

How the Gin Journey began:

- 2 friends: Rute and Tiago
- Tiago was an old Scholl gin lover – highball glass, dry traditional gin and traditional tonic;
- Rute was already a new age gin lover;
- One day Rute made Tiago taste a new age gin with all the garnish and special tonic, and the gin world changed for Tiago;
- Tiago began tasting and buying all kinds of different gins. Rute e Tiago would regularly get together to taste and comment gins from all over the world;
- On Valentine day 2016 (14/02/2016) Tiago's wife gifted him a book on gins and Tiago got even more interested and curious about the gin world;
- Tiago kept on buying more books on gins, investigated botanicals, distilling, chemistry, etc.. He even went to London for some workshops and trainings on gins and distillates;
- In 2017, Tiago decided he was going to create a gin and challenged Rute, his gin pal to be his gin partner and launch a new gin into the market;
- Thus began the Gin Journey.

How does GinT Rubro appear:

- Rubro had to be different from everything else that was already in the market. The Gin pals (Rute and Tiago) appreciated stronger gins, so they decided to invert the process and start with a Navy Strength, in our case an Over Proof - 58% ABV;
- It had to be a serious gin, have a connection Portugal and also a very personal touch to it. It would have to have its own identity, differentiating it from all the others;
- **The Botanicals (divided into 4 groups):**
 1. **Juniper, Coriander Seed, Angelica and Cassia** – this group of botanicals give the gin the texture, flavour and aromas of a traditional dry gin: bitterness, earthiness and some citrusy;
 2. **Elderflower and Sweet Orange Peel** – these two botanicals are responsible for balancing the bitter with the sweet and adding the wonderful extra citrusy. They balance out the gin;
 3. **Clove and Nutmeg** – These spices are the very first part of the gin's identity. Widely used within the Portuguese cuisine, they represent the adventurous spirit of the Portuguese people – Vasco da Gama, discovery of the sea route to India, Spice Trade. These two spices are responsible for the more exotic flavours and aromas and can be found in the middle and finish;
 4. **Fig Tree Bark** – This is the leading botanical and, to date, unique to the world of gin. The Fig tree bark is where we can find the summer scent of childhood. Fig Tree Bark is the distiller's personal touch, a part of him. The aroma takes him back to his childhood when he spent his summers in *Trás-os-montes* (north of Portugal). At his grandmother's house he would play in the backyard with his cousins under huge fig tree sheltered from the hot afternoon sun – this is where our slogan comes from – **"Drink to Remember, not to Forget!"**

- **The method – London Dry Gin** – Similarly to most distillates, gin is also regulated by European regulations (REGULATION (EC) No 110/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 15 de January 2008). Unlike any other method to produce gin, the London Dry Gin method has to obey a series of other rules additionally to the obligation of containing Juniper. With this we wish to innovate using a traditional method. Given the strict rules imposed by the London Dry Gin method we want show credibility and trust on what we are offering – (see text with the transcription of the European Norm with the description of the different methods and their legal context).
- **The Bottle – A message in a bottle** – GinT Rubro is filled into a bottle that itself brings memories – the unmistakable Erlenmeyer flask, an instrument used in the most fantastica and magical creations;
- **The Cork Stopper** – Made out of Portuguese natural cork, its an unmistakable symbol of Portugal. A distinct mark on our bottle of large dimensions carrying our Brand - GINT. Especially design and engineered for GinT Rubro, it has to withstand the marvellous 58%ABV and guarantee the preservation of the gin even after it has been opened. It's design so that the cork opener does not pierce the cork stopper from top to bottom allowing the cork to be reused and close the bottle tightly once again;
- **The Wax Seal** – Touch of elegance and exclusivity, used as proof of origin and inviolability that guaranteed the message was delivered only to its recipient. Also protects the cork from dirt and mishandling insuring that it reaches intact to its proper destination;

Relevant facts and awards:

- **Launch** – 7th July 2018 London – Junipalooza (www.junipalooza.com). Listed on the **Curator's Picks*** at Ginkiosk (www.ginkiosk.com) online shop of Ginfoundry (www.ginfoundry.com), organizers of Junipalooza
- **Silver Medal** at LSC - London Spirits Competition 2019
- **Bronze Medal** at IWSC – International Wine and Spirits Competition 2019
- **Official Partner** of BENTLEY MOTORS 100 YEAR CELEBRATION
- **Butterfly Mark** – recognition of our commitment to social and environmental sustainability www.positiveluxury.com/about

**Curator's Picks – "While there are huge differences in how, where and who they are made by, all of these Gins share certain things in common. They are all imbued with authenticity, character and represent that unique combination of tasty liquid, great packaging and fantastic value. This is, incidentally, what our home "gin cabinet" looks like as between them all, this gin selection offers up the perfect choice for any occasion."*



20. Gin

- a) Gin is a juniper-flavoured spirit drink produced by flavouring organoleptically suitable ethyl alcohol of agricultural origin with juniper berries (*Juniperus communis* L.);
- b) The minimum alcoholic strength by volume of gin shall be 37,5 %;
- c) Only natural and/or nature-identical flavouring substances as defined in Article 1(2)(b)(i) and (ii) of Directive 88/388/EEC and/or flavouring preparations as defined in Article 1(2)(c) of that Directive shall be used for the production of gin so that the taste is predominantly that of juniper.

21. Distilled gin

- a) Distilled gin is:
 - i) a juniper-flavoured spirit drink produced exclusively by redistilling organoleptically suitable ethyl alcohol of agricultural origin of an appropriate quality with an initial alcoholic strength of at least 96 % vol. in stills traditionally used for gin, in the presence of juniper berries (*Juniperus communis* L.) and of other natural botanicals provided that the juniper taste is predominant, or
 - ii) the mixture of the product of such distillation and ethyl alcohol of agricultural origin with the same composition, purity and alcoholic strength; natural and/or nature-identical flavouring substances and/or flavouring preparations as specified in category 20(c) may also be used to flavour distilled gin.
- b) The minimum alcoholic strength by volume of distilled gin shall be 37,5 %.
- c) Gin obtained simply by adding essences or flavourings to ethyl alcohol of agricultural origin is not distilled gin.

22. London gin

- a) London gin is a type of distilled gin:
 - i) obtained exclusively from ethyl alcohol of agricultural origin, with a maximum methanol content of 5 grams per hectolitre of 100 % vol. alcohol, whose flavour is introduced exclusively through the re-distillation in traditional stills of ethyl alcohol in the presence of all the natural plant materials used,
 - ii) the resultant distillate of which contains at least 70 % alcohol by vol.,
 - iii) where any further ethyl alcohol of agricultural origin is added it must be consistent with the characteristics listed in Annex I(1), but with a maximum methanol content of 5 grams per hectolitre of 100 % vol. alcohol,
 - iv) which does not contain added sweetening exceeding 0,1 gram of sugars per litre of the final product nor colorants,
 - v) which does not contain any other added ingredients other than water.
- b) The minimum alcoholic strength by volume of London gin shall be 37,5 %.
- c) The term London gin may be supplemented by the term 'dry'.



GinT Rubro 700ml



**GinT Rubro 700ml
Case of 3**



**GinT Rubro 200ml
Jute bag**



GinT Rubro 200ml

