



ARC BARREL RESERVE GIN

Full Circle Craft Distillers Co.

MASTER, *The Asian Spirits Masters 2023, UK*

89 RATING, *Wine Enthusiast, 2023*

PLATINUM, *ASCOT Awards 2021*

DOUBLE GOLD, *SIP Awards 2021, USA*

BEST OF CATEGORY - GOLD, *World Gin Awards 2019, UK*

CERTIFIED CRAFT DISTILLED SPIRIT,

American Distilling Institute

BRAND OVERVIEW

Full Circle Craft Distillers Co. is the first authentic craft distillery in the Philippines, located in Calamba, Laguna. Their goal has been to handcraft and launch a world-class line of artisanal spirits on the global stage to prove that the Philippines can compete, world-wide, with the very best craft spirit brands.

Their Archipelago (ARC) line highlights a passion and commitment to craft, precision, and excellence. Using time-honored techniques and processes, Full Circle produces their spirits in small batches on their state-of-the-art German copper still. Archipelago also works to promote inclusive development that helps connect farmers to supply chains and creates local opportunities for employment.

ARC Botanical Gin is used in as the base in the Barrel Reserve Gin. It is handcrafted from a rare and wonderful blend of 28 botanicals, 22 of these exotic botanicals are directly foraged or sourced from across the Philippine archipelago.

Full Circle sources handcrafted 225-liter oak barrels from Seguin Moreau in Napa Valley, one of the world's top cooperages, to gently age their ARC Barrel Reserve Gin. The gentle, medium toast allows the oak flavors to intertwine with their citrus-forward gin and not overpower the botanicals. Each barrel must be carefully monitored so the gin can be removed from the barrel before it becomes over-oaked. This ensures that the gin retains its softer tropical botanical notes, which might otherwise be lost.



DRINK IN THE ARCHIPELAGO

PRODUCT OVERVIEW

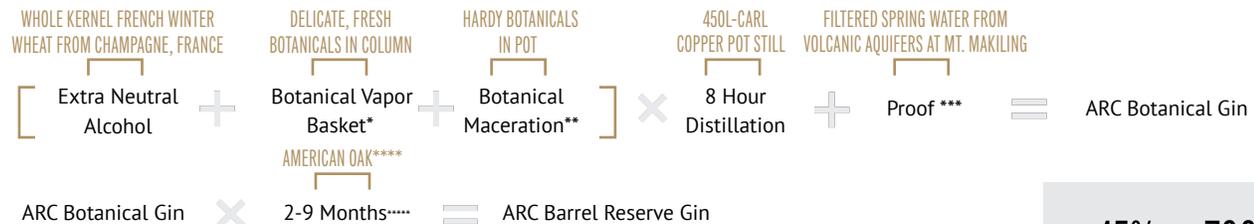
TASTING NOTES

- Scent of citrus, cinnamon, and cardamom
- Hints of spicy, peppery notes
- A rich, complex taste of juniper and citrus, enhanced by hints of oak and vanilla
- Notes of angelica, star anise, and lavender
- Finish with pomelo and toasted caramel
- Pinch of cinnamon and sweet spice

SERVING RECOMMENDATIONS

- Neat
- On ice
- Old Fashioned cocktail

PRODUCTION PROCESS



*Fresh Citrus, Benguet Pine, Sampaguita, Jasmine, Kamia, and Ylang-Ylang, etc.

**Juniper, Coriander, Star Anise, Cinnamon, Angelica, Citrus Pulp, and Fresh Mango, along with a range of others.

***Unfiltered to preserve the flavors and aromas of the extracted essential oils.

****Burgundy-style 225L American oak barrels with medium long toast.

*****Length of aging is dependent on if the barrel is first, second, or third-use.

45% ALC/VOL 700mL BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

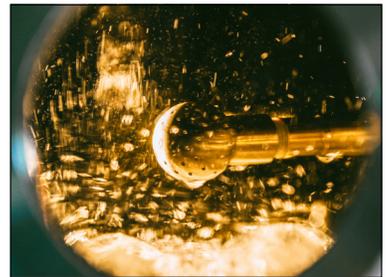
BOTTLE PRICE

CASE PRICE

ORIGIN



**CALAMBA
LAGUNA
PHILIPPINES**



FULL PRODUCT LINE

