

RESIST
EVERYTHING
EXCEPT
TEMPTATION

WILDE[®]
IRISH GIN





WILDE

IRISH GIN



70% ALC / VOL

AN EXTRAORDINARY SPIRIT DISTILLED
WITH DISTINCT BOTANICALS

BORN & IRELAND

Oscar Wilde

I CAN RESIST
EVERYTHING
EXCEPT
TEMPTATION

*IF YOU COULD DRINK POETRY,
IT WOULD TASTE LIKE GIN*

*IF YOU COULD SPEAK GIN,
IT WOULD SOUND LIKE*

poetry



THE LEGACY

Born in Ireland. Distilled by hand in small batches with two copper pot stills to ensure a level of quality that can only result from a Master Distiller's experience and intuition.

THE BOTTLE

A glorious flare of extravagance...From the nod to Oscar Wilde's cane on the cap, to the bespoke book-shaped bottle. Wilde has the undeniable presence of its namesake.

THE LIQUID

With notes of wild Irish mountain heather and bitter orange peel, it is an exquisite blend of carefully selected ingredients that shine through in every sip.



EXTRAORDINARY - START TO FINISH

THE FLAVOUR

Best after letting the gin breathe in the glass to allow the flavours to open up.

APPEARANCE

In true artisan fashion, WILDE is clear with little to no discoloration. On ice the non-chill filtered spirit adopts a cloudy, slightly blue pigment synonymous with artisanal gins.

NOSE

A bold intense citrus and floral gin with opening floral notes followed by perfectly balanced citrus fruits and lingering bitter orange peel. (Aeration enhances the aromatics).

TASTE

A very smooth, well-rounded gin that opens with tartness on the palate. Mid-palate the camomile and wild Irish heather blend for a citrusy-sweet floral base.

AFTERTASTE

A distinctly long yet subtle aftertaste. Our gin is impeccably distilled expertly disguising the fact that it is a 47% base spirit.



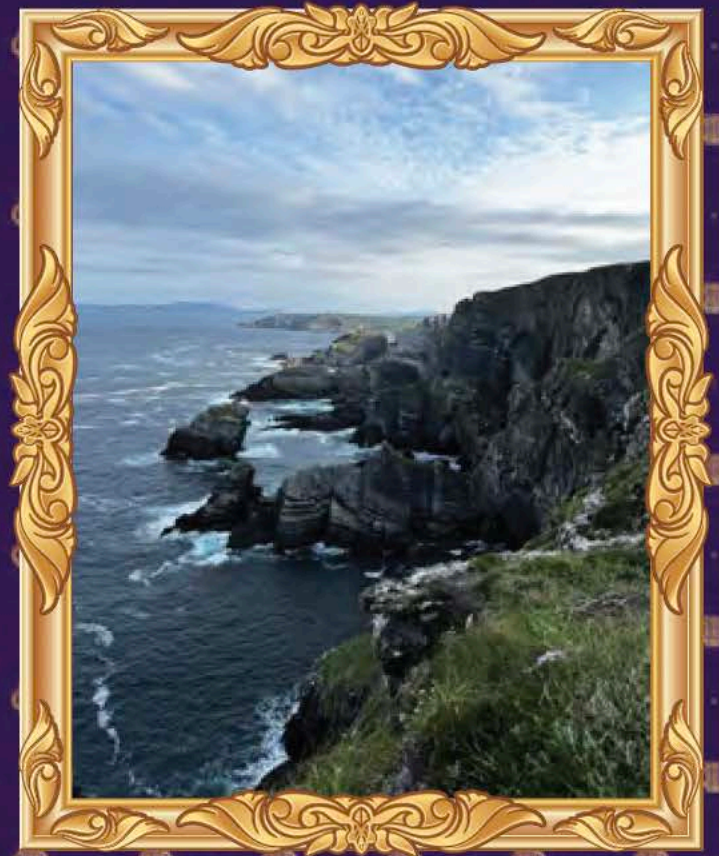
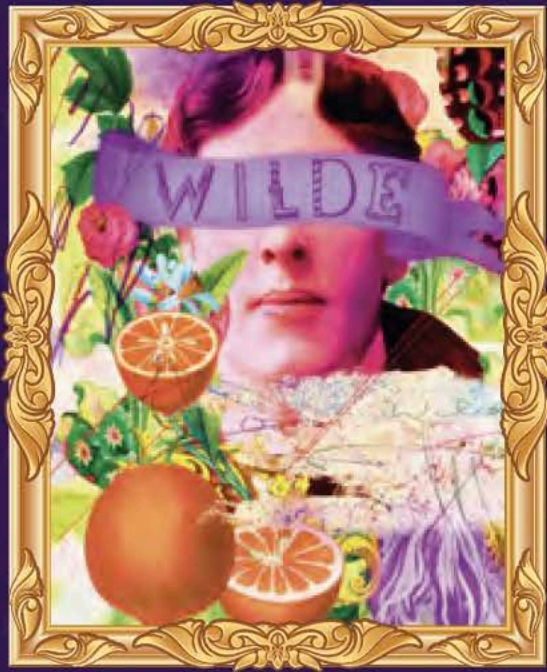
**SIGNATURE WILD IRISH HEATHER &
BITTER ORANGE PEEL**

**Juniper, Whole Limes, Angelica, Orris Root,
Licorice Root, Chamomile Flowers, Coriander Leaf,
Red Grapefruit, Sweet Orange**

**“A SPIRIT WITH
SHADES OF
LONDON DRY
BUT WITH THE
INTENSITY OF
CITRUS & FLOWERS
MAKE IT
A STANDOUT IN
GIN EXPLORATION.”**

- PAUL PACULT

America's foremost spirits authority (Forbes)



BORN *in* IRELAND

- ✦ DISTILLED BY IRELAND'S FIRST FEMALE MASTER DISTILLER**
- ✦ SMALL BATCH AND HAND CRAFTED IN COPPER POT STILL**
- ✦ A PROPRIETARY BLEND OF 11 BOTANICALS GIVES WILDE IRISH GIN IT'S EXQUISITE TASTE**
- ✦ BOTANICALS ARE COLD STEEPED FOR 16-18 HOURS IN NEUTRAL GRAIN SPIRIT FROM IRISH WHEAT**
- ✦ WE TAKE A 20% CUT OF THE HEADS AND TAILS**
- ✦ AFTER DISTILLING THE SPIRIT RESTS UNDISTURBED FOR 24 HOURS TO REACH FULL INTEGRATION**
- ✦ FRESH IRISH SPRING WATER IS ADDED TO BRING THE SPIRIT TO 94 PROOF**
- ✦ NON-CHILL FILTERED TO RETAIN NATURAL BOTANICAL ESSENCES**



ELEVATING THE ORDINARY TO EXTRAORDINARY

“MAKE IT WILDE” COCKTAIL STRATEGY

**Drinks are just better made Wilde.
Simply replace standard spirits with
Wilde Irish Gin for an extraordinary
twist on all the classics.**

“GRAND GARNISHES” MIXOLOGIST TIP

**Enliven the drinker with bold
eye-catching (ostentatious)
garnishes styled with colorful
fresh fruits & herbs.**



WILDE
LIQUEUR
Cognac

WILDE MARTINI

2.5 OZ WILDE IRISH GIN

.5 OZ DRY VERMOUTH

ADD WILDE IRISH GIN, DRY
VERMOUTH, AND ICE TO A MIXING
GLASS AND STIR. STRAIN INTO A
COUPE OR MARTINI GLASS,
GARNISH WITH A LEMON TWIST.



WILDE GIMLET

2 OZ WILDE IRISH GIN

.75 OZ FRESH LIME JUICE

.75 OZ SIMPLE SYRUP

COMBINE WILDE IRISH GIN,
LIME JUICE, SIMPLE SYRUP, AND ICE.

SHAKE, AND STRAIN INTO COUPE.

GARNISH WITH LIME



WILDE

'75

1.5 OZ WILDE IRISH GIN

.5 OZ LEMON JUICE

.5 OZ DEMERARA SYRUP

TOP WITH ROSÉ CHAMPAGNE

IN A SHAKER ADD WILDE IRISH GIN,
LEMON, DEMERARA, AND ICE, SHAKE
AND FINE STRAIN INTO A FLUTE
OR COUPE. TOP WITH ROSÉ
CHAMPAGNE AND GARNISH.



WILDE

NEGRONI

1 OZ WILDE IRISH GIN

1 OZ SWEET VERMOUTH

1 OZ CAMPARI

ADD WILDE IRISH GIN, SWEET VERMOUTH
CAMPARI, AND ICE IN MIXING GLASS.

STIR AND STRAIN OVER ICE INTO A
DOUBLE OLD FASHIONED GLASS.

GARNISH WITH ORANGE.

WALLS OF
LONDON



WILDE IRISH COFFEE

1.25 OZ WILDE IRISH GIN

.5 OZ DEMERARA SYRUP

3 OZ COFFEE

FLOAT HEAVY WHIPPING CREAM

**IN A 6 OZ HEAT PROOF GLASS, ADD
WILDE IRISH GIN, DEMERARA SYRUP
AND COFFEE AND STIR. FLOAT HAND
WHIPPED CREAM ON TOP AND DUST
WITH BLACK SALT, COFFEE GROUNDS
AND SUGAR OR MONK FRUIT SUGAR
(AKA: WILDE DUST)**



**“ I HAVE THE SIMPLEST OF TASTES.
I AM ALWAYS SATISFIED WITH THE BEST.”**

- OSCAR WILDE

THIS PRODUCT IS NON CHILL-FILTERED TO RETAIN THE NATURAL BOTANICAL ESSENCE. MAY CLOUD WHEN MIXED OR POURED OVER ICE.
100% NEUTRAL GRAIN SPIRIT.
750ML, 47% ALC. 6 BOTTLES PER CASE

AVAILABLE THROUGH:
BREAKTHRU BEVERAGE GROUP & PACIFIC EDGE WINE AND SPIRITS

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