JINPERO Superior Dry Gin



The FOUR PILLARS of JINPERO:

JINPERO Superior Dry Gin, a luxurious Swiss London Dry Gin designed and produced in the heart of Switzerland.

The trio behind JINPERO connects a deep friendship, the attention to the detail and the passion for elegant and luxurious design as a love for exquisite tastes. This is what underlies JINPERO Superior Dry Gin.

The complex bouquet composed by 17 carefully selected botanicals with its silky and warm heart and the distinctive and spicy sensation to the end will let you remember it for a long time.

For connoisseurs JINPERO Superior Dry Gin connects the luxury of time, the glamour of friendship, the elegance of simplicity and the intensity of a suave taste, the four pillars of JINPERO. The ultimate luxury is your time. The time you spend with your nearest and friends. Weather you wallow in memories with your best friend or celebrate the success of your recent business or simply offer your customer a glass of gin, in such moment only the best is good enough.

The promise you make when you reach a glass JINPERO Superior Dry Gin is clear and warm.

The GIN:

«the freshness and complexity of the suave taste is a real treat»

| Type: | London Dry Gin | |
|--|---|--|
| Short description: | The rich bouquet of typical juniper and warming cardamom is accompanied by the fruity taste and the freshness of the citric fruits. The liquorice and the suave spicy sensation to the finish lingers long in the palate and invites for a second glass. Every sip of the unfiltered gin is worth the experience independent if supplemented by the silky melting water on the rocks or served in a classy drink. | |
| Botanicals: | 17 botanicals | |
| known Botanicals: | Juniper, coriander, orange peel, Lemon peel, cardamom angelica, liquorice, dog rose, lime blossom, peppers, rosemary, lemongrass, ginger, verbena | |
| Organic certification: | All botanicals have an organic certification | |
| Basis alcohol: | Certified organic Swiss crop alcohol | |
| Production process: | High quality double layer distillation | |
| Distillation after enrichment with botanicals: | One time | |
| Filtration after distillation: | none | |
| | | |





| Maturation: | JINPERO Superior Dry Gin is stored 0139 days in stainless steel reservoirs to unfold its distinct and rich flavour | |
|----------------------|--|--|
| Ageing in barrel: | none | |
| Opaque on the rocks: | The mixing with cold mixers or ice with the unfiltered superior gin, result in a slightly opaque color. This sign of highest quality enriches the complex flavor and brings the taste to its ultimate level. The chemical reasoning is that cooler liquids mix with less essential oils visually the gin gets opaque. The unmixed essences are what creates the suave but distinct taste. | |

The BOTTLE:

«absolutely timeless, this bottle encloses an evergreen design, simple and immediate, a perfect cork cap glass bottle»

| Design | Gold winning Italian design bottle |
|-------------------|------------------------------------|
| Design | Oold Willing Italian design bottle |
| Size: | 500ml |
| Material: | Glass |
| Lid material: | Spruce |
| Sealing material: | Pressed cork |

The PRODUCER:

«the traditional gold-awarded small batch destilleris what gives the JINPERO its perfect finish»

| Producer: | JINPERO c/o Convides AG, <u>www.jinpero.com</u> | | |
|---|---|--|--|
| Names behind JINPERO Superior Dry Gin: | Juan Carlos, Fernandez, José Luis Fernandez(f)& Julian Stähli(f) | | |
| | A deep friendship, perfectionism and the common passion for great design and artwork, exquisite food and well selected drinks is what connects the two founders(f). | | |
| Distiller: | Amstutz Manufaktur, www.amstutz-manufaktur.ch | | |
| Master: | René & Werner | | |
| Made in: | Switzerland, Rothenburg, Lucerne | | |





The JINPERO Tonic:

«the JINPERO is perfect «on the rocks», for mixing a classic gin and tonic, but also for characterful and charming drinks»

| On the rocks | The experience of the richness and complexity is best «on the rocks». The slowly melting waters supports the suave but distinctive taste of the unfiltered London dry gin. |
|--------------------------|--|
| How the tonic should be: | Preferably dry, low in sugar and low in taste of its own |
| Recommended Tonics: | Fever-Tree Mediterranean Tonic Water |
| | Schweppes Premium Mixers Tonic & Touch of Lime |
| | Swiss Mountain Spring Classic Tonic Water |
| | Mistelhain Dastonic Ambition & Signature |
| | Indi Tonic Water |
| | Double Dutch Tonic Water |
| | Schweppes Premium Mixers Tonic & Hibiscus |
| Recommended decoration: | Lemon zest underlines the freshness of the G&T |
| | The sweetness is emphasised with fresh juniper berries or a piece of liquorice |
| | The Mediterranean flavour is supported by a branch of rosemary |
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The AWARDS:

| DistiSuisse 2023/24 | Gold in category London Dry Gin | Distinguise : 2021/2016 |
|--------------------------------|---|---------------------------------|
| IWSC 2022 | Gold in category London Dry Gin | O IWSC GOLD |
| IWSC 2020: | Silver in category Gin & Tonic | OIWSC SILVER |
| IWSC 2019, 2022: | Bronze in category Gin & Double Dutch Tonic | OIWSC BRONZE |
| DistiSuisse 2019/20 & 2021/22: | 2x Silber in category Gin | Dist Source + 2021/22 2 |
| Ginvasion.de: | 98 of 100 points | ginvasion.de [dʒin/vaˈzioːn] |
| Falstaff 2023 | 93 points | falstaff |



