



Juni 93 Cask Aged Gin

Country: Serbia

Region: Zica

Producer: Juni 93

Style: Dry Gin

Status: small batch - limited edition

Allergens: not known

Bottle size: 70cl - abv: 46.5%



Juni 93 Cask Aged Gin. The juniper wood casks give the gin a powerful forest flavours of juniper, pine and eucalyptus, which compliment the warm earthiness, hints of spice with a soft chamomile finish

Alongside the prominent juniper, you'll taste pine and eucalyptus with a hint of sour, summery zest. Sweet notes of vanilla and cherry are complimented by the delicate warmth of cardamom and cinnamon and hints of elderflower, elderberry and lavender.

Crafted with organic Serbian juniper berries, delicate Juni 93 replaces overly fussy, competing botanicals and artificial flavours with pure, fresh juniper. It took 93 batches to perfect the recipe. The result is something completely exceptional.

Serbia is one of the world's biggest growers of both raspberries and plums. These gorgeously sweet, soft fruits thrive in our country's fertile soil and humid climate.

Juni 93 is made exclusively with organic botanicals. Wild junipers, elders and lavender flourish in the rich Serbian soil by the gin distillery, so we harvest almost all of our own ingredients. Others, such as coriander seeds, lemon, Cornelian cherry and orris root, are sourced from nearby farmers to support the local community. By using organically grown and responsibly sourced botanicals like these, it can be ensured that every batch of handcrafted gin is pure, fresh, and nothing less than stunning.

The organic Serbian juniper berries make Juni 93 pure, fresh, and extra special. Watched by the quiet magnificence of the surrounding mountains, the junipers grow wild in the highlands of Pešter at almost 5,000 feet above sea level. Every berry is handpicked and sorted by local workers, with only the best carried down to the distillery. Painstakingly laid out the berries are dried out in the hot Serbian air, turning them carefully by hand and waiting until they're just perfect. It's only then that the gin is started to be made.

While other distillers import their juniper, Juni 93 is unique in that they grow their own – and even more unique for growing and distilling in Serbia. Serbian juniper appears to be better even than world-renowned Tuscan berries.

The Botanicals

Juniper

Serbian juniper is considered the world's best, and it's this botanical that makes gin so unique. It's the most prominent flavour in each and every sip.

While most other distilleries buy in berries from suppliers, Juni harvest high-grade 'jumbo' juniper from the wild and beautiful highlands of Pešter. It's handpicked by locals before being collected and brought down to the gin distillery for sorting. At the distillery, only use this juniper, it is not sold to anyone else – so you won't find it in any other gin. You're sure to taste the difference.

Elderberries and elderflowers

Elders grow freely in Žiča, so the botanicals are always in abundant supply. Both the berries and flowers have been used locally for centuries in homemade drinks and spirits, and handpicked before being dried and stored in the distillery close by.

Lavender

The unmistakable floral scent of lavender is just the soothing aroma needed to tame the raw natural flavours of Serbian juniper. Growing in Paraćin, part of the Velika Morava river valley. This botanical, often difficult to master, introduces the necessary floral tones found in some of today's highest quality London Dry Gins.

Coriander Seeds

A gin is nothing without juniper, and you'll find few made without coriander, either. Grown in the fields of Vojvodina in Serbia, the aroma of coriander seeds perfectly complement the juniper, providing a classically warming, spiced lemon base typical of a traditional London Dry Gin.

Cornelian cherries

Local, hand-picked cherries are, a taste of Juni's Serbian home. This uncommon tart fruit tastes a little like sour cherry or cranberry and is carefully balanced by the notes of vanilla and cinnamon.

Other botanicals

Alongside the core botanicals, in this small batch gin, the refreshing flavour of lemon and lime peel and floral orris root – which adds depth and texture.

To finish, the light, gentle spices of cassia bark and cardamom bring a little warmth to every glass.

Tasting Note

Good things come to those who wait. Cask aging might be more common in whisky and bourbon, but cask aged gin has actually been around for centuries.

This gin is aged in juniper wood barrels to intensify the flavour of Serbian juniper and giving the gin heavy notes of pine and eucalyptus.

Limited-run Juni 93 Cask Aged is an intensely and unapologetically juniper rich micro-batch gin. The juniper wood casks give the gin powerful forest flavours of juniper, pine and eucalyptus, which complement the warm earthiness, hints of spice, and soft chamomile finish.

NOSE

The nose is intense, with notes of juniper and spice

PALATE

Powerful flavours of juniper and forest flavours of pine and eucalyptus.

FINISH

Warming, spices with a soft finish

THE IDEAL SERVE

Juni Julep

ingredients

75ml Juni 93 Cask Aged - 25ml syrup de gomme - Mint leaves - Wedge of lime.

Method

Add a handful of mint leaves and a little sugar to a frozen copper mug, half fill with crushed ice and gently muddle the leaves. Pour 75ml Juni 93 Cask Aged and 25ml syrup de gomme over the top then stir vigorously. Top with a cone of crushed ice before finishing with mint leaves and a wedge of lime.

