

## **Ginout - The first and only gin in the world to be aged inside out is OUT!**

UP Craft Spirits, a craft venture between award winning distiller Barney Wilczak and rising cake designer Catia Mesquita, have premiered an with a truly innovative gin, unique in the world for being the first to be aged inside out.

To create something unique is an exercise in vision and skill. To make a gin that was expressive, balanced and yet didn't conform to any current template demands a different approach.

An intellectual and artistic foray that combined ground breaking techniques aging inside - G(in) traditional port barrels and outside (out) of Portuguese cork with an impeccable range of botanicals that chart a journey from pine filled forests, olive groves, biodiverse cork forests and through to the sea. Wildly extravagant and expressive, it is an illustration of a combined history and one of Europe's most stunning landscapes. It is the first time that cork is used as a botanical for ageing spirits, using all this wonderful natural material's potential to enrich a complex gin.

Our distiller Barney drew his own vision to unify these elements of Portugal. The vision of a forest was taken. Barney introduces "Here high notes of conifer buds evoke sun touched forest canopy. Aging with cork, toasted to different temperatures to highlight different elements of this vitally important tree, brings out hints of smoke, vanilla, sun warmed wood and gorse like coconut. Peony flowers growing wild in Portugal sing, their floral notes high and delicate. Olive oil sourced from Catia's home in the Algarve bring elements of herbaceous understory and beyond this a textural layering." And Catia just completes the statement "The influence of tawny and ruby ports bring autumnal notes, rich and filled with wild berries. And at the forest floor we find the sweet, cocoa and humus rich fig leaves. And our Flor de Sal, with its own unique appellation in the Algarve, brings a minerality that makes the whole sparkle." This unification, a journey through some of Portugal's most important habitats is both a beautifully complex whole as well as an evocation of memories from land and sea. It is an exercise in respect at a disregard for cost.

Barney continues: "Its all about the details: the copper still is completely powered by sustainably sourced power. After distillation comes ageing. Spending time in old traditional port casks of the finest vintages. Macerating corks toasted to different levels reveals a whole spectrum of inherent flavours. The integration of our flor de sal. Every step compliments the former. Every step makes Ginout more unique."

And in our packaging we look to find the same amount of respect that we show to both our botanicals and their distillation. Hand printed and applied labels on carbon neutral paper. Natural cork, supporting one of the world's main biodiversity hotspots. Hand bottling with no chill filtration. Each step is without compromise.

The alchemy of distillation is not only in its ability to capture and record, at its finest, it is a link to memories of flavour, aroma and experience. In these spirits we find a canvas that draws on our own experiences and the landscapes from which our ingredients originate.

Catia Mesquita, is a native to the Algarve. Here waters of lapis lazuli yield some of the world's finest sea salt (flor de sal). Ancient olive groves hang heavy with fruit and aromatic citrus abound. Her home is now in Porto where her artistry and superb understanding of flavour is let play upon fabulous cakes and confectionary whilst her surroundings speak of the Port trade; ancient bodega stuffed to their vaulted ceilings with some of the most iconic wines in the world.

The work of Barney Wilczak at the Capreolus Distillery has brought cult status to his small and extremely rare expressions. Terroir driven eaux de vie alongside effortlessly complex gins have led to sommeliers at some of the world's finest restaurants describing him as 'Truly one of the best, if not the best distiller in the UK right now'. Based amongst ancient woodlands, rich with roe deer and sweetly scented lily of the valley, his home is in the idyllic countryside of England's Cotswolds region. It is here that a very special still is hidden in the old greenhouse of his childhood garden and where Ginout was destined to be created.

Esoteric, complex, elegant and yet thought provoking. Ginout is not made for simplicity or mass consumption. We hope you enjoy exploring it as much as we do.

Follow us @goginout and enjoy our cocktail suggestions that can be found at [www.ginout.com](http://www.ginout.com).