



# FERDINAND'S SAAR DRY GIN

Capulet & Montague, LTD

97 Points - Extraordinary - Chairmans Trophy,  
Ultimate Spirit Challenge 2017

90 Points - GOLD, LA International Spirits Competition 2016  
DOUBLE GOLD, Wine and Spirits Wholesalers of America 2017

## BRAND OVERVIEW

The creators of Ferdinand's are the brothers Denis Reinhardt and Erik Wimmers, as well as their friends Andreas Vallendar, Master Distiller, and Dorothee Zilliken, winemaker of the VDP winery Forstmeister Geltz-Zilliken. The four friends have created a unique handmade product through their shared passion for high-quality spirits. They have dedicated themselves to the idea of an aromatic image of their home region.

### THE STILL

Master Distiller Vallendar engineered the exclusive still used for the Ferdinand's product line, and 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 its pristine production. Only 64 stills were ever sold.

### A TRUE FARM TO BOTTLE

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 its source, you can taste the terroir in each and every bottle.

### RIESLING PERFECTION

The riesling found in Ferdinand's products is exclusively made by winemaker Zilliken of Rausch Vineyards, who brings forth over 200 years of family tradition and her winery is deemed one of the most prominent German wineries to date. Volcanic and slate soil with harsh weather conditions makes for the brightest acidity riesling with floral notes and a beautiful, round vanilla finish.

### THE GIN

Independent of their mutual friendship, the creators of Ferdinand's all instantly agreed they wanted a gin which reflected the terroir of the region and their independent specialties. To be true to their vision, the group distills their own neutral grain alcohol of wheat, spelt, and rye. The recipe of the riesling-infused Ferdinand's Saar Dry Gin is a tribute to the fertile landscape of the Saar region. Over 30 finely tuned botanicals, mainly from their own cultivation, in combination with the finest Riesling grapes from the great Saarburger Rausch site, stand for the highest drinking pleasure.



## PRODUCT OVERVIEW

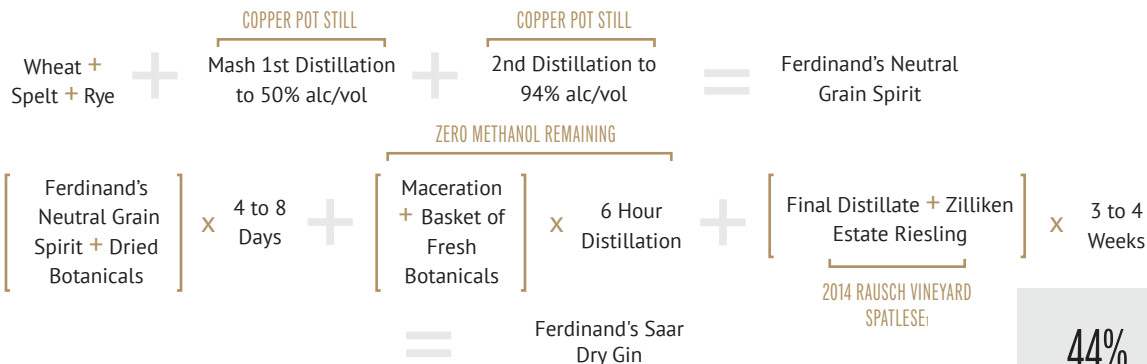
### TASTING NOTES

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

### SERVING RECOMMENDATIONS

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

### PRODUCTION PROCESS



1 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

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

# ORIGIN



SAAR  
GERMANY



## FULL PRODUCT LINE

