

# JUNIPER BERRIES

[*Juniperus Communis*]



## Description

A juniper berry is the female seed cone produced by the various species of junipers. The cone has unusually fleshy and merged scales, which give it a berry-like appearance. Juniper is used as a spice and also a key botanical that gives Gin its distinctive flavour.

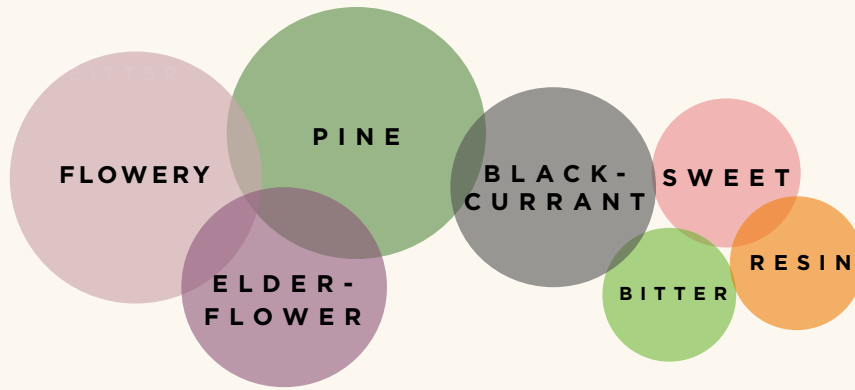
MAJOR JUNIPER BERRIES PRODUCING COUNTRIES/STATES



## Origin Story

Santa Maria sources juniper berries from Macedonia because of the great terroir and a high content of volatile oils in the berries grown there.

It takes on average 10 years before a juniper bush starts producing flowers and berries, taking 12-18 months to ripen, so a tree will bear both immature fruits and ready-to-harvest berries at the same time. Santa Maria berries are hand picked in autumn. The ripe, deep blue berries are hand beaten off the bushes and collected in large wooden sieves for cleaning and sorting.



## Flavour Profile

Santa Maria juniper berries from Macedonia have a flowery, piney aroma (alpha-pinene) with lovely notes of elderflower, blackcurrant, bitter and peppery notes (sabinene), slightly sweet and perfumed taste with a hint of resin.



## Perfect Pairings

Oregano



Rosemary



Marjoram



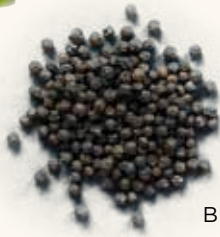
Lavender



Fennel



Apples



Black Peppercorn

## Go on, your Gin deserves it!

Differences in vintage and terroir impact the flavour of all spices, meaning you should monitor the origin, grades of quality and characteristics of the botanicals closely, to ensure consistency. For decades we have been working closely with the local farmers and suppliers growing and buying the highest quality spices and herbs to provide a life full of flavour, consistency and provenance. We are experts in spices so you can be the master of Gin.



Cheers!



## GET THE FULL SPICE EXPERIENCE

Get the full spice experience by requesting samples or a masterclass by emailing us at [customerservices@chefsdrystore.co.uk](mailto:customerservices@chefsdrystore.co.uk).

For more information visit [www.santamariaworld.com/uk/foodservice/concepts/Gin](http://www.santamariaworld.com/uk/foodservice/concepts/Gin)

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