



"When you drink Katun on the rocks, it's like drinking water from a cenote"

Roberto Brinkman is originally from Mexico City and is a master spirits distiller. His mother's side of the family, originally from Mérida, led him to set up a Mexican gin distillery. He prides himself on his Mexican heritage and loves to make spirits with definite distinctions that make his alcohol burst with the exotic and colorful flavors of Mexico. Gin Katún is the first handcrafted Gin developed in Yucatán. A unique and completely Mexican Gin made with 17 botanical ingredients (like heirloom citrus, cardamom, achiote, sage, chilies...) sourced mostly from Yucatán and selected from other parts of Mexico, and vested in time.



COUNTRY

Mexico

VARIETAL

Eau-de-vie Juniper berries Corn neutral base spirit 17 Botanicals

DISTILLERY

Yucatán Former mezcal producer Handcrafted Gin

DISTILLATION

Botanicals infuse 10 days Maceration corn neutral alcohol Distillation 250-liter copper alembic Mixed with cenote water Filtering and bottling Up at 42% ABV

TASTING NOTES.

Scent perfectly captures richness of Mérida's central market: chili peppers, pepper, cardamom, fresh fruits...
Beautifully powerful and harmonious.
Mouth feel pure silk and full of flavors.