



ELABORATION PROCESS

The London N°1 Sherry Cask, is the product obtained by the distillation in copper stills of a maceration of its 12 botanicals in alcohol of grain and later aging in American oak casks that have previously contained wine from Jerez (Tío Pepe). This aging gives it a pale-yellow color due to the extraction of oak wood components.

The gin goes through an aging process of 3 months in these sherry casks that have previously contained Tío Pepe for more than 10 years.

It has an alcohol content of 43 degrees which is the most suitable for the best assembly of each and every one of the aromatic characters of the gin and wood.

TASTING NOTE

The London N°1 Sherry Cask has a pleasant, fragrant aroma with notes of juniper berries and mix of botanicals, enhanced by a subtle touch of wood with vinous sensations.

Smooth, elegant and complex on the palate, with well-integrated notes of alcohol and wood. Long and velvety finish.

PERFECT SERVE

On the rocks.

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