Wijnfiche

Röner Z44 - Gin - 44%
GIN —

Domain

Röner

The Röner family has had a passion for taste for over 75 years. For them, distilling is an art, giving people the chance to discover the infinite variety of fragrances and aromas that are hidden in every drop of their distillates. The family comes from Termeno, the gateway to the Dolomites in Northern Italy, and is situated between sunny orchards and vineyards. Their story began in 1946 and is now being continued by the fourth generation. Through continuous innovation, they are among the most internationally awarded distillers. From classic grappas, to gin, to alcohol-free mixers, Röner caters to every taste palette.

Vinification

The botanicals, including the pine cones, macerate for 12 hours in the base alcohol. The pine cones are then removed and the mixture is gradually brought up to temperature. The distillation takes place at a temperature of 50 degrees Celsius, which is relatively cold. The alambic has a capacity of 250 liters. After completion of the distillation, an extract of the pine cones is added to the distillate. The whole provides a special florality, with a fresh aftertaste.

Year specific information

World spirits awards : gold medal

Taste

Z44 Gin is an Italian gin from the Dolomites. It is fired by the Roner Distillerie, and brings together alpine herbs and pine cones with floral notes for a balanced whole. Roner processes the pine cones separately after maceration and then adds extracts at the end of the distillation. The result is a fresh, fruity gin with character.

Food pairing

Aperitif

General information

Type: Apero & Digestif

Viticulture: Traditional

Storage (years): > 10

