



Saigon Baigur Dry Gin is an adventurous and spicy spirit crafted at Vietnam's first craft distillery, the District 9 Distillery in Ho Chi Minh City. This unique gin is meticulously crafted with 16 carefully balanced botanicals, including 12 locally-sourced ingredients that perfectly capture the charm of the Vietnamese landscape and culture. These botanicals include Buddha's Hand citrus, Macedonian juniper, lotus flowers enhanced through steam infusion, black cardamom, Saigon cinnamon, coriander seeds, angelica root, licorice, Phu Quoc peppercorns, green cardamom pods, dragon fruit, star anise, lemongrass, bird's eye chili, lime zest, and fennel seeds.

These selected ingredients impart a rich array of flavors to Saigon Baigur Dry Gin, which greets the nose with the wonderful scent of fresh citrus, various spices, petals, and juniper as soon as the bottle is opened. On the palate, it reveals a unique blend of gentle complexity and sweet notes of citrus, spices, and juniper. The gin leaves a medium-length, dry finish with lingering hints of citrus and subtle earthy undertones.

This gin is the result of two years of intensive work, inspired by Vietnam's lush landscape, culture, and cuisine. The bottle design is as unique as the gin itself, skillfully reflecting its diverse flavor profile.



SAIGON BAIGUR DRY GIN

Artikel N ^o	5259
Food category	Spirit (Gin)
Capacity	700 ml
Alcohol content	43% vol.
Case content	6 bottles
EAN-Code bottle	8936188540033
Bottle weight	1,55kg
EAN-Code case	-
Case weight	9,8kg
Palletconfiguration:	
Cases per layer	14
Layers per pallet	8
Cases per pallet	112
Country of origin	Vietnam
Colorant	None
Allergens	None
Lebensmittelunternehmer	District 9 Distilling Slego 1a, 1046 BM Amsterdam Netherlands