



ORGANIC LONDON DRY GIN

Lind & Lime Gin Distillery

Kosher-certified

93 POINTS – Beverage Tasting Institute 2024

92 POINTS - 2023 Wine Enthusiast

DOUBLE GOLD - 2022 World Spirits Competition San Francisco

GOLD - 2021 Craft Spirits Berling

GOLD - 2020 Bartenders Spirits Awards

GOLD - 2020 The Gine Masters – The Spirits Business

Lind & Lime is a London Dry style Scottish gin produced by The Lind & Lime Gin Distillery in Leith, Edinburgh. James Lind, a Surgeons' Mate in the Royal Navy in 1738, is coined with the first clinical trial ever recorded to cure scurvy. James recorded in his 1753 book "A treatise of the Scurvy" that men saw the most improvement when eating citrus fruits, such as limes.

By the end of the 18th century, the Royal Navy began supplying their ships with limes and citrus fruit to improve sailors' health. The gin was named after James Lind, as well as various nautical references displayed throughout packaging to commemorate the Surgeons' Mate.

Using a 500 Liter Genio Still allows them to precisely control the temperature and speed of the distillations. The watchword in the creation of Lind & Lime was "Balance" allowing for a gin curated with a culmination of each flavor without a single dominant characteristic. The production of each batch takes approximately 4 days.

SUSTAINABILITY & GREEN EFFORTS

Lind & Lime makes a concerted effort to help protect the environment and reduce carbon footprints.

- Distilled with 100% green electricity
- Produced with 100% organic ingredients
- Packaged with 100% plastic free materials

THE BOTTLE

The classic Lind & Lime glass bottle is meant to pay tribute to the historic local industry. Sand and kelp seaweed, which are the two main raw materials necessary for creating these glass bottles, were very abundant locally in Leith in the 18th and 19th centuries.



"We set out to create the very definition of what a London Dry Gin should be; to do something very simple, but do it to perfection."

PRODUCT OVERVIEW

TASTING NOTES

- **Nose**- Fruity with freshly zested lime running through rich spiced fruitcake and pine
- **Palate**- Oily mouthfeel with earthy juniper, fresh bursts of citrus and pink pepper sweetness
- **Finish**- Tangy tropical citrus and lingering pepper spice

SERVING RECOMMENDATIONS

- Gin & tonic
- Negroni
- French 75

PRODUCTION PROCESS

HYBRID COPPER POT & COLUMN STILL* X 8 HOURS

Swiss Organic NGS 96% ABV + Water + Juniper + Pink Peppercorns + Orris Root + Angelica Root + Licorice Root + Coriander Seeds \times 24 Hours $+$

\Rightarrow [Lime Zest + Botanical Basket] $+$ Filtered Water $+$ 48hrs Rest $=$ Lind & Lime Organic London Dry Gin

50mL
44%
ALC/VOL
700mL
BOTTLE

*100% Green Electricity 500 Liter Genio Still



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



EDINBURGH
UNITED KINGDOM

