

UNGAVA

CANADIAN PREMIUM GIN

Distilled in small batches using traditional techniques and a unique selection of 100% natural herbs and berries indigenous to Quebec, Ungava Gin possesses a distinctive colour and captivating flavour. Discover the wild beauty of northern Quebec.

**NORDIC JUNIPER • ARCTIC BLEND
• CLOUDBERRY • WILD ROSE HIPS •
CROWBERRY • LABRADOR TEA**

COLOUR

The lemony colour of this precious nectar recalls the aurora borealis that streaks across the great northern Quebec skies at night.

NOSE

On the nose, the Nordic juniper expresses its citrusy character with verve.

MOUTH

Displays the refreshing, fruity and lightly acidic notes of crowberry and wild rose hips, supported by a rich and spicy plant base that marries cloudberry with arctic blend. Labrador tea adds velvety smoothness to give length to the harmonious mix.

HOW TO SERVE IT

On the rocks, alone, with a grapefruit wedge or in a classic or modern-style cocktail.

ungava-gin.com
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MICRO-DISTILLERY

RECIPES



UNGAVA BEACH

INGREDIENTS:

- 45 ml (1½ oz.) Ungava Gin
- 60 ml (2 oz.) coconut water
- 45 ml (1½ oz.) soda
- 15 ml (½ oz.) simple syrup
- 1 grapefruit wedge and 1 grapefruit slice
- Ice cubes

PREPARATION:

- Squeeze the grapefruit wedge into a glass.
- Add ice cubes and then the gin, simple syrup and coconut water.
- Finish with the soda and garnish with the grapefruit slice.



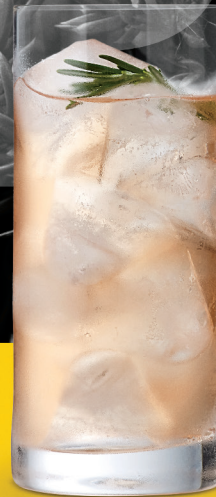
GIBSON

INGREDIENTS:

- 90 ml (3 oz.) Ungava Gin
- 15 ml (½ oz.) dry vermouth
- A few pickled onions
- Ice cubes

PREPARATION:

- Place the gin and vermouth in a Boston shaker.
- Stir in one scoop of ice cubes.
- Julep strain into desired glassware.
- Garnish with the pickled onions.



NEGRONI SPRITZ

INGREDIENTS:

- 30 ml (1 oz.) Ungava Gin
- 30 ml (1 oz.) Campari
- 30 ml (1 oz.) Antica Formula vermouth
- 30 ml (1 oz.) soda
- 1 sprig of fresh rosemary
- Ice cubes

PREPARATION:

- Load a Boston shaker with a scoop of ice cubes.
- Add the alcohol and stir for 15 seconds.
- Strain over new ice into a glass.
- Finish with the soda and garnish with the rosemary.



UNGAVA CIDER SOUR

INGREDIENTS:

- 45 ml (1½ oz.) Ungava Gin
- 30 ml (1 oz.) Domaine Pinnacle Ice Cider
- 15 ml (½ oz.) lime juice
- 1 egg white
- Ice cubes

PREPARATION:

- Dry-shake the egg white in a Boston shaker.
- Add all the liquid ingredients and a scoop of ice cubes.
- Shake vigorously.
- Finely strain into a chilled glass.