

# KIMERUD GIN 40%

LIER, NORWAY

750ML | 80 PROOF | 40% ABV | 6 BOTTLES PER CASE

*Hardcore Gin lovers say the word Martini should never be preceded by vodka, lobster or pomegranate.*

*They say the original and only real Martini consists of Gin, Vermouth & olives, period!*

Kimerud Gin is made in the Norwegian village of Tranby, about 20 miles west of Oslo. Master Distiller Ståle Håvaldsen Johnsen crafts this complex and smooth Gin with care. The Gin is distilled from potato spirits and 22 botanicals including juniper, coriander, lemon peel, walnut, angelica root, ginger root, mint, and orange peel—most of which are harvested from his family farm.

The spirit is distilled five times and only pure mountain water is added after distillation. Kimerud Gin 40% and Kimerud Wild Grade Gin 47% are the same great Gin, there is just less water added after distillation in the 47% Gin. The Gins truly benefit from the home-grown organic ingredients from the farm.

Norway's cold climate adds to the quality of Kimerud Gin as it delays the growth of the herbs, which allows each herb's special flavors to fully develop, resulting in a superbly rich Gin. Only pure mountain water is added after distillation.

Many Gin lovers note subtle scents of the sea wafting from the Gin. That's because Ståle uses rhodiola rosea, a wild Scandinavian herb picked on the cliff of the Arctic's Norwegian Sea. This herb grows wild in the North of Norway, where the Arctic Sea provides the raw flavor and aroma that makes this Gin so special. During the Age of the Vikings, rhodiola rosea was considered a prized delicacy, with magical properties.

There is one surprising ingredient in the blend.

The surprise? Walnuts!

When was the last time you had a Gin made with walnuts?

## Appearance / Color

Clear

## Nose / Aroma / Smell

Very complex with roses, juniper, and herbs

## Flavor / Taste / Palate

Complex and both floral and savory at the same time.  
Soft on the palate with juniper, citrus, and lavender

## Finish

Long finish for a Gin, with fresh grass and a dash of sweetness

## Accolades:

- Double Gold Medal, CWSA China, 2017



YOU HAVE TO TASTE IT FOR YOURSELF.



1700 Market St #1005 | Philadelphia, PA 19103  
Warehouse: 3 Industrial Court, Suite 6 | Freehold, New Jersey 07728  
Phone: 908.309.7525 | Email: OceanWineGuy@aol.com