

UNGAVA GIN

QUEBEC, CANADA



PRODUCT INFORMATION

- Uniquely crafted Canadian gin
- Small batched distilled in Northern Canada from locally grown corn
- Crafted exclusively from local botanicals harvested from the Ungava bay, an unconventional base of six natural herbs and berries: Nordic Juniper, Arctic Blend, Labrador Tea, Crowberry, Wild Rose Hip, Cloudberry
- The vibrant color comes from the post-distillation maceration of the rare botanicals, naturally colored in particular by the wild rose hips and cloudberry
- Smooth, fresh and floral
- Displays the fruity and lightly acidic notes of crowberry and wild rose hips
- Labrador teas adds smoothness to give length
- 100% natural ingredients (no color added)
- Enjoy neat, on the rocks or in the Ungava Tonic, a signature cocktail with tonic water, and a wedge of grapefruit
- 43.1% ABV

TASTING NOTES

NOSE	Sweet, floral notes, bright citrus and bold juniper - very "juniper forward"
PALATE	Juniper with an intriguing contrast between sweet tea and tart berries
FINISH	Warm with a long spicy

AWARDS & PRESS

- GOLD | World Spirits Award – 2018
- GOLD | World Spirits Award – 2016
- DOUBLE GOLD | New York World Wine & Spirits Competition – 2015
- BEST COMPOUND GIN | World Gin Awards – 2016
- CANADIAN DISTILLERY OF THE YEAR | New York International Spirits Competition - 2015

BRAND STORY

Ungava Premium Canadian Gin originates in the northern frontier of Quebec where the vast tundra meets the icy waters of the Ungava Bay. Ungava gin is distilled in small batches using traditional techniques and a unique selection of 100% natural herbs and berries indigenous to Quebec. Inspired by the many varieties of indigenous roots, berries and flowers that grow naturally on the Ungava peninsula, only six were chosen to craft Ungava gin. With roughly a three-week harvest season, the botanicals are all hand selected to ensure optimal quality and freshness. Ungava gin offers the discerning gin drinker a true taste of the tundra.



@ungava_gin - ungava.canadian.gin

For additional information, cocktail recipes, photos, and videos, please visit: www.hotalingandco.com

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