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Top 10 Gins

Corinne Mossati August 27, 2013 - 9:25 am Drinks

Whether you like it with tonic and ice, or in cocktails, it's important to have the right **gin**. Here is our pick of the **Top 10 Gins** with their flavour profile and recommended serve presented in alphabetical order:

Aviation Gin

Aviation Gin (42% ABV) is a new dry style of gin, the first partnership between distiller and bartender in American history. Made especially for the American palate, it falls into a new “western gin” category that is fast growing and developing.



Aviation Gin – Aviation Cocktail

[Aviation Gin](#) saw its beginnings in a wine bottle before it recently changed the design into a square hip flask shape. Made from a 100% neutral rye base with seven botanicals (juniper, cardamom, lavender, Indian sarsaparilla, anise seed, coriander, dried sweet orange peel), it has floral and savoury notes with pronounced lavender, cardamom, and Indian sarsaparilla that capture the flavours of the Pacific Northwest.

Try it in a dry Martini or a classic **Aviation Cocktail** made with 45 ml Aviation Gin, 1 tsp Crème de Violette, 15 ml Maraschino Liqueur, 7.5ml simple syrup, 25 ml freshly pressed lemon juice, shaken with ice, strained and garnished with a cherry.