



Gin Oro, the world's first olive oil-scented gin

LOCATION: Arahál (Sevilla)

DURATION: 1'29"

SUMMARY: It has been three years since entrepreneur Antonio Fernández from Arahál (Seville) began to work on this idea. As the owner of an olive mill, he performed countless tests until he found the final formula. The resulting product is already on the market: a gin made with olive oil extracts whose fruity touches are reminiscent of the manzanilla olive oil he produces.

VTR:

This gin has just hit the market and is not the average gin. It has a secret...Looking at these images, can you guess what it is? A special touch of olive oil.

ANTONIO FERNÁNDEZ
Gin Oro Creator

"It has fruity touches, aromatic touches that remind at least me and those who try it, of my olive oil."

The gin specifically reminds him of this manzanilla olive oil that he produces in his olive mill in the town of Arahál, Seville. The idea began to grow in this entrepreneur's mind three years ago. Then came many tests to find the right formula. But why gin?

ANTONIO FERNÁNDEZ
Gin Oro Creator

"I know it is a product that was booming. And I saw it as being very striking, I think that people paid attention to it more than other products. So, when a gin with touches of olive oil came out, I thought it would give people a lot to talk about. And, in the short time that it has existed, it has done just that."

After the world's first lemon wine from Bollullos Par del Condado and Carmona's successful strawberry gin, another bold drink has been born in Andalusia. In limited production at the moment.

ANTONIO FERNÁNDEZ
Gin Oro Creator

"We started with about five thousand bottles, but after barely two or three weeks we're in the process of increasing our supply."

Spain is third on the list of the world's top gin and tonic consumers, according to the International Wine and Spirit Research. This gin has been made in collaboration with an Andalusian distillery. And, according to its creator, it is ready to compete with the best in the market.

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