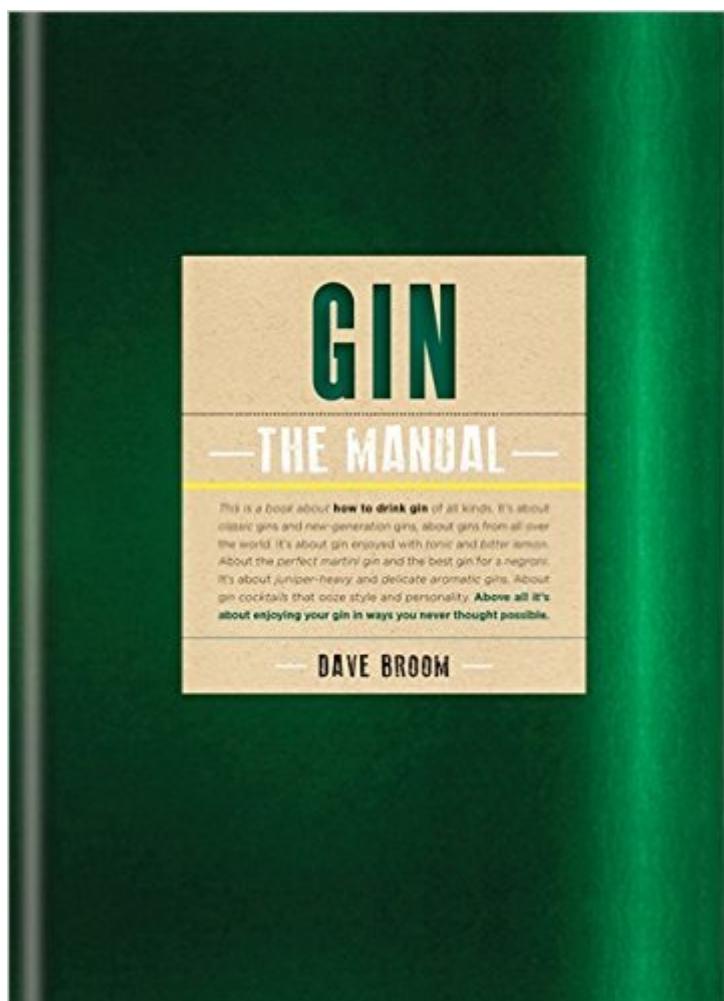


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Gin: The Manual



Synopsis

In recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. The number of brands grows every day and bartenders - and consumers - are now beginning to re-examine gin as a quality base spirit for drinks both simple and complex. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavors are and how to get the most out of the brands you buy. With this book as your guide, discover: How gin is made; What a botanical is and how they impact a gin's flavor; What the difference between Dutch, London, Scottish, Spanish and American gins is; How you drink them to maximize your pleasure; Whether there is life beyond the gin & tonic (yes!). The body of the book covers 120 gins which Dave has tested four ways - with tonic, with lemonade, in a negroni and in a martini - and then scored. In addition, each gin is categorized according to an ingenious flavor camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it.

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Customer Reviews

There are a lot of new gin books out there. This is another one. Fine if you haven't read the others, but does not bring much new to the table. Coverage of craft gin is weak, a very prejudicial small sample of an exploding category. Little analysis of what is happening now with craft gins, except at a gloss over level.

Nobody drinks gin neat, but how do you know which gin will make the difference between a sensational Martini and a boring one? Dave Broom samples 120 gins, most of them dry, and tries each of them in a gin & tonic, a Negroni, a dry Martini, and with Fever-Tree brand Sicilian Lemonade. He makes the most of his one-bottle-per-page entries: there's a list of botanicals, the alcohol content (usually higher in the US than in the UK), the gin's "flavor camp" (juniper, citric, spicy, floral), and Broom's grades on the taste of each cocktail on a scale of X to 5. The last part of the taste test section considers Old Toms, genevers, barrel-aged, and fruit-flavored gins, and these are mixed in a different set of cocktails: the gin fizz, the Martinez, and the "gin cocktail" (a gin Old-Fashioned). The book is rounded out with essays on the spirit's history and production, and with over thirty cocktail recipes, including the Big Five: the Martini, the Negroni, the John (or Tom) Collins, the Ramos Gin Fizz, and the Singapore Sling. Curiously, the Gibson (1:1 gin and dry vermouth, with onions) isn't once mentioned. Broom's a good critic, and I find his writing engaging ("When you drink a Martini, you inevitably become a bore because you are the only person who knows how to make it correctly"). I learned a few things about nosing and tasting gins from this book; it was time well spent.

Lovely companion to Whisky the Manual. It provides a good starting point for exploring gin and its combinations. I would like to see it progress into testing/tasting widely available gins with the various widely available mixers (how does Tanqueray taste with Schweppes vs Canada Dry vs Seagrams tonic water?).

Don't need to agree with all of Broom's tasting notes to make the definitive judgement that this a worthwhile and enjoyable addition to the intelligent drinking man's library. If I ever have the pleasure of meeting him, drinks are on me!

Great gift for a friend's 40th. Recommended by a family member and it was perfect. Nicely done, classy presentation of booze info.

I like gin, and that's the reason I'm reading this manual, because I want to make my own gin.

I do drink gin straight

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