

## Serving suggestions

**Kaspers Elderflower** sip on its own with some ice.

### Gin and Tonic

Three cubes of ice, 25 ml - Kaspers Elderflower  
50 ml Premium Indian Tonic Water  
Garnish with a slice of orange



Our local mixologist @puiu3000 has created some interesting cocktails:

### Golden Flower, an original cocktail

Kaspers Elderflower - 50ml  
Blood Orange Liqueur - 50ml  
Peychaud's Bitters - 3 drops  
Add tonic water, ice and garnish with a slice of lime, edible flowers and cucumber.

### Kaspers 75

Kaspers Elderflower - 45ml  
Lemon Juice - 30ml  
Bottlegreen Elderflower Cordial - 15ml  
Shaken with ice and strained into a champagne flute  
Top up with 60ml Prosecco

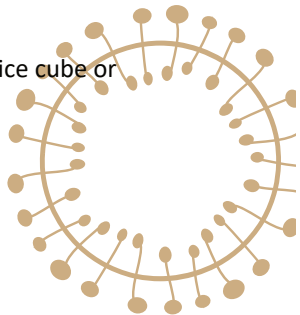


### Spoils of Spring

Kaspers Elderflower - 60ml  
Pivnita Bunicii Raspberry Cordial - 20ml  
Pivnita Bunicii Mint & Lemon balm Cordial - 10ml  
Lime Juice - 30ml  
Splash of soda after shaking and straining in a coupe.

### White Negroni

Kaspers Elderflower - 45ml  
Suze - Gentian Aperitif - 45ml  
Bianco Vermouth - 45ml  
Build and stir in tumbler with a large ice cube or lots of ice.



## Transylvania Food Company

Established in 2010 by the Food Development Company, we are artisan producers of cordials and fine sweet and savoury preserves. Local ingredients are combined with traditional recipes, small batches and slow cooking to ensure that our handmade products are full of flavour - just like the tasty ones your grandmother used to make. To preserve these for winter, she would have stored them in her cool cellar, hence our brand is **Pivnița Bunicii**, Grandma's Cellar or Pantry.

Our cordials can be diluted with water and they are also the perfect compliment to spirits and cocktails or as ingredients in smoothies.

On a larger scale, we produce elderflower concentrate for further processing in the UK by food and drink manufacturers.

In 2019 we launched, **Kaspers Elderflower**, the new spirit drink from Transylvania.

We have created a **Taste Transylvania** experience and **Shop** next to our process facility, providing an opportunity for visitors to the area to enjoy the intense flavours of our artisan products and of course purchase some to take home.

### Transylvania Food Company Srl

Str. Principală 354, Saschiz  
Mures 547510, România

M: +40 736 637 121  
E: [info@PivnitaBunicii.com](mailto:info@PivnitaBunicii.com)

[www.PivnitaBunicii.com](http://www.PivnitaBunicii.com)



**Food Development Company Ltd**  
32 Oakley Road, Chinnor, OX39 4HB, England

M: +44 7885 807 778  
E: [info@FoodDevCo.com](mailto:info@FoodDevCo.com)  
[www.FoodDevCo.com](http://www.FoodDevCo.com)



# KASPERS



# ELDERFLOWER

**TRIPLE DISTILLED**  
**SASCHIZ, TRANSYLVANIA**

This prestigious award is not a competition: each product is scored on its intrinsic organoleptic quality.

We are very pleased to be classed a remarkable product with a score of 89.1%, just 1% short of being classed an exceptional product.



*Sustaining Rural Traditions*

[www.PivnitaBunicii.com](http://www.PivnitaBunicii.com)

## Why Kaspers?

We started our application to produce elderflower gin in November 2016 and at first progress in obtaining the licence for a micro-distillery was good. The Department of Brewing and Distilling at Heriott-Watt University in Edinburgh were given the task of developing a recipe for gin made from fresh elderflower.

To get a licence we were required by the authorities to prepare the building, buy and commission the necessary equipment and produce samples for analysis. In September 2017 we were granted a temporary licence for one month and with help from Heriott-Watt University were able to commission the equipment to produce the samples.

We were hopeful of getting into full production by October / November that year. However, the authorities then decided that they did not know enough about gin, as nobody else was producing it in Romania and our application was rejected. Many times we were told to give up, but numerous appeals later, we finally got our licence in March 2019 to produce a spirit drink from elderflower. Labelling it as gin is a battle yet to be fought.

Gin is typically (but not necessarily) made from 96% ABV grain-based spirit that has no flavour or aroma. By contrast, our gin is made from fresh handpicked elderflower and the last thing we want to do is to distill out the delicate floral aroma and taste - this after all, is what makes it unique.

A great fire in 1853 destroyed much of the village of Saschiz as the houses were at that time of timber construction. However, the cellars which were traditionally made of brick or stone would have survived the fire and will be considerably older. Rebuilding on top of these cellars would have started immediately using bricks and stone. The Kasper family owned the house, where we are now based, and where distilling continued until the nineties when the family left for Germany.

Our restoration of the front façade was undertaken in October 2015. After carefully removing the rough cast plaster applied in the seventies, we discovered the original colour and an inscription in German, drawings and hidden features dated 1888 when the reconstruction after the fire would have been completed. The words come from a poem written by Simon Dach (1605-1659):

**„Geduld, Vernunft und Zeit macht möglich die Unmöglichkeit“**

**“Patience, wisdom and time make possible the impossible”**

Clearly the Kasper motto is still applicable today and with the permission of the current generation, we decided on Kaspers as the brand for our new 40% ABV spirit drink.

## Why Saschiz?

We are a carbon neutral social enterprise established in 2010 in Saschiz, a UNESCO World Heritage Site, with the objectives of buying our raw materials (flowers, fruit and vegetables) from the community and employing local people to produce our jams, chutney and cordials.

This is to ensure a sustainable approach that puts people and the environment at the heart of what we do. Our production is based on traditional skills and the innovative use of local ingredients.

We are in the heart of Transylvania, a land still dominated by smallholder farmers and the age-old traditions of distilling homemade spirits from fruit remain strong.



## Why Elderflower?

Home distilling by the older generations is very much a way of life in rural villages and each household is allowed to produce, usually from plums, apples or pears, up to 50litre per year for home consumption.

We use the same but slightly larger traditional pot stills and are training young people in the art of distilling before the skills are lost forever.

We already produce a concentrated elderflower syrup which provides by far our largest social impact, involving approximately 1,500 people wild harvesting the flowers. Collecting more for distilling was therefore a logical extension of our existing activities.

Our innovative approach starts with the hand-picked elderflower which is first fermented and double distilled. Ten botanicals are then added, seven of which are commonly used in gin and three are from the local biodiversity rich wildflower meadows of Transylvania. We then distil a third time to produce our unique drink that retains the refreshing floral notes of elderflower but now combined with the distinctive taste of gin from the juniper berries. Although our small batch distilling uses the traditional equipment and skills passed down through generations, we have added some modern science to guarantee quality and consistency.

We are the first micro-distillery in Romania to be licensed to make a spirit drink from elderflower and we believe the first in the world to obtain our alcohol from elderflower, whereas other elderflower gins on the market infuse grain-based spirit with the elderflower.

