
FRED JERBIS GIN '43'



Region: Friuli, Italy

Product Type: Gin

Primary Botanicals: Dried juniper, dried bitter and sweet orange peel, dried lemon peel, dried mandarin peel, dried yarrow (*Achillea Moscata*), fresh thyme, dried sage leaves, dried gentian lutea, fresh lemon balm, angelica seeds and roots, fresh lavender, fresh rosemary, dried fennel seeds, fresh mint, fresh sclarea sage flowers, dried wormwood romana, fresh elderflower, fresh mugo pine cone

Botanical Source: A majority of botanicals are grown in Fred's garden, bought from local growers, or foraged wild in Friuli

Finished ABV: 43%

Method of Production: Five step process including cold maceration of herbs, both dry and fresh, then both alcoholic and steam distillation

Try this in a: Negroni or a gin and tonic with fresh herbs

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

Fred Jerbis is an adventurous young producer from the Friuli region of Italy, who is more of an herbalist than a distiller. Specializing in botanical spirits of many types, Fred forages, grows, and gathers most of his ingredients locally, often times infusing individual botanicals to a single spirit and blending afterward. The straw yellow color of the Fred Jerbis 43 gin comes from a cold infusion of orange blossom and saffron, done after the infusion of other fresh and dried botanicals both through steam distillation and hot maceration. The concentration of juniper is more pronounced than a classic London Dry profile and the combination of citrus and savory notes lends itself to cocktails with sweet vermouth, as well as drinks that utilize fresh herbs.