

FERDINAND'S SAAR DRY GIN

OVER 30 BOTANICALS + SAAR RIESLING

PINEY JUNIPER, LAVENDER
AND LEMONGRASS NOTES

LEMON MERINGUE,
VANILLA, AND CORIANDER

SLIGHT BLACK PEPPER,
GINGER AND CREAM SODA

LEMON CURD WITH PEAR DROPS,
BALANCED WITH PINE



Wonderful chilled, on the rocks or beautiful in a martini
Pairs with tropical fruits

FLIP UP FOR COCKTAIL RECIPE!

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NEVERLAND

INGREDIENTS

- 1 oz Ferdinand's Saar Dry Gin
- 1 ¾ oz Pinot Noir Rosé
- ¾ oz Hibiscus Syrup
- Sliced Strawberries

DIRECTIONS

Stir Ferdinand's Saar Dry Gin, the Rosé and Hibiscus Syrup with ice
Pour into a chilled rocks glass with ice
Garnish with sliced strawberries



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