



SAAR QUINCE VODKA

Capulet & Montague, LTD

PLATINUM, 96 POINTS *International Review of Spirits 2018*

SILVER *LA Int'l Spirits Competition 2016*

92 POINTS, BEST KABINETT WINE OF THE YEAR
Gault Millau 2013

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.

Sugar levels of the quince is measured with each crop to provide balance year-to-year. Each vintage may vary in color and in taste.

PRODUCT OVERVIEW



TASTING NOTES

- Aroma of ginger tea and herbs
- Bobs of vanilla with a touch of juniper
- Bits of rose with a finishing burst of tart pear and apple



SERVING RECOMMENDATIONS

- Slightly chilled
- Pair with mild cheese
- In a Gin and Tonic



PRODUCTION PROCESS

WASHED, SKIN ON

Pressed Quince +
Ferdinand's Saar Quince

x 8
Weeks

2011 RAUSCH VINEYARD
KABINETT¹

Zilliken Estate
Riesling

Filter

= A Perfect Balance of
Sweet, Sour, and Bitter

¹ Kabinett classified wine is made from fully ripened grapes of the main harvest, typically picked in September, and are usually made in a light style

30%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



GERMANY



FULL PRODUCT LINE

