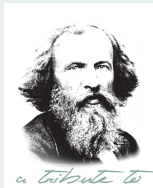




LONDON
DRYGIN



a tribute to
Dmitri Mendeléyev

Creator of the periodic table and forerunner of the Master Degree in quality spirits.



LONDON DRYGIN



THE **MASTER DEGREE** IS THE ESSENCE OF "**PLATU COUPAGE**", MACERATION AND SPIRIT FOR THE PERFECT DEGREE.



THE SPIRIT, **TRIPLE DISTILLED IN SMALL STILLS** TO CONCENTRATE THE FLAVOUR.



THE **COMPLEX AND UNIQUE SELECTION OF 10 HERBS**.

*Juniper berries - coriander seeds
Roots - oris, licorice and angelica
Cinnamon - nutmeg
Barks - cassia, lemon and orange*



THE INSPIRATION CREATED TO **IMPROVE THE BLENDING**.



DISTILLED IN LONDON
CRAFTED IN GALICIA



LA SELECCIÓN COMPLEJA Y ÚNICA DE DIEZ BOTÁNICOS
Bayas de Enebro - Sernillas de Cilantro
Raíces (Oris, Regaliz y Angélica)
Canela - Nuez Moscada
Cortezas (Casia, Limón y Naranja)



We start from a process of double distillation of pure English grain.



We macerate 10 high-quality hand-picked herbs.



Later we perform the third distillation..



In this stage we obtain the main characteristics that differentiate our LONDON DRY GIN. Elegance, smoothness, freshness and balance with the perfect alcohol content.



Finally, after a process of multiple filtration we obtain the transparency and clarity that makes Platú London Dry Gin a unique gin.



Appearance: Transparent, crystalline and clear.



Nose: Elegant aromas of juniper berries with citreous tones and tones of coriander, cinnamon and licorice, which provide greater freshness.



Taste: smooth and fresh on the palate, with a perfect balance between the citreous tones and the juniper and the subtle complexity provided by the herbs.