



Mikrogorzelnia

WARSZAWA
2019





ABOUT US



Mikrogorzelnia was founded with a mission to create modern
alcohols using Polish ingredients.



We believe that by acting on a micro scale we are able
to maintain the highest quality. Especially that we focus on the
work of our own hands: the production takes place locally
in our production plant in Warsaw.



We are the smallest spirits factory in Poland
and the only one in Warsaw.

A close-up photograph of a hand holding a clear glass bottle of Mikrogorzeln vodka. The bottle has a white cap and a label with a vibrant, abstract pattern in shades of green, blue, and yellow. The word "Wódka" is visible on the label. The background is blurred, showing a person's arm and a white shirt. The word "PRODUCTS" is overlaid in large, white, sans-serif capital letters across the center of the image.

PRODUCTS

Creating our own vodka is the original idea which was behind the creation of Mikrogorzelnia. It was to meet two simple assumptions:

1. A vodka that we ourselves would like to drink.
2. No compromises on quality.

Based on this, we spent two years testing and mixing dozens of pure spirits. After multiple blind tests, we unanimously chose a rye spirit. It is the base of our vodka, one with a subtle aroma, smooth taste and mild finish.

You can drink it chilled or, as we do, at room temperature.

Wódka

czysta żytnia

BEST NEW
POLISH VODKA 2021

volume	500 ml
ABV	40%
ingredients	rye
style	delicate
taste	sweet, oily, with a hint of pepper
scores	92,5 (spirits.com.pl) 91 (Ferment nr. 18 / autumn 2021) 87,6 (WSC 2021 - Gold) 92 (IWSC 2022 - Silver) 92 (IWSA 2024 - Gold)



It is produced solely from botanicals native to Poland.

To elaborate it we use juniper, pine shoots, elderflower, wormwood, burdock root, willow bark, angelica root, chamomile, sweet yellow clover, hops, blackthorn blossom. Its aroma brings back memories of a walk through a glade on a warm summer day.

We prepare it using vacuum distillation – an advanced method that allows us to extract even the most delicate aromas.

This gin is an ode to Poland's terroir, inspired by local traditional medicine and culinary legacy.

Gin

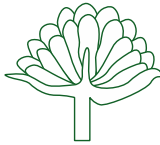
z polskich botaników

volume	500 ml
ABV	40%
ingredients	juniper, pine shoots, elderflower, wormwood, burdock root, willow bark, angelica root, chamomile, sweet yellow clover, hops, blackthorn blossom
style	modern
aroma	earthy, herbal, apothecary
scores	92 (spirits.com.pl) 92 (Ferment nr. 18 / autumn 2021) 89,8 (WSC 2021 - Gold) 92 (IWSA 2024 - Gold)

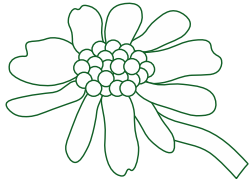




botanicals



Wormwood



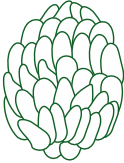
Chamomile



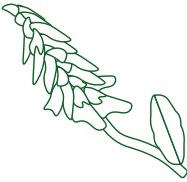
Juniper



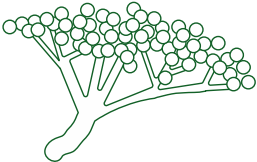
Burdock root



Hops



Sweet yellow clover



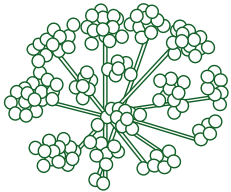
Elderflower



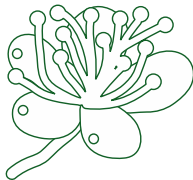
Willow bark



Pine shoots



Angelica root



Blackthorn blossom

A gin created with a cocktail in mind – the legendary French 75. It seemed obvious we should for it use *“the champagne of all teas”* – black tea from the Nuwara Eliya region of Sri Lanka. It is grown at an altitude of over 1800 meters.

To recreate the world famous Earl Grey flavor we use the highest quality bergamot oranges, and complete it with a hint of coriander seed and violets.

A modern interpretation of gin created for a classic cocktail, that will also blend perfectly in a gin & tonic or a white negroni.

Gin Earl Grey

volume	500 ml
ABV	40%
ingredients	juniper, Nuwara Eliya black tea, bergamot orange, coriander seeds, violet petals, angelica root
style	modern
aroma	Earl Grey tea with a hint of coriander





botanicals



Nuwara Eliya black tea



Coriander seeds



Bergamot orange



Violets



Angelica root



Juniper

This is a daring and unconventional modern gin inspired by the world of whiskey and the sound of the sea.

Peat hints harmonize gracefully with the other carefully selected botanicals without overwhelming them. Elegant hints of smoke and roasted notes blend with the exotic aroma of Persian limes and the distinct flavor of long pepper. The delicate resinous sweetness of amber adds a smoothness to the whole composition, while salt from Guérande enhances its flavor.

This is a gin of extraordinary, mysterious complexity, proudly created with attention to every detail.

Gin torfowy

volume	500 ml
ABV	43%
ingredients	juniper, cocoa nibs, Scottish peat-smoked barley malt, roasted nuts and almonds, coriander seeds, dried Persian lime, long pepper, a pinch of Guérande salt
style	modern
aroma	smoky and nutty with a salty note





botaniki



Coriander seeds



Roasted hazelnuts



Amber



Coffee



Peat smoked barley malt



Roasted almonds



Dried Persian lime



Cocoa nibs



Guérande salt



Long pepper

Our first limited edition, and also the first gin in which we did not limit ourselves to native Polish ingredients.

It was created using Sicilian oranges as well as cloves, cinnamon, star anise, ginger, nutmeg, cardamom and of course juniper.

Gin zimowy is a limited edition that we only produce seasonally in the winter time.

Each bottle is hand labeled so you will know the exact date it was made.

It really is the aroma of winter in a glass!

Gin zimowy

WINTER EDITION

volume	500 ml
ABV	40%
ingredients	juniper, Sicilian oranges, cloves, cinnamon, star anise, ginger, nutmeg, cardamom
style	spiced gin
aroma	orange & winter spices



botanicals



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Anyż gwiazdkowy



Gałka muszkatołowa

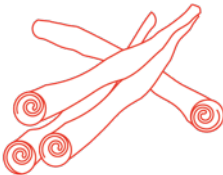


Jałowiec

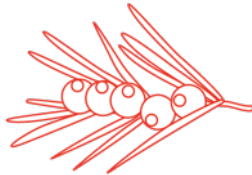


Partia 01 / 2021
Butelka 01 / 100

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Cinnamon



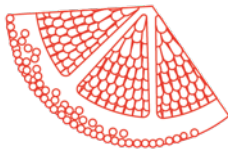
Juniper



Star anise



Cloves



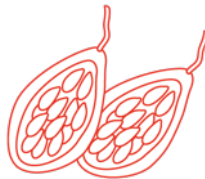
Sicilian orange



Nutmeg



Ginger



Cardamom



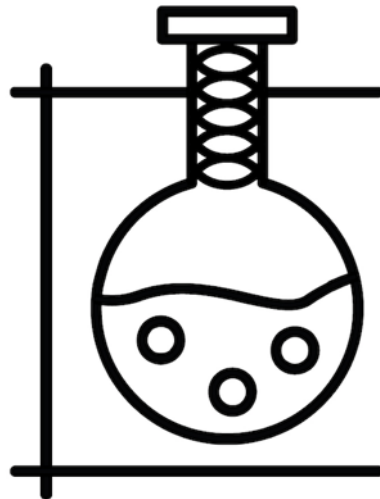
vacuum distillation

The rotary evaporator – an advanced laboratory equipment that works by using reduced pressure in the liquid evaporation system. The alcohol in which botanicals have been macerated is put in a flask of a small capacity (about 5 l), the flask is then put in constant motion during the evaporation process, so that the solution is constantly stirred to prevent boiling.

The vapors go into a glass coil, where the cooling process takes place. The vapors form different volatile fractions due to pressure and temperature differences.

This method enables a very precise extraction of aromas.

The entire process is computer-controlled, which guarantees the complete safety of all processes as well as the purity of the obtained liquid.



The first vacuum evaporator was manufactured in 1957 by the Swiss company Büchi Labortechnik. Today, this type of equipment is offered by several companies specializing in the production of advanced laboratory equipment.

Mikrogorzelnia operates on an equipment manufactured by Heidolph.



COCKTAILS

Wódka sour

- ✓ 40 ml Mikrogorzelnia pure rye vodka
- ✓ 30 ml freshly squeezed lemon juice
- ✓ 20 ml apple syrup*
- ✓ 20 ml egg white
- ✓ pinch of white pepper

Pour all the ingredients into a shaker without ice and shake vigorously to aerate, it will make a nice foam. Then fill the shaker with ice and shake again.

Strain into a glass with ice and garnish with an ear of rye.

*Sugar dissolved in apple juice in a 1:1 ratio



Warsaw gin & tonic

- ✓ 50ml Mikrogorzelnia Polish Botanicals gin
- ✓ 100ml high quality tonic
- ✓ slice of apple

Pour a generous amount of ice cubes into a copa glass (you can also use a wine glass or check out our Mikrogorzelnia g&t glass), then add the gin and tonic and stir gently.

Garnish with a slice of apple.



French 75

- ✓ 30 ml Mikrogorzelnia Earl Grey gin
- ✓ 15 ml freshly squeezed lemon juice
- ✓ 10 ml simple syrup
- ✓ 60 ml champagne

Pour the gin, lemon juice and syrup into a shaker with ice and shake vigorously.

Strain into a flute type glass. Top with champagne.

Garnish with a violet flower.





Martinez

- ✓ 45 ml Mikrogorzelnia peated gin
- ✓ 45 ml vermouth rosso
- ✓ 1 barspoon maraschino liqueur
- ✓ 2 dashes bitters

Add the ingredients to a mixing glass filled with ice and stir until well-chilled.
Strain into a coupe glass.
Garnish with an orange peel.

Winter negroni

- ✓ 30 ml Mikrogorzelnia Winter gin (limited edition)
- ✓ 30 ml Campari
- ✓ 30 ml red wine vermouth (like Padró Rojo or Cocchi Dopo Teatro)

Add the gin, Campari and vermouth to a mixing glass filled with ice and stir until well-chilled. Strain into a rock glass over a large ice cube.

Garnish with an orange peel and a cinnamon stick, which you can light up to slightly smoke the glass and the drink.



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AWARDS





Wódka czysta żytnia



- Gold Medal at the Warsaw Spirits Competition 2021
- Pure Vodka of the month – June 2021 by Spirits.com.pl
- Debut of the Year 2021 by Spirits.com.pl in the Pure Vodka category
- Silver Medal at the International Wine & Spirit Competition 2022
- Gold Medal at the International Wine & Spirits Awards 2024

Gin z polskich botaników



- Gold Medal at the Warsaw Spirits Competition 2021
- 1st place in the „Polish Craft Gins ranking” by Evergin.pl and Ferment Magazine
- Gin of the month – June 2021 by Spirits.com.pl
- Gin of the Year in the list of "Polish Gin Premieres 2021" by Gintonic.pl
- Gold Medal at the International Wine & Spirits Awards 2024

Gin zimowy



- Gold Medal at the Concours International de Lyon 2022
- Best Spirit from Poland at the Concours International de Lyon 2022
- Best in Poland at The Gin Guide Awards 2022
- Finalist in the Spiced Gin category at The Gin Guide Awards 2022
- Highly Commended at The Gin Guide Awards 2022
- Gold Medal at the Warsaw Spirits Competition 2022
- **Great Gold** Medal at the International Wine & Spirits Awards 2024



Gin Earl Grey



- Gold Medal at the Warsaw Spirits Competition 2022
- Silver Medal at the London Spirits Competition 2024
- Gold Medal at the 1001 Degustations competition 2024
- Gold Medal at the International Wine & Spirits Awards 2024

Gin torfowy



- Gold Medal at the Warsaw Spirits Competition 2023
- Gold Medal at the International Wine & Spirits Awards 2024

Bitter aperitivo z polskich botaników



- Złoty Medal na Warsaw Spirits Competition 2022
- Debut of the Year 2022 by Spirits.com.pl in the Herbal Liqueur Vodka category
- Silver Medal at the 1001 Degustations competition 2024



Design



- Gold medal in the *design – packaging* category in the KTR 2021 contest
- Distinction in the *form* category in the Project of the Year competition STGU 2021
- Design & Branding - Special Mention at The Gin Guide Awards 2022
- Winner in the *serial packaging* category at the Polish Graphic Design Awards 2021
- Silver in the *Alcoholic Drink Packaging* category at the 2022 European Design Awards
- Gold – Highly Commended Spirits Range at the 2022 Harpers Design Awards



- Debut of the Year 2021 by Spirits.com.pl in the Distillery category
- Finalist in the New Distillery of the Year at The Gin Guide Awards 2022



INFO



factsheet



production capabilities:

5 000 bottles / month

with the potential to increase if necessary



brand positioning:

boutique craft

target public:

cocktail enthusiasts, food lovers,
bon vivants



logistics:

6 bottles / case

105 cases / pallet



proposed contractual relationship:

exclusive territorial distribution

desired distribution:

specialized liquor stores, gourmet delicatessen,
upscale restaurants, bars and hotels



contact

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