

# Story of ŽivaGin

## ŽivaGin - Elixir of Life

Inspired by Živa, the Slavic goddess of life, fertility, and love—guardian of fields, the sun, and water—this exceptional drink is crafted from nature's most treasured botanicals.

Rich in the essence of beeswax, aromatic juniper berries, sweet licorice root, delicate birch bark, succulent mulberries, and juicy apricots, this elixir captivates with its distinctive aroma and smooth texture.

Savor this enchanting potion on its own to awaken your senses, or mix it creatively with non-alcoholic beverages and spices for an added twist. Let the magic of this natural elixir transport you, and rekindle your connection to the mysteries of the world!

ŽivaGin is carefully distilled in a unique wooden pot still, likely to be one of a kind in the world.



**BLACKMILL**  
DISTILLERY®

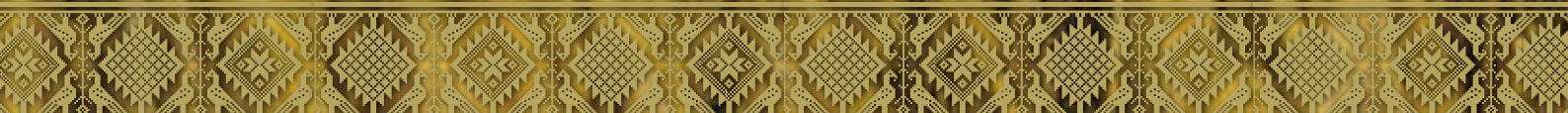


### Blackmill Distillery®

Bussines unit of SVAROG SISTEMI,  
Brewing and distilling solutions, Ltd.,  
Majer 25, SI-8340 Črnomelj, Slovenia

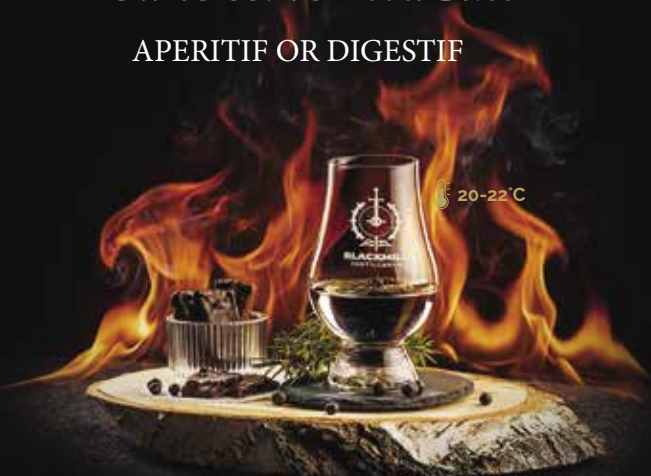
[www.blackmill-distillery.com](http://www.blackmill-distillery.com),  
[info@blackmill-distillery.com](mailto:info@blackmill-distillery.com),  
+386 31 684 622

*Gin up Your Life!*



## How to serve ŽivaGin?

APERITIF OR DIGESTIF



### Classic serve

Serve ŽivaGin in a Blackmill glass with a few juniper berries. Presented on a tray decorated with juniper branches and other natural elements.



### With chocolate

Serve ŽivaGin with juniper berries in a Blackmill glass, paired with chocolate and freeze-dried fruit. Presented on a tray decorated with juniper branches and other natural elements.



### With freeze-dried fruit

Serve ŽivaGin with freeze-dried fruit in a Blackmill glass, raspberry recommended. Allow the flavor to develop gradually, revealing new aromas, colors, and tasting notes. Presented on a tray decorated with juniper branches and other natural elements.

COCKTAIL

Premium Dry  
**ZIVA**  
Gin



### Freeze-dried fruit with ŽivaGin and sparkling mixer

Serve ŽivaGin with freeze-dried fruit in a Blackmill glass and top with a sparkling mixer such as mineral water or tonic water.

The drink develops color more quickly and reveals a playful combination of aromas and flavors.



### ŽivaGin with herbal syrup and sparkling mixer

Add herbal syrup to ŽivaGin and top with a sparkling mixer such as mineral water or tonic water.

Recommended syrups include elderberry, lavender, or fennel from the Pod Hrelenom herbal farm.



Carefully crafted spirit under  
supervision of our Master Distiller

**THE MINISTER OF HEALTH WARNS: CONSUMPTION  
OF ALCOHOL MAY BE HARMFUL TO YOUR HEALTH!**