

The gin world champion comes from the Black Forest: BOAR Gin is the world's record award-winning gin

The story of a small family distillery in the Black Forest sounds like a fairy-tale: the finest spirits have been produced by hand in a small valley here since 1844. Now, their gin is drawing great attention worldwide.

BOAR Gin from the Black Forest is being awarded gold medals in renowned competitions around the world. The *Deutsche Landwirtschafts-Gesellschaft (DLG)* [German Agricultural Society] awarded it the gold and certified it as being the best gin in Germany. At the Global Spirit Awards in Las Vegas, BOAR Gin was chosen as the best gin and the best clear spirit in the world. In New York, the BOAR distillery was only recently chosen as the "Distillery of the Year".

The traditional distillery is breaking new ground in the production of fine distillates in terms of flavour and quality. It refines and harmonises its BOAR Gin with mountain spring water rich in minerals and the rare Black Forest truffle. This worldwide unique production process confers this London Dry Gin a mild and complex flavour profile and a particular identity.

In 2011, a small monkey made the Black Forest world-famous as a gourmet region. Now, one of the best gins of the world has returned from the Black Forest and still impresses juries in 34 international competitions on many continents today.

"At our Black Forest distillery, we distil with our hearts, hands and wood from our own forest", says Markus Kessler, the great-great-grandson of Andreas Kessler, who founded his distillery 175 years ago.

The eponym and icon of the BOAR gin is a real native of the pristine forests of the Black Forest - the wild boar (the male wild pig).

Find more information on BOAR Gin at www.press.boargin.de

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Excerpt of Awards

History of the German truffle

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Excerpt of awards

Frankfurt International Trophy 2019 – **Big Gold – Best London Dry Gin**

World Spirits Competition San Francisco 2017 – **Gold**

New York Spirits Competition 2018 - **Distillery of the Year**

DLG - **Gold 2018 + 2019 (Black Edition)**

DLG – **Best Gin 2018 + 2019 (Black Edition)**

Meininger International Spirit Award **2018 - Gold**

Global Spirits Awards Las Vegas 2017 – **Double Gold**

Global Spirits Awards Las Vegas 2017 - **Best Gin**

Global Spirits Awards Las Vegas 2017 – **Best white Spirit**

SIP Awards USA 2018 - **Platin**

Concours de Lyon 2018 – **Gold (Black Edition)**

Frankfurt International Trophy 2018 - **Gold**

CWSA Hong Kong 2018 – **Double Gold**

Los Angeles Spirits Competition 2017 - **Gold**

New York Spirits Competition 2018 - **Gold**

World Spirit Awards Wien 2017 – **Gold**

History

The truffle: the most valuable ingredient from the Black Forest

The Black Forest Burgundy truffle is one of the most valuable natural resources, not only in this day and age. Inter-European trade already blossomed in the 19th and 20th century with Black Forest mushrooms, alongside the South-European varieties of Perigord and Alba which are even more well-known today. At the time, Jewish merchants especially made a living with the valuable soil mushroom. It grew in great numbers, and the conditions in the Black Forest were ideal.

But the Nazi regime prohibited the hunting and trade of the wild-grown truffle with the Reich's Nature Protection Act of 1935, and therefore deprived many Jews of their previous income basis. In our part of the world, the truffle thus sank into oblivion.

The federal nature protection laws of Baden-Württemberg are still based on the laws from Nazi time today - a historical remnant which still has an impact today, since truffle hunting is still forbidden. Only harvesting from cultivated areas on truffle plantations is now legally permitted.

Find all pictures in high resolution at www.press.boargin.de



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