

# Gin Monti



Gin Monti is the first product product to market from **Huerta Jalon**, a small, family-run distillery that traces its history producing distillates back 4 generations. Founded in 2015 by three siblings and some business partners, they focus on producing quality products based on the finest raw materials.

The distillery is located in the picturesque town of Los Molinos (in the northwest of Madrid province) at the foot of the *Sierra de Guadarrama* national park.

## The Ingredients

- **Neutral Grain Spirit**
- **Water** from the Sierra de Guadarrama, known for its purity and very low levels of dissolved minerals due to the predominant gneiss and granite bedrock of the area
- **15 Botanicals** including Juniper, Angelica, Lemon and Orange peels, Cassia, Cinnamon, Coriander, Green Cardamom, Clove, Eucalyptus, Licorice root, Hibiscus, Orris root, Lavender, and Olive leaf.



**BEST  
SPANISH  
LONDON DRY GIN**

**MONTI  
LONDON DRY GIN**



## The process

The neutral grain spirit is diluted. The natural botanicals are cold macerated in the resulting liquid for 21 days. Following the cold maceration, a fractional distillation is carried out in small copper still. Finally the distillate is diluted with purified / filtered water to the final bottling strength of 41% alc / vol. Average batch size is *less than 70 liters* or around 90 bottles. All processes from blending, through distillation to bottling are done by hand.



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Some photos c/o Flickr users: Monica Arellano-Ongpin; FoodCraftLab