

## SPIRIT OF HVEN ORGANIC GIN

DELICATE AROMAS OF CITRUS, JUNIPER, VANILLA AND SPICE  
SMOOTH, DISTINCT TONE OF CASSIA BARK AND MAURITIAN  
BOURBON VANILLA

WELL BALANCED WITH CARDAMOM AND CALAMUS ROOT  
SZECHUAN PEPPER, ANISEED AND GUINEA PEPPER GIVE  
STRUCTURE AND EDGE

LONG, SMOOTH AFTERTASTE WITH GENTLE TOUCH OF  
LICORICE AND CUT HAY



Try in a classic dry martini or a G&T  
**FLIP UP FOR COCKTAIL RECIPE!**

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## BEES KNEES

### INGREDIENTS

- 2 oz Spirit of Hven Organic Gin
- ¾ oz Lemon
- ½ oz Honey syrup
- Lemon peel

### DIRECTIONS

*Shake all ingredients together  
Strain into coupe  
Add lemon peel for garnish*



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