



58 AND CO.

DISTILLING WHAT
MATTERS

WHITE LABEL DISTILLING

COLLABORATION • CONNECTION • COMMUNITY





Our liquid, your brand

Creating your own branded spirit adds that extra special touch to your brand experience - from corporate gifting, weddings and event favours to signature spirits for your hotel, theatre, bar or restaurant.

We have a number of solutions available from a signature set recipe menu to a fully bespoke immersive brand experience.

Your spirit will be made:



BY AN INDEPENDENT CRAFT DISTILLER



BY A B-CORP CERTIFIED BUSINESS

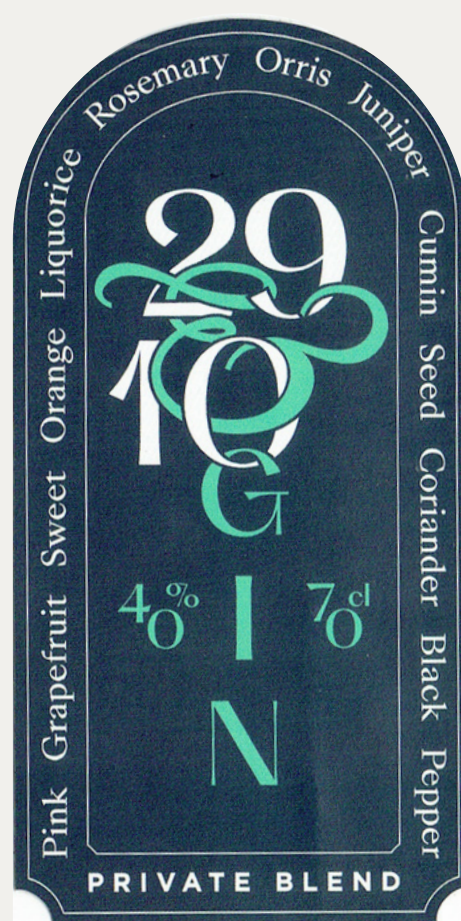


USING SOLAR POWER



IN LONDON

Solutions for every business





About 58 and CO.

MULTI AWARD-WINNING SUSTAINABLE DISTILLERY IN EAST LONDON

58 and CO is a multi award-winning distillery in Haggerston, founded by cocktail expert and Saturday Kitchen regular Carmen O'Neal (@cocktail.carmen).

The first female-founded alcohol brand in the UK to be awarded B corp status, sustainability is at the heart of everything we do.



INDEPENDENTLY OWNED



MADE IN LONDON



B-CORP CERTIFIED



MULTI AWARD-WINNING



FEMALE FOUNDED



SOLAR POWERED

Tier 1

EXPERTLY CRAFTED & VERSATILE SOLUTION

Choose your spirit from our recipe set menu, expertly crafted by our master distillers to cater for a range of flavour profiles.

We'll distil and bottle your white label spirit to order, from our distillery in Haggerston, London.

From £25 per bottle*
MOQ 80 bottles (60 litres)

**Ex works. Does not include label design or print.*



CHOOSE FROM RECIPE SET MENU



COST-EFFECTIVE SOLUTION



VARIETY OF FLAVOUR PROFILES



IDEAL FOR ONE-OFF EVENTS/GIFTING



QUICKER DEVELOPMENT PROCESS



SUITABLE FOR HOSPITALITY & NON-HOSPITALITY BRANDS



1. Meet the distillers

- Visit our London distillery
- Meet the distillers
- Taste our spirits



2. Choose your recipe

- 9 recipes to discover
- Different flavour profiles
- Select your chosen recipe



3. Choose your bottle

- Select your preferred bottle style
- 5cl Minis
- 70cl Bottles
- Bag in box solutions



Tier 2

BESPOKE DISTILLING TO MAKE A STATEMENT

Develop your own unique recipe completely from scratch, in collaboration with our master distillers.

This process is completely bespoke from start to finish and is best suited for those who want to tell their brand story through the spirit, not just the bottle.

POA
MOQ 80 bottles (60 litres)



FULLY COLLABORATIVE
RECIPE DEVELOPMENT



A SPIRIT THAT ALIGNS
WITH YOUR BRAND



INNOVATIVE &
EXPERIMENTAL FLAVOURS



MAKE A STATEMENT &
STAND OUT



IN-DEPTH DEVELOPMENT
PROCESS



BEST FOR BARS &
RESTAURANTS



1. Brand immersion

- Meet the distillers & learn about the distillation process
- Our team to fully immerse and experience your brand



2. Research & development

- 58 and CO team research and develop flavour profiles and recipes to bring your brand to life through the spirit



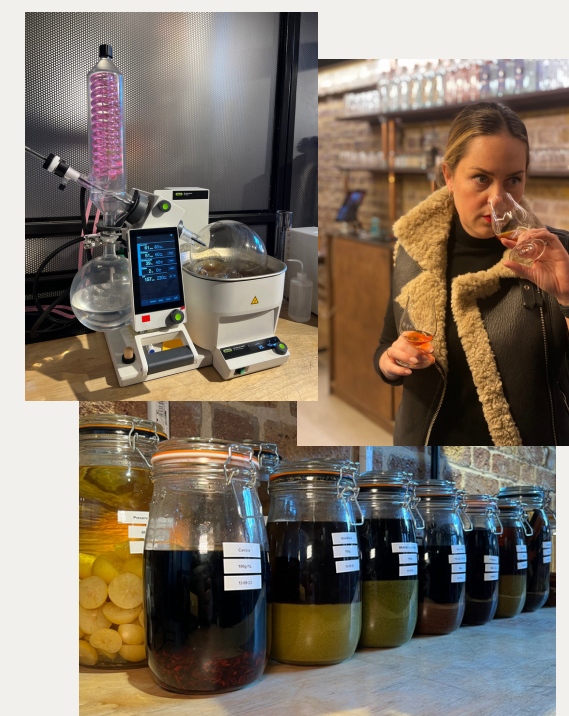
3. Recipe testing

- Collaborative taste testing to select the final recipe
- Testing on its own and with cocktails/mixers/serves



4. Branding & bottling

- Selected your preferred bottle
- Choose from our bottles or bag in box OR source your own bespoke bottles



Tier 2 Case Study: ROVI

GROUP BAR MANAGER, OREN COLEMAN, IS ON A MISSION TO BRING THE FLAVOURS OF OTTOLENGHI'S ROVI TO LIFE THROUGH THEIR DRINKS, WITH THE SAME FLAIR AND INNOVATION AS IS GIVEN TO THE FOOD.



"I wanted to create something that no one else had. I love working with 58 and CO because of their sustainable practices and the insane expertise of their team. We use their House and Core spirits across the group so it was a perfect fit for us to collaborate with them on this project. We worked together on developing the recipe from start to finish, inspired by the abundance of produce we have in the restaurant. The whole process of distillation was fascinating and we're so proud and excited by the resulting product – the flavour and quality of the gin exceeded our expectations."

-- Oren Coleman, Group Bar Manager

ROVI Gin embodies the classic characteristics of a contemporary gin but with the signature flavours of an Ottolenghi kitchen – Persian lime, preserved lemon, sumac and pink peppercorn.

The resulting liquid is aromatic and refreshing with bursts of bright citrus, soft florals and deep spice.



Artwork & labels

Prices do not include artwork and labels, as costs are so variable depending on your brand requirements.

We will provide cutter guides and legal requirements for your designer and can recommend printers we have worked with.

Once received, we can label your bottles on site for you.





Timelines & next steps

- Tier 1 production is from 2 weeks, subject to receipt of artwork/labels.
- Tier 2 recipe development and production starts from 6 weeks and varies from project to project.

To discuss the best white label solution for you, please [click here](#) to complete the enquiry form.

*Please note, we can only produce and ship spirits for business in the UK.
Timelines will vary by project and are subject to artwork and payment terms.*

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