



VAN WEES THREE-CORNER SUPERIOR DRY GIN YUZU

£70.20

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Established in 1782, 'A. Van Wees distillery de Ooievaar' claims to be the last authentic distillery left in Amsterdam, producing a range of old Dutch genevers, bitters and liqueurs. Their products are creative compositions made from pure, natural raw materials.

The key to Van Wees recipes are the combinations of fruits, flowers, plants, roots and seeds, and the use and knowledge, which has been passed down through generations. The production

techniques and ingredients are second to none, including seven different types of malt-wine which are used in their genevers.

Van Wees are probably the only company in the world to commercially distil rose petals, an incredibly time consuming process, but resulting in an exceptionally fine rose liqueur. Today Fenny Van Wees runs the business with a small loyal crew, preserving a once worldwide famous Dutch cultural inheritance for quality and authenticity in distillation.

Made with yuzu sourced from Japan, A. v. Wees Yuzu dry gin is a 100% distilled gin using no infusions or concentrates in the production. A mix of 100% distilled Yuzu and 100% distilled gin from the classic botanicals of juniper, lemon, coriander, angelica and other herbs. Non-chill filtered to preserve the flavour rich congeners and oils to ensure a

unique gin of unrivalled quality.

Tasting Notes: Very pale straw colour as this is 100% distilled with no chill filtration for maximum concentration and intensity of flavour. On the nose, light, delicate floral aromas with pronounced yuzu, Lemon, juniper, spice and liquorice notes. On the palate, dry, subtle, yet intense yuzu and mandarin citrus flavours with juniper, spice and herbs giving a long warm finish.

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