



EMPRESS 1908



 @empress1908gin

empressgin.com

Extra. Sensory. Perfection. More than any other gin in the world, Empress 1908 Gin appeals to one's sense of creative delight through its balanced citrus and spice palette, brilliant colour, light floral fragrance and soft texture. Distilled in small batch copper-pot stills, Empress 1908 is a collaboration between Victoria Distillers and the legendary Fairmont Empress Hotel in Victoria, British Columbia.

It is handcrafted using eight signature botanicals, including a subtle juniper varietal, a bespoke blend of tea made especially for the Empress Hotel, grapefruit peel, rose petal for floral notes, Indian coriander seed, aromatic ginger root, and spicy cinnamon bark. The eighth botanical, exotic butterfly pea blossom, was discovered in another tea blend served at the Empress Hotel. These blossoms balance the traditional citrus notes of gin with a warm herbal earthiness, and imbue the gin with a deep indigo colour that changes to bright lavender, soft pink, or fuchsia depending on the mixer.

The combination of exquisite taste, delicate aroma, soft texture, and remarkable presentation provide the perfect base for a new aesthetic of cocktail creation and enjoyment. Let your inner brilliance flow.



EMPRESS 1908 IS THE BEGINNING OF THE MOST BEAUTIFUL COCKTAIL EXPERIENCE IN THE WORLD



COCKTAIL NO.1: EMPRESS & TONIC

INGREDIENTS

2OZ EMPRESS 1908 GIN
 3OZ PREMIUM TONIC WATER
 GRAPEFRUIT SLICE

METHOD

Fill a copa glass with ice, add
 Empress 1908 Gin, and serve with
 tonic on the side. Garnish with a
 grapefruit slice.



COCKTAIL NO.6: EMPRESS NEGRONI

INGREDIENTS

1½OZ EMPRESS 1908 GIN
 ¾OZ LUXARDO BITTER BIANCO
 ¾OZ DRY VERMOUTH
 GRAPEFRUIT TWIST

METHOD

Stir over ice. Strain into a rocks
 glass onto a large ice cubel sphere.
 Garnish with a grapefruit twist.



COCKTAIL NO.3: EMPRESS 75

INGREDIENTS

1½OZ EMPRESS 1908 GIN
 ¾OZ FRESH LEMON JUICE
 ½OZ SIMPLE SYRUP
 SPARKLING WINE
 LEMON TWIST

METHOD

Shake on ice, fine strain into a
 chilled flute, top with sparkling
 wine. Garnish with a lemon twist.



COCKTAIL NO.2: EMPRESS MARTINI

INGREDIENTS

2OZ EMPRESS 1908 GIN
 ½OZ LILLET BLANC
 GRAPEFRUIT TWIST

METHOD

Stir on ice, strain into a chilled
 martini glass. Garnish with a
 grapefruit twist.



PRODUCT OVERVIEW

Empress 1908 Gin delights the senses with its balanced
 citrus-and-spice palette, brilliant colour, light floral fragrance,
 and soft texture. Its remarkable indigo colour and subtle
 earthy flavours come from the post-distillation infusion of
 butterfly pea blossom. With the addition of citrus or tonic,
 Empress 1908 is transformed from its breathtaking indigo to
 a soft pink.

KEY PRODUCT DETAILS

- All-Natural / Gluten-Free
- Multi-award winning
- Small batch size (240 gal copper still)
- Pure Canadian water
- Bottle dimensions - 10.125" x 3.125"
- 8 natural botanicals
- 42.5% Alc./Vol (85 proof)
- Certified Kosher 