



## CLASSIC GIN

<b>Origin:</b>	The botanicals for our Classic Gin are being macerated for one week in raw alcohol which has been produced before from 30% wheat and 70% corn. The mash is then distilled gently with the use of a unique low-temperature vacuum technique that assures that all-natural aroma and fruit tastes even of our most sensible botanicals are being preserved. Thereafter, our raw Gin is being blended with fresh spring water and bottled.
<b>Alcohol:</b>	40.0 Vol. %
<b>Bottle volume:</b>	500 ml
<b>Category:</b>	Burgenland Dry Gin
<b>Botanicals:</b>	Our Berry Gin unites finest nuances of juniper, cardamom, cubeb pepper, coriander & orange peel with our ZANTHO Grüner Veltliner.
<b>Closure:</b>	Screw cap
<b>Tasting notes:</b>	In the nose our Classic Gin shows spicy impressions of juniper with peppery hints and a touch of citrus. On the palate fiery and spicy impressions of maquis mixed with a touch of oriental spices that are supported by subtle hints of citrus fruits and end in a long and mild finish.
<b>Best as/with:</b>	Our Classic Gin with its spicy aroma tastes perfect on the rocks and is a ideal companion for classic mixes with Cucumber Gin & Tonic, for Dry Martini or Last Word.
<b>Optimal serving temperature:</b>	16 – 18°C

