



German  Distillery

HANNOVER GIN

Rooftop Garden 0,0% Alcohol Free



Actually a paradox – to make non-alcoholic gin! My passion for gin makes me constantly search for natural flavours that come unadulterated from the plant. The local, somewhat unknown plants with their incredibly deep natural flavours particularly fascinate me.

HANNOVER FREE is the only one in our **HANNOVER GIN** family that you should never drink neat! This alcohol-free distillate is precisely tailored to produce a refreshing, alcohol-free, gin and tonic. Invigoratingly tart, balanced with deeply aromatic juniper in the background.

Alcohol-free gin and tonic

- | 4 cl Hannover Free Alcohol-Free 0,0 % Rooftop Garden
- | Twice as much tonic (Schweppes, Thomas Henry or Fever Tree Indian Tonic)
- | 4 ice cubes
- | A slice of lemon, or a slice of orange, grapefruit or cucumber, depending on your preference

Hannover Free Rooftop Garden, 0,7 l
4260437860219

German  Distillery



HANNOVER GIN

Rooftop Garden 42%



My passion for gin makes me constantly search for natural flavours that come unadulterated from the plant. I am a second generation gardener and cultivate selected botanicals on my own plantations in the heart of Hanover city with over 70 years of botanical family knowledge. The local, somewhat unknown plants with their incredibly deep natural flavours particularly fascinate me.

Fruity. Fresh. Full bodied. Superb, timeless composed bouquet. Like a walk through flower and herb gardens for the palate. Awards received in Lower Saxony, London and Hong Kong.

Delicious to enjoy neat, or as a classic gin and tonic:

- | 4 cl Hannover Gin Rooftop Garden 42%
- | 3 parts tonic (Schweppes, Thomas Henry or Fever Tree Indian Tonic)
- | 3 ice cubes (no crushed ice!)
- | a slice of lemon

Hannover Gin Rooftop Garden 42%, 0,7 l
4260437860011

German  Distillery



Joerma Biernath

CEO and founder with over 70 years of botanical family knowledge

- | Completion of perennial gardener apprenticeship
- | Master gardener and landscaper
- | State-certified economist
- | Garden Design Certificate der Kew School of Garden Design, London Awarded with distinction
- | Lived and worked in Switzerland (Zurich), Australia (Melbourne, Sydney), Japan (Kyoto) and England (Nottingham, Sherwood Forest)
- | TV format NDR Gartenduell (Kaminzimmer)
- | Freelance lecturer at the Garten Akademie der Landwirtschaftskammer Niedersachsen
- | Seminar management and implementation of international specialist excursions, for example to Alhambra, Spain, (gardens and spaces of architecture in Islam) and India – tropical garden style (Taj Mahal/British colonial/jungle garden and architecture)



Become a CITY FARMER



Come with us: to the rooftops of Hannover, into the dark backyards, to the enclosed outside spaces of your company or even to your home! The “**CITY FARMER**” project stands for the challenge to create natural spaces in the narrowness and density of cities, in the competition between living, work, mobility and nature – feelgood spaces with that convey a strong connection to the environment. Places that sharpen perception and the senses, and bring the human aspect back to the centre of attention.

My passion for gin makes me constantly search for natural flavours that come unadulterated from the plant. I am a second-generation gardener and cultivate botanicals for this purpose – with over 70 years of botanical family knowledge – in my own plantations in the middle of Hannover’s urban area. Our building facades and the roof garden above the distillery in Hannover’s city centre also serve as areas to cultivate these aromatic plants. Our roof garden is also the name giver for the **HANNOVER GIN “ROOFTOP GARDEN”**.

A project by Joerma Biernath



Creating precious things,
from simple things, together.

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HANNOVER GIN®
Spirit of Niedersachsen

www.hannover-gin.de