



It's all about the taste an the quality. Handcrafted, unfiltered...

The Schönbuch Gin is distilled and produced in very small batches (180 bottles) with great attention to detail in our copper pot in Waldenbuch/ Germany.

The Schönbuch is probably one of the lesser-known natural areas in Germany, although it is the oldest nature park in Baden-Württemberg.

Master distiller Theodor Pfannenschwarz (pictured right) has been working as a fruit juice technician in various companies and countries since 1995. In 2003, he then took over his parents' company with a distillery. In addition to the history with fruit juices and soft drinks. With Otto Neff they developed the Schönbuch Gin over one year and brought it in Summer 2019 to the market.

Where their real passion lies is very obvious after just one glass of Schönbuch Gin. Everything is hand crafted. From cutting the botanical until the numbering and signing of the bottles.







Only the best and fresh herbs and blossoms...

The distill technique and careful selected and only in spring/summer season regional growing botanicals give our Gin a unquie world class flavor. So it was obious to name it also like it's orgin area.

A total of 23 botanicals are used. In addition to the obligatory juniper, these include lemon, ginger, coriander and angelica root. The aforementioned classics among the gin botanicals are joined by chocolate mint and wormwood herb. Thus, for the time being the rest of the botanicals remain unnamed, leaving room for speculation among gin fans.

One thing said. We use fresh blossoms and herbs from our region in the distill process.

Bottling is done in a brown 0.5 liter apothecary bottle. The filling quantity, bottle shape and color is no longer a specialty in the German gin market, but still underlines the special value of the product. The closure with a natural cork is also valuable and raises the anticipation of the content. On the front label, a stag with a proud chest watches over the silhouette of the Schönbuch fir trees. The name Schönbuch Gin is printed in gold lettering and small letters, with the calligraphic subtitle "Handcrafted - Unfiltered - Small Batch". In addition, the food information on filling quantity and alcohol content. The product is finished off with three lying stags. A stag can also be found on the coat of arms of the town of Waldenbuch. Whether there is a connection here is unknown, however. Presentation and design are solid and appropriate. The bottle emphasizes the value of the content, but does not steal the show.

Tasting notes. In the glass, the juniper note is extremely present, which of course makes the heart beat faster for the gin friend. Alongside this, however, the Schönbuch Gin presents itself as surprisingly refreshing, which should be attributed to the chocolate mint and citrus notes. The vermouth and coriander also greet the nose clearly perceptible. Overall on the nose very pleasant, a real gin that relies on a balanced flavor profile. In consistency of the liquid on the glass seems authentic and underlines the qualitative production process by the slight oiliness.

On the palate, the rather high-proof gin with 47% vol. is very mild and pleasant. On the palate, juniper and resin are perceptibly the first associations. The chocolate mint brings fresh nuances and probably a touch of cocoa to the profile. Despite the lemon among the botanicals, Schönbuch Gin really cannot be described as citrus-heavy. Even the spiciness of the ginger is at most perceptible as a slight nuance. Dominant are rather chocolate mint and a slightly resinous sweetness. All in all, a round, well-coordinated blend of botanicals that give Schönbuch Gin a distinct profile.

Smell and taste. In the nose: The typical juniper London Dry Gin smell followed by a very tasty composition of multi-layered floral and herbal notes. **On the tongue**: Mild with a slight sweetness. Pithy resinous juniper note, the chocolate mint pleasantly stands out with its cocoa aromas. A touch of lemon enhances the exceptionally fresh feeling. Classic spices such as coriander and angelica skillfully round out the flavor profile. In the finish, the Schönbuch Gin is persistently fresh due to the mint. The ginger also gives it a slight spiciness. The reverberation, however, is still dominated by the chocolate mint.

As a gin and tonic: The blue Fever Tree Mediterran Tonic Water goes wonderfully with Schönbuch Gin. As a garnish, we recommend chocolate mint. Or anything you like for your own personal taste.



Schönbuch Gin **Premium London Dry Gin**

Content:

0,5 Liter (50cl)

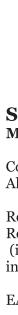
Alcohol: 47% vol.

Recommended

€ 34,90

Retail Price (incl. VAT) in Germany

EAN / GTIN: 4260138955009



Schönbuch Gin **Mini Tasting Bottle**

Content:

0,05 Liter (5cl)

Alcohol:

47% vol.

Recommended € 6,90 **Retail Price**

(incl. VAT) in Germany

EAN / GTIN:

4260138955016





schoenbuch-gin.com



Schönbuch Gin Copa Glass 65cl

Recommended **Retail Price** (incl. VAT) in Germany € 6,65