

*juniper and
fresh olives*



SPECIAL EDITION
ARTISAN OLIVE EXTRA DRY GIN
distilled to perfection by Enri&Stefan



We distilled a unique batch from Mallorca olives grown on the century old trees in the Valldemossa Valley. Olives have a long tradition as a cocktail garnish, maybe because their salty brain aroma contributes well to a *Dry Martini*. And a Martini is what we had in mind distilling this Gin.



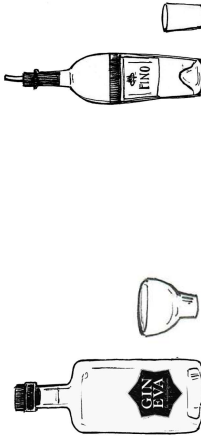
KEY BOTANICALS:
Olive, juniper, cilantro.

NOSE:
Ripe olive, nutmeg.

PALATE:
Very dry, silky texture, dry juniper, a hint of cilantro.

FINISH:
Long and lingering, juniper and olive.

*"Try it with Fino Sherry instead of Dry Vermouth.
We prefer equal measures, but that is up to you."*



1. 4 cl. Artisan Olive extra Dry Gin



2. 4 cl. Fino Sherry



3. Stir on ice



4. Strain in Martini glass



5. Cheers!

◆ **EVATINI EXTRA DRY** ◆

by Lorenc Benassar

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