



Launching

Quarantine GIN

Isolated in Perfection

Quarantine Gin is the second release inspired by the 'at home' cocktail trend from Quarantine Spirits

June 7, 2021, New York. While quarantine restrictions may be lifting, the desire for great 'at home' drinks is not going away any time soon. Home mixologists need top notch ingredients to make truly tasty drinks, and that's the mission of [Quarantine Spirits](#): to offer quality base spirits for mixing.

To help make even more great drinks together at home, Quarantine Spirits has just released a bold, wheat-based London Dry Gin: [Quarantine Gin](#). This is the second release from Quarantine Spirits born out of the home-bound passion for mixing drinks, following the launch of Quarantine Vodka last year.

Made and bottled in the USA, Quarantine Gin's zesty, aromatic, and full-flavored character arises from copious amounts of juniper, angelica root, licorice root, coriander, and orange peel in its genes.

It's not revolutionary, nor looking to disrupt the category, but make no mistake; it's a dependable, well-made, classic London Dry Gin at a decent price point (SSP \$34.99 via [Flaviar](#) & [Caskers](#)) – ideal for mixing at home with friends.

On the nose, it shows opulent lime peel and tangy orange marmalade, and its lime forward palate offers layers of juniper orange marmalade, licorice, citrus, and wheat, with a floral echo that makes for a fresh, clean, lively finish.

Its pungent nose means it stands up well in a G&T, but the complexity and layers of aroma also make it the perfect companion for more spirit-forward serves, like a Vesper Quarantini or a Socially-distanced Gimlet.

The botanicals used in Quarantine Gin offer no surprises, instead utilizing classics like Juniper, Coriander, Angelica Root, Licorice Root, Orange Peel. Eminently drinkable and exceptionally versatile, Quarantine Gin serves as a sound ingredient for all your at-home cocktail mixing needs.

Q&T

- 2 oz Quarantine Gin
- 6 oz Tonic

Pour Quarantine Gin into an ice-filled Collins glass and top up with tonic water.

Many Gin professionals recommend a ratio of 1:3 in tonic's favor, but it's entirely up to you.

Garnish with a lemon peel.

Socially Distant Gimlet

- 2 oz Quarantine Gin
- 0.75 oz Fresh Lime Juice
- 0.75 oz Simple Syrup

Shake ingredients with ice and strain into a coupe glass.

Garnish with a lime wheel.

WFH Negroni

- 1 oz Quarantine Gin
- 1 oz Campari
- 1 oz Sweet Vermouth

Stir all ingredients into a rocks glass with ice and garnish with an orange peel.

Vesper Quarantini

- 2 oz Quarantine Gin
- 1 oz Quarantine Vodka
- 0.5 oz Lillet Blanc

Combine ingredients in a shaker with ice and stir.

Strain into a coupe and garnish with an orange and lemon twist.

Quarantini

- 3 oz Quarantine Vodka or Gin
- 1 oz Dry Vermouth
- Olive Brine
- Green olives

Stir together with ice and strain into cocktail glass.

To make it dirty, add a splash of olive brine and add a green olive.