



PRODUCT
OF QUALITY

EXCLUSIVE
BLEND

THE
MYSTIC

DUKE

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DUKE

BY MYSTIC GROVE
EST.1950

DISTILLED VAPOR INFUSED

DRY GIN

PRODUCT OF QUALITY

750ML 40%ALC/VOL



THE DRY GIN

A JOURNEY THROUGH BOTANICAL ELEGANCE

CHARACTERISTICS AND TASTING TIPS

DRESS:

Crystal clear; the gin reveals a pristine clarity, showcasing the purity of its selected botanicals.

NOSE:

Complex and aromatic, the nose blends **PINEY** and **NUTTY** notes with **CITRUSY** aromas.

TASTE & AROMA:

Dry, powerful, and delicate, the palate senses a harmonious mix of **PINEY**, **CITRUSY**, and coated **NUTTY** notes.

STRUCTURED AND BALANCED:

A wide aromatic palette that trails a very long-lasting finish.

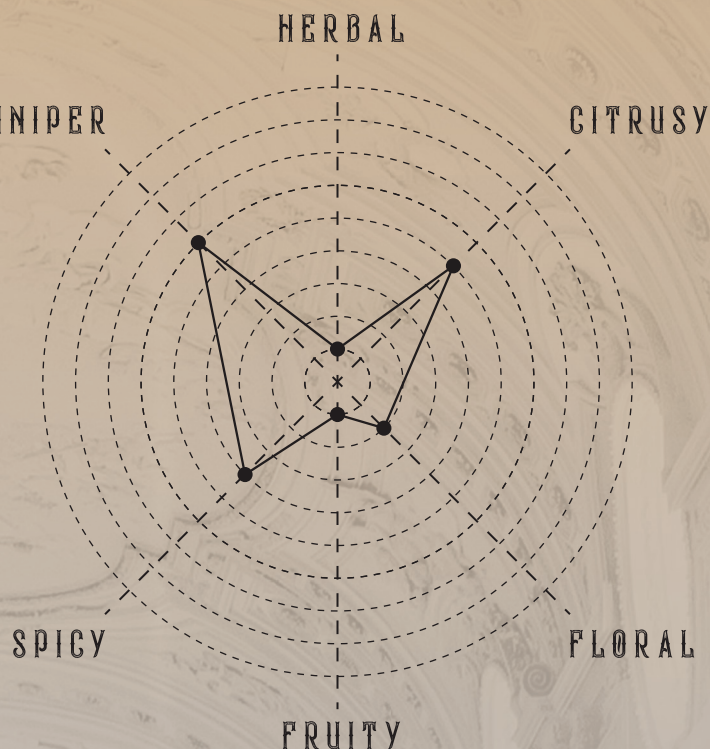
Available in:

200ml

700ml

750ml

40% alcohol by volume (80 Proof)



Category :	High-quality distilled spirits.
Elaboration process :	Vapor Infusion - Slightly filtered to preserve natural taste.
Composition :	100% extra neutral grain alcohol/ Pure mountain spring water, Natural selected botanicals (pine, fruits, spices...).
Description :	A perfectly balanced Gin obtained from the vapor infusion of the finest grain spirits over beds of 6 selected botanicals sourced around the world.
Warehousing conditions :	It is recommended to keep the product in its original packing away from direct sunlight.

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VESPER DRY MARTINI



INGREDIENTS & PREPARATION STEPS

60 ml. The Mystic Duke's Dry Gin
20 ml. The Mystic Duke's Vodka
10 ml. White wine

Glass: Martini

Character: Bold

Garnish: Lime zest

Select and pre-chill a MARTINI GLASS.
SHAKE all ingredients with ice.
FINE STRAIN into a chilled glass.
EXPRESS lemon zest twist over the
cocktail and use as garnish.



60 ml. The Mystic Duke's Dry Gin
150 ml. Tonic Water

Select and pre-chill a COPA GLASS.
Prepare garnish of lemon zest twist,
lime wedge & 3 cardamom pods.
POUR all ingredients into an ice-filled glass.
Lightly stir.

GIN TONIC



INGREDIENTS & PREPARATION STEPS

40 ml. The Mystic Duke's Dry Gin

25 ml. Lemon Juice

10 Leaves of Basil

15 ml. Sugar Syrup

Glass: Old-fashioned glass

Flavour Notes: Vibrant,
Subtle Sweetness, Fruity

Character: Refreshing, Smooth, Bright

Garnish: Basil Leaves

Place the basil leaves in the bottom of the shaker and crush them gently. Then, add **The Mystic Duke's Dry Gin**, the lemon juice and the sugar syrup. Shake hard and strain into a glass filled with ice cubes.



A HERITAGE OF PURITY

Enjoyment: Perfect for savoring neat, with a splash of tonic, on the rocks or in your favorite gin cocktail, to fully appreciate its layered complexity and botanical elegance.

Connoisseur's Choice: "The Mystic Duke's Dry Gin redefines botanical brilliance, offering a crisp and aromatic exploration of taste that enchants with every sip," says a follower of the Duke, his eyes shining with admiration.

