



Description:

As this Gin matures in a wooden barrel, so did it's recipe. It shouldn't be too much juniper, it should be emphatically citrus-fruity and spicy and be supported by wood and vanilla tones. Therefore, in addition to juniper, this Gin is primarily based on the use of mandarins and cardamom and is then matured in a used wooden barrel for a year.

Since it can be perfectly combined with ginger ale, this Gin is not only suitable for whiskey and rum drinkers, but also for all those who do not like the bitter taste of tonic.

Nose:

Dominant tangerine, vanilla, subtle juniper, spicy cardamom.

Palate:

A reflection of the smell, whereby the juniper gets through a little more than in the smell, especially in the finish mandarin peel and vanilla.

DISTILLERY KRAUSS GMBH

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