

MAHÓN

6 x 1 Liter 6 x 750 ml 41% abv







BEVX: 4.5/5

4.5/5 stars - Difford's Guide: Excellent

Micro-Spirits: Triple Gold



Produced on the Island of Menorca in Spain

Produced in small batches, using centuries' old wood-fired red copper stills and a long-held, secret family recipe, Mahón Gin has become an iconic Mediterranean spirit, and a standard for distinctive world class Gin.

Wine alcohol from Spain's Penedès region is used as the base distillate. The grapes used are Parellada and Xarel-lo, the same ones used for making Cava. The wine alcohol used has no taste of grapes or wine. It therefore absorbs the scent of the wild juniper in a completely different way to grain-based gins, which is one of the keys to Mahón Gin's unique flavor and aroma.

The juniper berries are aged for about 2 years, prior to using. This shrivels and hardens them, but more importantly, concentrates the aromatic profile and provides some citrus notes. This is quite unique to the industry. Also, since the berries are stored in the harbor area, salt particles do have a leisurely time settling upon them, hence the most likely reason for the slight saline notes.

Distilled by: Xoriguer - pronounced "sho-ri-gair" - the old windmill.



NOSE: Evokes lemongrass, verbena and dusty cedar, redolent of freshly cut flowers.

PALATE: Starts off with juniper, evolving to subtle spice and lemon zest undertones. Shows lovely silkiness and complexity on the mid-palate with slight saline notes.

FINISH: long lingering and rich, yet balanced with great freshness.



There is no other gin on earth made like Mahón Gin!



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