

juniper and  
fresh olives



70 cl.

45% vol.

We distilled a unique batch from Mallorca olives grown on the century old trees in the Valldemossa Valley. Olives have a long tradition as a cocktail garnish, maybe because their salty brain aroma contributes well to a *Dry Martini*. And a Martini is what we had in mind distilling this Gin.



*"Try it with Fino Sherry instead of Dry Vermouth. We prefer equal measures, but that is up to you."*

SPECIAL EDITION  
**ARTISAN OLIVE EXTRA DRY GIN**  
*distilled to perfection by Eva & Stefan*



**KEY BOTANICALS:**

Olive, juniper, cilantro.

**NOSE:**

Ripe olive, nutmeg.

**PALATE:**

Very dry, silky texture, dry juniper, a hint of cilantro.

**FINISH:**

Long and lingering, juniper and olive.

◆ **EVATINI EXTRA DRY** ◆

*by Lorenc Bennasar*



1. 4 cl. Artisan  
olive extra Dry Gin



2. 4 cl. Fino Sherry



3. Stir on ice



4. Strain in  
martini glass



5. Cheers!

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