



# ARC BARREL RESERVE GIN

Full Circle Craft Distillers Co.

PLATINUM / BEST OF CATEGORY ASCOT Awards 2021

GOLD World Gin Awards 2019

GOLD SIP Awards 2019

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 on state-of-the-art equipment. Archipelago also works to promote inclusive development that helps connect farmers to supply chains and creates local opportunities for employment.

ARC Botanical Gin 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 oak barrels from Seguin Moreau, one of the world's top cooperages, to gently age their ARC Barrel Reserve Gin. These 225-liter barrels are handcrafted in Napa Valley, CA, from new American oak and receive a medium long toast. This gentle 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
- Hint of spicy, peppery notes
- A rich, complex taste of juniper and citrus, enhanced by hints of oak and vanilla
- Angelica, star anise and lavender with pomelo and floral notes
- Finish with pomelo and toasted caramel
- Pinch of cinnamon and sweet spice

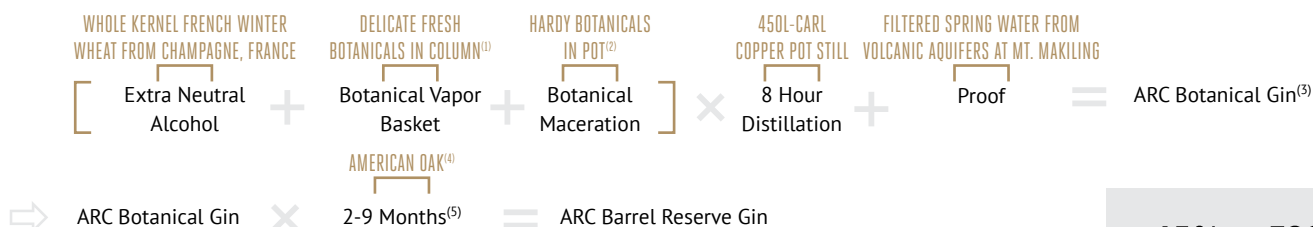


### SERVING RECOMMENDATIONS

- Neat
- On ice
- Old Fashioned cocktail



### PRODUCTION PROCESS



(1) Fresh Citrus, Benguet Pine, Sampaguita, Jasmine, Kamia, and Ylang-Ylang etc.

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

(3) Unfiltered to preserve the flavors and aromas of the extracted essential oils

(4) Burgundy-style 225L American oak barrels with medium long toast.

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

45%  
ALC/VOL

700mL  
BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

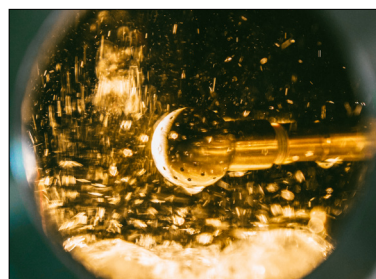
BOTTLE PRICE

CASE PRICE

## ORIGIN



CALAMBA  
LAGUNA  
PHILIPPINES



FULL PRODUCT LINE

