



*Darnley's
View*

LONDON DRY GIN HANDCRAFTED

DARNLEY'S VIEW - Spiced Gin

Darnley's View Gin is a product of a family recipe and captures the moment in 1565 when Mary Queen of Scots spied her future husband, Lord Darnley, through the courtyard window at Wemyss Castle. From this marriage came a prince who later united the thrones of England and Scotland as James VI and I. We like to think of Darnley's son, conceived through a union that began at Wemyss, as a symbol of our desire to combine the best of England and Scottish distilling to create a unique gin.

Darnley's View Spiced Gin is made with a selection of carefully selected berries, seeds, peels and roots collectively known as botanicals. The principal botanicals in our recipe are juniper, cinnamon and nutmeg. Bottled at 42.7% to best present the combination of warming spice botanicals.



PRODUCTION AREA

Country: London, England

Why London and not Scotland given our Scottish heritage? Simple. Because we want to create a completely authentic gin in gin's historic home; one which would appeal to those who appreciate the history and provenance of this iconic white spirit.

PRODUCTION TECHNIQUES

Darnley's View Spiced Gin is made with a selection of carefully selected berries, seeds, peels and roots collectively known as botanicals. This selection includes Juniper, Coriander, Angelica Root, Cassia, Grains of Paradise Ginger, Nutmeg, Cumin, Cinnamon and Clove.

DESCRIPTION

Color: Crystalline

Aroma: Big spice, with almost toffee aromas.

Taste: Full and rounded, cinnamon and nutmeg coming through strongly, with juniper developing gently.

ANALYSIS

Alc.: 42.7%

BOTTLE SIZES

750ml

Serving Suggestions:

Mary Queen of Scots, Spiced and Ginger, Hot Spiced Gin Punch