

SMALL BATCH

MYSTERY

NJORD

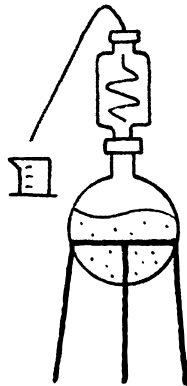
DISTILLED

PURE NATURE

S T A Y C U R I O U S K E E P E X P L O R I N G

**“I have no special talent.
I am only passionately curious.”**

Albert Einstein (1879-1955), theoretical physicist.



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Juniper berries in late August.

THE SPIRIT OF NJORD

Behind every excellent and original idea is a curious mind. In the case of the gin developed and distilled by Njord, it is actually two curious minds belonging to the friends, Lars Toke and Troels. A keen fondness of gin turned from hobby to a full-time passion in 2014. Ever since, they and their nerdy team have dedicated themselves to crafting distinct avantgarde gin of the highest quality at Denmark's first distillery devoted to gin. The distillery has since been expanded with the addition of Njord LigoLab. The purpose of the laboratory is to explore liquid gastronomy in a wider perspective.

The gins created by Njord are a reflection of nature. That is the mission behind each and every bottle. Njord goes beyond the simplistic flavour profiles traditionally consisting of juniper berries, coriander seeds and few other botanicals. Instead they create unique complex gins rooted in Danish nature. Njord is aiming to distill the most interesting gins possible by focusing on using complex distillates and hand-picked botanicals. That is why their gins are appreciated at the best restaurants and cocktail bars, loved by people who desire new taste experiences and why Njord is internationally renowned and awarded.

The name is a nodding approval of the proud traditions of Norse Mythology. Njord is the God associated with crop fertility, the wind and the sea. The distillery humbly relies on him to provide the ingredients needed to distill the spirit of Njord.



Inside the Njord Distillery.





Woodruff on its way into Njord's copper still Frau Müller.

DID YOU KNOW THAT NJORD

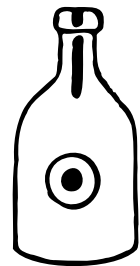
... IS THE NAME OF THE NORSE GOD ASSOCIATED WITH CROP FERTILITY, THE WIND AND THE SEA.

... IS A SOURCE OF INSPIRATION FOR NEW DANISH DISTILLERIES AND TRENDSETTING WITHIN
NEW TASTE COMBINATIONS.

... IS AWARDED SEVERAL TIMES IN DANISH AND INTERNATIONAL COMPETITIONS.

... WAS FOUNDED IN 2014 BY GOOD FRIENDS AFTER YEARS OF PASSIONATE TASTE DEVELOPMENT.

... IS THE FIRST DISTILLERY IN AARHUS FOR MORE THAN 100 YEARS.





Troels and Lars Toke, the founders of Njord.

FROM FRAU MÜLLER TO THE BOTTLE

Our still Frau Müller is named after the monarch of Müller Brennereianlagen, Claudia. She is part of a family-owned company that has been creating handmade copper stills for four generations in the heart of Schwarzwald, Germany.

Frau Müller has a pot still with the capacity of 220 litres, resulting in 300 bottles per distillation. She also has a column still and a vapor infusion basket which enables her to create the most clean, complex and aromatic gin possible. Frau Müller also has a specially made copper hat and the Müller company's first born vapor infusion basket.

All of our gins are a reflection of pure nature and we prefer distilling flavour intense one-shot gin. This means, among other things, that the high-proof gin is not diluted with neutral grain spirit after distillation. This method is not the most cost-effective but helps to ensure a bottle of Njord its characteristically powerful, intense and aromatic taste profile.

The handcrafted element is key throughout the production - from picking botanicals and developing distillates, to distilling the gin and bottling it by hand. All our bottles are numbered and marked with a batch number and bottling date for a reason. Since our gins are a reflection of the everchanging nature, there are small variations from batch to batch - a result of terroir and changing seasons.



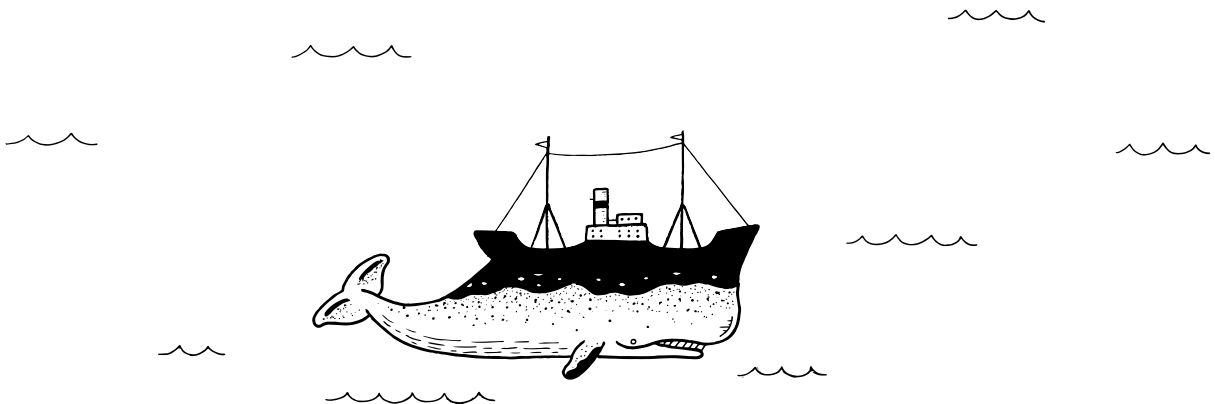
The distillery garden in bloom.

NJORD & SYDHAVNEN

Our distillery and the distillery garden with botanicals and bees is located in the busy Sydhavnen (South Harbour) area, near the city centre of Aarhus. The building once housed the first pumping station in Aarhus and was built in 1913. It has a protected status and in 2017, it was brought back to its original appearance of more than 100 years ago.

The building was left unused since 1962, and the transformation of the old pumping station into a distillery in 2017 has brought the beautiful building back to life and the craftsmanship of distilling back to Aarhus.

The Sydhavnen area is one of the largest city development projects in Aarhus. It is part of an ambitious plan to merge business, culture and history in one collective district. We are proud to play a role in this transformation.





A small stream of high-proof flavour-intense gin slowly leaving
Frau Müller.

MAIN EDITIONS

	FLORAL	FRUITY	CITRUSY	HERBAL	SPICY	READ MORE
MOTHER NATURE	● ○ ○ ○	● ● ● ○	○ ○ ○ ○	● ● ● ○	● ● ● ○	PAGE 16
SUN AND CITRUS	● ● ● ○	● ● ● ○	● ● ● ●	● ● ● ○	● ○ ○ ○	PAGE 17
SAND AND SEA	● ○ ○ ○	● ● ● ○	● ○ ○ ○	● ● ● ●	● ● ○ ○	PAGE 18
UNITED NATURES	● ● ● ○	● ● ● ○	● ● ● ○	● ○ ○ ○	● ● ○ ○	PAGE 19
COMEBACK QUININE	● ● ● ○	● ● ● ○	● ● ● ●	● ○ ○ ○	● ○ ○ ○	PAGE 20
HAPPY MINDS	● ● ● ○	● ○ ○ ○	○ ○ ○ ○	● ● ● ○	● ● ● ●	PAGE 21
SLOW SLOE	● ● ● ○	● ● ● ●	● ○ ○ ○	○ ○ ○ ○	● ○ ○ ○	PAGE 22
BARREL-AGED	VARIES FROM BATCH TO BATCH					PAGE 23
MILD WILDNESS	● ● ● ○	● ● ● ●	● ● ● ○	● ○ ○ ○	● ○ ○ ○	PAGE 24

The bottles on the following pages are available in 5 cl, 20 cl and 50 cl

DISTILLED MOTHER NATURE



The potato distillate gives this gin a round, deep and creamy character that perfectly matches the mild sweetness and mellow bitterness created by the botanicals used. Mother Nature is subdued elegance. Under the simple surface lie many layers that slowly emerge, taking you deeper and deeper into Danish nature.

This gin also comes in special edition with a 50% alcohol strength which results in an even deeper flavour.

Key Botanicals

Woodruff, juniper, sea buckthorn, rowanberry, spruce, angelica and liquorice root.

Distillate and Alcohol Strength

Potato. 40%.

Cocktail Recommendation

LITTLE MISS EMPEROR

- 5 cl Distilled Mother Nature
- 3 cl watermelon juice
- 2 cl freshly squeezed lemon juice
- 1 cl runny honey
- 3 dashes Peychaud's bitter

1. Mix all the ingredients together in a shaker.
2. Shake with ice.
3. Strain into a chilled cocktail coupe.

Tonic Pairing

- Fever-Tree Indian
- Fentimans Botanical
- Ratio 1:3,5

Suggested Garnish for G&T's

- Juniper berries
- Liquorice root stick

DISTILLED SUN AND CITRUS

The sunny botanicals provide this gin with an elegant wildness. The taste travels far and wide from the first distinct citrus notes, over floral components to the deeper, sweet layers. Despite the high alcohol level, the distillate is a bright and pleasant palette under the many citrusy and floral layers.

Sun And Citrus is also available in three different special editions that include birch sap, coffee and kombucha (see page 27).

Key Botanicals

Lemon verbena, lemon balm, thyme, rosemary, blackberry, blueberry, juniper, lemon- and orange peel, lime blossom and beach rose petal.

Distillate and Alcohol Strength

Barley malt. 47,5%.

Cocktail Recommendation

SOLAR ECLIPSE

2,5 cl Distilled Sun And Citrus
3 cl coffee
3 cl condensed milk

1. Mix all the ingredients together in a shaker.
2. Shake vigorously with plenty of ice cubes.
3. Strain into a chilled cocktail coupe.
4. Grate dark chocolate over the cocktail.

Tonic Pairing

Fentimans Naturally Light
Fever-Tree Mediterranean
Ratio 1:4

Suggested Garnish for G&T's

Thyme
Lemon balm



DISTILLED SAND AND SEA



In this gin, sea and beach botanicals are distilled together with a range of botanicals from the Njord flavour DNA. The botanicals provide a deep, salty, green and umami dimension to the taste. The result is an award-winning gin with many complex layers.

In the special edition of this gin, amber is infused to add an even more powerful sea sensation (see page 31).

Key Botanicals

Sea beet, beach mustard, sea buckthorn, seakale, seaweed, juniper and spruce.

Distillate and Alcohol Strength

Potato and barley malt. 45%.

Cocktail Recommendation

DRY MARTINI

6 cl Distilled Sand And Sea

1,5 cl Noilly Prat vermouth

1 dash orange bitters

1. Stir arctic cold in a mixing glass.
2. Double strain to a chilled coupe glass.
3. Garnish with a lemon zest.

Tonic Pairing

Fever-Tree Refreshingly Light Indian

Fentimans Connoisseurs

Ratio 1:4

Suggested Garnish for G&T's

Dried seaweed

Sea buckthorn berries

DISTILLED UNITED NATURES

This gin is the flavourful result of a fun and tough terroir challenge. Our aim is to unite cold Danish and warm Spanish nature in a smooth and light gin. Together with skilled friends from Destilería De Madrid, we have united different traditions, natures, and distillates. The result is a soft, round and floral gin that contributes to a pleasing gin and tonic on a sunny day.

Key Botanicals

Parsnip, pumpkin seed, yellow bedstraw, dandelion root, rowanberry, juniper, rosemary, orange flower and thyme.

Distillate and Alcohol Strength

Grape and wheat. 42%.

Cocktail Recommendation

BESAME MUCHO

4 cl Distilled United Natures
2,5 cl homemade watermelon syrup
3 cl dry sherry
3 lemon slices

1. **Watermelon syrup:** Warm up 100 g of muddled watermelon with 200 g of sugar until sugar is dissolved, then strain and bottle.
2. Muddle lemon in a shaker and top with the rest of the ingredients.
3. Add ice, shake and strain to a rocks glass filled with ice.

Tonic Pairing

Fever-Tree Aromatic
Fentimans Pink Grapefruit
Ratio 1:3,5

Suggested Garnish for G&T's

Parsnip peel
Rosemary



DISTILLED COMEBACK QUININE



This gin is a tribute to the idea of combining upcycling with our journey towards new taste universes. The gin is based on revisited botanicals from our handcrafted cinchona bark based tonic syrup. They make a bittersweet comeback when they are reused and distilled together with a few other carefully selected botanicals. The result is delicate bittersweet notes that unfold alongside floral and citrusy aromas on top of the mild wheat distillate. It also comes in a Njord Ligalab edition where the gin is diluted with the tonic syrup it is based upon (see page 32).

Key Botanicals

Lemon grass, noble fir, rhubarb, elderflower, citrus fruits, juniper and cinchona bark.

Distillate and Alcohol Strength

Wheat. 39%.

Cocktail Recommendation

BLUEBERRY BRAMBLE

4 cl Distilled Comeback Quinine
3 cl blueberry honey syrup
2 cl freshly squeezed lime juice

1. **Blueberry honey syrup:** Heat 1 dl honey, 1 dl sugar, 2 dl water, a handful of blueberries and 2 diced apples until the sugar is dissolved. Strain and chill before use.
2. Pour gin, syrup and lime juice into the shaker. Add ice and shake.
3. Fill a rocks glass with ice and strain into the glass. Garnish with a few blueberries.

Tonic Pairing

Fentimans Pink Rhubarb
Fever-Tree Refreshingly Light Clementine
Ratio 1:3

Suggested Garnish for G&T's

Rhubarb slices
Lemon peel

DISTILLED HAPPY MINDS

The starting point for Happy Minds is the ambition to integrate spiciness in an organic floral gin. It is crafted with carefully selected botanicals including rose petals, bay leaves and cumin. Together with a light wheat distillate, the botanicals provide a floral and warm taste experience. It is perfect in cocktails or gin & tonics during happy times with family and friends.

This gin also comes in a kombucha diluted edition, which offers fruity, acidic and sweet dimensions to Happy Minds (see page 28).

Key Botanicals

Rose petal, bay leaf, cumin, nutmeg, lavender, aronia berry and juniper.

Distillate and Alcohol Strength

Wheat. 39%.

Cocktail Recommendation

FRENCH 75

4 cl Distilled Happy Minds
2 cl freshly squeezed lemon juice
2 cl sugar syrup
Sparkling wine

1. Pour gin, syrup and lemon juice into a shaker. Add ice and shake vigorously.
2. Strain into a chilled champagne flute.
2. Top with your favourite bubbly.
3. Garnish with a lemon peel.

Tonic Pairing

Fentimans Indian
Fever-Tree Aromatic
Ratio 1:3

Suggested Garnish for G&T's

Bay leaves
Lavender flowers



DISTILLED SLOW SLOE



Slow Sloe both builds on and challenges the proud British sloe gin traditions. Whole sloe berries and a small amount of blackberries is infused in the gin for 9 - 12 months before it is sweetened with honey from Njord's distillery garden and bottled. The result is a gin with lots of fruit and intense notes of almond and marzipan from the kernels entwined with floral notes that partly come from the honey. Slow Sloe has both a higher alcohol percentage and a lower degree of sweetness than many other sloe gins, which results in an initial fruity and sweet flavour balance but ends with resistance from tannic and fruit acid as well as juniper.

Key Botanicals

Sloe berry, blackberry, pine, woodruff, lemon verbena, lavender, juniper and liquorice root.

Distillate and Alcohol Strength

Potato and barley malt. 29%.

Cocktail Recommendation

BEE'S KNEES

- 4 cl Distilled Slow Sloe
- 1 cl honey
- 2 cl freshly squeezed lemon juice
- 1 cl freshly squeezed orange juice

1. Add gin and honey to a shaker and stir until the honey dissolves.
2. Add the lemon and orange juice and top up with ice. Shake well.
3. Strain into a martini glass. Garnish with an orange zest twist.

Tonic Pairing

- Fever-Tree Refreshingly Light Elderflower
- Fentimans Oriental Yuzu
- Ratio 1:2

Suggested Garnish for G&T's

- Blackberries
- Orange peel

DISTILLED AND BARREL-AGED

Special editions of our gins have been aged in various barrels for at least one year. Barrels previously used for ageing whisky, Burgundy wines and Sauternes to name a few. Different combinations of distinct gins, ageing times and barrels result in unique new taste experiences. Some of our barrel-aged gins have smoky notes and others have fruity dimensions. These gins are perfect served neat like whisky or cognac, or used in cocktail classics like negroni and old fashioned.

Key Botanicals

Various.

Distillate and Alcohol Strength

Various.

Cocktail Recommendation

NJORD OLD FASHIONED

5 cl Distilled Barrel-Aged
1 barspoon of acacia honey
1-2 dashes orange bitters

1. Build slowly in a rocks glass by adding 3 cl gin with the acacia honey and orange bitters. Stir to dissolve the honey.
2. Add the remaining 2 cl gin, top with ice and stir vigorously.
3. Twist a lemon peel over and around the glass and drop it in.

Tonic Pairing

Fentimans Ginger Beer
Fever-Tree Ginger Ale
Ratio 1:4

Suggested Garnish for G&T's

Juniper berries
Spruce twig



DISTILLED MILD WILDNESS



This mild organic gin has its starting point in the uncontrollable but sweet rosehip and the untameable and herbal stinging nettle. Lemon peel and lavender provide it with mild citrusy and floral notes while juniper, orris root and cinnamon bark contribute to a deep and lightly spiced taste experience. The mild expression is complemented by a crisp wheat distillate which is added besides water after the gin distillation. This multi-shot method results in a milder taste than in our other gins made by the more time- and energy-consuming one-shot method. Mild Wildness is a perfect choice for a pleasing and refreshing gin & tonic or cocktail.

Key Botanicals

Rosehip, stinging nettle, lavender, lemon peel, orris root, cinnamon bark and juniper.

Distillate and Alcohol Strength

Wheat. 38%.

Cocktail Recommendation

HEARTSTROKE ANTIDOTE

- 3 cl Distilled Mild Wildness
- 3 cl Ligalab Elderflower liqueur (or another elderflower liqueur)
- 2 cl fresh lemon juice
- 5 cl lemon soda (or lemon tonic)

1. Pour gin, liqueur and lemon juice into a shaker with ice and shake for 10 seconds.
2. Use a strainer when pouring the cocktail into a highball glass filled with ice.
3. Top with lemon soda and garnish the cocktail with a few lemon slices.

Tonic Pairing

- Fever-Tree Mediterranean
- Fentimans Connoisseurs
- Ratio 1:2,5

Suggested Garnish for G&T's

- Lemon slices
- Dried rosehip shells



Stinging nettle harvest.



Jens in the bottling room.

SEASONAL AND SPECIAL EDITIONS

	FLORAL	FRUITY	CITRUSY	HERBAL	SPICY	READ MORE
KOMBUCHA SERIES						
SUN AND CITRUS	●●●○	●●●●	●●●●	●●●○	●●●○	PAGE 28
HAPPY MINDS	●●●○	●●●●	●○○○	●○○○	●●●○	
MASTERS GO BANANAS	○○○○	●●●●	●●○○	●●●●	●●○○	PAGE 29
HEALING HERBS	●○○○	●●●○	●●○○	●●●○	●●●○	PAGE 30
SAND AND SEA AMBER	●○○○	●●○○	●●○○	●●●●	●●●○	PAGE 31
COMEBACK QUININE WITH TONIC SYRUP	●●●○	●●●●	●●●○	●○○○	●●○○	PAGE 32
MERRY CHERRY	●●●○	●●●●	●○○○	○○○○	●●●●	PAGE 33
SUN AND CITRUS BIRCH	●●●○	●●●●	●●●●	●●●○	●○○○	PAGE 34
SUN AND CITRUS COFFEE LIQUEUR	●●○○	●●●○	●●○○	●●○○	●●●○	PAGE 35

The bottles on the following pages are available exclusively as 50 cl

KOMBUCHA SERIES



These special editions of Distilled Sun And Citrus and Distilled Happy Minds, seen on this page, are both diluted with kombucha instead of water. The two kombuchas used in the special editions are made by fermenting two different white teas.

Happy Minds is a spicy gin. In this special edition, it is joined by a white tea kombucha with quince, developed with the fermentation lab of Michelin-starred restaurant Domestic. The result is a sweet and spicy gin with acidic complexity and explosive floral notes.

Sun And Citrus is intense elegance of herbs, berries and flowers. In the kombucha edition, the gin is joined by a specially developed white tea kombucha with basil and lemon verbena, made for the gin together with the experts from Nordisk Kombucha. The result is a summery gin with an intense acidity and herbal expression from the kombucha supported by the high-proof almost bass-like depth of the gin. You can read more about Happy Minds and Sun And Citrus on page 17 and 21.

Cocktail Recommendation

THE TEA OF TEAS

5 cl Distilled Happy Minds Kombucha Edition
3 cl chamomile iced tea

1. **Chamomile iced tea:** Dissolve 250 g sugar in 1 liter of hot water. Pour over 500 g fresh (100 g dried) chamomile flowers and let infuse for two days. Strain before use.
2. Add ingredients to a mixing glass and fill with ice. Stir arctic cold.
3. Strain cocktail into a coupe glass and garnish with a few chamomile flowers.

Tonic Pairing

Happy Minds: Fentimans Valencian Orange
Ratio 1:3
Sun And Citrus: Fever-Tree Mediterranean
Ratio 1:4

Suggested Garnish for G&T's

Bay leaves
Thyme

DISTILLED MASTERS GO BANANAS

Together with inspiring friends from Carlsberg, Njord has developed the organic draught cocktail series Bluetail. We celebrate this collaboration with Distilled Masters Go Bananas which is a gin based on a distillate made from Carlsberg's iconic beer Master Brew. The distillate provides the gin with a sweet and banana-like keynote which goes hand in hand with a deep and savoury taste of Danish-grown Mexican tarragon. This combination plays a dark role underneath crisp layers of juniper and coriander seeds accompanied by bright citrus notes from clementine and lime fruits. A complex gin with a distinctive and delicious flavour.

Key Botanicals

Mexican tarragon, juniper, coriander seed, clementine and lime fruit.

Distillate and Alcohol Strength

Master Brew beer. 43%.

Cocktail Recommendation

ALEXANDER GOES BANANAS

3 cl Distilled Masters Go Bananas
3 cl double cream and full fat milk
1,5 cl clear creme de cacao
1 cl espresso coffee

1. Mix all the ingredients together in a shaker.
2. Shake vigorously and strain into a chilled cocktail coupe.
3. Garnish by grating dark chocolate over the cocktail.

Tonic Pairing

Fever-Tree Aromatic
Fentimans Connoisseurs
Ratio 1:3,5

Suggested Garnish for G&T's

Fresh tarragon
Clementine peel



HEALING HERBS



Distilled Healing Herbs is developed together with a Danish doctor. It is distilled with botanicals which through placebo tests and double-blinded tests have shown their health benefits. For example, it contains St. John's wort, which has been proven to have an effect on mild depression, and lavender, which can prevent stress. It obviously contains juniper, like Genever, the ancestor of gin which is said to be invented to cure stomach and kidney disorders.

Healing Herbs is a fruity, refreshing and deeply complex gin. It's great on its own and perfect in G&T's and cocktails which provide people with that healthy smile.

Key Botanicals

St. John's wort, lavender, hibiscus flower, lemon peel and juniper.

Distillate and Alcohol Strength

Wheat. 41%.

Cocktail Recommendation

SOUTH HARBOUR FIZZ

- 4 cl Distilled Healing Herbs
- 2 cl freshly squeezed lemon juice
- 3 cl hibiscus syrup
- 6 fresh mint leaves
- 5 cl sparkling water

Tonic Pairing

- Fentimans Pink Rhubarb
- Fever-Tree Indian
- Ratio: 1:3,5

Suggested Garnish for G&T's

- Rhubarb slices
- Hibiscus flower

1. **Syrup:** Heat 100 g sugar and 10 cl water together with a small handful of hibiscus flowers in a pot until the sugar has dissolved. Cool down before use.
2. Pour the gin into a shaker with 3-4 mint leaves and squeeze the flavour out of the leaves with a mortar.
3. Pour the remaining ingredients into the shaker with ice and shake for 10 seconds.
4. Use a strainer when pouring the cocktail into a highball glass filled with ice.
5. Top with sparkling water. Garnish with mint leaves.

DISTILLED SAND AND SEA AMBER

Our original Sand and Sea is already one of the most innovative and avantgarde gins we make. In this special edition we have taken it one step further and infused the gin with Danish amber. We let the magic properties of alcohol dissolve amber which is millions of years old, and so reveal its fantastic ancient aromas. The result is a marvelous edition of the award-winning Sand And Sea which already contains many layers spanning from deep umami to refined sweetness. You can read more about Sand And Sea on page 18.

Key Botanicals

Seaweed, sea beet, beach mustard, sea buckthorn and amber.

Distillate and Alcohol Strength

Potato and barley malt. 45%.

Cocktail Recommendation

GROUND ELDER'S AMBER

4 cl Distilled Sand and Sea Amber
2 cl ground elder syrup
6 gooseberries
3 small clusters of redcurrants

1. **Syrup:** In a pot, heat 250 ml water, 250 ml lactofermented carrot juice and 500 g sugar with 50 g of ground elder leaves until sugar is dissolved. Strain and chill before use.
2. Add gin and berries to a shaker and muddle.
3. Add syrup and fill shaker with ice. Shake and strain into a stemmed glass filled with ice.
4. Garnish with ground elder flowers.

Tonic Pairing

Fever-Tree Refreshingly Light Indian
Fentimans Connoisseurs
Ratio 1:4

Suggested Garnish for G&T's

Dried seaweed
Sea buckthorn berries



DISTILLED COMEBACK QUININE WITH NJORD LIGALAB TONIC SYRUP



Distilled Comeback Quinine is a tribute to the idea of combining upcycling with our journey towards new taste universes. This special edition of the Distilled Comeback Quinine is made by diluting the concentrated gin with Njord Ligalab tonic syrup instead of water.

The result is this special edition where a perfectly matching tonic is integrated into the gin. Both the tonic and the gin has the same botanical DNA, and it creates a magnificently complex tasting G&T when only sparkling water is added. You can read more about Comeback Quinine on page 20.

Key Botanicals

Lemon grass, noble fir, rhubarb, elderflower, cinchona bark, citrus fruits and juniper.

Distillate and Alcohol Strength

Wheat. 39%.

Cocktail Recommendation

THE ROYAL RECYCLED REFINEMENT

3 cl Distilled Comeback Quinine with Njord

Ligalab tonic syrup

9 cl good sparkling wine

1. Add the gin and the bubbly to a chilled champagne flute.
2. Garnish with a clementine or orange peel and serve.

You can adjust the sweetness if you like it less dry.

Just add runny honey. This way, the cocktail can easily be adjusted to everybody's preferences.

Tonic Pairing

Sparkling water (instead of tonic water)

Ratio 1:3

If you prefer your G&T sweet instead of dry, add a few drops of runny honey.

Suggested Garnish for G&T's

Rhubarb ribbons

Orange peel

DISTILLED MERRY CHERRY

Once a year when the days become shorter and shorter, this jolly gin appears and spreads warmth and joy wherever it is shared. It is made how we usually make our sloe gin – but instead of sloe berries, this gin liqueur is based on a gin distilled with warm spices such as cinnamon and cloves. It is then infused with both sweet cherries and wild black cherries before being caressed by a Premier Grand Cru Sauternes barrel for years. The result is a smooth and fruity flavour with a touch of sweet oak and warm spice. A perfect companion for the risalamande on Christmas eve or just about any other jolly occasion.

Key Botanicals

Cinnamon, clove, allspice, cardamom, juniper, sweet cherry, honey and wild black cherry.

Distillate and Alcohol Strength

Wheat, potato and barley malt. 29%.

Cocktail Recommendation

SOUR CHERRIES

4 cl Distilled Merry Cherry
3 cl freshly squeezed lemon juice
2 cl sugar syrup
1 (3 cl) egg white

1. **Syrup:** Heat 100 g sugar and 100 ml water until sugar is dissolved. Let cool before use.
2. Add all ingredients to a shaker and shake vigorously – first without ice and then with ice.
3. Strain into a lowball glass filled with ice and garnish with two Amarena cherries on a stick.

Tonic Pairing

Fever-Tree Refreshingly Light Lemon
Fentimans Valencian Orange
Ratio 1:2

Suggested Garnish for G&T's

Amarena cherries
Orange peel



DISTILLED SUN AND CITRUS BIRCH



Every year since 2017 Njord has made a birch sap springtime special edition of one of their most popular gins Distilled Sun And Citrus. The gin is diluted with only fresh birch sap and is available in limited numbers.

Why birch sap? It adds wonderful fresh and sweet notes, and as a bonus, it enhances the complex and volatile floral and fruity layers in Sun And Citrus. Read more about Sun And Citrus on page 17.

Key Botanicals

Lemon verbena, lemon balm, thyme, rosemary, blackberry, blueberry, juniper, lemon- and orange peel, lime blossom and beach rose petal.

Distillate and Alcohol Strength

Barley malt. 47,5%.

Cocktail Recommendation

A SAPPED GIN SOUR

4 cl Distilled Sun And Citrus Birch
3 cl fresh lemon juice
2 cl good liquid honey
1 (3 cl) egg white
Fresh lemon balm

1. Pour the gin into a shaker with 3-4 lemon balm leaves and muddle the flavour out of the leaves with a mortar.
2. Pour the remaining ingredients into the shaker and shake 10 seconds without ice and then 10 seconds with ice.
3. Use a strainer when pouring the cocktail into a lowball glass filled with ice.
4. Garnish the cocktail with lemon balm leaves.

Tonic Pairing

Fentimans Naturally Light
Fever-Tree Mediterranean
Ratio 1:4

Suggested Garnish for G&T's

Thyme
Lemon balm

DISTILLED SUN AND CITRUS COFFEE LIQUEUR

Our ambition of this gin-based coffee liqueur was to create a full-bodied, complex and smooth symbiosis between Distilled Sun And Citrus (see page 17) and Søren Stiller's uncompromising coffee, which is developed and roasted in his lab. It was done by distilling an extra intense edition of Sun And Citrus to match the explosive and fruity aromas from the precious Caturra coffee soaked in Gesha mucilage from Poás Volcano, Costa Rica. The flavour of the coffee beans is extracted in a crisp wheat distillate. Then a cold-brewed coffee is added, which is balanced with a bit of cane sugar. Enjoy it neat, with or without ice cubes, and garnish with an orange peel.

Key Botanicals

Lemon verbena, lemon balm, thyme, rosemary, blackberry, juniper and Caturra coffee soaked in Gesha mucilage.

Distillate and Alcohol Strength

Barley malt and wheat. 30%.

Cocktail Recommendation

A GEISHA'S SWEET CATURRA-TINI

5 cl Distilled Sun And Citrus Coffee Liqueur

2 cl Ligalab Elderflower Liqueur (or another good elderflower liqueur)

3 cl good espresso

1. Pour all ingredients into a shaker and shake with ice for 15 seconds
2. Use a strainer when pouring the cocktail into a chilled coupe glass
3. Top the cocktail with whipped cream and garnish with three coffee beans.

Tonic Pairing

Fever-Tree Refreshingly Light Lemon

Fentimans Valencian Orange

Ratio 1:2

Suggested Garnish for G&T's

Coffee beans

Orange peel





Christopher in the Njord Ligalab.

SIGNATURE COCKTAILS

It can be difficult to make complex and harmonious cocktails if you're not a trained bartender and have the right equipment. The Njord signature cocktails changes that with easy-to-follow recipes and carefully selected and developed ingredients. Everything you need for the cocktail is packaged in a pretty paper bag that can also be used as a gift wrap.

The cocktail family consists of four members so far, all based on the new and complex flavour compositions offered by Njord's gins. The four cocktails have been developed in the Njord Ligalab and taste very different from each other. So whether you prefer fruity sweetness, fresh acidity or spicyness, there is a cocktail for you.

What Njord's signature cocktails also have in common is that they all contain a fun and peculiar flavour element, which helps to create an extraordinary experience - both in the making and in the taste. The Gin Rose (see page 38), for example, calls for a specially developed rosehip jam, while the Floating Flowers (see page 40) demands flambéing of a cocktail sugar cube that contains dried cornflowers and bergamot.

GIN ROSE COCKTAIL PACKAGE

Gin Rose is a signature cocktail developed by our head mixologist Christopher especially for the gin Distilled Mild Wildness. The rosehip dimension in Distilled Mild Wildness is enhanced with our Njord Lugalab Cocktail Marmelade and Fatdane's elderflower and rosehip soda. Together, they create a refreshing and sweet taste experience.

SIGNATURE COCKTAIL RECIPE FOR GIN ROSE

3 cl Distilled Mild Wildness
2 tsp Njord Lugalab Cocktail Marmelade
12 cl Fatdane Elderflower and Rosehip soda

1. Pour gin and marmelade into your favourite cocktail glass and stir.
2. Fill the glass with ice and top with elderflower and rosehip soda.
3. Garnish with rose hip shells.

The package contains

50 cl Distilled Mild Wildness
3x 25 cl Fatdane Elderflower & Rosehip soda
250 g Njord Lugalab Cocktail Marmelade
Dried rosehip shells for garnish
Card with the cocktail recipe



SLOW 'N' SPICY COCKTAIL PACKAGE

Slow 'n' Spicy is a signature cocktail developed especially for the gin Distilled Slow Sloe. Despite the name Slow 'n' Spicy, this fabulous cocktail is fast and easy to make. The tart, sweet, fruity and almond-like notes of our Distilled Slow Sloe are complemented by the spicy taste of the ginger soda with lime & chili by Fatdane. As an untraditional garnish we use lemon cocktail pearls. They give the cocktail a hint of refreshing acidity together with the bubbles from the soda.

SIGNATURE COCKTAIL RECIPE FOR SLOW 'N' SPICY

5 cl Distilled Slow Sloe

10 cl Fatdane ginger soda with lime & chili

Lemon cocktail pearls for garnish

1. Fill the glass with ice.
2. Pour gin and soda into the glass.
3. Add a spoonful of lemon cocktail pearls.
4. Gently stir the cocktail.

The package contains

50 cl Distilled Slow Sloe

2 x 25 cl Fatdane Ginger soda with lime and chili

50 g lemon cocktail pearls

Card with the cocktail recipe



FLOATING FLOWERS COCKTAIL PACKAGE

Say thank you, give a hug and a kiss when the opportunity arises. Our signature cocktail Floating Flowers is based on the floral taste profile of Distilled United Natures. Together with rose lemonade and cocktail sugar cubes with bergamot and cornflower, it creates a floral, round and elegantly perfumed taste experience that can be used as a liquid flower bouquet for someone you really appreciate.

SIGNATURE COCKTAIL RECIPE FOR FLOATING FLOWERS

8 cl Distilled United Natures
1 cocktail sugar cube with bergamot and cornflower
11 cl rose lemonade from Macarn

1. Pour 1 cl room-temperature gin into a metal jigger with 1 cocktail sugar cube.
2. Ignite with a good lighter and let it burn for 1 minute. Put the fire out by pouring 1 cl of water into the jigger.
3. Stir the liquid with a teaspoon and divide evenly into 2 cocktail glasses, so that the flowers end up in both glasses.
4. Add 3 cl of gin to each glass, fill with ice and top up with 11 cl rose lemonade.

The package contains

50 cl Distilled United Natures
2 x organic rose lemonade (2 x 66 cl) from Danish Macarn.
4 x handmade Danish cocktail sugar cubes with bergamot and cornflower from SugarPilots (suitable for 8 cocktails)
Card with the cocktail recipe



CHERRY CHRISTMAS COCKTAIL PACKAGE

Cherry Christmas is a signature cocktail based on our barrel-aged gin liqueur Distilled Merry Cherry. The warm, sweet and marzipan-like flavours of cherries and wild black cherries among other botanicals are combined with a refreshing acidity from Ebeltoft Gårdbryggeri's lime and mint soda. As a delicious reference to Christmas the cocktail contains Grandmaster Distiller's cherry cocktail sauce developed in Njord Ligalab especially for this winter drink. A heart-warming and bubbly experience which helps you get through the dark winter days.

SIGNATURE COCKTAIL RECIPE FOR CHERRY CHRISTMAS

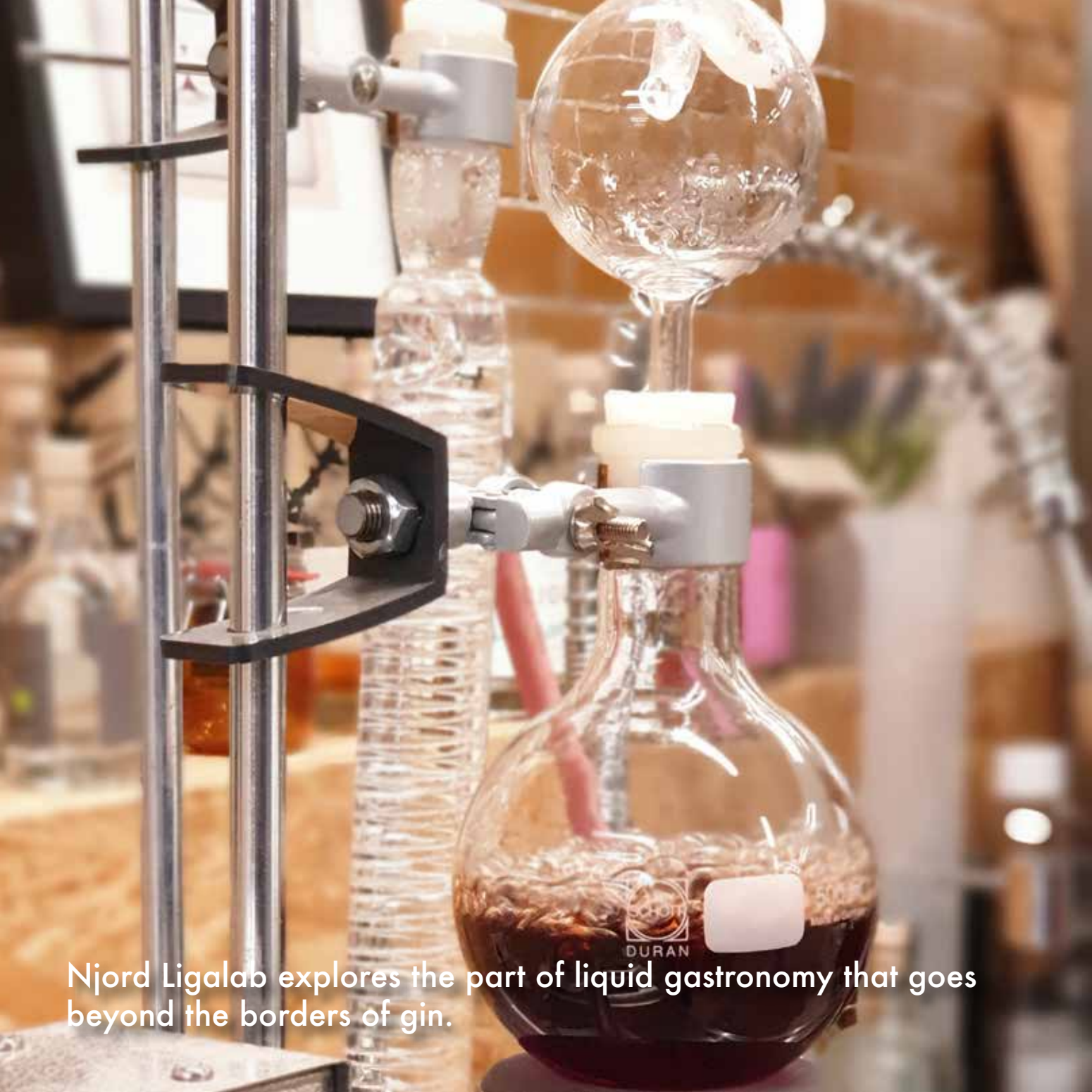
4 cl Distilled Merry Cherry
8 cl Ebeltoft Gårdbryggeri lime and mint soda
3 cl Grandmaster Distiller's cocktail sauce

1. Fill a glass with ice.
2. Pour gin and soda into the glass.
3. Then add cocktail sauce including cherries into the glass.
4. Stir gently a few times and serve with a jolly grin.

The package contains

50 cl Distilled Merry Cherry
2 x 25cl Ebeltoft Gårdbryggeri soda with lime and mint
250 g Grandmaster Distiller's cocktail sauce with cherries and Njord gin
Card with the cocktail recipe





Njord Ligalab explores the part of liquid gastronomy that goes beyond the borders of gin.

NJORD LIGALAB

Njord's curiosity of new flavours takes us past the strict borders of gin. Njord Ligalab explores the realm of taste and aroma beyond this spirit, bound by no definitions, traditions, restrictions or labels.

In 2017, we created Njord Ligalab which is an acronym for Liquid Gastronomy Laboratory. Together with university researchers, cocktail specialists and chefs from the best restaurants we started a structured research and exploration of liquid gastronomy.

Most of the research projects within Ligalab will never become products available to the consumer, but every once in a while we invent or stumble upon something which is truly unique and has appeal beyond our nerdy team and which is possible to produce at a larger scale. When this happens, these products receives a Njord Ligalab label and meet the consumers in limited amounts.

On the following pages you can read about selected Njord Ligalab products.

BARREL-AGED VERMOUTH



This vermouth is made on a base of Danish apple wine fortified with our gin Distilled Mother Nature. It is spiced with a variety of aromatic herbs such as wormwood, yarrow, blackberry leaves, parsley and nutmeg. The vermouth has matured for two years in old Burgundy barrels that previously held Pinot Noir wine.

The result is a complex and exciting vermouth with a great balance between sweetness, bitterness and dryness. Enjoy it neat as an aperitif or use it in a classic cocktail such as the Negroni.

Alcohol strength

19%.

Cocktail recommendation

NEO NJORDGRONI

3 cl Distilled Sun And Citrus

3 cl Ligalab Barrel-Aged Vermouth

3 cl Campari

1. Pour the gin, vermouth and Campari into a mixing glass with ice and stir for 30 seconds.
2. Use a strainer when pouring the cocktail into a lowball glass filled with ice.
3. Garnish the cocktail with an orange peel, squeezed over the top and dropped into the glass.

ORANGE LIQUEUR

The orange liqueur from Njord Ligalab is based on a barrel-aged orange distillate combined with a tailor-made lemon distillate and an extraction of tellicherry pepper.

The result is a powerful symbiosis of deep orange notes, a hint of vanilla/caramel from barrel-ageing, fresh citrus, peppery notes and an inviting sweet fruitiness. The delicate combination is supported by an alcohol strength of 30%.

Drink it neat, with ice cubes or with an orange-based tonic for a lighter flavour.

Alcohol strength

30%.

Cocktail recommendation

GOLD FEVER

4 cl Ligalab Orange Liqueur
2 cl Distilled And Barrel-Aged
4 cl freshly squeezed orange juice
1 (3 cl) egg white

1. Pour the liqueur, gin, orange juice and egg white into a shaker. Shake 10 seconds without ice and then 10 seconds with ice.
2. Use a strainer when pouring the cocktail into a lowball glass filled with ice.
3. Garnish the cocktail with a few splashes of orange bitters over the foam on the cocktail.



ELDERFLOWER LIQUEUR



Njord Lugalab Elderflower Liqueur is much more than an ordinary Elderflower liqueur. The liqueur contains intense extractions of banana, vanilla and mint, which support the delicate floral character of the elderflower extraction. It has a refreshing acidity from lemons and limes that balances the sweetness.

The alcohol strength of 20 comes from the crisp, organic and flavourful wheat distillate we use for the extractions.

The intense golden liqueur is suitable for reinterpretations of both modern and classic cocktails where you want to achieve even more flavour complexity and a deep, lingering taste.

Alcohol strength

20%.

Cocktail recommendation

FLORAHERBAL FANTASY

5 cl Lugalab Elderflower Liqueur

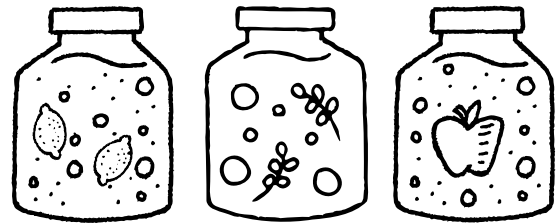
3 cl verjus

1 tsp honey

Fresh mint and basil

1. Pour the liqueur, verjus and honey into a shaker with a handful of mint and basil leaves.
2. Use a mortar to muddle the colour and flavour out of the leaves, then shake with ice for 10 seconds.
3. Use a strainer and fine-strainer when pouring the cocktail into an ice-cold coupe glass.
4. Garnish the cocktail with a mint leaf and two basil leaves, which are placed on top of the cocktail.

READY TO DRINK COCKTAILS



BOTTLE ROCKET

Bottle Rocket is a range of pre-mixed high-proof Njord Gin based cocktails, consisting of both classics and new flavour profiles. The series of five cocktails are all handcrafted with quality spirits and barrel-aged for even more complexity in flavour and aroma.

NEGRONI	22,5 % ALC.
MARTINEZ	22,0 % ALC.
DRY MARTINI	26,5 % ALC.
BITTERSWEET	21,5 % ALC.
DECORUM	22,5 % ALC.

The Bottle Rocket range is developed and handcrafted in Njord Lugalab, the liquid gastronomy laboratory at Njord Distillery in Aarhus. Read more about Njord Lugalab on page 43. Read more about Bottle Rocket at bottlerocket.dk



BLUETAIL

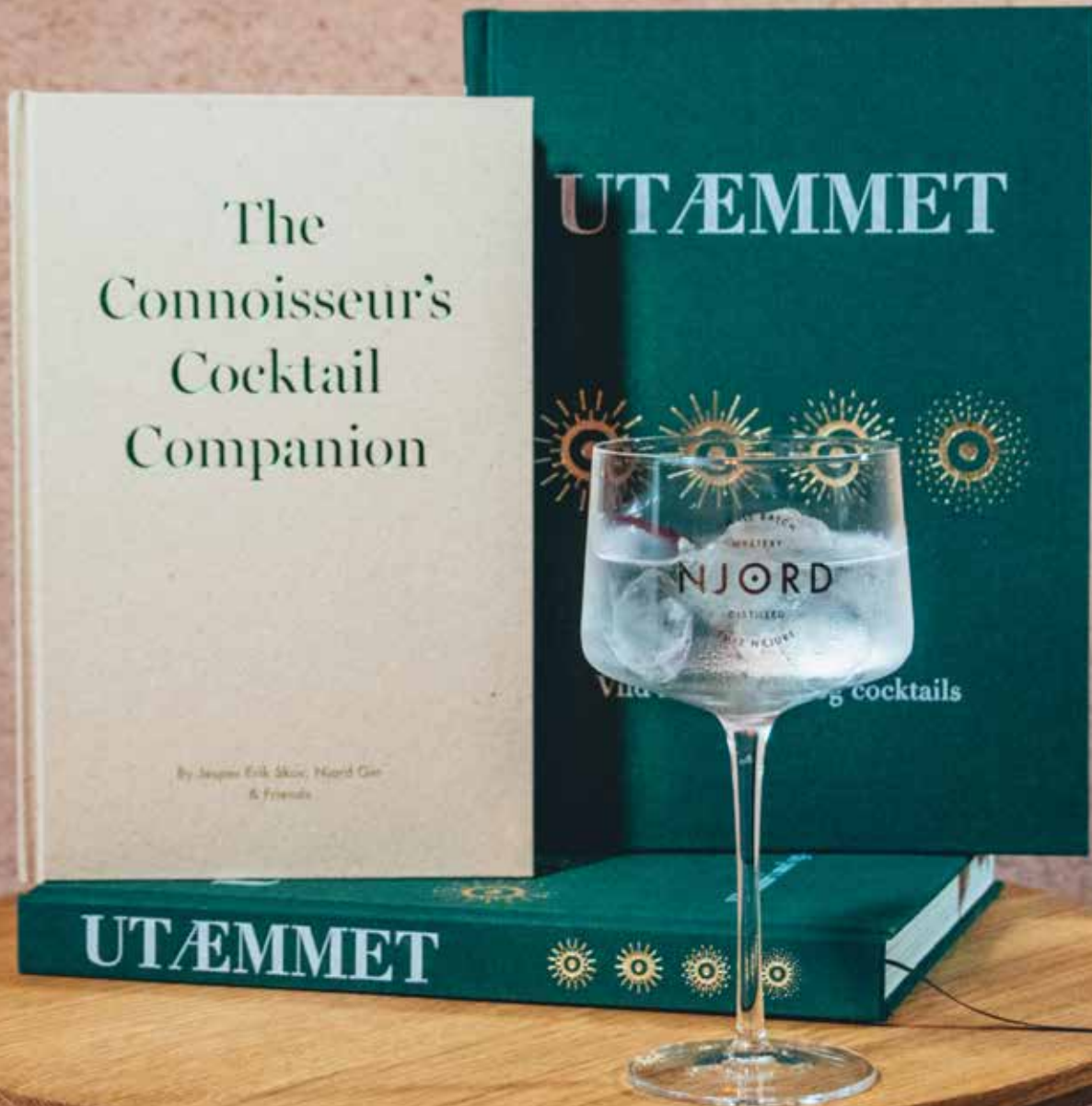
The Bluetail draught cocktail series is based on well-known cocktails such as Bramble, Tom Collins and Spritz, all of which have been developed with an innovative and tasty twist.

Njord is developing and distilling the spirits for the cocktails and inventing the recipes for each cocktail. The cocktail R&D takes place in the Bluetail Lab, located next to Njord's distillery in Aarhus. As a unique thing Njord distills tailored spirit flavours to match the individual cocktails, which adds additional complexity and depth.

The cocktails have an alcohol percentage of around 8, and are relatively easy-drinking, even for an untrained cocktail drinker.

Bluetail is bottled by Carlsberg and distributed nationwide. All Bluetail cocktails are organic and can be found at more than 500 places in Denmark.





Njord's books and the Danish designed mouthblown crystal glass.

COCKTAIL BOOKS

Njord has written two books which will take your enjoyment of our liquids to the next level. Both books tweak familiar tastes and cocktails in an extraordinary direction, to inspire home bar connoisseurs, restaurants and bars to reach new heights in the use of our gins and create a lasting 'giniverse'.

The Connoisseur's Cocktail Companion

contains complex tasting cocktail recipes tailored to Njord's different gins. Like a meal, the cocktails in this companion are divided according to their taste properties into appetizers, entrées and desserts.

Authors: Jesper Erik Skov, Njord & Friends

Utæmmet - Vild natur i mad og cocktails

offers matching gin cocktails and food recipes which are based on the same seasonal botanicals. During 12 months and 4 seasons we have enjoyed exploring and picking wild Danish botanicals for a cocktail and food purpose.

Authors: Christopher Stage Rasmussen, Stephanie Straube Alemanno & Njord

MOUTHBLOWN CRYSTAL GLASSES

To complete the taste experience, Njord designed two different glasses in collaboration with the award-winning Danish designers Mavro & Lefèvre and Zone Denmark. Both glass types are made of thin but strong mouthblown crystal, which enhances the experience of drinking high-quality spirits and cocktails. The glasses are used in restaurants, cocktail bars and in the homes of curious spirits enthusiasts.

Tasting glass

The glass is an elegant interpretation of the classic tulip shape, concentrating the aromas of the spirit to intensify the taste experience.

Height: 15,5 cm

Capacity: 10 cl

Cocktail glass

With its modern design and uncompromising quality, this glass is ideal for cocktails and G&Ts out of the ordinary.

Height: 19,5 cm

Capacity: 27 cl



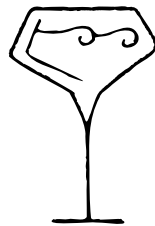
Mouthblown crystal glasses.



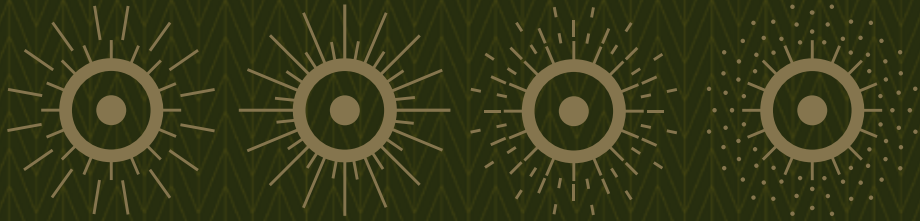
Mother Nature in good hands.

**“There cannot be good living
where there is not good drinking.”**

Benjamin Franklin (1706-1790), American scientist, writer and political philosopher.



Drawings by Maler Hansen. Artwork and design by Anna Lukacova.
The four ornaments on the backside are Anna's interpretation of the four seasons based on the 'O' from Njord.



S P I R I T O F N J O R D . C O M