

Atlantic
DISTILLERY
Co. CORK-IRELAND

MINKE IRISH GIN

Inspired by the Minke Whale, the majestic creatures that swim wild off our Atlantic Ocean coastline. The same local coastline is home to the unique botanical that gives Minke Gin its distinct flavor profile.

FORAGED BY HAND

We climb the cliffs along our shoreline to sustainably harvest native rock samphire, only by hand and only in season. It's really worth the effort!

MINKE SPIRIT

The base spirit used to make Minke Gin is derived from whey, produced from our 9th generation family farm near Galley Head Lighthouse. This gives a unique velvety texture and mouthfeel to each delicious drop.

For Minke Gin we go full circle, grass to glass, harvesting nature at its best.

NOSE:

Crisp and dry

PALATE:

Fresh n' fruity, zesty, later the rock samphire from our local cliffs becomes obvious with some green fennel-like notes. FINISH:

Slightly salty with red peppercorn in the finish.

ABV: 43.2% **UPC:** 816136 023437 **PACK SIZE:**(6x750ml)





CLONAKILTY DISTILLERY

PRODUCT of IRELAND

A small family farm on the southwest coast of Ireland and an Irish farmer with a very big dream. The Scully family, the founders of Clonakilty distillery, have farmed this windswept coastal land for 9 successive generations. With the best resources that nature has to offer, prime land, pristine water and salt sea air, they had the perfect ingredients for a maritime distillery.

We grow our own heritage barley on our family farm in the shadow of the Galley Head lighthouse. Centuries of sea mist, soft rain and ocean spray provide a complexity to the soil that permeates through to each individual grain.



