

5



continents HAMBURG DRY GIN

distilled in small batches
at Gut Basthorst near Hamburg
22 botanicals from 5 continents

100% handcrafted
London Dry Quality
pure organic Gin



www.5continents-gin.de



Facts:

Size:: 70cl / 47%vol
 Packaging: box with 6 bottles / 102 boxes on a palette
 sugg. retail price: 34,95 € (Germany incl. taxes)
 EAN: 4035766503782

In his distillery, the Feingeisterei, Fabian Rohrwasser produces high quality spirits. Now an international awarded Gin completes the portfolio:

5 continents – Hamburg Dry Gin

22 botanicals from all 5 continents give this Gin its unique taste. A distinct juniper note, paired with a well dosed citrus flavour build the basis for very special botanicals: Ginger and cardamom from Asia meet spicy flavours of African guinea pepper and coriander, a fresh note of Australian eucalyptus is combined with the smoothness of south American maté and cranberries and topped with bloomy European lavender flowers and iris roots.

The 5 continents Gin is distilled like a typical London Dry Gin: Instead of mixing the ingredients after the distilling process, everything is distilled at the same time. This method gives the flavour the best combination with the alcohol – the top-class of Gin making. Like every other products of the Feingeisterei, the 5 continents Gin is also certified organic.

Tasting notes:

The clear structured but complex Gin from Hamburg is easy to remember. The nosing is classical dry and direct. Besides the juniper and citrus peeper and similarities of roots and wood. The taste of the Gin is first smooth and almost sweet and floral, than pepper and juniper are more dominant, paired with the slightly spicy aromas of ginger and guinea pepper. A remarkable complex tasting experience, with a luxuriously warm and long lasting mouthfeel.

Awards:

- New York International Spirits competition 2014: „Germany: Gin of the Year“
- San Francisco World Spirits competition 2015: bronze
- Destillata (AT), Prämierung bester Brände 2015: bronze
- Selection ProWein 2015: gold
- International Wine and Spirits Competition IWSC, London 2015: silver
- China Wine & Spirits Awards CWSA best value 2016: gold



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 Ust.Id: DE 167 817 202
 EMCS: DE00001837168



Distribution:

Available in high class liquor stores.

North Germany:

Bley&Bley, Hamburg and LFS Liebing, Pinneberg

International:

Belgien: best caviar nv

Italien: Spirits Globe

Spain/Portugal: wanted!

References (excerpt):

Alsterhaus, Hamburg

Spirituosen Wolf, Hamburg

Spirituosen Mehring, Köln

urban drinks, Berlin

Münchner Getränke Service, München

Scandic Hotel Emporio-Tower, Hamburg

Hotel Baseler Hof, Hamburg

Polo Lounge, Hamburg

Le Bistro Neapoleon, Hamburg

Restaurant Hof van Cleve, Kriushoutem, Belgien (3 Michelin stars)

Bistrot Margeaux, Sint-Martens-Bodegem, Belgien (1 Michelin star)

Resto Henri, Brüssel, Belgien

Boury Restaurant, Roselare, Belgien (1 Michelin star)

Ristorante El Molin - Cavalese

Ristorante Scigno del Duomo - Trento

Ristorante Taverna Kus - Lago di Garda - Verona

Hotel Resort Masseria Bagnara - Lizzano (Ta)

Ristorante Enoteca del Frate - Roma

Ristorante Razmataz - Catania

Ristorante/Hotel Il Cefalo - Ogliastra Marina

Beach Club Ristorante Piper - Marina di Ragusa

Ristorante Deus Café - Milano



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