



Belgin Raspberry Rosé Dry Gin

Country: Belgium

Region: Lion d'Orweg - Aalst

Producer: Hand Crafted Belgian Gin

Bottle size: 50cl - abv: 38%



The history of Gin starts in the Low Countries (Belgium) in the 15th century

To find where 'gin' comes from we need first to find the origins of genever/jenever, the prototype combination of grain spirit and juniper berries and other botanicals. According to the National Jenever Museum of Belgium it was first produced in Flanders in the 13th century. At this time, this area was part of the Low Countries that also included what is now Holland, bits of Northern France and Luxembourg.

Originally used as a medicinal tonic or a herbal medicine, it wasn't long before genever was being drunk for pleasure. Again the transition lacks precise dates and written records but one source of information is the numerous records of taxation levied on distilleries throughout the Low Countries from the late 15th century onwards.

*The first recorded mention of genever as a distilled beverage flavored with juniper and botanicals was in 1552, in a book called *Een Constelijck Distilleerboec* by Antwerp-based Philippus Hermanni. That's not to say there are no other recipes yet to be found and diligent historians will keep looking no doubt. But, knowledge tended to be handed down orally then, as not everyone was literate.*

The English first met genever during the Eighty Years War (1568-1648) when the armies of France, England and Spain fought over religion, politics and territory in the Low Countries. Here, English mercenaries were introduced to the local grog, given to steady their nerves before battle.

The origin of gin can be traced back to Belgium, Brugge with the first published recipe of a spirit made with juniper berries (the main ingredient in gin). Belgin's artisanal Belgian gins are the result of 500 years of Belgian distilling history since giving birth to gin, Belgian's rich spice trade going back to medieval times and the craftsmanship from Belgium's famous beer and culinary history. Belgin continues the story of gin with unique new flavours such as Fresh Hop and brings a new level of gin quality back to the country that started it all.

To be legally classified as a gin, the primary flavour influence in the finished spirit has to be juniper, and Belgin source their hand-picked juniper berries from Macedonia, regarded by many experts as the finest available.

The company philosophy is to only use natural ingredients, and to extract their flavours by treating every component individually. No artificial colours, synthetic concentrates or sweeteners are used in the process - it's all in the skill of the distiller

Certain botanicals are distilled separately and others in groups. In addition, fresh herbs or fruits are macerated for extra fresh flavours. The European definition does not allow these innovative techniques in a London Dry Gin.

Is this better than a London Dry.?

In a world where it feels as though every possible botanical has been added to juniper in a bid to make a new 'wonder-gin', it's probably worth spending a moment thinking about who invented it, and what it was like?

*The earliest records of juniper flavoured drinks go all the way back to the 13th century, and a Belgian reference book called *Der Naturen Bloeme*. At this time it is difficult to definitively say whether this proves that gin (or genever as it was originally known) was invented in Belgium, but it seems likely that they were among the very first distillers.*

Raspberry Rosé is the first fruit gin, and has proven to be hugely popular. Starting with a bespoke gin recipe, specifically created to compliment the fruit flavours, which combines juniper with 15 other botanicals to make a great dry gin. Then a huge quantity of fresh raspberries are added and a delicate hint of rose petals to produce a truly stunning gin.

The raspberries are sourced from a single local producer and this ensures absolute consistency with every single bottle made. As soon as you open the bottle, you immediately know that this is a gin that isn't going to disappoint.

NO sugars, artificial sweeteners or colourings are added to this gin, it relies entirely on the natural fructose from the fruit. Belgin's philosophy is that if you're making a fruit gin, it should be fruit flavoured gin, rather than the more obviously liqueur style that some other producers favour.

NOSE: Intense Raspberries followed with a citrus background

PALATE: Raspberries in the fore ground with delicate flavours of rose petal and grapefruit.

FINISH: Medium finish

THE IDEAL SERVE

For the ultimate taste of summer, pour a generous measure of Raspberry Rosé over ice in a balloon glass. Top up with artisan elderflower tonic water, (or add half a measure of [Belfleur](#) to Indian tonic) add 3 or 4 fresh raspberries for garnish, and a couple of strands of orange peel.

