

GIN AUS DEUTSCHEN LANDEN

FERDINAND'S



CLIMATE



TERROIR



PROVENANCE



RIESLING



TRADITION

INSPIRATIONAL DRINKS FROM BEYOND THE GRAPEVINE

COCKTAIL  
COMPENDIUM  
INSPIRATIONAL  
DRINKS  
FROM BEYOND  
THE GRAPEVINE

# INSPIRATIONAL DRINKS

From Beyond The Grapevine

RECIPES AND DRINKS BY LUKAS MOTEJIZIK

PHOTOS BY DENIS REINHARDT





DRINKING  
PLEASURE  
FROM  
THE SAAR  
REGION

# A UNIQUE TASTE OF EXPERIENCE



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 A vadis 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

## PERFECT HARMONY

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!





# THE BOTANICALS

# BEHIND OUR CRAFT

<b>P<sup>S</sup></b> Sloe PRUNUS SPINOSA	<b>A<sup>G</sup></b> Angelica ANGELICA	<b>H<sup>L</sup></b> Hop HUMUS	<b>R<sup>E</sup></b> Eglantine ROSA EGLANTERIA	<b>P<sup>D</sup></b> Almond PRUNUS DULCIS
<b>C<sup>A</sup></b> Sour Orange CITRUS AURANTIUM	<b>F<sup>V</sup></b> Fennel FOENICULUM VULGARE	<b>P<sup>F</sup></b> Passion Flower PASSIFLORA	<b>L<sup>A</sup></b> Lavender LAVANDULA ANGUSTIFOLA	<b>J<sup>O</sup></b> Jasmin JASMINUM OFFICINALE
<b>T<sup>C</sup></b> Citrus thyme THYMUS CITRIODORUS	<b>S<sup>N</sup></b> Elderflower SAMBUCUS NIGRA	<b>P<sup>P</sup></b> Red Vineyard Peach PRUNUS PERSICA	<b>R<sup>C</sup></b> Rose Hip ROSA CANINA	<b>C<sup>L</sup></b> Lemon CITRUS LIMON
<b>M<sup>C</sup></b> Chamomile MATRICARIA CHAMOMILLA	<b>M<sup>F</sup></b> Nutmeg MYRISTICA FRAGANS	<b>T<sup>S</sup></b> Spelt TRITICUM SPELTA		

<b>C<sup>O</sup></b> Quince CYDONIA OBLONGA	<b>C<sup>S</sup></b> Coriander CORIANDRUM STAIVUM	<b>G<sup>G</sup></b> Licorice GLYCYRRHIZA GLABRA	<b>J<sup>U</sup></b> Juniper JUNIPERUS	<b>M<sup>V</sup></b> Apple Mint MENTHA VILLOSA
<b>L<sup>S</sup></b> Sandelwood LINGNUM SANTALIUM	<b>M<sup>S</sup></b> Rubinette Apple MALUS SYLVESTRIS	<b>Z<sup>O</sup></b> Ginger ZINGIBER OFFICINALE	<b>V<sup>V</sup></b> Riesling Grape VITIS VINIFERA	<b>M<sup>O</sup></b> Balm MELISSA OFFICINALIS
<b>A<sup>C</sup></b> Lemon Verbena ALOYSIA CITRODORA	<b>C<sup>B</sup></b> Bergamot CITRUS BERGAMIA	<b>S<sup>C</sup></b> Rye SECALE CEREALE	<b>C<sup>M</sup></b> Cinnamon CINNAMOMUM	<b>P<sup>N</sup></b> Cubeb Pepper PIPER NIGRUM
		<b>T<sup>R</sup></b> Wheat TRITICUM	<b>E<sup>C</sup></b> Cardamom ELETTARIA CARDAMOMU	<b>V<sup>O</sup></b> Verbena VERBENA OFFICINALIS

INSPIRED BY OUR HERITAGE

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## ▷ INSPIRED BY OUR HERITAGE ◁



### CLIMATE

#### 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

#### 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

#### 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

#### 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

#### 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; Ryaal 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



# SOMMELIERS GIN & TONIC

**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 | COUPETTE

DRIED FLOWERS



UNCORK  
THE  
FLAVOUR  
OF  
THE SAAR

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