GIN AUS DEUTSCHEN LANDEN
FERDINAND’S

HANDCRAFTED IN SMALL BATCHES
HER 30 NATIVE REGIONAL BOTANICALS

INSPRATIONAL DRINKS FROM BEYOND THE GRAPEVINE
INSPIRATIONAL DRINKS
From Beyond The Grapevine

RECIPES AND DRINKS BY LUKAS MOTEJIZIK
PHOTOS BY DENIS REINHARDT
Just as the tri-border region of Western Germany combines geographically and culturally to create its own unique character, so, two brothers Denis Reinhardt and Erik Wimmers started a collaboration on the banks of the River Saar with their friends Andreas Vallendar of the 200 Years old Avadis Distillery, and Dorothee Zilliken of the 300 years old Zilliken Estate winery. The Ferdinand’s Gin story began among the ancient vines in 2013.
A TRUE LABOUR OF LOVE

Ferdinand’s is a story deeply rooted in the bountiful terroir of the Saar region in Western Germany. Here among the steep shale slopes, old vines and deep, dark wine vaults, the fruits of our labour are crafted with care at the centuries-old Avadis Distillery. The finest Riesling wines from the region not only inspire us, but also form a key element in the production process and give our range of spirits their distinctive style and flavour. In homage to this heritage, we have created (in conjunction with leading mixologist Lukas Motejizik) a series of inspirational cocktail recipes, which showcase both grape and grain in perfect harmony. Cheers!
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<tr>
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Inspired by our heritage

Behind our craft

www.ferdinandsgin.com
CLIMATE
Nestled between steep valley sides, the Saar region enjoys a unique micro-climate. Summers end late, with long, warm days ripening the fruits, and cold nights retaining the signature acidity. The gentle breezes caress the vines and fruit trees and nature brings forth its rewards each year with a bountiful harvest.

TERROIR
The Saar winds its way leisurely through mineral-rich shale soil, where generations old vines cling to the valley sides. The topography, geology and climatic conditions bless this ancient region with a treasure trove of flora and fauna. Many of these local flowers, fruits and herbs form part of the botanical cornucopia used in Ferdinand’s spirits.

PROVENANCE
The Vallendar family have been distilling fine spirits for several generations in the sleepy village of Wincheringen. Here, artisanship and alchemy combine, with the results being deeply rooted in the proud traditions of the region. The true essence of the Saar – an elegant combination of old world crafts and fresh inspirations – distilled to perfection.

RIESLING
Known as the „Queen of white grapes“, the delicate, distinctive and highly aromatic Riesling wines produced over three centuries by the world-renowned Forstmeister-Geltz Zilliken Estate, are at the heart of Ferdinand’s spirits. These wines form part of the legacy of the Saar-Moselle region, historically one of the most important wine growing areas in Europe.

TRADITION
The Saar has always been an important confluence of regional traditions and ideas. Ferdinand’s spirits – named after one of the figureheads and guardians of these local traditions; Royaal Prussian Forester, Ferdinand Geltz (1851-1925) – are steeped in the character and heritage of the region, and faithfully uphold our duty to protect this unique eco-system.
THE
COCKTAILS

SOMMELIERS GIN AND TONIC
RIESLING MARTINI
KING PIGEON
QUINCE & APPLE FIZZ
TURTLE TOE
NEVERLAND
BY THE GLASS
SAAR WINE SOUR

THERE IS ALWAYS TIME FOR WINE
3 CL FERDINAND’S GIN
3 CL RIESLING AUSLESE (NOBLE SWEET)
FILL UP WITH 10 CL DRY TONIC WATER

ICE CUBES | WINE GLASS
SAGE | DRIED LEMON SLICE
RIESLING MARTINI

5 CL FERDINAND’S GIN
5 CL RIESLING DRY
1 CL FERDINAND’S VERJUS CORDIAL
FERDINAND’S LAVENDER VINEYARD BITTERS

STIR | NO ICE | MARTINI/COUPETTE
LAVENDER | SMALL WOODEN PEG
KING PIGEON

5 CL FERDINAND’S GIN
0,5 CL ENZIANBRAND/SUZE
3 CL MUSCAT BLANC (MUSKATELLER)
2 CL SUGAR SYRUP
0,5 CL RED WINE PEACH LIQUEUR
3 CL LEMON JUICE

SHAKE | CRUSHED ICE | JAR
THYME | DRIED LEMON SLICE | BAIser | MERINGUE
QUINCE & APPLE FIZZ

5 CL FERDINAND’S SAAR QUINCE
2 CL SUGAR SYRUP
3 CL LEMON JUICE
FILL UP WITH APPLE „CIDRE”

SHAKE | CRUSHED ICE | HIGHBALL GLASS
DRIED APPLE
TURTLE TOE

5 CL FERDINAND’S SAAR QUINCE
3 CL GREEN VALTELLINA (GRÜNER VELTLINER)
   ALTERNATIV: DRY WHITE WINE
2 CL SUGAR SYRUP
3 CL LEMON JUICE
   FRESH TARRAGON
   LEMON WEDGES

BUILD + MUDDLE | CRUSHED ICE | LARGE BODEGA
   TARRAGON | LEMON WHEEL | PAPER STRAW
NEVERLAND

3 CL FERDINAND’S GIN
5 CL PINOT NOIR ROSÉ
2 CL HIBISCUS SYRUP
2 CL VERJUS
STRAWBERRY CRUSTA

BUILD + CRUSTA | ICE CUBES | TUMBLER
STRAWBERRIES | STRAWBERRY CRUSTA RIM
BY THE GLASS

3 CL FERDINAND’S WHITE VERMOUTH
3 CL LIMONCELLO
3 CL VERJUS
FILL UP WITH 5 CL TONIC WATER

BUILD | CRUSHED ICE | LARGE BODEGA
ROSEMARY | LEMON PEEL
SAAR WINE SOUR

5 CL FERDINAND'S GIN
2 CL LEMON SYRUP
3 CL LEMON JUICE
3 SQUEEZE EGG WHITE
3 DASHES FERDINAND’S APPLE THYME BITTERS
RIESLING BEERENAUSLESE (NOBLE SWEET)

SHAKE | NO ICE | COUPE TTE
DRIED FLOWERS