

1836 ORGANIC VODKA

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, rradiation, or genetically modified grain is ecology friendly for land and water. For the Organic 1836 range only certified organic grain is used

1836 ORGANIC VODKA

By Radermacher Distillery



How it's made

For Radermacher Distillery, founded in 1836, the secret of distillation lies in the expertise of nearly two centuries and a careful selection of raw materials.

Produced with the best grain from organic farming, Organic Vodka 1836 is the first certified organic vodka in Belgium.

Ample and delicate, it owes its exceptional purity to the water drawn from the sources of the Belgian High Fens.

| DENOMINATION | CONT. | ALC. VOL % | |
|---------------|-------|---------------|--|
| Drganic Vodka | 70 cl | 40 % | |





COLOUR:

Brilliant, crystal clear.

AROMA:

Delicate floral nose with the typical properties and the smooth flavour of the grain.

TASTE:

Soft and pure.
Roundness and smoothness of the grain.

CONSUMPTION:

1836 Organic Vodka is preferably served in a chilled glass. It is ideally suited to accompany smoked or salted food and perfect for the preparation of various cocktails and long drinks.

STORAGE:

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





| DENOMINATION | CONT. | ALC. VOL % |
|---------------|-------|---------------|
| Organic Vodka | 70 cl | 40 % |

