HRAFN GIN

Hrafn (pronounced *Ra-vn*) meaning *Raven* in Old Norse

<u>HRAFN GIN VALHALLA</u> is the ultra-premium expression from Raven Spirits Limited. It is hand crafted to a recipe created by Raven Spirits Limited, at the Deeside Distillery, in Banchory. In style 'Valhalla' is a classic London Dry gin, infused with the traditional botanicals of juniper, angelica, coriander, cassia, orris, which has been refreshed and updated by the addition of delicate mandarin and spicy cubeb pepper.

The distillation takes place in a state-of-the-art stainless steel iStill set to run in a pot still mode (there are two stills, one with a 500 Ltr capacity and the other with a 2,000 Ltr capacity). All the botanicals are distilled in wheat based NGS (neutral grain spirit). Reaching the point of collection comes slowly after a gradual heat incline and the heart cut is made using 'dynamic cuts management' (where the distillation is monitored by computer every second and automatically adapts where needed to compensate for heat and pressure fluctuations). This slow distillation process takes around 18 hours and allows Raven Spirits to extract maximum flavour and achieve its botanical separation. This is the secret to the 'taste journey' that is unique to HRAFN GIN.

Once the distillation finishes the resulting gin is transferred to inert stainless-steel holding tanks, where it is allowed to rest and the flavours to mellow for six weeks. This resting phase is a critical difference between HRAFN, and other gins and it completes the compounding of the botanicals and enhances flavour development and the ultimate length of finish. Finally, it is cut to 49% alcohol by volume (ABV) using mineral water from Deeside Water's artesian Pannanich Wells. The percentage has been carefully chosen to show the depth, flavour profile and finish at their best.

Raven Spirits Limited worked intimately with their design and printing teams in Aberdeen (FortyTwo Studio and Windmill Printing) to produce the labels and closure. These are all done using age-old foiling and printing techniques as is fitting for the updated classic styling of the packaging.



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TASTING NOTES:

Nose: Juniper swelling into spiced mandarin.

Taste: Creamy and smooth in the mouth. The initial taste is classic

herbaceous juniper. Then the journey crackles into warming spices and bursts of pepper that eventually completes into a citrus slide of

deepening mandarin intensity that lingers on the palate.

Finish: Long lingering finish of mandarin with prickles of spice.

Body: Velvet Smooth.

HRAFN GIN Valhalla's smoothness makes it an ideal 'sipping gin' to be enjoyed just over ice. We recommend a dilution of 1:1 is adding a mixer. This ultra-premium gin is the ultimate expression of HRAFN GIN's deeper taste and longer finish, combined with a sublime smoothness.

AWARDS & RECOGNITION:

2019 GOLD MEDAL, International Gin Masters, London (Ultra-Premium)

SILVER MEDAL, International Gin Masters, London (London Dry)

NOTE TO EDITORS

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