

FRESHA



If you were to mix it then we would suggest Fever Trees' Mediterranean or Lemon Tonics, good Lemonade or even a Cream Soda. Cocktail aficionados can use it as a replacement in any Gin based cocktail such as a Negroni, Tom Collins, Summer Cup, Cosmopolitan or Martini for a distinct fruity undertone or use it as addition to sparkling wine for a fantastic Kir Royale. In the Summer it is wonderful mixed in a pitcher with lots of Ice, Lemonade and chopped Fruit to compliment a BBQ or sunny day.

Fresha goes well with all sorts of food accompaniments that you would pair with Strawberries. It compliments a summer salad, citrus deserts and chocolate and for an adventurous twist you can add a grind of black pepper or try it from a balsamic vinegar dipped glass.

PRODUCTION

Produced in the Andalucía region of Southern Spain, Fresha uses the best sun kissed ingredients Europe has to offer.

The world's only premium triple distilled Strawberry Gin it is made using traditional pot distilling methods and is unique not only for its taste but range of 7 botanicals used in the production process. As well as juicy and ripe Strawberries from Huelva we use Lemon and Orange peels from Seville, Vanilla and Star Anise from Southern Spain and three other Spanish botanicals which only the chief distiller and his staff know.

Whether you want to enjoy a Summer drink or warming cocktail Fresha lends itself to all occasions. For a true connoisseur it can be drunk neat with ice or with a mixer.

