

# Vegan Original Gin

## Isolation Proof

### Tech Specs

<b>Type:</b>	Gin
<b>Ingredients:</b>	Distilled from 100% corn neutral spirits
<b>Region/Subregion:</b>	New York, Catskills
<b>Vegan?</b>	Yes
<b>ABV:</b>	47%
<b>Sizes Available:</b>	750ml

### Distillery Details

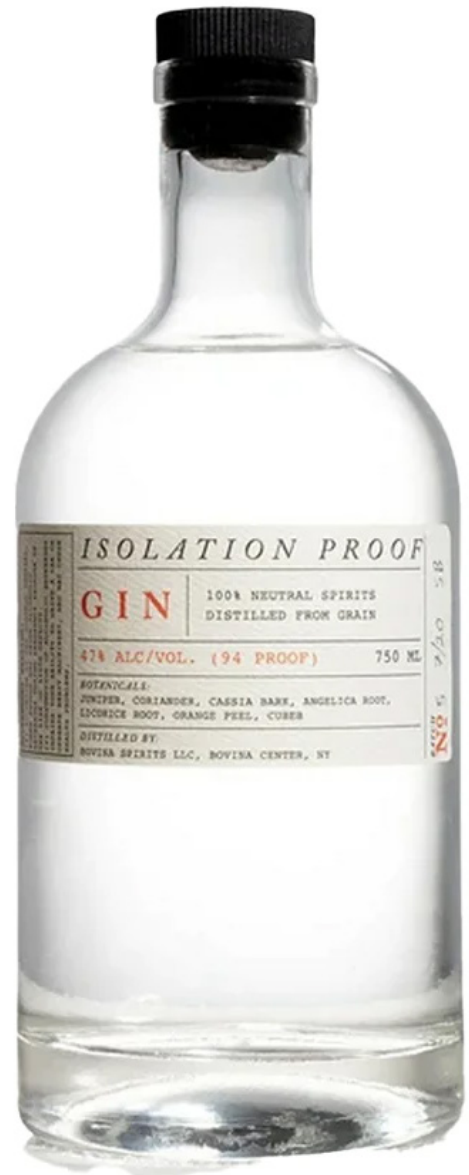
<b>Total Production:</b>	225-300 Liters
<b>Fermentation Process:</b>	Maceration includes: Juniper, Coriander, Cassia Bark, Angelica Root, Licorice Root, Cubeb, Orange Peel
<b>Still Type:</b>	Stainless steel & Copper Hybrid Pot/Column Still, 50-Gallon
<b>Maturation:</b>	5 to 6 weeks in stainless steel
<b>Distiller:</b>	Jake Sherry

### All about this bottle

Isolation Proof Gin, which was born in 2020 in a wooden barn in the Catskill Mountains, began as their desire to make a sustainable product that they could touch, smell, taste and most importantly share. Following low-intervention distilling principles, they combine seven core botanicals with mineral-rich spring water in each batch, resulting in a heady and woody gin with a silky texture. Their Vegan Gin is distilled from New York State corn, and is 100% plant based. At 94 proof, Vegan Gin proves to be incredibly versatile in cocktails and smooth enough to be sipped on its own.

### Extra, extra!

<https://www.isolationproof.com/>



# T Edward

LQ52001-NV