

DAMRAK®

Amsterdam

GIN



WHAT'S WITH THE NAME?

In the mid 16th century, when Lucas Bols company was founded, Amsterdam was establishing itself as the center of world trade. The bustling inner harbor known as the Damrak became a critical mooring place for merchant ships bringing herbs and spices.

Today Damrak Gin is distilled just steps away from the Damrak, right in the heart of Amsterdam, using the traditional craftsmanship dating back to 1875.

WHY ORANGE?

Damrak Gin's orange top pays homage to the national color of the Netherlands and reflects the spirit's crisp orange flavor profile. Accentuate your favorite Damrak Gin cocktail to perfection by adding an orange garnish.

FLAVOR NOTES

Damrak has a unique flavor profile balancing the traditional juniper notes of a quality gin with fresh citrus notes, which makes it easily approachable for non-gin drinkers.

On the nose Damrak starts off with an aroma of sweet oranges. Shortly after a subtle spiciness of the gin botanicals breaks through, completed by a touch of sweetness of the juniper.

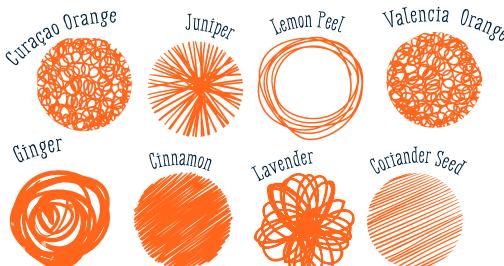
On the palate, the character of citrus withholds, to be complemented by juniper, aniseed, coriander and a floral touch of lavender.

Warm, earthy tones of ginger and cinnamon initiate the smooth and sweet finish.

DISTILLATION

Five different distillates from five pot stills all blended together and allowed to rest (marry) for over 2 weeks after which it is filtered and bottled at 41.8% ABV.

17 BOTANICALS, INCLUDING...



THE BEST DAM GIN

THE BEST DAM PERFECT SERVE



1 PART DAMRAK GIN
3 PARTS TONIC WATER
ADD AN ORANGE SLICE OR TWO.
ACCENTUATE WITH A LAVENDER SPRIG
FOR SPRING/SUMMER
AND CINNAMON STICK FOR FALL/WINTER
PERFECT SERVES.

WINE ENTHUSIAST 2014

94 POINTS
"BEST BUY"

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