

# JULLIUS DISTILLERY

## AKKO GIN

WILD GIN OF GALILEE



This grape spirit-based gin began with Julius imagining how the English crusaders who conquered Akko (the modern-day Israeli city of Acre) would have produced gin, given the local ingredients. The resultant spirit is made from 12 different botanicals that grow wild in Galilee. These include cade juniper, cedar of Lebanon, myrtle, olive, fig, citron, coriander, and mandarin. Each botanical is individually distilled, and Julius uses fresh ingredients to make this gin, rather than the usual dried botanicals. As a result, it's unlike any gin you've tasted and it walks a fine line between eau de vie and gin.



40% abv • 750ml • No additives

### ABOUT JULLIUS DISTILLERY

The man behind Julius Distillery in Israel is Yuval J. Hargil (also known as Joov), a former restaurant critic with a huge interest in spirits. He launched his distillery in 2008 and has since been using solely local ingredients, such as the citrus fruit Etrog, mandarin, prickly pear, fig, and a number of varieties of grapes. Everything is produced naturally with no added sugar, caramel, or coloring. Distillation takes place in a copper alembic still heated via solar energy, and only spring water is added to the spirit.

