

# FLAVOURLY

ISSUE FOURTEEN

Distilled to  
perfection in

# Mallorca

Also featuring:

TICKETYBREW

BREWED & BOTTLED  
BY HAND

THIS MONTH, TICKETYBREW ARE TAKING OVER  
CRAFT BEER CLUB - FILLING BOXES WITH THEIR  
TASTY BREWS.

INGREDIENTS: WATER, MALTED BARLEY,  
HOPS, MALTED WHEAT, YEAST!

TICKETYBREW  
TAKEOVER

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Taking over this month's beer club

£5.00



PLUS: CRAFT BEER COCKTAILS // YOUR MONTHLY BEER AND GIN TASTING GUIDES // AND MORE!

# #DRINKDIFFERENT

Every month, we pick the best photos shared online with the hashtag #DrinkDifferent and showcase them right here in the Flavourly magazine with a prize for the best of the bunch!

*Winner*



**Gary Hill**

*Congratulations!*

Gary, this may be the most refreshing looking image we've ever seen.

Congrats and please enjoy £20 to spend on our bottleshop!

Email [support@flavourly.com](mailto:support@flavourly.com) to claim your prize!

## Honourable mentions



**milovsorov on Instagram**



**The Real Llew on Twitter**



**Andrew Greaves on Twitter**

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**ig @FLAVOURLYHQ**

# Welcome

## A hello from the editor

I'm very proud to welcome you to another issue of the Flavourly Magazine and another month of discovering delicious drinks!

This month, our Craft Beer Club boxes are being taken over by the one-and-only TicketyBrew. Founded upon a love of Belgian yeast, the team at TicketyBrew are now responsible for some of the most unique beers in the country - from their Mocha Mild to their Lemon Drizzle Wheat Beer, all the way to a Salted Caramel Coffee Stout. They do more than the weird and wonderful, though, their core range and reinterpretations of classic styles are up there with the best. Beer clubbers, you've got a month of tasty treats ahead as you get to know TicketyBrew.

We're also courting controversy and touching on the taboo subject of craft beer cocktails. Wonderful or a waste of good beer? We've got a thing or two to say about it.

In gin, we've got a stunning, sun-soaked spirit that's flown all the way over from Mallorca (that's Majorca to us Brits). GIN EVA is a true taste of the island and we couldn't be more excited to introduce you to it, and it to you.

Finally, as always, we're filling you in on what we've been drinking this month and letting you know why you should be too!

Without further ado, I'll let you get stuck in to Issue Fourteen of the Flavourly Magazine.

Cheers!

*Kevin O'Donnell*

This magazine is proudly included with your monthly discovery club hamper or gift hamper of either great craft beer or gin.  
Box Alcohol Contents\*: Craft Beer Club 10 x 330ml, £25. Gin Discovery Club 3 x 200ml, £35  
\*discount offers excepted, subject to change

## The Team



### **Kevin O'Donnell, Editor**

Writer, beer geek and self-confessed crazy cat man. When not drinking beer, can be found reading Haruki Murakami novels.

## Contributors



### **Anna Aitken, Writer**

Flavourly's Beer Sommelier and buyer. Believes the stories of the people behind craft beer is second only to the beers themselves.



### **Cameron Willis, Writer**

Beer-loving writer with a penchant for mischief and a passion for travelling. Digs life, friends and anything by John Steinbeck.

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# CRAFT BEER DISCOVERIES

Each month, Flavourly's resident beer geeks scour the globe for the most delicious craft beers that the brewing world has to offer and delivers them right to our community members' front doors. Here's what they found...

**YANKS FOR THE MEMORIES** - TICKETYBREW  
3.5% ABV, AMERICAN PALE ALE

This beer packs a punch for its sessionable, 3.5% ABV. TicketyBrew have used Azzacca, Amarillo, Chinook and Mosaic hops which together create lots of tropical flavours and aromas, with a lovely malty base for balance.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**VIVA LA STALYVEGAS** - TICKETYBREW  
6.0% ABV, IPA

Based on TicketyBrew's highly popular Summer IPA, this beer is full of juicy hops in the shape of Rakau, Citra and Ekuanot. Think grapefruit, grapefruit and then some more grapefruit. Packed full of aroma and flavour.

SERVING TEMPERATURE: CHILLED (7-10°C)



**LEMON DRIZZLE WHEAT BEER** - TICKETYBREW  
5.4% ABV, WITBIER

Wheat beer yeast chips in a healthy dose of fruity characters with spicy undertones, while the lemon characteristics add a puckering tartness. Cloudy, flavoursome and unbelievably refreshing, your favourite cake in beer form.

SERVING TEMPERATURE: COLD (4 - 7°C)



**GERTCHA!** - TICKETYBREW  
4.0% ABV, PALE ALE

The Double Hop Pale Ale series showcases two different hops each month, utilising TicketyBrew's hop back. To find out which hops are in your bottle, head over to their website at [www.ticketybrew.co.uk/](http://www.ticketybrew.co.uk/) doublehop

SERVING TEMPERATURE: CHILLED (7-10°C)



**MARMALADE** - TICKETYBREW  
4.0% ABV, PALE ALE

Mandarina Bavaria is the superstar of this pale ale, with whole leaf in the hop back and pellets in the dry hop. Then TicketyBrew have gone fruit mad with peel and whole fruit in the boil, and a big helping of fresh ginger.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**PINK IPA** - TICKETYBREW  
6.0% ABV, IPA

The second instalment in TicketyBrew's Rainbow IPAs series, this beer embraces the colour pink. Real strawberries, raspberries and hibiscus all contribute to the theme, creating beer that looks, smells and tastes pink.

SERVING TEMPERATURE: CHILLED (7-10°C)



**PALE ALE** - TICKETYBREW  
5.5% ABV, BELGIAN PALE ALE

Darker than the average pale, this is due to the Cara and Munich Malt used. However, the American hops you associate with modern pale are in there in abundance. The malt and yeast then provide perfect balance to the hop bitterness.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**BLONDE** - TICKETYBREW  
5.6% ABV, BLONDE ALE

This beer is just about showcasing the yeast used in all its glory. TicketyBrew like to brew with third generation yeast to get the best flavours the yeast has to offer. Expect floral and peach aromas with spicy gingeriness.

SERVING TEMPERATURE: CHILLED (7-10°C)



**MOCHA MILD - TICKETYBREW**  
*3.5% ABV, ENGLISH MILD*

Inspired by the chocolatey coffee, this takes the very traditional mild and gives it a massive twist. Mancoco coffee, lactose and cacao nibs all lend their flavours to the theme, a roasted nuttiness sitting in the background too.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



**BLACK IPA - TICKETYBREW**  
*6.1% ABV, BLACK IPA*

Still the most paradoxical and idiosyncratic of all beer styles, the Black India Pale Ale combines the hoppy characteristic of an IPA with the look of a dark beer. TicketyBrew's is a wonderful interpretation of the style.

SERVING TEMPERATURE: CHILLED (7-10°C)



**RYE PALE ALE - TICKETYBREW**  
*5.1% ABV, RYE PALE ALE*

An ale that showcases the best of Britain with English hops and yeast packing a proud punch. Rye adds a lovely spice, giving it depth and complexity without compromising balance. A versatile beer than can be enjoyed year-round.

SERVING TEMPERATURE: CHILLED (7-10°C)



**DRY HOPPED BERLINER WEISSE - TICKETYBREW**  
*3.5% ABV, BERLINER WEISSE*

The classic tart, sour German style with the dry-hopped bitterness of an American IPA. Citra and Motueka hops blend passionfruit and mango flavours and aromas into this seriously clean, ultra-refreshing sour.

SERVING TEMPERATURE: COLD (4 - 7°C)



**GINGER STOUT - TICKETYBREW**  
*5.4% ABV, STOUT*

A traditional stout with the added bonus of a lovely ginger flavour that builds gently, adding a beautiful spiced warmth. Brown and Crystal malts take a starring role here, adding a subtle gingerbread flavour.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**DUBBEL - TICKETYBREW**  
*6.5% ABV, DUBBEL*

Heavily inspired by Belgium and brewed with traditional dark candi syrup, this dark beer is lighter on the palate than it looks. However, ageing this beer over the years adds complexity and depth if you have the patience.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



**SALTED CARAMEL COFFEE STOUT - TICKETYBREW**  
*5.4% ABV, MILK STOUT*

The flavours of salted caramel, rich coffee and smooth, sweet chocolate wrapped up in a decadent, inviting stout - need we say any more? No, but we will anyway. This effort from TicketBrew is a taste sensation, so complex and so well-executed.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**COFFEE ANISE PORTER - TICKETYBREW**  
*5.1% ABV, PORTER*

Known for its fruity and floral, Ethiopian coffee goes into this porter to create spice and chocolate aromas. This is combined with a backbone of gentle aniseed and a lovely complex spice from the Belgian yeast.

SERVING TEMPERATURE: CHILLED (7-10°C)



**CRAZY MOUNTAIN - CRAZY MOUNTAIN**  
*5.3% ABV, AMBER ALE*

This delightfully floral American style Amber Ale displays a wonderful balance while still maintaining a profound hoppy goodness. Loaded with a ridiculous amount of West Coast hops late in the boil, it's low on bitterness.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**LAWYERS, GUNS & MONEY - CRAZY MOUNTAIN**  
*10.0% ABV, BARLEYWINE*

Crazy Mountain use an assortment of crystal malts and throw a little molasses into the brew kettle to give a hearty maltiness. Dry-hopping with American Hops gives this English style a refreshing American twist.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



**RAGNAR'S REVENGE- BREW YORK**  
*4.4% ABV, SAHTI*

The official beer of the Jorvik Viking Festival 2018, this beer is inspired by 'Sahti,' a Finnish historical ale style flavoured with Juniper, Rosemary and Fennel. It gives a little taste of what the Vikings of old would have drunk.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**PANDA EYES RED HONEY ALE - PANDABREW**  
*5.5% ABV, RED ALE*

This honey ale is the most popular among visitors to PandaBrew's Beijing bar. The Australian barley malt with fresh American hops are further enhanced by the finest Bailhua honey from China. Rounded off with a little bitterness.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**HEART OF BLACKNESS - 71 BREWING**  
*5.8% ABV, BALTIC PORTER*

Opaquely black with a glint of ruby red and a light tan coloured head. A deep and rich malty aroma is central, with backnotes of liquorice and black cherry. Get ready for big hits of dark chocolate and espresso with hints of dark stone fruit.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**BE SURE TO VISIT YOUR ACCOUNT ON FLAVOURLY.COM  
 TO RATE AND REVIEW ALL YOUR FAVOURITE BEERS**



# PARTNERS IN BEER

Before making their way to your doorstep, the delicious craft beers in your Flavourly box are lovingly created by some of the best brewers in the world. From big to small and all sorts of sizes in between, meet our latest partners in beer.

## TICKETYBREW

With a taste for Belgian beer, husband and wife Duncan and Keri Barton embarked on the adventure that was starting the TickyBrew brewery in 2013. Their beers are characterised by finding the perfect balance of yeast, Belgian yeast being their not-so-secret ingredient. They aim to pour something tasty yet different, without getting too wacky, down the throats of the nation.



## CRAZY MOUNTAIN

Set in the heart of Colorado's spectacular Vail Valley, Crazy Mountain is the passion project of Kevin and Marisa Selvey, who moved to the area to kickstart its first ever craft brewery back in 2010. Known for their laid back, mountain lifestyle, and the sheer number of dogs that run excitedly around the office, Crazy Mountain's love for what they do translates perfectly into the beer they're brewing.



## BREW YORK

Brew York was born out of two friends passion for beer and brewing. Creating Brew York was the realisation of a long-lived dream to build a brewery in the centre of York where the experience and location is as enjoyable as the beer itself. A very unique taproom with riverside beer garden has been constructed right alongside the brewhouse to showcase their beers at their freshest!



## PANDABREW

PandaBrew is one of the chief innovators in the fledgling Chinese craft beer scene. Their Beijing brewpub has become a haven for beer geeks in China's capital, a two-floor mecca for good beer and good times, while their beers have introduced the people of the People's Republic to great beer. They brew quality, balanced beers for everyone in China.



## 71 BREWING

Self-proclaimed 'engineers of beer,' Dundee-based 71 Brewing have made it their mission to once again make Dundee's name synonymous with quality, precision and consistency. That's why they've brought in some of the best minds in the industry to help create a range of world-class beers, all brewed in a state-of-the-art brewery. When it comes to beer, they mean business.



FLAVOUR  
*proudly*

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TICKET

◆ TAKE

STALYBRIDGE

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*presents*

**YBREW**

**OVER ♦**



## VIVA LA STALYVEGAS

WORDS: Cameron Willis

**T**hey say that you shouldn't believe everything you see in the movies. It isn't because our lives don't have all the twists and turns of a Universal Studios rollercoaster, and it isn't because we don't have tales of love gained and love lost worthy of an Oscar. We believe it's because the movie version of events very often can't hold a candle to the real thing. Sometimes, and we love it when this happens, life truly is stranger than fiction.

Buy a Ticket, pick up a Brew (and maybe some popcorn) and get comfortable – Stalybridge-based TicketyBrew are an infusion of theatrics, a little bit of romance and beer that's good enough to have a Hollywood film made about it - \*crunch\*.

The plot begins with founders Duncan and Keri Barton. Allow us to set the scene. They wanted a flexible and creative way of living whilst raising their kids, and both were

feeling increasingly dissatisfied with their careers. With a young family and a bright future, they wanted to make sure the best part of their lives was spent doing something that inspired them. So, like all those would-be brewers dream of doing, they bit the proverbial beer-soaked bullet and called it quits on their everyday jobs. For Duncan, he was about to leave a completely different world behind.

"Duncan had been an actor from an early age, but he had decided it wasn't for him anymore," explains Keri, encouraging us to check him out in Agent Z and the Penguins from Mars on YouTube - a cult classic to kids of a certain generation. "I wasn't enjoying my career and also wanted to see my kids more.

"One of our great loves has always been beer and, after brainstorming all our options, we believed starting a brewery would allow us to have a job that we enjoyed, while





giving us the flexibility we craved.”

The name TicketyBrew is a gentle nod to the acting career of Duncan’s which spanned appearances across a host of kids shows and films; the ‘phoenix-from-the-flames’ of a closed chapter in their lives. Their branding, design and message follows this and acts as a cinema-infused mash-up of great beer and great passions. And what fairy tale storyline wouldn’t be complete without that passion and maybe a little romance? Well, this blockbuster doesn’t disappoint.

“We started TicketyBrew on 14 February 2013. The brewery was built during the day and then the first brew took place throughout the night. It was a very romantic Valentine’s, as you can imagine,” laughs Keri.

“We started from a love of Belgian beer, our greatest love is Belgian yeast and we use it in most of our beers. We find that the spicy

phenols of our house yeast make our beers taste really special but, to do this, we have to make a really well-balanced beer. With IPAs, we have to use a tad less hops than some breweries to create a hoppy beer that isn’t fighting, so to speak, with our yeast.”

As with all good love stories, the setting also has a special place in the heart of our two starry-eyed lovers. This love of Belgian yeast and beer may be the origin story of their crafty creations but their home of Stalybridge makes for iconic setting, and acts as the namesake of their stunning new beer range.

“The Staly Series has launched this year and is going down a storm,” explains Keri. “We have a lovely IPA called Viva La Stalyvegas, a West Coast pale called Yanks for the Memories, a double hop pale – Gertcha! – that changes each month, a golden bitter



called Plug Riot and an East India porter called Cotton Panic. And they are all named from fun facts about Stalybridge.”

That’s right. This new range is named in homage to everything from a rumoured Chaz and Dave commercial shoot in a local pub (Gertcha!) to the town’s old nickname (Viva La StalyVegas), to the fact that the 1979 Richard Gere movie Yanks was filmed there (Yanks for the Memories). It’s a creative way to incorporate their love of their hometown into their marketing and is a subtle sub-plot, toasting the inspiration behind what they do.

In this month’s TicketyBrew takeover, expect a broad cross section of Belgian inspired beers, some reinterpretations of classic styles and beers that are delightfully creative, and utterly original. As Keri says: “Basically, don’t expect a box of standard IPAs and pale ales – albeit, we’ve dropped a few in

for good measure.”

It’s beer made with hardworking, painstaking love. A romantic love story where everything really is TicketyBrew, where the end product is a convergence and celebration of the different strands and storylines that make up the lives of those behind the brewery. Love, history and home. Believe us. This story has it all.

Luckily for beer fans, the TicketyBrew tale is far from reaching its dramatic climax. Keri says: “At the moment, we are just trying to manage all new orders, and concentrate on quality and consistency. We have a fab plan in place for 2018, full of wonderful beers to keep us occupied with, as well as a wonderful range of core beer that keep us busy.”

For now, it’s very much *to be continued...*



**FLAVOURLY'S GUIDE TO**  
**CRAFT BEER**  
*Cocktails*

Though craft beer enthusiasts may be some of the most adventurous drinkers in the world, many are still hesitant when it comes to beer-based cocktails. “Keep your hands off my beer, it’s already perfect,” they cry, clutching their Teku glass to their breast. If you’re willing to unshackle yourself from the confines of your own presumptions, however, there’s an entire world of refreshment like you’d have never even imagined.

**So, without further waffling, here are some amazing craft beer cocktail recipes to broaden your horizons...**



## INGREDIENTS

- 35ml Auchentoshan American Oak
- 25ml lemon juice
- 25ml honey syrup
- 90ml pale ale
- Lemon wedge (garnish)

## RECOMMENDED BEERS

- Merchant City Brewing, American Pale Ale
- Swannay Brewery, Pale Ale
- Stewart Brewing, Radical Road
- Williams Bros. Brewing, Caesar Augustus

Available on [Flavourly.com](https://flavourly.com)

# AUCHENTOSHAN AND ALE

*Whisky and ale have long been firm friends. The 'hauf an' a hauf' (a whisky and ale chaser) is an old Scottish favourite. Auchentoshan American Oak's aroma of citrus and bold nuttiness pairs perfectly with the crispness of chilled beer. This combo of flavours provides you with an unexpectedly refreshing drink.*

## METHOD

Combine Auchentoshan American Oak, lemon juice and honey syrup in a shaker filled with ice.

Shake vigorously and strain into vessel with ice. Top with a beer of your choice and garnish with a lemon wedge. Smile knowingly.



# GINGER SHANDY

*Though it's likely you've never thought of a shandy as a cocktail, it is (sort of). This souped-up version is definitely worthy of the title with the added bonus of ginger wine and cordial to add some sweet spice to proceedings. Instead of the standard lager, go with a hoppy IPA to ramp up the bitter and spice, or a bold wheat beer for refreshing balance.*

## METHOD

Put a handful of ice in a cocktail shaker then add the lemon juice, ginger wine and ginger cordial. Shake vigorously until cold.

Strain the mixture into the bottom of two glasses (this one's for sharing!) and top up with 250ml of beer; wheat beers and hoppy IPAs work best.

## INGREDIENTS

- 1 tbsp ginger wine
- 1 tsp ginger cordial
- 25ml lemon juice
- 250ml wheat beer or IPA
- Lemon wedge (garnish)

## RECOMMENDED BEERS

- *Stewart Brewing, Skeleton Blues*
- *Metalman Brewing Co., Equinox*
- *Beatnikz Republic, Beach Bum*
- *Panda Brew, Safe Date Ginger Ale*

Available on [Flavourly.com](http://Flavourly.com)



## INGREDIENTS

- Coarse salt
- Chilli powder
- 10 ml hot sauce
- 60ml lime juice
- 5ml Worcestershire sauce
- 330ml lager

## RECOMMENDED BEERS

- *Brewgooder, Clean Water Lager*
- *Pillars Brewery, Untraditional Lager*
- *Tiny Rebel, Bo'Ho*
- *Porterhouse, Hersbrucker*

Available on [Flavourly.com](https://flavourly.com)

# CRAFT BEER MICHELADA

*Hangover cause and cure all rolled into one, the Michelada is a classic beer cocktail made even better when that beer is craft. A mixture of cold lager, lime juice and savoury additions of salt, hot sauce and Worcestershire sauce, the Michelada is stunning blend of bitterness, heat and bold acidity. It may sound weird, but you've got to try it.*

## METHOD

Pour salt and chilli powder into a small, shallow dish. Rub rim of glass with a little lime juice then dip glass into the dish to create a salt rim.

Fill glass with lime juice, hot sauce, and Worcestershire sauce. Add a pinch of salt, fill glass with ice and top with beer. Stir gently to mix everything together.



# GIN

# DISCOVERIES

Each month, Flavourly's team of top gin drinkers (we mean... "experts") helps our community discover the best small batch craft gins from the most exciting micro-distilleries in the country - and beyond! Here's what our community of gin lovers is sipping...

# GIN EVA

GIN EVA is a handcrafted artisanal dry gin made on the island of Mallorca. Its unique flavour and aroma comes from Mallorcan juniper berries from the dunes of Es Trenc, classic gin-botanicals like coriander and angelica, locally grown citrus fruits and herbs.

All the ingredients are distilled in a traditional copper pot still.

GIN EVA gives you a taste of Mallorca, one of the most beautiful islands of the Mediterranean Sea.

## Tasting notes

A liquid essence of Mallorca with warming juniper and subtly salt sea spray.

## Known botanicals

Phoenician juniper, fresh citrus, angelica root, coriander, bitter camomile, cardamom and lavender.

## Perfect serve

Best in a G&T with lemon peel and pomengranate for garnish.





## FIRKIN TRY ME... NAKED!

FIRKIN's signature gin rests in oak whisky casks for several weeks, taking on a gorgeous golden hue and delicate flavours of toffee, caramel and vanilla from the wood.

Try Me... Naked! is the stunning London dry gin used to create that famous spirit. Quadruple distilled using ten of the finest botanicals to a very special recipe, this is the FIRKIN Gin you know and love, but Naked!

It's their original recipe gin in all its glory.

### Tasting notes

This is an undeniably floral gin, full of rose and violets. Plenty of citrus flavours add a refreshing punch while coriander comes in at the finish.

### Known botanicals

Juniper, coriander seed, angelica root and orris root.

### Perfect serve

In a tall glass with plenty of big ice cubes, top up with your favourite tonic water. Garnish with a slice of lemon or lime.

# BULLARDS NORWICH DRY GIN

Bullards is a name that is synonymous with the brewing heritage of Norwich which all began at the Anchor brewery in 1837. Now, Bullards are proud to establish Norwich's first distillery in 150 years.

Bullards' handcrafted gin is made in small batches using their unique copper still. They infuse the purest grain spirit with the subtle aromatic influence of Tonka beans and nine secret botanicals to produce a clean, crisp, balanced premium gin.

## Tasting notes

Clean and smooth, ending in a unique spiced bitterness thanks to the ingenious use of the Tonka bean.

## Known botanicals

Tonka bean, juniper, lemon, coriander and a blend of other botanicals, kept secret under lock and key.

## Perfect serve

Bullards boldly state: "Bullards Norwich Gin is perfect however you drink it."







Distilled to perfection in

# Mallorca

WORDS: Anna Aitken

***From Mallorca to the UK, meet the sun-soaked spirit that packs plenty of local flavour.***

**Y**ou may be surprised to learn that gin has a history in the Balearic islands stretching back to the 18<sup>th</sup> century. In 1708, Britain took possession of the island of Menorca and – after a number of battles and ensuing treaties – it went permanently back to Spanish control in 1803.

If you know the history of gin, you may know it was in this same period that the ‘gin craze’ first took hold in Britain. It is perhaps of little surprise that a love of the spirit was passed onto local Menorcans and remains a favourite to this day. A number of local distilleries

use a grape based spirit to distil gins that are drunk with bitter lemonade, a concoction known as ‘Pomada’.

The neighbouring island of Mallorca (or Majorca to us Brits) remained relatively untouched by British influence until the mid-20th century when tourists were drawn by the white sand beaches and azure Mediterranean Sea. Gin was a much later addition to the local menu.

It was in 2014 that Stefan Winterling and Eva Maier first started to distil their distinctive Mallorcan gin, GIN EVA. Stefan and Eva are

both winemakers by trade. Stefan's family own vineyards in the Pfalz region of Germany, so it was a natural path for him to follow. When training in Germany, he met Eva, a Spanish oenologist and shortly after moved to Spain so they could be together. Mallorca is jokingly called Germany's 17<sup>th</sup> state because of the number of German tourists, so it may seem the obvious choice for the couple to have set up home there.

The very first experimental batch of GIN EVA was made in the couple's kitchen. Things have moved on since then with Stefan able to dedicate himself full-time to the distillery in late 2017. The gin is still produced entirely by hand in a 150-litre copper still. Great care is taken with each tiny batch and only 70 bottles are made with each distillation.

Each GIN EVA ingredient is chosen by Stefan and Eva to infuse the gin with the local flavour, producing a liquid essence of Mallorca.

Local shores are abundant with Phoenician juniper,

which is a wild variety that thrives in warm climates on sandy and rocky soils. There are higher amounts of essential oils contained in its berries than in the northern European juniper varieties most often used in gin-making, which are sweet and fruity in flavour. Mallorcan juniper results in herbaceous flavours along with a hint of sea salt that tells of its coastal origin. The juniper for GIN EVA is all collected by hand from the dunes of El Trenc, a stretch of white sand beach towards the southern tip of the island.

Mallorcan sun-ripened lemons and oranges are another key component to GIN EVA's flavour which are collected from Sebastian, the local citrus farmer. Every ingredient is treated with similar care and chosen to fuse deliciously with each of the others, including angelica root, coriander, bitter camomile, cardamom and lavender.

Stefan freely admits that his first experiments in distilling were not universally successful,





using too many botanicals in too great a quantity and the final product not matching his original vision. It took a lot of learning and experimentation with individual botanicals to reach the right balance of ingredients. He believes that the perfect gin is a never-ending challenge, and the hard-work and creativity required to handmade gin brings him fulfilment. The final recipe is proof that less can be more.

Stefan also says, distilling has more room for more experimentation than the winemaking that began his career. When making wine you must wait for the grapes to ripen before you can even begin and it is hugely reliant on the weather each year, having little control over the factors that make a great vintage. Stefan appreciates the freedom that distilling gives him to produce new gins year-round.

To extract the maximum aroma into each batch of gin, Stefan's winemaker patience comes back into play. There is a long maturation of the

gin with the botanicals and citrus fruits, of up to several weeks. It's a slow process but worth the effort for the resultant levels of flavour and aroma.

Although less reliant on the seasons with fresh, local ingredients available year-round, there is seasonal variety in the ingredients. For example, the difference in flavour between a fully sun-ripened lemon versus a green one with sharper flavour. But these small variations give each batch of gin special character and the makers of GIN EVA believe this link back to nature should be celebrated.

In this month's Gin Discovery Club, we feature GIN EVA's Signature Gin but recently Stefan's creativity has gone into making some very special limited editions too. The first of these was GIN EVA Bergamot, made in 2017 and released in a limited edition of just 937 bottles. It was the result of an experiment to make a gin with the delicious yuzu fruit, a rare citrus that originates in Japan.



**Each Gin Eva ingredient is chosen by Stefan and Eva to infuse the gin with the flavour, producing a liquid essence of Mallorca.**

Stefan and Eva met Franc, a citrus grower from Valencia who specialises in exotic varieties of fruit – like kumquats, Meyer lemons, yuzu and bergamot oranges. While impressed by the intensity of flavour from the yuzu, even more impressive was the distillate made with Franc's bergamot oranges – a highly aromatic fruit which began as a hybrid of lemon and bitter orange. When combined with juicy Macedonian juniper, there was a depth of flavour that belied the simplicity of the ingredients, and so nothing more was added.

This spring will bring GIN EVA's next seasonal release. It is an extra dry Olive Gin which makes the perfect addition to a classic dry martini. This is made with La Mallorquina olives, a local variety that can only be found on Mallorca. The olives are harvested from trees that are centuries old located in the Tramuntana Mountains, another example of Stefan's commitment to showcasing

ingredients with unique flavours and a story to tell.

The attention to detail goes right up to the bottling stage, with each bottle filled and labelled by hand before being packed carefully into cases by Stefan to make its journey into the world. GIN EVA is popular locally as well as in Stefan's native Germany. They've also collaborated with fellow German, Benjamin Peifer, to produce a signature gin for his Michelin-starred restaurant Intense, in Kallstadt, Sweden – calling the collaboration Gintense.

GIN EVA only came to the UK in late 2017, after Samantha and Andrew Smith came across the gin by chance and realised its unique flavour and story could stand out from the crowd of gins already on the market here. If you're craving a bigger taste of Mallorcan sunshine, then you can get your hands on a bottle of GIN EVA on the Flavourly bottleshop.



# MIX IT UP



## French 75 (on the beach)

### Ingredients:

GIN EVA  
Lemons  
Champagne  
Sugar syrup  
*You'll also need a jar*

### Method:

Fill the jar with ice. Add gin, as much or as little as you want. Add sugar and lemon juice. Close the jar and shake it! Finally, add the champagne and it's ready to serve.



## Blackberry and Lemon G&T

### Ingredients:

50ml FIRKIN Try Me... Naked!  
Lemons  
Sugar syrup  
Tonic  
Blackberries  
Fresh mint

### Method:

Place three or four blackberries, five mint leaves, juice of ½ lemon, and one tablespoon simple syrup into a highball glass and muddle together. Fill glass with ice, add gin and tonic, stir and serve.



## The Last Word

### Ingredients:

45ml Bullards Norwich Dry Gin  
15ml Green Chartreuse liqueur  
15ml Maraschino liqueur  
15ml fresh lime juice

### Method:

Add all ingredients to a shaker with ice. Shake vigorously and strain into a Martini glass. Add fresh cherries for garnish and enjoy!



# WHAT WE'RE DRINKING

Flavourly.com is like a treasure trove for all the adventurous drinks discovers out there, but it's easy to be overwhelmed by the huge range. So, we thought we'd give you a nudge in the right direction by highlighting some of the newest, best and most exciting drinks on the bottleshop right now...

# THE WHISKIES WE'RE DRINKING...

The wonderful world of whisky is a vast, diverse entity. Whether you're thirsty for your first dram or a connoisseur planning on picking up the perfect bottle for your collection, the selection on [Flavourly.com](https://www.flavourly.com) right now has something for every whisky drinker.



## 1. Bruichladdich Islay Barley

Malty sweet, cereal, honey, clean and citrus fresh. A stunning example of how trickle distillation using Victorian equipment and 134 years of practice can produce a young spirit.

## 2. Cragganmore 12 Y.O.

Hugely complex, rich with layers of flavour and a well sherried backbone. It finishes off with a delicate peppery smokiness. A classic tasting whisky representing the best from Speyside.

## 3. Raasay While We Wait

This particular whisky is a blend of both peated and unpeated expressions, for a tantalising taste where the smokiness doesn't overwhelm. Oak lingers right through to the finish.

## 4. The One

Setting out The Lakes' stall as clever crafters of whisky, this has a wee touch of smoke that mingles through a nutty and smooth palate of dried fruits. A truly singular and brilliant blend!

## 5. Knob Creek

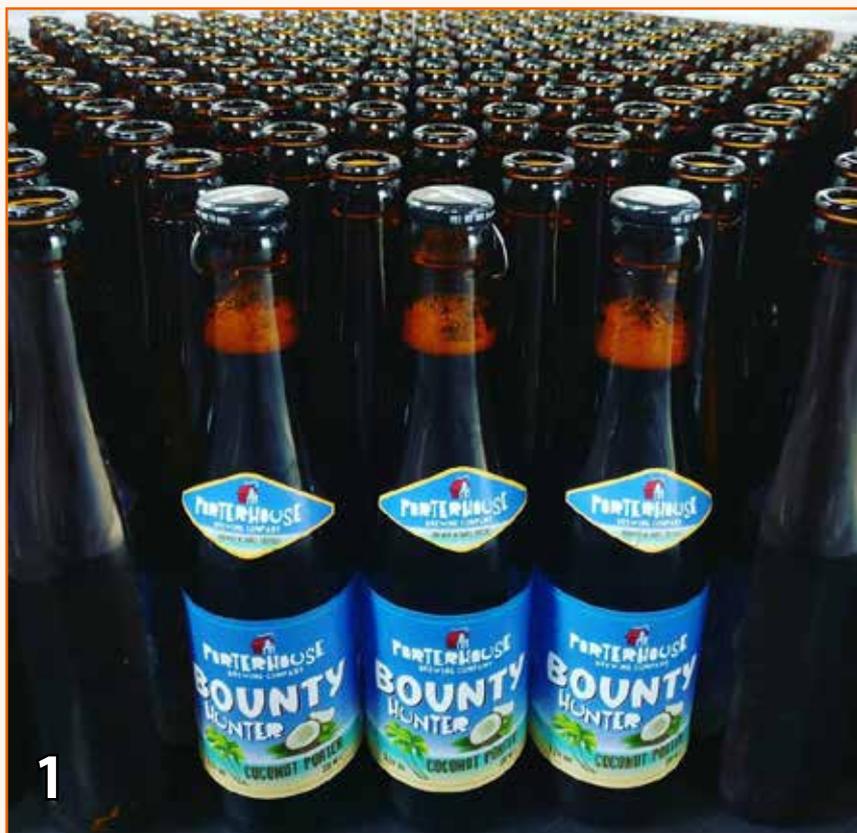
Flame heated white oak barrels result in a deep, charcoal flavour with a bold intensity that's unique to this 9 year old bourbon. The taste is rich, full-bodied and woody.

## 6. Glen Scotia Gift Pack

Bring yourself on an adventure to one of the great historic whisky-making capitals of the world - Campbeltown - with the Glen Scotia gift pack. A great way to sample a few drams.

# THE BEERS WE'RE DRINKING...

With over 350 craft beers available on our online bottleshop, working out where to start can be a daunting task. Well, we're doing the hard work for you. Here are some of the coolest, newest and best beers available right now on [Flavourly.com](http://Flavourly.com) that you just have to try.



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## 1. Bounty Hunter

The first official new release to emerge from Porterhouse's new, state-of-the-art brewery and the winning creation of the Porterhouse Beer Project.

The initiative was introduced to challenge employees throughout the group, to apply their skills and knowledge from across the market landscape and develop a beer that would appeal to both existing and new generations of craft beer drinkers.

The result is the cheekily-named-and-branded Bounty Hunter, a dark chocolatey adventure in a glass, where the sweetness of the coconut envelops the full bodied velvety porter in a slow dance on hot sands for your palate.



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## 2. Dublin Pale

Dublin Pale Ale is a satisfying pale ale generously hopped with Styrian Goldings and Admiral hops to create a refreshing tasting, Irish style pale ale with orange, lemon and lime character.

## 3. Sleeping Lemons Export

The beer so good, so tangy and so refreshing it has gone on to inspire a gin of the same name. This is an unbelievably puckering sour, but so good if you can handle it.



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#### 4. Ka Pai

Stewart Brewing have been supplying the Scottish capital with quality beer since 2004. This is a South Pacific pale ale, wafting fresh tropical notes with a slightly sweet and light taste.

#### 5. Spruce Ale

A collaboration between William Bros and Craft Beer Clan. It's strong, amber spruce ale aged in Islay casks for an extended length of time. Full of intense fruity, smoky-peat aromas and flavour.

#### 6. Mochaccino Messiah

Fine espresso flavours come through with as much clarity as an Americano from your favourite coffee house! A little extra lactose gives it that creamy, milky mouthfeel too.

#### 7. Days of Creation

The silver medal winner in 2016's World Beer Cup, Days of Creation is a raspberry red ale and barrel aged sour. As you sip it, an intense burst of tart fruitiness explodes on the taste buds.

#### 8. Vegan Hamper

Our range wouldn't be complete if it didn't have something for everyone. Here's your chance to taste your way through some of our top picks from our vegan friendly beers.

#### 9. Think of England Hamper

England has no shortage of breweries to wow even the most avid craft beer drinker. Here's a selection of eight stand out beers for anyone wanting to sample the best of England, far and wide.

# THE GINS WE'RE DRINKING...

Our bottleshop on [Flavourly.com](https://www.flavourly.com) is home to some of the country's newest, coolest and most unique craft gins that the gin renaissance has to offer. Liqueurs, flavoured gins, aged gins and, of course, classic London Dry gins, all of your gin-drinking needs are covered.



## 1. Firkin Original Gin

Firkin Original is created using a signature London Dry style gin recipe that is rested in oak whisky casks for several weeks. It is during this resting time that the colour of the gin changes to an alluring golden hue and the delicate notes of toffee, caramel, vanilla and sweet oak are expertly infused into the base spirit.

The result of this process is a delicious sippable spirit, likened to a "Botanical Bourbon" with the perfect equilibrium between the flavours of the base spirit, the botanicals and the wood. Just the way an aged gin should be.

It is bottled at 46% abv, with each batch having its own completely unique cask genre character.



## 2. Lakes Elderflower Gin Liqueur

The Lakes Elderflower Gin Liqueur is a vibrant and floral twist on a traditional gin that provides an elegant taste. This beautifully crafted Lakes Gin is distilled in the heart of the Lake District.

## 3. Strathearn Heather Rose

Heather Rose is a celebration gin, ideal as an aperitif, for a special occasion or as an everyday treat. Fun fact: the colour of the gin changes when topped up with tonic, from mahogany to pink.





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#### 4. Merchant Navy Gin

As a tribute to brave and daring sailors of the past, The Ginsmiths of Liverpool have created a higher strength Merchant Navy Gin infused with their own discovered exotic botanicals.

#### 5. Porters Gin

Unbound by conventional methods, Porters create their gin using a combination of both modern and traditional techniques. The resulting gin has a bold juniper body.

#### 6. Redcastle Gin

Redcastle Gin is the first addition to the Redcastle Spirits family. Launched in July 2017, it's a unique, secret blend of 13 botanicals including kaffir lime leaf, star anise and pink peppercorn.

#### 7. Makar Glasgow Gin

The first Gin to be distilled in Glasgow, Makar, is a vibrant, juniper based, hand crafted gin that derives its name from the ancient Scots word for poet. An undeniable modern classic.

#### 8. McQueen Gin Gift Pack

A cheeky taste of the best of the McQueens range. It's flavour central, letting you dip into spiced chocolate orange, sweet citrus, smokey chilli and mocha gin.

#### 9. Fizz and Rose Liqueur Hamper

Edinburgh Gin's famous Gin Liqueurs just love a bit of sparkle, so we've only gone and added some with a little heart to make sure you have the perfect party starter.

# THE SPIRITS WE'RE DRINKING...

Beyond craft beer, gin and whisky, **Flavourly.com** is home to every bottle you'll ever need and then some - all under one virtual roof. This month, we've been drinking a variety of spirits including vodkas, rums and even a tequila for good measure.



## 1. Aivy Black Vodka

In true Aivy fashion this vodka packs triple the flavour - lemon, blackcurrant and mint to be exact. Their unique triple flavour profile is a hit in Sweden, where the vodka originates.

## 2. Tradicional Silver Tequila

Only a small amount of Tradicional Silver is made each year. It's a refined version of their blue agave based tequila, going through a unique process to preserve the flavour at freezing temperatures.

## 3. Cariel Batch Blended Neutral

Sweden's 500 years of vodka heritage inspires this super premium vodka which is created from the highest quality raw materials. This makes for a full bodied spirit with a little bit of sweetness.

## 4. Mount Gay Black Barrel Rum

A 2014 release from an ancient distillery, said to be the standard to which all rums should be measured. You'll encounter cinnamon and even a touch of liquorice softened with vanilla.

## 5. Black Cow Vodka

This is the world's first milk vodka, made from the English grass-fed cows of West Dorset. The whey from the milk is fermented and distilled for a uniquely creamy tasting vodka.

## 6. The Kraken Spiced Rum

Introduced in 2010 The Kraken blew everyone away with the gorgeous visuals on the packaging and bottle design itself, but this was nothing compared to its taste. Strong, rich, dark and smooth.

A photograph of a wheat field with a dirt path leading through the rows of golden wheat stalks. The sky is blue with light clouds. The text "Cheers!" is written in a white, cursive font, and "SEE YOU NEXT TIME..." is written in a bold, black, sans-serif font below it.

*Cheers!*

**SEE YOU NEXT TIME...**



## One for you, one for me!

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Did you know that you can earn free drinks by referring your friends, family and loose acquaintances to Flavourly? Enjoying craft drinks is more fun with friends, anyway.

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