

LOCALLY-USED BOTANICALS

- Organic lebanese juniper excelsa
- coriander • ginger • galangal • mastic
- rosemary • bayleaf • orange peel
- lemon peel

It begins with the sweet aromas of mastic, blending with the smells of locally grown rosemary, orange & lemon, which linger on the lips for that first delicious sip. But it doesn't end there....

There's a spicy finish of ginger, galangal, coriander and bay leaves that never borders on aggressive, while the wild juniper excelsa from the Bekaa mountains, signs off with the distinct kiss of nostalgic native flavours.



TECHNICAL SPECS

BOTTLE: 750 ML

PRODUCTION COUNTRY: LEBANON - RECHMAYA

ANAYLYSIS: 40% (80 PROOF)

BOX CONTAINS: 12 BOTTLES



ARTISANAL FOR REAL

- Hand picking the botanicals and preparing them
- Painting the bottles' bottoms
- Writing each tag with batch and bottle's number

PROCESS IN DETAILS

- Preparing the botanicals for infusion
- Infusing in 50L of 95.6% neutral grain spirit with 50L of water
- Different timings and quantities
- Distilling the infusion for 9 hours, removing heads and tails, and keeping only the pure hearts (ethanol on 80 to 85 degrees)
- Diluting the distill to 40%Alc/Vol using the reverse osmosis system
- Resting JUN in the tank before bottling
- Cleaning and disinfecting the bottles
- Bottling, tagging, resting, shelving and selling :)

BEST SERVED

WE PUSH FOR IT NEAT TO TASTE THE AROMAS. FOR COCKTAILS, WE ALWAYS PREFER THE SEASONAL ONES.

- Nose the gin, taste it neat, room temperature
- Add an ice cube or drop of water
- Chill the bottle, try it neat or with ice
- Add a lemon wedge
- Try drinks with tonic or soda, rosemary, orange, grapefruit, lemon or ginger



JUN GRAPEFRUIT

30 ML JUN
30 ML GRAPEFRUIT JUICE
TOP IT WITH SODA WATER



JUN HONEY

30 ML JUN
30 ML GINGER ALE
1 SPOON OF HONEY



JUN SODA/TONIC

30 ML JUN
30 ML SODA
GARNISH WITH ORANGE AND ROSEMARY

