

1528



## 1528 COCOA GIN

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1528's first product is Cocoa Gin, which is a delicate gin with a soul of its own. It all starts with the art of distilling.

The gin is carefully crafted in El Puerto de Santa Maria by Cacao Pico. True to the tradition, the Cocoa gin results from au bain-marie distillation in authentic copper alembics. The cacao beans are grilled in the same workshop on a log fire.

This Cocoa gin is all but a chocolate drink: a true dry gin structured on grilled cacao beans.

**Botanicals:** An original dry gin elaborated using 100% grain and combination of botanicals such as Juniper berries, grilled Cacao beans, Coriander, Angelica Roots and Seeds, Kalamansi Lime peel, Orange peel and Spearmint.

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**Country:** Spain

**Distillery:** Destilerias Pico

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**Alcohol:** 40% alc.

**Age:** Unaged

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