

1836 BARREL AGED GIN

RADERMACHER DISTILLERY



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Two centuries of expertise and a rigorous selection of its raw materials go some way towards explaining the distillation secrets of the Radermacher distillery. Uncompromising on quality, it remains faithful to ancestral traditions and recipes while bowing to the demands of modern production, which come together to create distillates of exceptional purity.

Organic farming without the use of artificial pesticides, chemical fertilizers, irradiation, or genetically modified grain is ecology friendly for land and water.

For the Organic 1836 range only certified organic grain is used

1836 BARREL AGED GIN

By Radermacher Distillery



How it's made

A delightful organic gin produced by Radermacher Distillery, the oldest distillery still operational in Belgium.

With just under two centuries of experience, these distillers know how to put together a good spirit.

And so it proves with this gin, which has a classic citrus driven profile. The gin is made using traditional botanicals of aniseed, bedstraw, orange and lemon peel, coriander, rosemary and (of course) juniper. These are infused with a distillate of 100% organic grain.

After this, the spirit undergoes something of a transformation, being aged in a former Belgian whisky barrel from Lambertus distillery for 6 months. This short maturation totally changes the flavour of the gin, rounding off the more spirituous edges, and adding notes of vanilla, oak and toffee.

DENOMINATION	CONT.	ALC. VOL %
Barrel Aged Gin	70 cl	42 %



Belgian Beverage Asia Co., Ltd
31, Punnawitthi 30
Sukhumvit 101 Road.
Phone: 02 105 4039
Email: Sales@belbev.asia
Monday-Friday 10 am - 6 pm



COLOUR:

A distillate with subtle golden reflections.

AROMA:

Its floral bouquet owes its complexity to a secret blend of spices and herbs.

TASTE:

Magnificent and delicate attack moving towards a rich and floral finish. Of a harmonious and smooth concentration, the aromatic richness is supported in its incredible length by a wonderful wooden note.

CONSUMPTION:

The 1836 Organic Barrel Aged Gin is best served on its own so that the full power of its perfumes can be released. It's also an ideal base for cocktails and long drinks.

STORAGE:

We suggest storing the bottles vertically in a cool and dark place.



Agriculture biologique UE
EU biological agriculture
EU biologische landbouw
BE-BIO-01 CERTISYS



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