



# SAAR DRY GIN

Capulet & Montague, LTD

**CHAIRMAN'S TROPHY** *Ultimate Spirits Challenge 2017*  
**97 POINTS, EXTRAORDINARY** *Ultimate Spirits Challenge 2017*  
**DOUBLE GOLD MEDAL** *San Francisco World Spirits Competition 2015*  
**★★★★★ EXCELLENT, OUTSTANDING** *Difford's Guide*

## BRAND OVERVIEW

Independent of their mutual friendship, they all instantly agreed they wanted a gin which reflected the terroir of the region and their independent specialties.

### THE CRAFT - THE STILL

Andreas engineered the still used for the Ferdinand's product line. Slow distillation is fundamental with his stills able to run a maximum of 2 distillations per day.

The unique hybrid, copper pot still has a reputation which far exceeds their hometown in the Saar as producers around the world have given recognition and bought into it's pristine production. Only 64 stills were ever sold, leaving Andreas' engineering to utmost exclusivity.

### A TRUE FARM TO BOTTLE

To be true to their vision, the group distills their own

neutral grain alcohol of wheat, spelt, and rye.

All botanicals and the quince for their vodka are sourced from the Saar region including some being farmed by the brothers and master distiller. Organic in nature and true to it's source, you can taste the terroir in each and every bottle.

### RIESLING PERFECTION

Zilliken brings forth over 200 years of family tradition and deemed one of the most prominent German wineries to date.

Volcanic and slate soil with harsh weather conditions makes for the brightest acidity with floral notes, with a beautiful round vanilla finish. The Rausch vineyard Riesling is an ideal composition to stand up to botanicals in a gin and embrace a wine region's vermouth.



## PRODUCT OVERVIEW

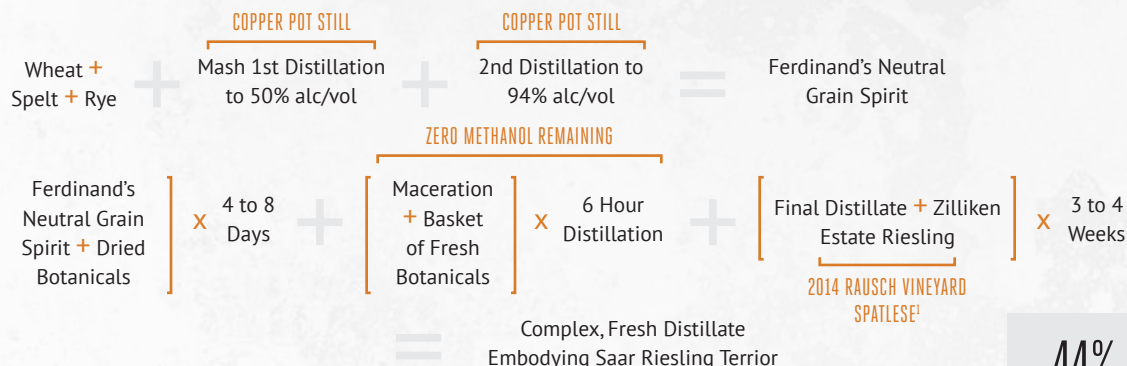
### LEAF TASTING NOTES

- Hint of smoked and toasted spice, black tea-like
- Rich in spice
- Mid-Palate is bittersweet
- Viscous and silky

### GLASS SERVING RECOMMENDATIONS

- Chilled in a rocks glass
- Pair with tropical fruits
- Utilize in a martini

### STAR PRODUCTION PROCESS



<sup>1</sup> Spatlese classification is the lightest of the late harvest wines. These wines were left on the vine a little longer to gain more sugar content, resulting in a wine likely to be more powerful and rich.

**44%**  
ALC/VOL

**750mL**  
BOTTLE



# ORIGIN

PRICE



GERMANY



## FULL PRODUCT LINE

