

DISTILLATION



Mahon Gin is distilled using traditional methods. This process is called the one-shot-method, which requires local firewood from the clearance and maintenance of Menorca forests, and sea water as a coolant.

Our gin is defined by the personality of juniper berries taken from the Catalan Pyrenees, high quality vinic alcohol and fresh spring water from Mahon. The unique and singular character comes from a single distillation using copper stills dating from two centuries ago, each with a capacity of 700 litres.

Discarding the head and tail, our gin is made only from the heart of the distillation, after collecting and tasting, the result is a crystal clear gin with a unique character rich in the essential oils of juniper berries.

The final step of bottling and labelling takes place at our distillery in the port of Mahon, we continue to use traditional bottles, the design of which hasn't changed since 1750.

TASTING NOTES

APPEARANCE

Crystal clear with a distinctive body differentiated by the essential oils of juniper berries

FRAGRANCE

Aromatic with tones of juniper, green wood and herbs

FLAVOUR

An herbacious palate, generous in juniper and smooth citric undertones round out its character.

AFTER TASTE

Long and light with soft memory of black pepper.

GIN
XORIGUER
DESTILERÍAS XORIGUER - GIN MAHÓN



ORIGINAL MAHON GIN
FROM MENORCA



www.xoriguer.es

GENUINE BOTTLED TRADITION



Since 1750

Mahon Gin was probably the first gin distilled in the Mediterranean. Born 300 years ago in a time when the Port of Mahon held a strategic position, coveted by the major naval powers.

In fact, at the request of both British and Dutch sailors in the local taverns encouraged Minorcan master craftsmen to initiate distillation of Geneva or Gin, creating in 1750 the unique recipe of Mahon Gin which Miguel Pons Justo, founder of the mythical distillery, has kept under the name of 'Gin Xoriguer Mahon' until the present day.

Genuine bottled tradition, Xoriguer is one of the few distilleries in the world which continues distilling using traditional methods and it's recognised as being "Protected Geographical Indication" 'Mahon Gin'. The peculiarity of our gin is based on its traditional methods using a combination of high quality vinic alcohol and select juniper berries which have been rested for several years.

"View of the city and port of Mahon", Giuseppe Chiesa Barattì, Museu de Menorca, 1760-1767



POMADA

-  4cl Mahon Gin Xoriguer
 -  2cl Lemon juice
 -  Finish with a lemon soda
 -  Mint leaves and lemon twist
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Mahon Gin

Distilled gin made from the heart.
Minorcan.
38% 700ml



CANET

Special edition for lovers of
vintage products
38% 700ml



CANECO

Traditional clay bottle.
38% 700ml



HIERBAS (GREEN)

Savoury aromatic herbs
from Minorca.
25% 700ml



HIERBAS DE MENORCA

Chamomile liquor,
soft and silky.
30% 700ml



BLOODY ISLAND

Liquor distilled with some
notes of dried peach.
21% 500ml



CALENT

Traditional Minorcan recipe
with the combined scents of
cinnamon and saffron
25% 700ml



GIN TONIC

-  4,5cl Mahon Gin Xoriguer
 -  1 bottle of tonic water
 -  2 Mint leaves
 -  Some lemon peel
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