Kräutermischung-Gin
(Gin herbal mixture)
- Dry mixtures of juniper berries and other aromatic parts of plants for maceration and subsequent distillation of juniper spirits -

Technical informations and instructions for use

Juniper berry brandy:
Although the literature calls yields of up to 10 liters of pure alcohol from 100kg fermented juniper berries, these fruits are rarely freshly mashed and fermented. Reasons for this are on the one hand the limited availability and the difficult fermentability of the berries. On the other hand, a juniper berry brandy, whose alcohol comes exclusively from the juniper berry, would be reasonably edible only after elaborate processing (twice distillation, fining with magnesium oxide and diatomaceous earth, finest filtration over activated charcoal) due to its high content of essential oils.

Juniper berry spirits:
The categories "spirit drinks with juniper" and "gin" or "distilled gin" and "London gin" provided for in the spirit regulation do not require fermentation of the berries, but rather extraction or distillation of unfermented, fresh or dried berries, previously mixed with alcohol. The requirements placed on the origin and purity of this added alcohol are also to be found there: Only the "spirit with juniper" may be produced with grain distillate. For "gin", "ethanol alcohol of agricultural origin", i.e. fine spirit has to be used. In addition to juniper berries, other aroma-bearing plant parts are used for processing, as long as the essential oils are contained in our gin herbal mixtures (Kräutermischung –Gin) classic-elegant (klassisch-elegant) or spicy-distinctive (würzig-markant) in finely balanced proportions and mentioned in the respective specifications.

Processing recommendations:
100 liters of corn spirit or fine spirit with 40% vol are mixed with 1-2 kg of gin herbal mixture and carefully distilled the following day. The distillation should be finished at the end of the heart fraction and in time so that not too much of the water vapor volatile juniper berry oil with a tendency to rancidity gets into the distillate. This would in fact lead to a deterioration of flavor and durability (resinous taste) and significantly increase the cost of cleaning the distillation apparatus.

Further instructions:
The essential oils dissolved in the high-percentage juniper distillate are, on the one hand, desirable flavor carriers in finished spirits, on the other hand, in a too high concentration poor solubility at drinking strength leads to persistent turbidities.

Varieties (packaging 1kg each):
- Classic-elegant (No. 0952)
- Spicy-distinctive (No. 0951)

Storage:
Please store dry, cold and dark!

All information in this publication corresponds to our current experience and knowledge.

CAUTION! Inadequate cleaning of the distilling apparatus can lead to aroma carryover in further distillations!

Schliessmann Kellerei-Chemie neither warrants that the products can be used without prior diligent testing as described above, nor that patent rights of third parties are not infringed by their use.