

Press information

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From small to big size: quality and variety from one source

Goch, March 18, 2018: Own recipes, individual projects as well as challenging packaging are the special strength of Minerva: the production facility of the Rauter group offers not only its own distillery and development of recipes but also new and extended filling and labelling technology. Thus also complicated glass shapes can be processed. This is convincing for large customers as well as for small batch orders at the same time.

An idea, a flavor – this is how it starts. Tailor-made: the production facility Minerva in Goch develops for its clients own recipes for spirits of all kind. As one of its specialties Minerva produces also for small batches as well as loose goods.

The company has invested in more flexible filling and labelling technology and thus can also process complicated glass shapes. Individualized and refined packaging is produced in its in-house manufacturing.



Unusual bottle: coated skull



Small batch: variety from herbs in wooden box

„We are very proud to also comply with unusual customer requests. In 2017 we have significantly invested in the systems technology and have at the same time enlarged our quality management further“, comments Jörg Tragert, managing director of Minerva Spirituosen GmbH & Co. Betriebs KG in Goch.

Minerva produces modern and classic recipes such as gin, licors and destillates of herbs in small and large batches which it sells IFS-food certified in the varieties cubitainer, IBCs and ISO tanks.

Besides all this the Rauter group offers complete solutions as service provider for logistics, distribution and accounting.

Please visit our stand at the fair ProWein 2018, hall 12 / stand D71.

Since 1853 – one of Germany's eldest distilleries

In 1853 Felix Rauter founded the distillery. His distills enjoyed ever increasing popularity. Absinth met with an enthusiastic response but was prohibited in the beginning of the 20th century – in almost whole Europe as well as in the USA.

TABU ABSINTH is produced following the original recipe and is enjoyed today in a traditional way diluted with water or as ingredient in refreshing long-drinks like the GREEN TABU BEAST.



How come that the beast is on the Tabu Absinth bottle?

The Tabu Beast – the story began 1853. Felix Rauter's destills "Bergalter" and the typical Rauter vermouth were increasingly popular. Artists at that time were thrilled by absinth made from vermouth (*Artemisia absinthium*). Inspired by the contemplation on the "Bergalte" (the old one from the mountain) – the legendary ghost of a former coal miner, who haunts through the mines of the region – maybe also triggered by stimulation, the visualization of the beast was found.

Still today the cult drink, which is produced following the original recipe, is presented by the beast. It is enjoyed in a traditional way diluted with water or as ingredient in refreshing long-drinks like the GREEN TABU BEAST.



Green Tabu Beast



The spirits producer with the commercial register number 7 is still located in the city center of Essen – on the same spot as 1853. To the Felix Rauter group belongs the Gebr. Both GmbH, which rounds off the wide ranging product offer with special products and small batches.

At the location Goch Felix Rauter further runs an IFS (International Food Standard) certified production facility. On its approx. 30,000 square meters with 11 filling lines and 2,3 mio. l tank capacity for loose goods and 4,000 palettes finished goods stocks it is targeted on the production of big and small batches of spirits specialties at the same time. Delivery is provided only to whole sale, specialist whole sale and retail.

We will be pleased to answer further questions and provide you with more information.

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