



Gin
Distilled from
Mirabel & Albariño
Alma Galega



Our family has been making fine drinks since 1877 when our great great grandfather D. Jose Ozores founded a business producing liqueurs.

We continue this tradition to this day, building on his traditions in our modern distillery. We are the only gin in the world using a distillate of mirabelle and albariño and are proud to grow, harvest and distill these ourselves to create this wonderful gin.



Family Ozores, 1877

inabelle is a unique new gin from Galicia, in north west Spain.

Our distillery is in the heart of the Rias Baixas, a region whose reputation has grown steadily over the last decade as one of Spain's standout areas for quality wines. Our valley, next to the Miño river which separates Spain from Portugal, has the perfect micro climate for the production of **albariño** grapes, and is the only place in Spain to grow **mirabelle** plums. We grow our own grapes and mirabelles, and carefully distill each of them. These distillates form the heart of Ginabelle, along with juniper and four other fine botanicals. The result is an exceptional spirit balancing classic gin flavours with the subtle character of the fruit. Ginabelle is the result of nine separate distillations – exceptional effort to create a wonderful and unique gin.

Mirabelle

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The most flavourful fruit



We grow all of our own mirabelles, and our valley is the only place in Spain where this wonderful fruit is found. Each summer we harvest, ferment and distill the mirabelles, and this distillate gives **Ginabelle** its warm, peppery fruit character.

Albariño

Galicia's famous grape



Albariño has long been prized as a white wine of exceptional character, balancing freshness and floral, fruit characteristics.

The distillate of albariño in **Ginabelles** adds freshness and structure to the gin. We grow the grapes and control the entire process through to distillation and blending into the gin.

Juniper

The indispensable

Ginabelle uses five fine botanicals, starting with juniper, the principal ingredient giving gin its unique character.



Botanicals

Coriander, Licorice, Lemon and Gorse flowers





GINABELLE

& Tonic

6 cl of Ginabelle
20 cl of Premium
Tonic Water

Garnish: orange
twist and grape

Preparation: serve in a large
balloon glass, with plenty of ice;
serve cold and decorate



GINABELLE

Grape Cooler

6 cl of Ginabelle
2 teaspoons white sugar
2 cl of lime juice
4 crushed white grapes

Garnish: fresh grapes,
lime and mint

Preparation: muddle the grapes,
lime juice and sugar; add Ginabelle,
stir and top with crushed ice



GINABELLE

& Tea

6 cl of Ginabelle
2 teaspoons /
1 bag dried fruit tea
20 cl of Premium
Tonic Water

Garnish: red fruit

Preparation: infuse the tea in
Ginabelle; fine strain into a
balloon glass filled with ice;
add tonic and garnish



GINABELLE

Forbidden Fruit

6 cl of Ginabelle
3 cl of Albariño wine
2 cl of lime juice
1,5 cl of simple syrup
1/4 crushed apple

Garnish: apple

Preparation: muddle the apple, lime
juice and sugar syrup in a shaker;
add Ginabelle, Albariño Wine, ice
and shake vigorously; strain and
serve in a Martini glass



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