



WE DREAM OF A FAR-FLUNG COASTAL TOWN, FAMOUS FOR ITS BOARDWALK AND ITS DELICIOUS TOMATOES. THE PEOPLE THERE USE THE LEAVES OF THE TOMATO PLANTS TO FLAVOR THEIR GIN. WE'VE BROUGHT IT FROM OUR IMAGINATION TO YOUR SHELF. ENJOY THE FRESHEST MARTINI THERE IS, FROM A TOWN CALLED COVALLE.

COVALLE TOMATO-WATER GIN CAPTURES THE SCENT AND SENSATION OF VINE-RIPENED TOMATOES IN SPIRIT FORM. IT DELIVERS A FRESH, HERBACEOUS, GARDEN-FORWARD TWIST TO COCKTAILS.

A TRULY INNOVATIVE GIN IN PRODUCTION AND FLAVOR

Capturing the fresh, green aroma of an in-season tomato plant posed a unique challenge. The breakthrough was a technique that preserves complexity by leaving delicate flavors intact: we combine the oil-rich stems and leaves of tomato plants with a cucumber and apple pulp. The mixture is clarified and blended into a London dry gin. This garden-fresh gin is brought to proof using a low-PH water, to match the brightness of a ripe tomato.

DISTILLATION & BOTANICALS

Our lifelong love of tomatoes began with growing plants on balconies and fire-escapes in New York City. We proudly developed our base gin with New York Distilling Company. We blend and bottle Covalle at Kings County Distillery, where our founder, Will, worked as a distiller early in his career.

- Tomato leaf, tomato stem, apple pomace, cucumber
- Juniper, angelica root, coriander
- Lemon oil, grapefruit rind, wildflower honey
- Cardamom, cinnamon, orange peel

GARDEN-FORWARD GIN SPECS

ABV: 46% • Proof: 92 • Available in 700ML and 1L bottles

THE GARDEN MARTINI

Three parts Covalle Tomato-Water Gin
One part dry vermouth
One part blanc vermouth

Combine, stir, strain, garnish with an
olive and lemon twist

