



ALCOHOL FREE G&T



www.stpatricksdistillery.ie
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ALCOHOL FREE G&T

St. Patrick's Distillery Ltd. have been making multi award-winning Vodka, Gin, Irish Whiskey and Cream Liqueurs since 2014, and we are now introducing Alcohol Free G&T.

Our main focus was to get the classic Gin botanicals to come through both on the nose and in the taste without the use of alcohol. Also to give it the right balance between the "Gin" part and the Tonic.

Many blends later we today have what we believe to be a perfect Non-Alcohol G&T.

THE PROCESS

The process starts with the distillation and extraction of all the selected natural classic Gin botanicals using high pressure vacuum distillation. This gives a very complex base and retains 100% of the flavours and taste but without the alcohol.

As tonic waters vary considerably, we decided to pre-mix with natural quinine to achieve a consistency of drinking experience and enjoyment.

THE DIFFERENCE

We use quinine and other natural ingredients without any artificial sweeteners and just enough carbonation for refreshment and enjoyment.

With less than half the calories of our regular G&T, our serving suggestion is over ice with your choice of citrus garnish.

We believe the result to be perfect! - Cheers!

TARGET MARKET

- Drivers / Designated Drivers
- Festivals
- People on the go
- Health Conscious
- Medical Conditions
- General - "what to drink when you're not drinking conundrum."
- Non-drinkers

USPs

- Alcohol Free
- Less than half the calories of our regular G&T
- Pre-mixed G&T for consistency of experience and enjoyment.
- Vegan friendly
- Natural sugar
- Gluten free

OWN LABEL AVAILABLE



Terms and conditions apply



RETAIL 4 PACK

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Team and background



Tom Keightley
Managing Director



Cyril Walsh
General Director



Henrik Facile
Master Blender & Créateur

“My lifelong passion is finding the perfect balance between flavours in beverages and for the past 27 years that have also been my job as a master blender, working with Rum, Vodka, Whiskey and Gins. As far back as 2013, I started to look into the possibility of using this experience to create interesting complex products but without using alcohol.

After making several gins over the years with an almost endless variation of botanicals, of course with Italian Juniper as the star and the fresh citrus notes from Sicilian lemons, lime and bitter orange just to mention a few, the choice was easy... Let make a Gin & Tonic that has all the qualities of a premium gin and blend with perfectly harmonizing tonic.

Well, easier said than done ! When extracting flavours from the botanicals, in the same way as you do for traditional gin making, by a combination of high pressure and vacuum you need to ensure that you are left with only the pure essence of each natural product.

Team and background



Once you have the selected flavours the work of combining them into this classic drink starts. This is a huge challenge as alcohol carries and accentuates while water can subdue flavours.

Tonic matters and we found it difficult to get to Perfect with so many options available, so our preferred solution is to pre-mix our G & T for consistency of experience and enjoyment. We use natural quinine and just enough carbonation for refreshment and enjoyment.

Finally the blend was ready. With a nose championed by soft Italian juniper with hints of coriander and citrus followed by the clean classic gin taste, yet again the juniper and a number of other botanicals with citrus freshness and of course the slight but enchanting bitterness from the quinine. This all together, is the character of a truly premium G & T.

Ready to enjoy, over ice with a slice of lime... Perfect

Henrik Facile – Master Blender & Créateur.

