



SAAR DRY VERMOUTH

Capulet & Montague, LTD

GOLD, PACKAGING DESIGN *Los Angeles Int'l Wine Competition 2015*

SILVER *Los Angeles Int'l Wine Competition 2016*

GERMAN VERMOUTH OF THE YEAR *Berlin International Spirits Competition 2017*

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 specialities.

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

Infused with native regional and vineyard botanicals. The large, steep south-facing slope of the Grand Cru Saarburger Rausch vineyard, it's rough Devonian shale soil and the cool climate of the Saar are perfect conditions for the beginnings of this fine vermouth.

The minerality and fruit of the hand-picked Saar Riesling, the bitterness of the wormwood and the floral, spicy aromas of the regional herbs and flowers give this selection its unique lightness and elegance. Handcrafted in small batches with limited availability.

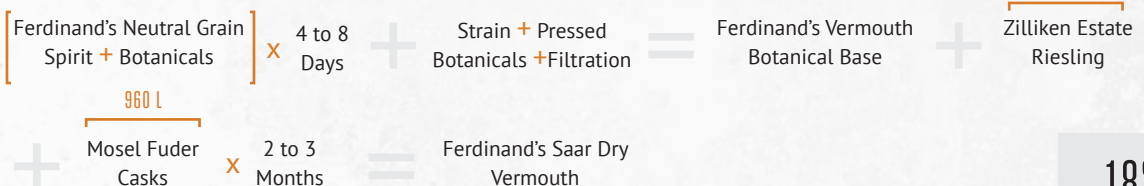
✶ TASTING NOTES

- Drying though subtly sweet with white grape
- Paired with wormwood elegance
- A peppery touch of coriander and a light-whisper of thyme

🍸 SERVING RECOMMENDATIONS

- Slightly chilled
- Pairs well with stone fruits and spices
- Great addition to any martini

★ PRODUCTION PROCESS



¹ Ortswein is part of the a newer classification in Germany known as VDP. These wines originate from a village's best vineyards that are planted with grape varieties typical of their region.

18%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



GERMANY



FULL PRODUCT LINE

