

SEVENHILLS

# Tokaj gin

BRAND PRESENTATION



SEVENHILLS  
**Tokaj gin**  
DISTILLED & BOTTLED IN HUNGARY

LONDON SPIRITS AWARDS  
GOLD  
COMPETITION  
WORLD GIN AWARDS  
WORLD'S BEST CONTEMPORARY



Seven Hills Distillery is a small gin and whisky handcraft distillery in Tokaj–Hegyalja, where we make our premium small series spirits in a wonderful natural environment. Our first commercial product is Tokaj gin, available from the end of 2020.

# Our mission

We strive for perfection and success, and do not achieve less! We meet the traditions and special microclimate of the Tokaj wine region with modern technology, resulting internationally recognized spirits. You will for sure not just meet them anywhere, because this is not business for us. It is about value creation and challenges how we can constantly perform at the highest level.

SEVENHILLS  
**Tokaji**  
**GIN**

DESTILLED & BOTTLED IN HUNGARY

LONDON  
LSC  
GOLD  
2018

WORLD  
GIN  
AWARDS  
WORLD'S BEST  
GINS  
2018

THE GIN  
ESPRESSO  
BUSINESS  
MASTER  
2018



# Our story

We basically chose Tokaj–Hegyalja because of whisky making, since this region is the most suitable in the country for making premium spirits due to many reasons. We opened our distillery in the fall of 2020, where you can get an inside view of our technology and ingredients. We configured our distilling equipment according to the needs of gin and whisky production, applying single distillation method.

At the moment our only commercial product is Tokaj gin, but expectedly in the fall of 2024 our Single Malt Whisky, Bourbon Whiskey and Rye Whiskey will also be released. Whatever we can, we buy from local farmers, ingredients or cask for the ageing, representing faithfully the traditions of the region and pointing to the future, as Tokaj–Hegyalja is not just about wine anymore.





# Tokaj region

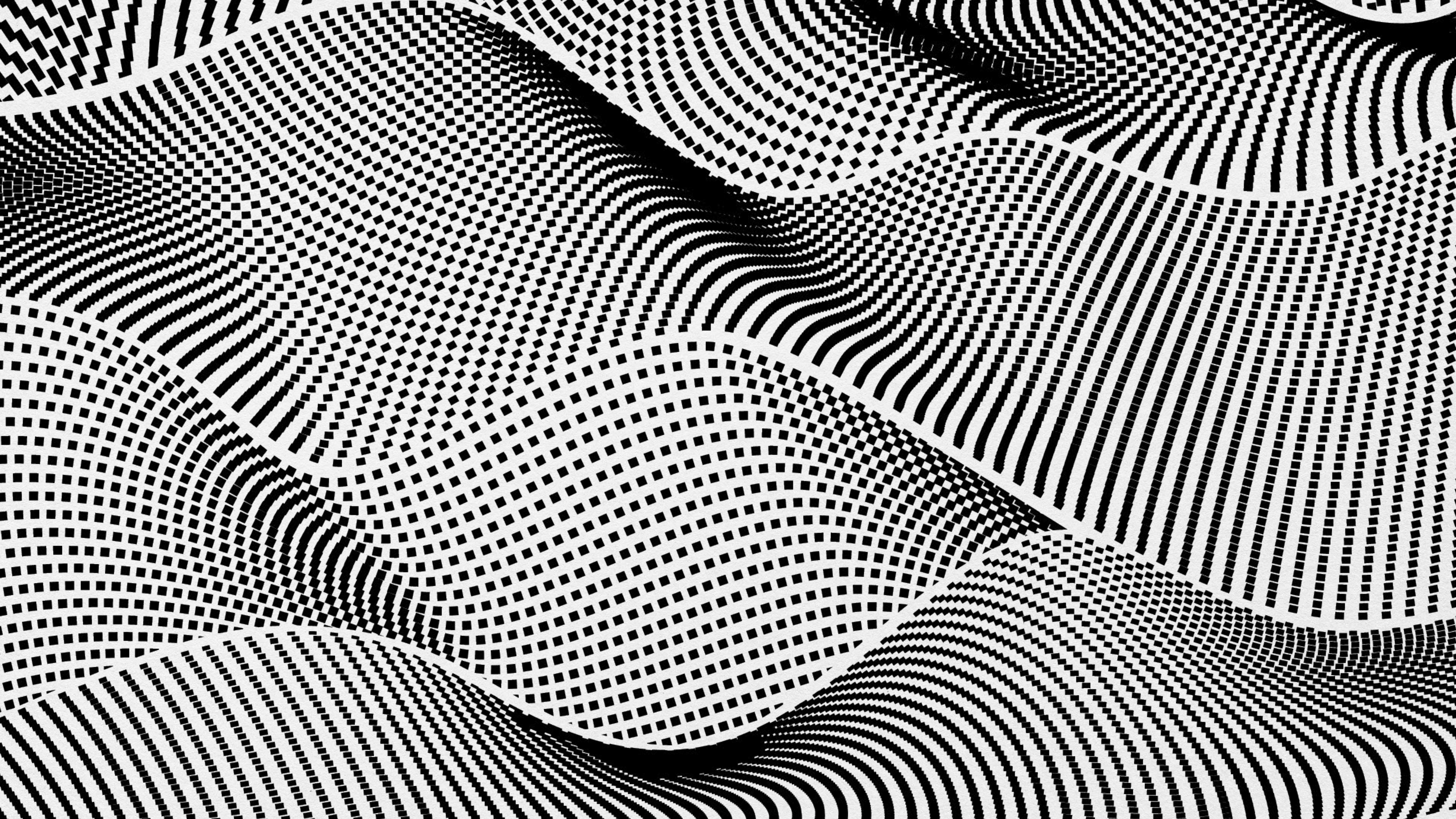
The Tokaj Wine Region is home to some of Hungary's most beloved varieties of wine. The region is spread over a romantic landscape of cellar labyrinths, vines and slopes, nestled at the foothills of the Zemplén Mountains. Its winemaking history dates back over a thousand years. The most famous variety, Tokaji Aszú – was described by Louis XV of France as 'Vinum Regum, Rex Vinorum' – the Wine of Kings, King of Wines. This region has a unique microclimate. In the shadow of an extinct volcano, Mount Tokaj, the producers cut

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their cellars out of slabs of volcanic rock about 500 years ago. The stone creates the ideal setting for the aging of this wine variety. The region is made up of about 30 villages and towns, each with their own wineries. There are plenty of medieval castles, chateaux, nature trails and gourmet restaurants to explore right across the region.

The Tokaj Wine Region — one of Europe's oldest — is a swirl of diverse history, a wide range of architectural styles, a labyrinth of wine cellars, and a breathtaking flow of vineyards, farms, villages, and waterways. The Tokaj Wine Region was recognised by UNESCO for its importance to the common cultural heritage of humanity.







SEVENHILLS

Tokaj  
Pin

DISTILLED & BOTTLED IN HUNGARY

# Botanicals

In a wonderful natural environment, we are using 21 local botanicals, producing a small batch handcrafted distilled gin. Creating a perfect harmony between woody and floral scents of the forests and fields of Zemplén Mountains, supplemented with citrus and Tokaji Aszu's most important ingredient, the hárslevelű grapes (it translates as linden leaf in English).



SEVENHILLS

Tokaj gin

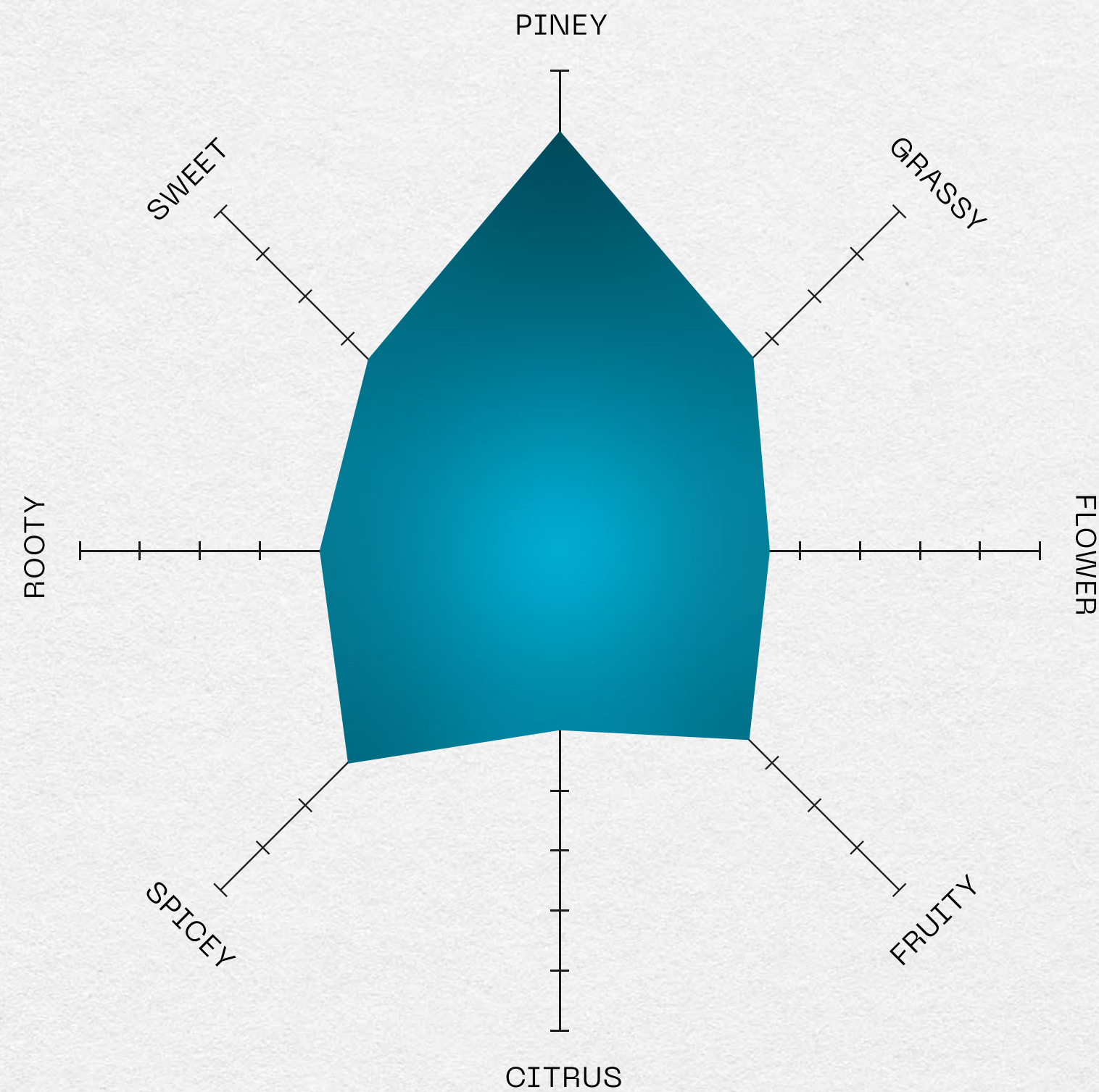
DISTILLED & BOTTLED IN HUNGARY

# Our main botanicals what we use

The leading spices are, beyond juniper, moroccan coriander, blackcurrant, pink grapefruit, cubeb, rose pepper, pine bud from the Zemplén Mountains, sea buckthorns and of course hárslevelű grape and elderflower.



# Tasting notes, aroma profile



"There is so much going on in this gin. A beautiful and complex nose reveals a spirit that's well thought out and put together, this extends to the palate with wonderful bold flavours that retain a certain elegance with a lovely, lingering floral, earthy finish."

# Our distillery

We use one-run, column distilling technology, where part of the spices are steeping in the still for 24 hours, then the next day of the distillation we improve the liquid with additional spices, and place the fresh ingredients in a special steam basket. This way our single distillation method actually combines several technologies and gives a very complex end result.

Its specialty is also that the fermentative aromas, generally not used in gin making, and which are based on the separate fermentation of the single ingredients, in our case are realized even in case of two ingredients: we add the hárslevelű grape and the elderflower separately fermented and distilled, to the flavours and smells which are swirling in the still.

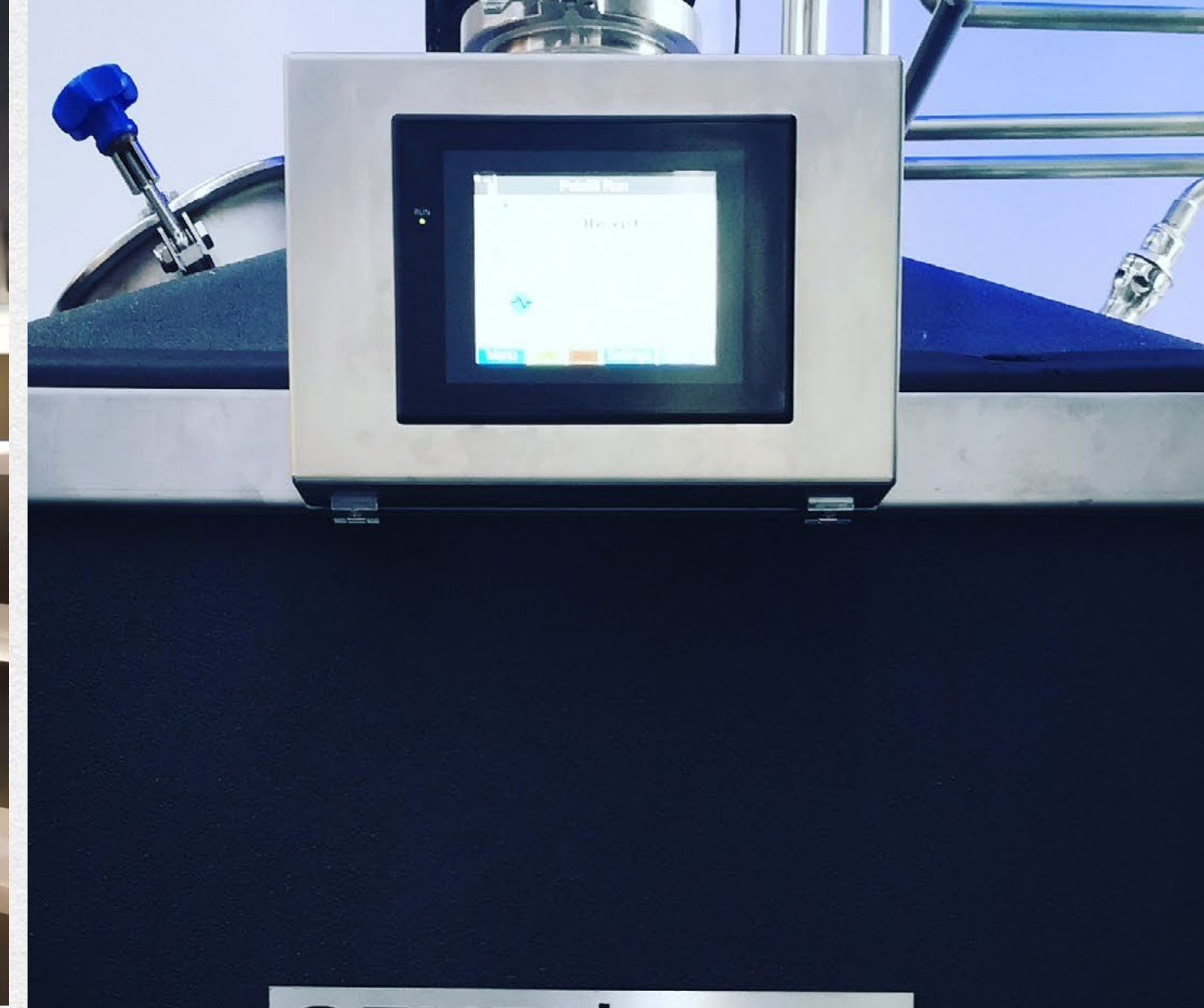
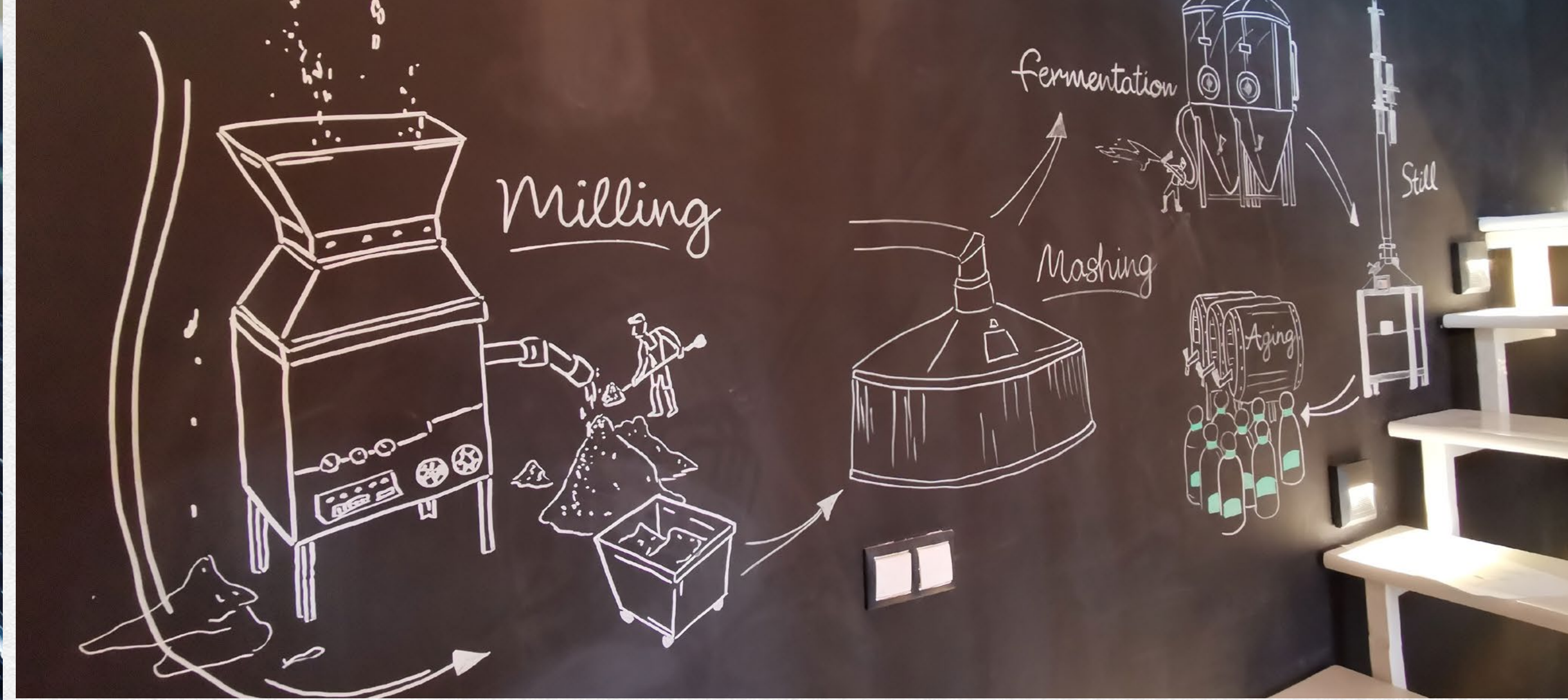
## Distillery:

Master Distiller:	Dénes Mészáros-Komáromy
Established:	2020
Technology:	hybrid (column/pot)
Still size:	500 l
Production capacity (Tokaj gin):	25.000 bottles/year

## Tokaj gin:

Gluten:	no
Alcohol:	47%
Bottle available:	700ml, 200ml
Weight per bottle (700ml):	1,24kg.
Net weight liquid (700ml):	0,65kg.
Bottle measurements (LxWxH):	89 x 89 x 225 mm
Bottles per case:	6
UPC (EAN) bottle:	5 999860 982029
UPC (EAN) case:	5 999860 982043





# Our awards



The Spirits Business  
Master  
2020



London Spirits Competition  
Gold  
2021



EUROPE Wine & Spirits TROPHY  
Grand gold  
2021



The Gin Guide Awards  
Contemporary Gin  
2022



reddot winner 2022  
packaging design



World Gin Awards  
World's Best Contemporary  
2021



Spirits Selection Concours  
Mondial de Bruxelles, Gold  
2021



The Gin Guide Awards  
Design and Branding  
2022



The Gin Guide Awards  
Best in Europe  
2022



German Brand Award  
Special  
2022

SEVEN HILLS  
Black Currant  
&  
Pine Bud  
TONIC WATER  
MADE WITH NATURAL FLAVOURS  
200ml



# How to serve

Looking for our ways to enjoy the Tokaj Gin

## G&T — as we love

First put few dried blackcurrants into the glass then pour onto 4 cl of Tokaj Gin.

It will get a nice light pink colour.

Add some icecubes and put few grapefruit slices inside.

Use Premium Indian Tonic, or our SevenHills Black Currant & Pine Bud tonic.





# Signature cocktails

from our Brand Ambassador, Rico

# Tokaj Texture

## INGREDIENTS

60 ml Tokaj Gin  
10 ml Joseph Cartron Café liqueur  
40 ml Domecq Fino Dry Sherry  
5 ml lime juice  
7,5 ml balsamic vinegary maple syrup  
oil of a lime peel

Balsamic vinegary maple syrup:  
25 maple: 1 balsamic vinegar ratio  
Shake up well before using!

## METHOD

Pour all the ingredients into a mixing glass.  
Add cubed ices and stir for 10–15 seconds.  
Strain it into a chilled coupe glass.  
Press fresh lime oil into the glass.  
Garnish with a date on cocktail stick.





# Ruby Camillo

## INGREDIENTS

30 ml Tokaj Gin  
60 ml Camillo premix  
Garnish: pink grapefruit peel

## 500 ml Camillo premix:

280 ml Campari  
210 ml Mancino Rosso vermouth  
70 ml dry red wine

## METHOD

Pour all the ingredients into a mixing glass. Add cubed ices and stir for 10–15 seconds. Strain the ingredients into a tumbler glass. Garnish with a pink grapefruit peel.

# Pinky Collins

## INGREDIENTS

40 ml	Tokaj Gin
15 ml	Rinomato L'Aperitivo
10 ml	Clément Mahina Coco liqueur
20 ml	Joseph Cartron White Cacao Liqueur
50 ml	pink grapefruit juice
	top up soda water

## METHOD

Pour first 5 ingredients into the shaker. Add ice cubes and shake it for 15 seconds. Strain into a highball glass, add some ice cubes and top up with soda water. Garnish it with a dehydrated pink grapefruit and juniper berries.





MADE IN HUNGARY  
Tokaj gin

## SEVEN HILLS DISTILLERY

<https://sevenhillsdistillery.com>

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