

# NO. 3 LONDON DRY GIN

BERRY BROS. & RUDD | LONDON, ENGLAND & SCHIEDAM, HOLLAND



## PRODUCT INFORMATION

- Crafted on the tenets of passion, precision and perfection, No.3 Gin upholds the highest standards of quality and excellence – from recipe development and botanical sourcing to distillation decisions and packaging design.
- Recipe by Dr. David Clutton
- No.3 defined by three fruits & three spices
  - Three fruits: Sweet Spanish orange peel, grapefruit peel & juniper
  - Three spices: Angelica root, coriander seed & cardamom pods
- 46% ABV

## BRAND INFORMATION

Unburdened by the inessentials, No.3's botanicals stay true to the quintessential style of a London Dry Gin, bringing together the perfect balance of juniper, citrus and spice. This classic London Dry Gin is the perfect choice for a Dry Martini or a deliciously refreshing Gin & Tonic. Since its launch in 2010, No.3 Gin has garnered more than 20 awards for excellence and is the only gin to have won the International Spirits Challenge 'Best in Class' Gin Trophy four times. In 2019, No.3 Gin earned Supreme Champion Spirit distinction at the International Spirits Challenge. It is the only gin to have won this recognition.

## TASTING NOTES

**Nose:** Bright, crisp and fresh, with an uplifting welcome of juniper

**Palate:** Juniper at the fore, supported by floral, summery notes and spicy, warm flavors of cardamom. Plenty of citrus 'zing' complemented by the gingery spiciness of coriander

**Finish:** Earthy dryness of angelica

## AWARDS & PRESS

**DOUBLE GOLD** | San Francisco World Spirits Competition 2020

**SUPREME CHAMPION SPIRIT** | International Spirits Challenge 2019

**BEST IN CLASS** | International Spirits Challenge 2019, 2015, 2013 & 2012

**GOLD MEDAL** | Global Gin Masters 2017

**BEST GIN & BEST WHITE SPIRIT** | Wine & Spirits Wholesalers of America 2011

"A harmonic balance opens in proper gin tradition with soft sweet pine, supported with clementine notes, a hint of chai and a very clean dry finish." - Anistatia Miller & Jared Brown, Museum of the American Cocktail



For additional information, cocktail recipes, photos, and videos, please visit: [www.hotalingandco.com](http://www.hotalingandco.com)

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