

GUSTAV
KLIMT.



IM SINNESRAUSCH VON MUSEN BERÜHRT,
IN VERBOTENER EKSTASE
VOM KÜNSTLER VERFÜHRT.
DER WOLLUST ERLEGEN,
SCHENKTE ER IHNEN EWIGES LEBEN.
IM SCHAFFEN GENIAL,
DAS UNERREICHTE ORIGINAL.
IN RESPECT OF GUSTAV KLIMT

THE FIRST EROTIC-FUNCTIONAL GIN OF THE WORLD

The Viennese Kesselbrüder set a golden monument to the art nouveau painter, Gustav Klimt, with their world novelty. The Klimt Vienna Gin is produced in a special infusion process with the addition of twelve high-dose herbs and flowers. The golden color of the premium distillate lets its connoisseur guess the splendor of Vienna dating back to the 1900s.

The scent of lavender is reminiscent of a visit to Grinzing's own gardens on a mild summer night. The hoped for elderberry citrus notes, which every consumer of Wien Gin longs for, will not be missed while enjoying. On the palate, the aphrodisiac herbal essences are also introduced: bishop's cap, lavender, stinging nettle, amber and lady's mantle (Alchemilla alpina).

The muses of the Viennese turn of the century with their charm, they charm the gin lover into the magical world of Art Nouveau.

Kiss the hand.



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Kesselbrüder GmbH

THE NEW BOTANICALS AND THEIR EFFECTS

BISCHOP'S HAT

strengthens the libido and enhances
the fertility of the man

LAVENDER

the scent awakens romantic feelings

STINGING NETTLE

stimulates the blood circulation
in the pelvic area

AMBER

invigorates the nervous system

LADY'S MANTLE

wraps and relaxes
the female pelvic area

” FALSTAFF EXPERIMENTATIONAL NOTES

In the glass, shimmer golden reflections, which are preserved by a sophisticated maceration process. The aroma is enticingly complex: Traditional spices are followed by an exotic look reminiscent of Tiger Balm. Carried by juniper, lavender and sage honey, and refreshing citrus notes to follow. The soft texture pleases the palate with a delicate sweetness, which is separated from nutty notes and refreshing spice. Overall profound, versatile and with a nice longevity.

SIGNATURE DRINK: VIENNA HORNET

4cl Klimt Wien Gin
0,125l Fentimans Pink Grapefruit
Lime slices & red currant

Serve Klimt Wien Gin
directly on ice, pour in Fentimans Pink
Grapefruit and garnish with pressed-on
lime slices and red currants.

