

THE ILLUSIONIST

DISTILLERY

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OUR STORY

In 2015, Tim Steglich alongside with Max Muggenthaler conceptualised a new gin: a deep blue gin characterised with a fruity and floral nature, topped off with a distinguished twist. When combined with tonic, the otherwise royal blue colour undergoes a natural reaction, to become a gentle pink concoction. And with that, The Illusionist Dry Gin was born. Being new in the scene, the gin presented itself only to a select number of bars, and quickly became the little secret in the gastronomy of Munich. Now, it caters to a larger scale of daily memorable experiences throughout Germany and neighbouring markets.

Over the course of a year, the two Illusionists designed a multitude of recipes, which were tested and reviewed across many Friday night private social gatherings. Meticulous trial and error within a predefined framework of desired flavour and aroma eventually led to today's recipe. A homemade potstill followed soon thereafter, fashioned from old laboratory glass coolers and second hand materials.

Illusionist Dry Gin combines influences from around the world. Floral. Fruity. Unexpected. Composed of earthy-warm nutmeg shells, citrus elements and blended with liquorice roots. A total of 16 botanicals combine to deliver a smooth and unobtrusive taste despite the 45% alcohol content. All botanicals are organic, including that of the raw alcohol, making the Illusionist Dry Gin wholly organic.

Blanketing these balanced flavours is a mysterious flower from the far east. Not only does it bring harmony to the Illusionist Dry Gin with its tender and nutty aroma, but it is also the source for the gin's defining blue hue. Given its natural attributes, the blue colouration undergoes a transformation when blended with acidic fruity mixers, making it a spectacle to witness at home, in a bar, or wherever you decide to enjoy it.

CHARACTERISTICS

16 BOTANICALS

Floral. Fruity. Unexpected. Our Gin combines influences from all around the world.

HANDMADE

In the Illusionist Distillery, we continue to execute all processes of distilling and bottling of our gin, in-house.

100% ORGANIC

All of our botanicals are of certified organic quality - including the base alcohol derived from wheat.

MYSTERIOUS

Together with tonic or any acidic based mixer our gin undergoes a colour transformation, from its royal deep blue hue to gentle pink.



OUR PRODUCTS



THE ILLUSIONIST DRY GIN 500ML

500ml | 45% Vol.

EAN: 4260642250010

Weight: 0,94kg

ø 78mm | H 220mm

RRP Retailer (gross): €39,90

6 Bottles | Packing Unit

EAN: 4260642250034

Weight: 5,80kg

280mm x 190mm x 240mm

THE ILLUSIONIST DRY GIN 50ML

50ml | 45% Vol.

EAN: 4260642250027

Weight: 0,10kg

ø 42mm | H 85mm

RRP Retailer (gross): €7,00

24 Bottles | Packing Unit

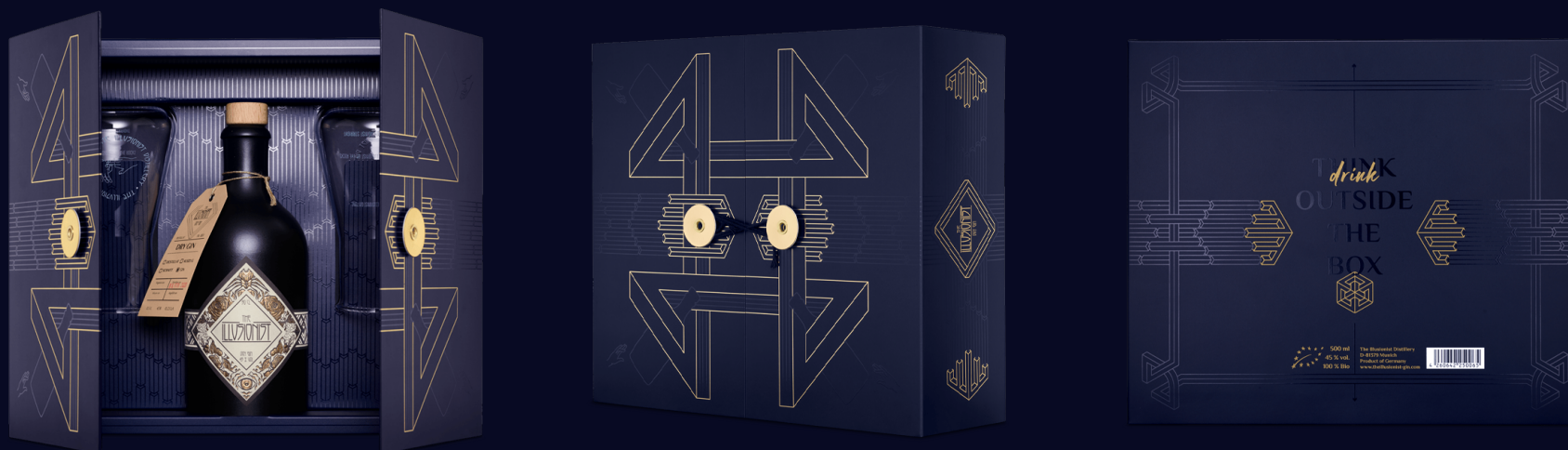
EAN: 4260642250041

Weight: 2,63kg

275mm x 185mm x 110mm



OUR PRODUCTS



THE ILLUSIONIST MYSTERIUM - GIFT SET

Illusionist Dry Gin 500ml, 45% Vol.
2 x Illusionist Erlenmeyer Flasks
Cocktail Brochure

EAN: 4260642250065

Weight: 1,97kg

315mm x 265mm x 95mm

4 Boxes | Packing Unit

EAN: 4260642250164

Weight: 6,00kg

400mm x 300mm x 500mm

RRP Retailer (gross): €64,90



THE ILLUSIONIST GLASS

250ml Erlenmeyer Flask

EAN: 4260642250058

Weight: 0,1kg

ø 82mm | H 140mm

RRP Retailer (gross): €6,90

6 Glasses | Packing Unit

EAN: 4260642250119

Weight: 0,60kg

265mm x 175mm x 140mm

CONTACT DETAILS

THE ILLUSIONIST DISTILLERY GMBH

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COMPANY INFORMATION

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DE-OEKO-060

GLN: 42 6064225 0003

Bank - Deutsche Bank

BIC - DEUTDEDBMUC

IBAN - DE61 7007 0024 0038 7084 00

Owner - The Illusionist Distillery GmbH



WINESTORE

CONTACT - ITALY

GENERAL IMPORTER ITALY

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