFUL UNDERTONE OF SPICE, BLACK PEPPER AND CITRUS ZEST.

ENJOYING MAHÓN GIN

MAHÓN GIN



MAHÓN & TONIC

A FLAGSHIP COCKTAIL THAT LET'S SHINE MAHÓN GIN'S CHARACTERFUL PERSONALITY. ITS RICH AROMATIC PROFILE AND SUBTLE SALINE NOTES MAKE FOR A STUNNING "MEDITERRANEAN COCKTAIL WHEN COMBINED WITH A PREMIUM TONIC, SMOKED ROSEMARY AND LEMON PEEL. WE LIKE TO CALL IT AN "M&T"...

INGREDIENTS

1 ¼ OZ MAHÓN GIN
TOP UP WITH A PREMIUM TONIC
SPRIG OF ROSEMARY
LEMON PEEL

~ HOW TO ~

VERY LIGHTLY SMOKE A HIGHBALL GLASS WITH ROSEMARY.
ADD MAHÓN GIN AND ICE.
TOP UP WITH TONIC
GARNISH WITH LEMON PEEL AND ROSEMARY SPRIG
INSTEAD OF SMOKING THE ROSEMARY, ONE CAN ALSO ALTERNATIVELY MIX THE GIN, ICE AND ROSEMARY SPRIG IN A SHAKER, BY WHICH THE ICE WILL BRUISE THE ROSEMARY, THEREBY RELEASING ITS ESSENTIAL OILS.

POMADA

POMADA IS THE ICONIC COCKTAIL OF MENORCA, AND FOR GOOD REASON DUE TO ITS AMAZING REFRESHING POWER.

INGREDIENTS

1 ½ OZ MAHÓN GIN
1 OZ FRESH LEMON JUICE
TOP UP WITH A PREMIUM BITTER LEMON
SPRIG OF MINT
LEMON PEEL

~ HOW TO ~

COMBINE THE LEMON JUICE AND GIN IN A SHAKER, AND SHAKE WITH ICE.
STRAIN INTO A HIGHBALL GLASS, AND TOP OFF WITH THE BITTER LEMON.
FOR AN EXTRA BURST OF FRESHNESS, ADD MINT LEAVES TO THE SHAKER WITH THE LEMON JUICE AND GIN.
WHEN SHAKING THE INGREDIENTS, THE ICE WILL BRUISE THE MINT LEAVES, RELEASING THEIR ESSENTIAL OILS. GARNISH WITH LEMON PEEL.