

MENTZENDORFF KUMMEL

MENTZENDORFF
wine/shippers since
1858

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DETAILS OF PRODUCTION

Caraway seed is placed into vats with natural alcohol derived from sugar beet. The pot stills are steam heated for 7 hours with steam is passing under the stills at 152°C at 7 bar pressure. At this temperature it takes 20 minutes for the still to start boiling. Once the distillate passes through the cooling pipes it is collected in inert tubs and then double distilled to produce exceptional clarity of flavour. During the first distillation, the hearts and tails are retained, however the unstable heads are disposed of. The hearts and the tails then together undergo a second distillation from which only the hearts are collected. This clear, stable liquid is transferred to stainless steel vats where it is mixed with sugar and reduced to 38% abv with ionised water. It remains in these vats for 2 months prior to bottling. It is then rinsed with a neutral spirit, filled and wax sealed by hand.

TASTING NOTES

Powerful, lifted aromas of aniseed, cumin and hints of orange zest on the nose. A sweet liqueur, filling the mouth with flavours of caraway and white pepper. Liquorice notes linger on the finish, striking a great balance of sweetness and spice.

HOW TO SERVE

A wonderful way to end a meal, Mentzenдорф Kummel – served ice cold – is great as a digestif and an interesting addition to cocktails.

“Great complexity on the nose, displaying pronounced caraway spice and herbal gentian aromas, supported by a touch of petrol and nut oil. The palate is equally appealing, with a lovely balance between the unctuous, syrupy mouthfeel and lifted, tangy acidity.” 96 points

INTERNATIONAL WINE AND SPIRITS CHALLENGE 2021
MENTZENDORFF KUMMEL

VINTAGE
NV
STYLE
Kummel
DISTILLER
Combier
ALCOHOL
38%
RESIDUAL SUGAR
350g/l

