

GIN & VODKA

SIAM  
LANNIA™



PURE SPIRIT







# SIAM LANNA™

OVER 100 YEARS AGO,  
THE FIRST FOREIGN TRADERS SET UP THEIR GODOWNS ON  
THE BANKS OF THE RIVER PING IN LAN-NA.

It was here in Lan-Na, also known as the 'Land of a Million Paddy Fields' in the old capital city Chiang Mai, that they discovered the local drink, a strong fragrant spirit, distilled from local traditional cereals of that era.

That was the time when explorers and botanists were also roaming the hills of Southern China and Northern Siam, amongst them were some adventurous sons of the Austro-Hungarian Empire. The most accomplished of them was an Austrian Nobleman, who's family's ancestral home was close by our craft distillery where we have taken his work as an inspiration to re-create this spirit.

We carefully select the choicest grains, use the purest, energized and structured spring water, working on a traditional, hand-forged copper pot still, to meticulously create the finest and smoothest spirit, that will delight the connoisseur.

Siam Lanna is distilled in small batches, active carbon treated, cold-filtered and hyper-oxygenated, every bottle hand filled to perfection. It is the proud result of decades of patience and understanding, where old world inspiration is successfully paired with new world innovation, to create one of the finest spirits.







Juniper



Coriander



Myrtle



Angelica



Cardamom

# SIAM LANNA™

JOIN US ON A MAGICAL JOURNEY THAT STRETCHES FROM THE JUNGLES OF NORTHERN SIAM TO THE SCENIC HILLS OF TUSCANY...

It all started in Chiang Mai, the capital of the ancient Lanna Kingdom, where Nikolaus Prachensky set up the Craft Distillery in 2007 working on a traditional hand-forged copper pot-still. The idea for this came from the abundance of local fragrant rice and the vibrant history - the people here have been distilling their favorite spirits for centuries, and have infused those with the abundant treasure of local herbs, botanicals and even flower petals.

(wild crafted mountain Ginseng and Mugwort, Coriander seed, Szechuan Pepper, Pomelo Zest, Jasmine petals)

A decade later, having created several international award winning Gin recipes in Chiang Mai, Nikolaus Prachensky went on a journey visiting the Vineyards in beautiful Tuscany where some of his ancestors came from.

Exploring the hills above Assisi, he suddenly had this inspiration, why not blend fragrant Italian herbs and botanicals like Tuscan Juniper, sought after by Gin makers all over the world, but also many other rare local herbs with the botanicals which have been using in Lanna, and so the fragrant, balanced and smooth Siam Lanna Gin was born, uniting mysterious Asia with the historic world of Tuscany...





ites around Lijiang and elsewhere  
inan 1914, 1915 and 1916

SIAM  
LANNA™

## Botanicals



### Juniper

Juniper (*Juniperus communis*) is one of the basic essences in all Gins. It is a plant with needle-shaped leaves that can grow in the form of a shrub or tree and produces scented berries with a slightly bitter taste, also known as "coccole" in Italy, where the plant is commonly found in the Alps, the Apennine areas of Tuscany and Lazio and in Sardinia. It has been renowned for centuries for its antiseptic and digestive properties.

### Cardamom

Cardamom, also spelled cardamon spice consisting of whole or ground dried fruits, or seeds, of *Elettaria cardamomum*, a herbaceous perennial plant of the ginger family (*Zingiberaceae*). The seeds have a warm, slightly pungent, and highly aromatic flavour somewhat reminiscent of camphor.



### Coriander

The word coriander refers to a plant, *Coriandrum sativum*, of which both the leaves and the seeds are used in the culinary arts. When the coriander leaves are used, they are considered an herb. Coriander leaves, also known as cilantro, have a bright, almost citrus-like flavor.

### Myrtle

is a perennial plant. It is a plant that is commonly found in the plains and along the banks of rivers and creek in mixed deciduous and evergreen forests in every region. It is found mostly in the southern rainforest and has beautiful purple flowers with different local names.



### Angelica

is closely related to carrots and a member of the parsley family. The leaves of the plant are simple and uninteresting but may be dried and used in teas or as a seasoning. The umbels are white and each spoke of the flower bears a dangling seed after the blooms are spent. Angelica herb has a pungent musky scent and sweet flavor that is recognizable in some of your favorite spirits. The root, leaves and seeds are all useful.





## COCKTAIL



### สกุนา - Sakunar

**Style: Twisted Classic**

**INGREDIENTS**

- 45 ml Siam Lanna Gin
- 15 ml Peach Liqueur
- 15 ml Peach tea syrup
- 10 ml Lemon Juice
- 15 ml Passion Fruit
- 1 stem Thyme

**Method**

Put all ingredients and shake with ice, fine strain in the glass.

**Garnish:**

Frame Belle Fruit and Thyme

**Glassware**  
Rocks glass



## สยามลาพพาฉัพเตฉพ โทฉนค Siam Lanna Indian Tonic

**Style: Twisted Classic**

**INGREDIENTS**

- 50 ml Siam Lanna Gin
- 1 Bottle Fever Tree Indian Tonic
- Slice of Fresh Lime

**Method**

Fill glass with ice. Pour Siam Lanna Gin over ice and top up with Fever Tree Indian Tonic

**Garnish:**

Garnish with Slice of Fresh Lime.



SIAM LANNA™

COCKTAIL  
Francesco Moretti



A gifted and creative mixologist, Francesco learned his craft in some of Europe's most exclusive bars and restaurants, including working alongside Michelin starred Jean-Claude Brugel at Sea Lounge Beach Monte Carlo. Following a move to Miami to improve his American technique, he returned to France where he was awarded as the "Best Mojito Maker" in 2010. Francesco then set his sights on Asia, he impresses guests with his innovative cocktail creations using Asian ingredients.

SIAM LANNA™

  
S. PELLEGRINO



Siam Lanna  
with San Pellegrino



  
GFOUR  
INTERNATIONAL





#### TASTING NOTES :

Light, crisp and lively floral notes, dry, mellow and round in the mouth. The Tuscan Juniper shows up with the first sip, followed by the Thai Botanicals, Angelica, Cardamom and Coriander, finishing with a lasting hint of Rose Petals and Lemongrass.

**HIGHLIGHT :** The distillate comes from a Blend of 2 cereals being, grain providing body, and barley providing sweetness. This is distilled in a traditional Copper Pot Still. During the Distillation, at the moment when the liquid is converted to vapour, the infusion with botanicals take place. This is when the base aroma of Juniper Berries comes to life.

The Juniper Berries are sourced in the regions of Umbria and Tuscany. The Juniper Berries In Umbria are handpicked upwards from an altitude of approximately 600 metres primarily from the hills behind the town of Assisi towards the countryside of the village of Norcia positioned some 850 metres in height. These Berries are notably full bodied in flavour and have quite a lush liquid content. The Berries from Tuscany instead are handpicked at an altitude of some 200 / 300 meters. Their taste deliver a slight saline flavour due to its close proximity to the Mediterranean Sea.

The infusion also consists, to a lesser extent, of Iris, White Rose Petals and Lemongrass which allows for a persistent, delicate and well rounded harmonious finish.







#### TASTING NOTES :

**NOSE** : Light and crisp, clear and unique.

**PALATE** : Light to medium body with a warming, creamy citrus and unique fragrance of chrysanthemum.

**FINISH** : Rounded with light spices with a discernible Extra Dry finish.





# Award







PURE GIN



PURE VODKA





# SIAM LANNIA™



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