**Press release**  
 **Buck and Breck London Dry Gin – produced in the Lower Rhine region for Buck & Breck, Berlin**   
  
Berlin, 4 October 2025. Born out of a deep passion for gin and bar culture, **Buck and Breck London Dry Gin** is more than just a house brand.Gonçalo de Sousa Monteiro, the founder of the Berlin bar Buck & Breck, is committed to offering premium quality at an affordable price. **Buck and Breck London Dry Gin** is designed in such a way that the 48% ABV is light and easy to enjoy – each ingredient retains its character and becomes noticeable.  
“Our gin is free from the religion of brand fetishism, whose followers only understand brand and meaning when they are given the opportunity to confuse quality with hocus-pocus,” says Gonçalo.  
“The list of ingredients is no secret. Hendrik Berkel and Ralf Kröll distil **Buck and Breck London Dry Gin** with exclusively natural botanicals. They use angelica, arnica, bitter orange, cardamom, coriander, galangal, juniper, lavender, lemon, lemon balm, nutmeg, orange, pepper, rose water, thyme and violet,” he explains.“Simplicity is the concentration of intelligence, focused on quality. And that’s what it’s all about: quality, not glamour,” Gonçalo says in conclusion.  
 **Buck and Breck London Dry Gin** is thus the perfect choice for lovers of a classic, dry gin.Cheers!  
  
**Source of supply:** [www.banneke.com](https://www.banneke.com/spirituosen/gin.html?p=2)  
  
**About Buck & Breck:** Buck & Breck has been a permanent fixture in Berlin’s bar culture and internationally renowned since 2010. The team specialises in classics, but also in their own creations, which are served in a strikingly unique atmosphere where the boundaries between bartenders and guests are blurred. This extraordinary concept is the reason for the enduring appeal of Buck & Breck at Brunnenstraße 177, 10119 Berlin, which continues to this day.  
  
**Image material** (300 dpi) at [www.buckandbreck.com](http://www.buckandbreck.com/press_bilder.php)  
  
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