

# Forbes

## Father's Day Gift Guide: The Best Craft Gin For Your Dad



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Whether Dad's a classic Martini guy, prefers a refreshing Gin & Tonic when the weather is warm, or has a retro mixology thing going and likes to whip up the occasional Negroni or Martinez, there's never been more great choices of the key ingredient, gin. In recent years, the craft distillery movement has embraced gin because of the flexibility they have in flavoring it, and even more recently, introduced wood cask aged gins in the style of the finest rums and whiskies, which straddle categories and can be ideal for lighter takes on dark spirit cocktails.

A personal favorite of mine that often gets overlooked is the Southside, basically a gin-based take on the mojito: 3-4 parts gin to simple syrup muddled with lots of lime and fresh mint leaves.

By U.S. law, gin is defined as an alcoholic beverage of at least 80 proof (40% Alcohol) that possesses the characteristic flavor of juniper berries. That's it, which leaves the style pretty wide open to interpretation, and among white spirits it is much more interesting than vodka, which has no distinct flavors at all. Gin is typically first made as a neutral spirit, then infused with botanicals. While technically juniper can be the only botanical, most gins use several, and these days recipes of more than a dozen are not uncommon, including classic like Valencia orange peel, other citrus fruits, and spices like cardamom. As a result, gins range from fairly basic juniper forward versions ideal for martinis to those having a pronounced flavor like cucumber, pepper or herbal. Here are some of the very best craft gins you can buy right now - often without leaving home.



Spain consumes more gin per capita than any place: now they are giving back with GINRAW, a stunning craft gin from Barcelona. [-] LUCIA HERRERO

**GINRAW:** Nobody loves gin and tonics as much as the Spanish, who omit the “&” and drink what they call simply “Gin Tonics” like water. So, it’s fitting that one of the best new craft gins comes from Barcelona, where local entrepreneurs saw how many Gin Tonics were being consumed, while the city had no signature gin of its own. They brought together a chef, sommelier, mixologist and perfumer, then tested hundreds of recipes until perfecting what they call “gastronomic gin.” GINRAW is uniquely distilled, combining traditional small batch copper stills with the latest Rotaval low temperature distillation technology to preserve maximum flavors. The heart is Mediterranean botanicals including citrus for a velvety mouth feel, and they use only the most carefully sourced, freshest botanicals: Juniper from Spain and Italy, essential oils from peels of fresh Spanish lemons and citron, the first known citrus in Europe, Thai kaffir lime leaves, Spanish laurel, Indian black cardamom and Egyptian coriander seeds. It is produced in small of 5,000 bottles batches, and the distinctive bottles are beautifully gift-worthy and individually numbered. [Widely available from Wine.com](http://Wine.com) (\$45).