

MICHLERS ORANGE

Small Batch Handcrafted Gin

What makes Michlers Orange Gin different from standard citrus gins? It is built around approximately 15 botanicals — juniper, coriander, cardamom, angelica, orange peel, Silesian wormwood and a mountain berry with blackcurrant character — macerated by hand before a seven-times distillation that concentrates orange and mandarin at the front of the aromatic profile, with the wormwood adding a subtle herbal-bitter dimension behind. Small batch, handcrafted at 44% volume. PRODUCTION: Small batch,. Approximately 15 botanicals including Silesian wormwood (floral-bitter), mountain berry (blackcurrant), orange peel and mandarin. Hand maceration before distillation. Seven-times distilled. No artificial colouring. 44% volume | 70 cl. COCKTAIL SUGGESTION: The orange-forward profile and the wormwood bitterness make Michlers Orange an ideal Negroni gin — substitute it for London Dry and the classic bitter-floral balance shifts towards citrus without losing its structure. It also works cleanly in a Martinez (Michlers Orange | La Quintinye Vermouth Royal Rouge | maraschino | Angostura | orange bitters), where the orange peel echo between gin and garnish creates a tight loop. For a simple G&T, use a Mediterranean-style tonic and a large strip of orange peel.

Tasting notes

Aroma

Intense orange and mandarin notes come forward immediately, carried by a clean juniper backbone.

Taste

The palate opens with lively citrus freshness, led by orange peel with a characteristic bitter edge from the white pith.

Finish

The finish is clean and persistent, with juniper and coriander lingering on a gentle spiced warmth. The orange bitterness fades gradually, leaving a fresh herbaceous note.

MICHLERS Albert Michler established his distillery in 1863 in Buchsdorf, Austrian Silesia (now the Czech Republic), at that time part of the Habsburg Empire. The house quickly earned imperial recognition, supplying spirits to the Imperial Court and the Austro-Hungarian Imperial Navy. The 20th century brought upheaval: the expulsion of the Sudeten German population and the communist regime severed the distillery's continuity. Michler's descendants have carried the legacy forward from Bristol, England, where Albert Michler Distillery International Ltd. is based today. The gin range is produced in Germany, in close collaboration with master distiller Frank Braun, following a meticulous small-batch approach.