



YOUR IMMEASURABLE BLUE

MYSTIC GROVE GIN - CHAPTER IX THE BLUE INDIGO GIN





MYSTIC GROVE GIN - CHAPTER IX

THE BLUE INDIGO GIN



CHARACTERISTIC & TASTING TIPS

DRESS:

Deep, the dress reveals a dark indigo colour, adorned with purplish reflections.

NOSE:

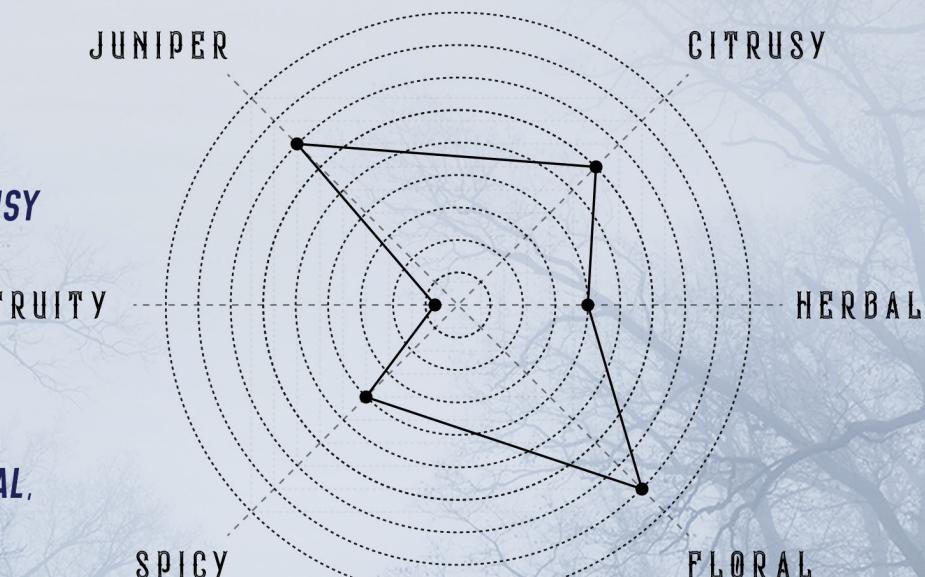
Complex and aromatic, the nose blends **FLORAL** and **CITRUSY** aromas with notes of intricate **BRIGHTNESS**.

TASTE & AROMA:

Dense and delicate, the palate senses a harmonious mix of **FLORAL**, **PINEY**, and coated **ROOTY** notes.

STRUCTURED AND BALANCED:

A wide aromatic palette tracts a very long-lasting finish.



Available in:

700 ML

200 ML

50 ML

43% ALC./ VOL. | (86 PROOF)



Category :

High-end Spirituous.
In conformity with the EU regulations and their amendments.

Elaboration process :

Vapor Infusion - Slightly filtered to preserve natural color and taste.

Composition :

100% extra neutral grain alcohol/ Pure mountain spring water,
Natural selected botanicals (herbs, plants, fruits, spices...).

Description :

A perfectly balanced Gin obtained from the vapor infusion of the finest grain spirits over beds of 9 selected botanicals sourced around the world.

Warehousing conditions :

It is recommended to keep the product in its original packing away from direct sunlight and heat, preferably below 25°C.



mysticgrovegin

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BLUE ROSE



BY ALAIN ACHKAR

Beverage Manager | *Amelia Dubai*



BLUE ROSE is a preparation of love showcasing a splendid blue progressively culminating into an all-natural purple haze that dazzles its beholder upon first impression.

INGREDIENTS & PREPARATION STEPS

Glass:

Single Rocks (up to 236 ml.)

Flavour Notes:

Floral | Citrusy with hints of Lemon Grass

Character:

Refreshing, Smooth, Bright

Garnish:

Lime wheels, chopped lemongrass.

Fill in the single glass with :

50 ml. MYSTIC GROVE GIN - CHAPTER IX

Up to 180 ml. OF TONIC WATER

Good Quality Ice Cubes.

Garnish with Lime or Lemon Wheels & Chopped Lemongrass



UXEDO NO. BLUE

BY MALORY LEE

Brand Manager Middle East-Africa | *Giffard*

INGREDIENTS & PREPARATION STEPS

FILL THE MARTINI GLASS WITH:

75 ml. MYSTIC GROVE GIN - CHAPTER IX

15 ml. Bianco Vermouth

7.5 ml. Giffard Maraschino Liqueur

4 Drops Orange Bitter

Absinthe Wash

Garnish with Orange Zest Coin

Glass: Martini or Nick & Nora

Flavour Notes: Floral, Citrusy

Character: Refreshing, Smooth, Elegant

Garnish: Orange Zest Coin

UXEDO NUMBER BLUE is a really playful variation of a classic gin cocktail.

MYSTIC GROVE - BLUE INDIGO GIN presents intimidation and fun all in one drink.

A spirit forward, with the citrus and the floral notes of the gin consorting in harmony with the aromatics of GIFFARD maraschino and cocchi americano to give it a particularly nice, crisp finish.

The dazzling color of TUXEDO No. BLUE just takes it into an upper level of coolness.