



Valentine
 — DETROIT —
 DISTILLING CO • EST 2007



LIBERATOR BARREL-AGED OLD TOM GIN

Old Tom is the spiritual grandfather of our Liberator Gin – aged and mellowed out for a complex, earthy character. Old Tom is made from a blend of nine unique botanicals, including juniper, orange peel, and cardamon. It is then aged in New American Oak barrels for two years, allowing the flavors to mature. We proudly embrace the 18th-century tradition of pot-distillation and transportation in oak barrels, which mellows the distillate, adds color, and enhances flavor. Bottled at 45.2% ABV/90.4 proof.

HOW IT'S MADE

We take our Liberator Gin and age it in American Oak barrels for two years, allowing the blend of ten unique botanicals to develop, interact, and mature. Valentine Distilling embraces the historic pot-distillation process and replicates the traditional method of transportation in oak barrels, which softens the distillate and adds color and deep flavor. It's worth the wait.

TASTING NOTES

Aromas of juniper and pine well-balanced by hints of oak, woody spices, and citrus peel. The initial bursts of juniper berries are mellow and tame, and are followed by touches of vanilla, citrus, cardamom, and cinnamon with a medium-long finish.

“Only a handful of distilleries in the world produce a barrel-aged gin like our Liberator Old Tom Gin. We’re proud to make this special spirit the old-fashioned way, right here in Detroit.”

Rifino Valenti

Rifino Valentine
 President and Founder



BARREL-AGED FOR TWO YEARS • WORTH THE WAIT