

# GINEBRO

SPAIN

This project was born from the passion of several friends for spirits. Each one of them has contributed with different knowledge of the elaboration and tasting of the product, which has given rise to these two new gins that go to the market under the brand GINEBRO, a name that defines the origin of the botanicals of the gin as well as its makers. In the small town of Alfaro, and with the help of two stills from 1920, we make two gins in the most ancestral way.



# GINEBRO

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PREMIUM GIN



PREMIUM GIN ROSÉ





# PREMIUM GIN

## TASTING NOTES

Gin made in the London Dry style, in old stills from 1920, where we distilled a combination of botanicals, including some that we acquired from the Ebro River basin, such as Clementine Orange from the IGP Tierras del Ebro, el Cantueso (botanical from the lavender family), Cinnamon from Vermouth Mon Dieu, Juniper and Juniper Tree. It is distilled for 5 times. This makes it one of the first TERROIR gins, that is, gin influenced by an area, in this case the banks of the Ebro River. It is a gin with a citrus nose, pure, elegant and with a certain finish of cinnamon and underbrush, which in the mouth is further strengthened if possible.

In the mouth it is pleasant, persistent and very silky, without losing the dry point of the Dry style.

Perfect Self: Orange, Cinnamon or Thyme.



# PREMIUM GIN ROSÉ

## TASTING NOTES

Premium Gin is made using our Ginebro Premium Gin as a base, obtaining a gin with 5 pure, frank and elegant distillations, which we infuse and macerate again with botanicals from our Ebro river basin, such as blackberry berries, blackberry and wild strawberry from the Ebro groves.

With this we get a clean, fresh and sweet gin with an attractive bright pink color. On the nose we find perfectly the purity of our base gin, fused between aromas of strawberries, blackberries and red berries, which prepare us for a fruity palate, ripe, intense and with a characteristic end to its maceration, making you feel those blackberries and strawberries on the sides of the tongue, leaving a fresh step in the preparation of a gin and tonic.

Perfect Self: Strawberries, Blackberries, or red berries.



# GINEBRO PRICING

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## WINE

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## PRICING (12/750ML)

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Ginebro Premium Gin \$330

Ginebro Premium Gin Rosé \$330

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## SHIPPING POINT

Hanover Warehouse  
17 Cable Dr.  
Kearny, NJ 07032