

A high-speed photograph of a water splash. The water is captured in mid-air, creating a crown-like shape at the top. Below the splash, the water is still, and a logo is visible. The logo is a blue rectangle with a gold border and the word 'RIVES' in gold, serif, all-caps font. The background is a dark, gradient blue.

**RIVES**



## THE COMPANY

Rives Group is a 100% Spanish owned family business, specializing in the production and distribution of distilled spirits, liqueurs and non alcoholic concentrates.

The company has a wide and varied range of own-brand products, including the Group's flagship product, the Triple Distilled Rives Special Gin, in addition to being the clear market leader in Spain with its range of non alcoholic beverages.

The Group combines traditional production processes with the most advanced technology to make all its different products.





## FAMILY TRADITION

**1880.** The Rives' history dates back to 1880 when the company was established by Don Augusto Haupold, German consul in Malaga and visionary entrepreneur. He soon built the company into one of the pioneering wineries in the Jerez area, initially focused on the production and sale of local wine and brandy.

**1900.** Copper pot stills were brought from UK and used for the first time to make Rives Triple Sec and Rives Mint Liqueur along with other popular liqueurs of the time such as Coffee and Chocolate.

**1976.** Rives built a new distillery, state of the art blending and bottling facilities, boiler house, laboratory etc. Also one of the tallest rectification towers of alcohol in Europe.

**1980.** Triple Distilled Rives Special Gin is distilled for the first time.

**1995.** Rives launches its new range of non-alcoholic liqueurs which includes Green Apple, Peach, Wild Blackberry, Hazelnut and Amaretto.

**2013.** Super premium vodka King Peter joins the Rives family. King Peter is distilled from the exclusive "Dankowskie" golden rye

# RIVES DISTILLERY



The company is located in El Puerto de Santa María in the province of Cádiz and boasts one of the most advanced distilleries in Europe with 30 m high column stills, two large hundred-year-old John Dore copper pot stills, which are used for the distillation of the botanicals and a reverse osmosis water treatment plant.

The bottling area is responsible for packaging the entire production and comprises three bottling lines with a capacity of up to 18,000 bottles per hour.

In addition, Rives has a state of the art laboratory which is responsible for quality control and the research and development of new flavours and colours for future launches. This activity gives Rives the agility and creativity to continue to lead product innovation in the market.





# LONDON DRY GIN

Rives Gin is still produced by traditional methods using top quality alcohol and botanicals to recipes passed down from master distillers of another age.

True London Dry Gin is a much more refined product crafted with great care by experienced distillers. It uses the highest quality fermentation alcohol with botanicals, dominated by Juniper.

The secret of London Dry Gin lies in the purity of the alcohol and the proportion of botanicals used in each distillation. The alcohol used in our Gin is either from fermented molasses or grain with a purity of at least 96%



*The careful selection and a perfect combination of its natural ingredients give these gins an exceptional*  
**SMOOTHNESS**



**Cassia:** Sweet and exotically flavoured cinnamon bark.

**Juniper berries:**  
The fundamental Gin botanical. Hand-picked in Italy and Macedonia once a year.



**Bitter sweet almonds:**  
Bringing a touch of marzipan from Eastern Spain.

**Coriander:** Bringing hints of freshness from Russia.



**Oranges from Seville:**  
Peeled by hand, they bestow both freshness and citrus essence. The rind is used without the white pith, thus removing any bitterness.

**Angelica Root and Seed:**  
Of Belgian origin. Attributes the gin's dry quality.



**Lemon:** The essential oils from this lemon rind of hand-peeled Murcian lemons impart fresh citrus scents.

**Liquorice:** Of China origin.



**Lavender:**  
From the Los Alcornocales Natural Park of Cadiz.

**Grains of Paradise:**  
Notes of warm spice originating from Africa.



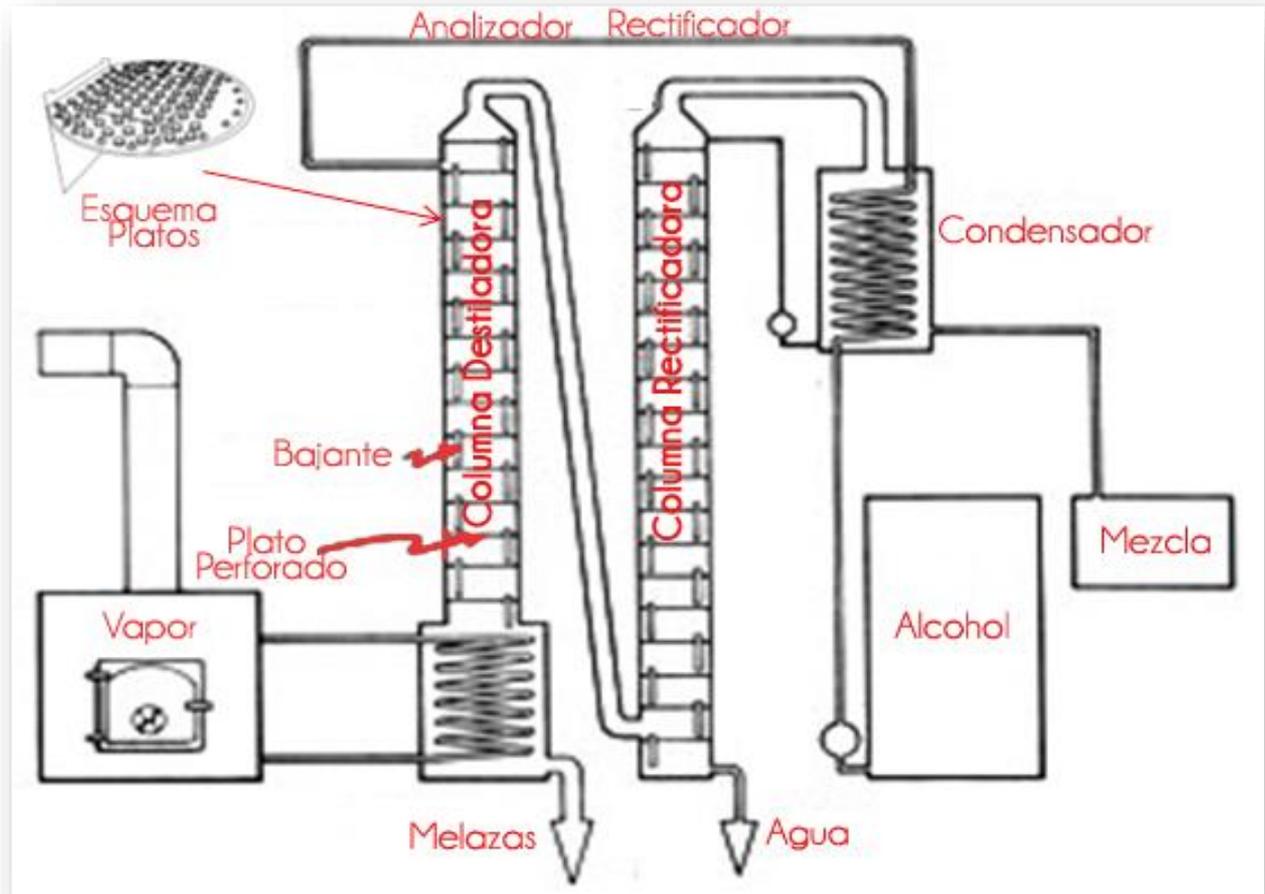
**Thyme:** From the La Jandas region of Cadiz.

**Orris:** Fragrant ground orris root; vital in the creation of aromas.

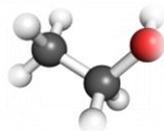




# Distillation Process



## 30 m high column stills



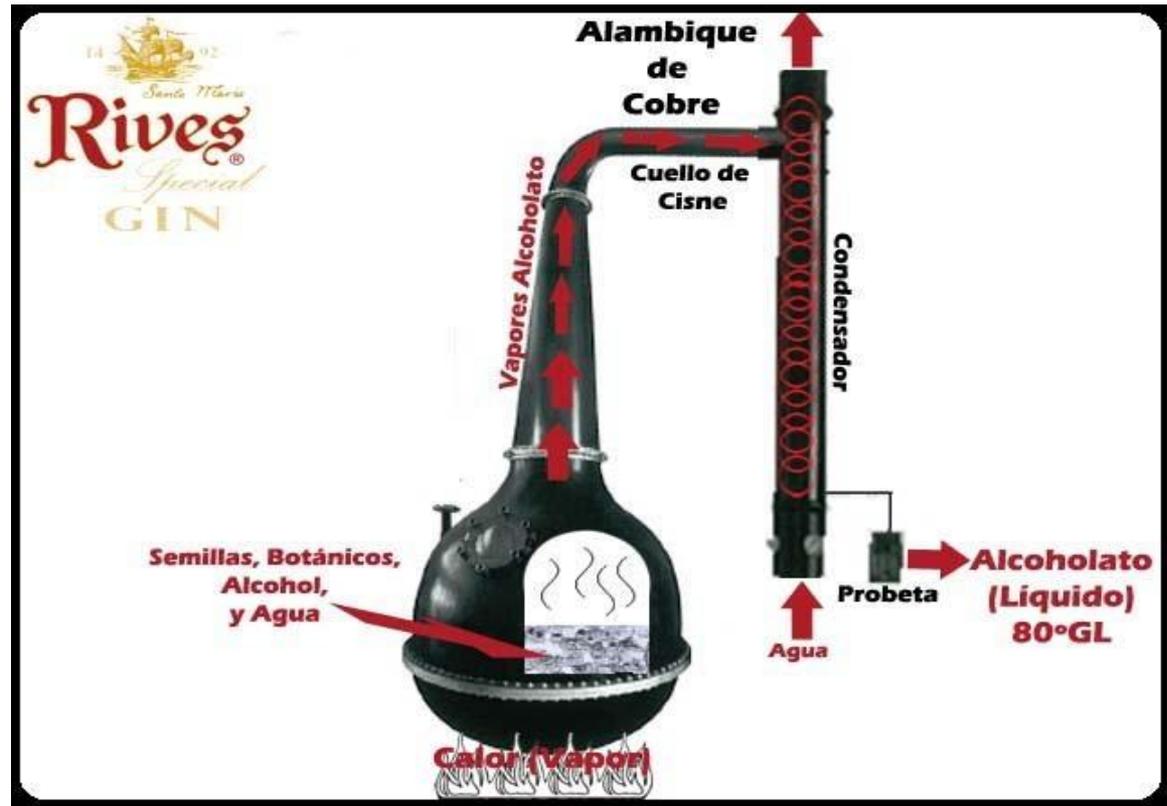
*Molasses  
or Grain  
alcohol*

- ✓ A unique 30 m high column stills to rectify the alcohol and reduce any further impurities; one of the highest distilleries in Europe.



✓ A reverse osmosis water process is made to obtain a 100% pure water.

# Distillation Process



- ✓ The method used is “batch distillation” in a pot still.
- ✓ Two large hundred-year-old copper pot stills
- ✓ The alcohol is charged into the pot of the still and reduced with water before the botanicals are added in carefully controlled amounts
- ✓ The botanicals are left to macerate for about **24 hours**





- ✓ The Master Distiller throw away both the 'heads' and 'tails' of the distillate, selecting only the 'heart' (middle body), right at the point when the taste and the botanical concentrates are optimum.
- ✓ The resulting distillate is left to settle for no less than two weeks, thus allowing the botanicals' essentials oils to blend perfectly with the product.

# THE BOTTLING AREA

Three bottling lines  
Up to 18,000 bottles  
per hour.



Cleaning the  
bottles with gin  
before bottling



# 1880 RIVES SPANISH GIN

“The gin with touches of bitter orange”



- ✓ The bottle's grass engraving represents the historical flagship Santa Maria, the largest of the three ships used by Christopher Columbus in his first voyage to the New World.
- ✓ The expedition set off from the Guadalete river, next to the original distillery in El Puerto de Santa María (south of Spain), giving the bottle a symbolic connection to our city.

# 1880 RIVES SPANISH GIN

“The gin with touches of bitter orange”



- ✓ Spanish Gin, internationally renowned, is distilled to the **London Dry Gin style**.
- ✓ Gin Rives has been **produced in El Puerto De Santa Maria since 1880**, with extreme refinement and care, respecting the original recipe, which distinguishes its clean dry taste.
- ✓ **Eight different kinds of seeds and natural plants** are used in the production, from many places of the world, all enhancing its own taste and aroma: Spanish Juniper, Moroccan Coriander, Belgian Angelica, Chinese Cassia, Italian Orris, **Spanish Bitter Orange**, Lemon and Chinese Liquorice.
- ✓ 40º alcohol content.



# 1880 RIVES GIN



## Alkoxide

Product obtained through the maceration and later Distillation (third Distillation) in copper alembics using the traditional method of double rectified molasses alcohol with the following botanics:



*Juniper berries, Coriander, Angelica Root, Cassia, Liquorice, Orris root, Bitter Orange and Lemon peel.*

## Organoleptic Characteristics

|                       |   |
|-----------------------|---|
| <b>Visual aspect:</b> | Transparent and bright                              |
| <b>On the nose:</b>   | Aromatic, clean, juniper tones and citric base note |
| <b>In the mouth:</b>  | Dry and smooth, with a fresh and citric aftertaste  |

# 1880 RIVES GIN



- ✓ *Rives Pitman is the most awarded spirits, liquors & beverages company in Spain.*
- ✓ Some latest awards:
  - Gold Medal at London IWSC 2015
  - Gold Medal at San Francisco WSC 2014

La prestigiosa publicación the **IWSR** International Wine & Spirit Research en su investigación



sobre el mercado de espirituosos en **EUROPA**, considera a **RIVES** en el **TOPTEN** de marcas de **GIN** en **EUROPA** (IWSR Julio 2015).

Siendo **GIN RIVES** la **única 100% Española** que aparece en el Spirits Review.

## Gin: top 10 brands in Europe

| Rank/Brand   | Owner                 | Volume 2010    | Volume 2013     | Volume 2014     | % change 2014 on '13 | % CAGR 2009-'14 |
|--|-----------------------|----------------|-----------------|-----------------|----------------------|-----------------|
| 1. <b>Gordon's</b>    | Diageo                | 2,313.9        | 2,400.1         | 2,464.9         | 2.7                  | 1.5             |
| 2. <b>Beefeater</b>   | Pernod Ricard         | 1,270.4        | 1,397.8         | 1,457.0         | 4.2                  | 3.7             |
| 3. <b>Bombay</b>      | Bacardi               | 676.4          | 905.1           | 1,046.1         | 15.6                 | 10.5            |
| 4. <b>Larios</b>      | Beam Suntory          | 929.0          | 836.9           | 896.4           | 7.1                  | -2.7            |
| 5. <b>Tanqueray</b>   | Diageo                | 312.3          | 454.3           | 580.7           | 27.8                 | 17.0            |
| 6. <b>Seagram's</b>   | Pernod Ricard         | 150.9          | 353.5           | 454.2           | 28.5                 | 32.7            |
| 7. <b>Hendrick's</b>  | Wm Grant & Sons       | 65.9           | 160.1           | 212.1           | 32.5                 | 34.5            |
| 8. <b>Greenall's</b>  | Quintessential Brands | 91.6           | 120.6           | 187.1           | 55.1                 | 19.8            |
| 9. <b>Gibson's</b>    | La Martiniquaise      | 139.3          | 150.5           | 172.5           | 14.7                 | 5.3             |
| 10. <b>Rives</b>      | <b>Rives Pitman</b>   | 105.0          | 137.5           | 171.3           | 24.6                 | 12.5            |
| <b>Others</b>  |                       | 3,448.2        | 3,324.4         | 3,378.2         | 1.6                  | -1.0            |
| <b>Total</b>   |                       | <b>9,502.7</b> | <b>10,240.8</b> | <b>11,020.4</b> | <b>7.6</b>           | <b>3.1</b>      |

All volumes in '000s of 9-litre cases Source: The IWSR Database 2014 ©



Desde el magazine **IWSR** consideran nuestra **PINK RIVES** (ginebra de FRESA), como producto más **INNOVADOR** del año 2015 en el sector del GIN en **EUROPA**, resaltándolo en su publicación como **REVELACIÓN 2015**.

# COCKTAIL ROOM

- 1.- Fill the glass with ice and stir the mixer spoon to chill the glass (10°)
- 2.- Pour out any excess water using the strainer
- 3.- Flavour with a twist of lemon and orange rind
- 4.- Add 5cl of Rives Special Super Premium
- 5.- Slowly pour the tonic into the glass over the bar spoon to preserve the best part of its bubbles
- 6.- Garnish with several juniper berries
- 7.- Sit back and enjoy your Perfect Serve Rives Special Super Premium Gin Tonic



# COCKTAIL ROOM

## THE SPANISH GIN TONIC

### YOU WILL NEED

5 cl. of [Gin Rives Premium](#)

or London Gin

Tonic

Lemon Twist

Orange Twist





# RIVES PREMIUM

## SEVILLE GIN TONIC

### YOU WILL NEED

5 cl. of [Gin Rives Premium](#)

Tonic

Orange Twist

Cinammon stick

Orange blossom Aroma



## RIVES DRY

### YOU WILL NEED

5 cl. of [Gin Rives Premium](#)

1 cl. of Vermú Seco

Lime slice





# RIVES LONDON

## RIVES FIZZ

### YOU WILL NEED

- 5 cl. of [Gin Rives London](#)
- 3 cl. of [Lemon Tropic Rives](#)
- 6 cl. of Soda
- 1 Sugar Spoon
- One cherry
- One Lime Slice



## RIVES BRAMBLE

### YOU WILL NEED

- 5 cl. of [Rives Gin London](#)
- 2 cl. of Lemon Juice
- 15 ml sugar syrup
- 5 0,5 cl. of [Wild Blackberry Liqueur Rives](#)



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