

RUTTE DRY GIN

THE DATA

Category: Gin & Genever

Sub-Category: Gin

Origin: Dordrecht, Netherlands

Retail Price: \$37.99

ABV: 43%



HOW TO ENJOY IT

The **Rutte Dry** is very versatile behind the bar working well in most any classic Gin cocktail while adding a certain stamp of personality to a Negroni. Rutte suggests a tasty Dutch Mule made with their Dry Gin.

COOL FACTOR

A

For the Gin lover it does not get much cooler than a **unique Gin** from a great Dutch craft distiller. It's versatile and ready to be your new favorite. **Grade - A**



ANALYSIS



Rutte is the smallest distillery in Holland that happens to be partnered with one of the nation's largest distilleries, De Kuyper Royal Distillers. For 143 years Rutte has made its home in the historic port city of Dordrecht, The Netherlands. **Their artisanal spirits are made entirely with natural ingredients.** The Dry Gin is distilled with juniper, coriander, angelica, orris root, cassia, bitter orange peel, and fennel.



VALUE GRADE



B

The Rutte Gins are not cheap but that's not the point. These are true artisan products and I am confident the Gin lovers will find these Gins to be **worth every penny**. **Grade - B**

TALKING POINTS FROM RUTTE



We went back in our archives and studied founder Simon Rutte's old notes and methods to fashion this dry gin. Our aim was to create an exceptionally smooth spirit, which makes for a thirst-quenching gin & tonic or a classic cocktail.

IN THE GLASS

Appearance: Brilliant, crystal clear.

Aromatics: The nose is quite expressive being led by citrus with fresh, green herbs and juniper not far behind. Exotic brown spices emerge after several nosings providing a warming sense.

Flavor: The palate echoes the nose while being more vibrant and spicy with the secondary brown spices taking the lead now being followed by citrus and juniper with hints of sandalwood and black pepper.

Intensity & Texture: Medium to full-bodied with an assertive and complex melange of botanicals that present themselves one after another from the front palate to the very, very long finish.

MORE THAN THE SCORE



FIERCELY INDEPENDENT