

Alt Wiener Schnapsmuseum GmbH.

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The Alt Wiener Schnapsmuseum – The Fischer Family Has Imagination

The Old Viennese Schnapps Museum, where the "good old times" are still very alive, is annually frequented by 25,000 visitors. The "comptoir" (office) is furnished with roll-top desks and cash registers from 1902, in the "composition room" old wooden and ceramic receptacles are available for various preparations, and in the distillation room the two-ton, steam-driven copper boiler shines. Informative and entertaining guided tours for the public with "schnapps and Viennese charm" provide a glimpse behind the facade of a Viennese family of entrepreneurs and their history.

In 1875, Barbara Hoffmeister – the granddaughter of the inventor of the steam engine, married the merchant Franz Pomberger. The son-in-law Friedrich Fischer, a trained apothecary and distiller, founded in 1902 a factory producing liqueur and fruit juice, gradually enlarged it and became an imperial purveyor to the court. During World War II, five of the buildings were destroyed, and only parts of the head office could be reconstructed by Ernst Fischer. With the competition of the rising supermarkets and a decreasing number of customers, there were difficult times of crisis for his son Gerhard, resulting in sharp reductions in business and the number of employees. The awakening of the family company from its slumber can be attributed only to the initiative of the great-grandson of the company founder, Gerald Fischer (born in 1959). Since fall 1990, the rooms have been shining in old splendor and the spirits and liqueurs produced according to traditional recipes have been enjoying great popularity.

Gold was awarded to them three times at the World-Spirits Award: for the Caramel Cream Liqueur, the absinthe "Grüne Fee" ("Green Fairy") and the Boonekamp bitters "Pater Noster", with a bronze medal for the absinthe cocktail "Mystiq".

95.30 - **Absinth (Absinthe), Absinth Grüne Fee** 2006 72005506 - **Gold**

ALT WIENER SCHNAPSMUSEUM, AT-1120 Wien

Fragrance: Typical absinthe, herbal bouquet with harmonic wormwood and anise, resinous oily. Taste: Intense, essential oils, pine needles, resin, anise, herbs, menthol, slightly sweet, fresh, pleasantly bitter, strong, long. Content: 700 ml, EUR: 0.00

93.30 - **Gewürz/Kräuter Bitter, Boonekamp Magenbitter** 2006 88991 - **Gold**

ALT WIENER SCHNAPSMUSEUM, AT-1120 Wien

Fragrance: Herbal essences (lovage, vermouth, some hay flowers), chocolate, liquorice, coffee beans, green nuts. Taste: Intensive herbal notes, holy thistle, hyssop, strong spiciness, green nuts, coffee, ethereal, dusty, somewhat flatter, bitterly spicy finish. Content: 700 ml, EUR: 0.00

77.00 - **Bitter/Kräuter Liköre Natur, Absinth-Cocktail Mystiq** 2006 62027205 - **Bronze**

ALT WIENER SCHNAPSMUSEUM, AT-1120 Wien

Fragrance: A lot of citrus, slight banana ester, essential oils, freshness, cool aromas, mint, glucose. Taste: Fresh mint, some anise, oranges, blackberries, sour apple, sweet, exotic candy-drops, not very typical. Content: 700 ml, EUR: 16.90

95.30 - Creme Likör, Caramel Likör 2006 72017306 - Gold
ALT WIENER SCHNAPSMUSEUM, AT-1120 Wien

Fragrance: White cooking chocolate, nice notes of caramel, vanilla, cooked cream. Taste: Typical caramel notes, malt candy, creamy-smooth, some freshness of pineapple, delicately tart, full-bodied, balanced. Content: 500 ml, EUR: 0.00

Augustus Rex, Erste Dresdner Spezialitätenbrennerei

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Erste Dresdner Spezialitätenbrennerei - Specialties from Saxony

"Nil nisi optimorum" ("only from the best") is the motto of Georg Schenk, a Swiss who adopted Dresden as his home, and Lutz Diestelhorst. They devoted themselves to processing products of the highest quality, with a passion for old, aromatic fruit varieties, which they have distilled since 2001 in the manufactory with the resounding name of "Augustus Rex". The name of August the Strong, which is omnipresent in Saxony, brings recollections of fruit trees he had planted in order to promote the healthy nutrition of the population.

Due to its favorable environmental conditions, Dresden and its surrounding area is a traditional fruit-growing region with rich supplies coming from old organic orchards with meadows. Harvesting is only possible by hand, and the care of the high trees, some of which are more than 80 years old, is very time-consuming. In one meadow there is basically only a small number of trees of the same variety, so the quantities are limited from the beginning on.

A newly established organic orchard in the vicinity of Moritzburg with 75 trees from twenty-one old varieties will enable Georg Schenk to ensure an even broader sphere of activity and enrich his remarkable collection of almost forgotten varieties. "Autumn after autumn I am searching all around Dresden for 'exotic' fruit trees in order to use them. Only this way can we save them from oblivion and from becoming extinct. That is my contribution to the Slow Food Ark project in Germany – to preserve the old for the present and secure it for the future."

As a First-Class Distillery at rank number 19, the Dresdner distillers presented a cross-section through their thrilling assortment. They achieved gold medals with their plum spirits and the fruit spirits from quince, and silver medals for the apple spirits from the Goldparmäne (King of the Pippins), the Riesling grape spirits and the stone fruit cuvée.

88.00 - Apfel Goldparmäne, Apfel Goldparmäne 2004 AG 10004 - Silver AUGUSTUS REX SPEZIALITÄTENBRENNEREI

Fragrance: Restrained, subtle fruit, some pear, little freshness, cinnamonony-spicy, pithy-tart. Taste: Fruit of the apple used for must, slightly sour peels, cinnamonony-spicy, slight fruity sweetness, grainy tones, delicate sourness, balanced, length fruitiness. Content: 350 ml, EUR: 22.00

87.00 - Steinobst Cuvée, Dresdner Obstwasser, Steinobst 2005 OK 10005 - Silver AUGUSTUS REX SPEZIALITÄTENBRENNEREI

Fragrance: Hardly noticeable fruit, jammy, cocoa powder, some chocolate, marzipan, cinnamon. Taste: Little intensity of fruit, plummy-soft sweetness, milky-round type, drinking chocolate, cocoa, roasted aromas, pomace-green spiciness, good length. Content: 350 ml, EUR: 20.00

93.00 - **Pflaume, Dresdner Pflaumenbrand 2004 DP 10004 - Gold**

AUGUSTUS REX SPEZIALITÄTENBRENNEREI

Fragrance: Delicately fruity, somewhat flowery, plum marmalade, dusty kernel tone, altogether restrained. Taste: Fruity-roasty, soft, sweetness of caramel and fruit-pit, cinnamon spiciness, full-bodied, well-balanced, youthful. Content: 350 ml, EUR: 24.00

91.00 - **Quitte, Dresdner Obstwasser Quitte 2005 OQ 10005 - Gold**

AUGUSTUS REX SPEZIALITÄTENBRENNEREI

Fragrance: Rather restrained, floral notes, delicate citrus aroma, mint, some white chocolate. Taste: Somewhat lean, fresh, lemony, chocolately-nutty, delicately tart and spicy, banana-sweet, very soft, elegant, balanced. Content: 350 ml, EUR: 30.00

87.00 - **Riesling Traube, Riesling 2004 - Silver**

AUGUSTUS REX SPEZIALITÄTENBRENNEREI

Fragrance: Restrained, ripe muscat tones, delicately petrol-like, slate, pencil lead, pomace-like, dusty, yeasty. Taste: Youthful yeasty sweetness, honey from the honeycomb, nutty, floral, slightly pomace-like, somewhat short, slightly bitter. Content: 350 ml, EUR: 26.00

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Franz Bauer Distillery - High Tech for High Quality

In 1920, Franz Bauer established a distilling company in Graz which was entered in the company register in 1927. Some years later, the present-day headquarters was bought, where mainly spirits from apples, pears and plums were produced. Shortly before the end of World War II, the factory was destroyed by bombing, however a new government-supervised distillery was already opened in 1948. In August 2002, the most modern government-supervised fruit distillery of Europe was put into operation. The plant is fully computer-controlled and can, according to recipes, distill spirits of the highest quality with perfect precision.

The Bauer name represents an extensive range of both their own and global brands which are distributed in Austria, including Jägermeister, Cinzano and Osborne, among others. "BAUERspirits" is the name of their attractive product line, packaged in striking bottles of a cylindrical Bordeaux style with trimmed label fields, especially designed for their house-brand spirits (with a pleasant drinking strength of 36 to 38 % vol. alc.), traditional spirits (apricot, Williams pear, rowanberry and mixed fruit) and the classy "Prankherhof" line of spirits (distillates of 100% fruit, named after their headquarters). Liqueurs, spirits for preserving, mixed drinks and hot drinks, packaged in mini-bottles or large containers, complete the wide range of products.

Their assortment was recognized appropriately by the World-Spirits Award: three gold medals and three silver medals in the category of bitters and liqueurs (Master-Class Distillery Rank 3), three gold medals and one silver in the vodka range, four silver medals for fruit distillates and one gold and three silver for fruit spirits, as well as two silver medals for rum.

88.00 - **Bierbrand, Bierbrand** 2005 5365 - **Silver**

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: Intense, beery, malty, caramel and cocoa, somewhat berry-like in the background. Taste: Typical, freshness, tart hops spiciness, malty-yeasty sweetness, delicate bitter notes, cocoa, caramel, balanced, long. Content: 0 ml, EUR: 0.00

90.00 - **Diverse Spirituosen, Zirbenzauber** 2006 2396 - **Gold**

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: Intensive Swiss pine resin, forest soil, green nuts, almonds and spicy cinnamon. Taste: Compact taste impression, balm, herbs, resin, essential oils, slightly acidic-sweet, balanced. Content: 200 ml, EUR: 0.00

80.00 - **Enzian/Kräuter/Wurzel Spirits, Enziangeist** 2004 1324 - **Silver**

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: Restrained nose, slightly moldy and oxydized, earthy, grainy, mineral-like, little freshness. Taste: Typical, grated roots, somewhat dusty, vegetable parts, asparagus and leek, herbal notes, somewhat thin, not very balanced. Content: 500 ml, EUR: 0.00

**88.00 - Himbeer Spirituose, Himbeergeist 2005 3465 - Silver
DESTILLERIE FRANZ BAUER, AT-8020 Graz**

Fragrance: Delicate fruitiness, citrus freshness, slightly pithy, somewhat hayey, green-grassy. Taste: Very matured, perfumed aromas, citrus, delicate tones of bitter almond, candy sweetness, not much body, rather short. Content: 500 ml, EUR: 0.00

**81.00 - Himbeer Spirituose, Himbeergeist 2006 1027 - Silver
DESTILLERIE FRANZ BAUER, AT-8020 Graz**

Fragrance: Very restrained, not very typical fruit, slightly hayey, perfumed, somewhat alcoholic. Taste: Decent, restrained typicality of the variety, artificial notes, sugary sweetness, minty spiciness, somewhat petrol-like, thin, short. Content: 500 ml, EUR: 0.00

**83.00 - Schwarzer Holunder, Hollerbrand 2006 5416 - Silver
DESTILLERIE FRANZ BAUER, AT-8020 Graz**

Fragrance: Typical, straight, massive, rich in extracts, caramel-like, slightly oxydized, slightly tart, pomace-like. Taste: Sweet and fruity, tart musty, green-acidic, pomace-like and spicy, somewhat medical-tart, slightly bitter, edgy, short, crossover. Content: 500 ml, EUR: 0.00

**94.00 - Liköre diverse Basis, Jager Tee 2006 5406 - Gold
DESTILLERIE FRANZ BAUER, AT-8020 Graz**

Fragrance: Pure rum-coconut aromas (associations of Jagatee), chocolate, cinnamon, orange, some plum. Taste: Strong tone of rum-coconut, delicate orange tones, cloves, raisins, compact, at the same time a soft sweetness, length fruitiness. Content: 500 ml, EUR: 0.00

**90.00 - Liköre diverse Basis, Weichsel mit Bierbrand Likör 2006 5506 - Gold
DESTILLERIE FRANZ BAUER, AT-8020 Graz**

Fragrance: Intensive aromas of sour cherry, marvelous fresh notes of pils, slightly malty and delicate almond. Taste: Fresh cocktail cherries, some marzipan, classic pils notes, hopsy-tart spiciness, somewhat yeasty, fresh, stimulating. Content: 500 ml, EUR: 0.00

**94.70 - Frucht Likör, Orangerie Triple Sec 2006 4126 - Gold
DESTILLERIE FRANZ BAUER, AT-8020 Graz**

Fragrance: Typical exotic aromas, fresh citrus fruit, oranges, also orange peel, tangerines. Taste: Intensive aromas of peels, blood oranges, essential citrus oils, juicy, sweet-styled, full-bodied, full of pressure, long. Content: 500 ml, EUR: 0.00

**83.00 - Frucht Likör, Heiße Hexe - Zwetschkenlikör 2005 1416 - Silver
DESTILLERIE FRANZ BAUER, AT-8020 Graz**

Fragrance: Aroma of fruit preserved in rum, almonds, aromas of sour cherry, roasted plums, berries (currants). Taste: Sweetness of candy and plummy, prunes, notes of sour cherry, marzipan and cinnamon, somewhat pointed acidity, not entirely harmonious. Content: 500 ml, EUR: 0.00

**83.00 - Creme Likör, Schubi Dubi - Vanille-Caramel Sahnelikör 2006 1466 - Silver
DESTILLERIE FRANZ BAUER, AT-8020 Graz**

Fragrance: Subtle caramel, milk and yogurt, vanillbeans, roasted aromas. Taste: Lean body, somewhat vanilla-like and overly milky, sumptuous sweetness, custard and cream, delicate acidity, plump, though balanced. Content: 500 ml, EUR: 0.00

**87.00 - Marille (Aprikose), Marillenbrand 2005 4036 - Silver
DESTILLERIE FRANZ BAUER, AT-8020 Graz**

Fragrance: Subtle peach tones, medicinal, some lactic acid, somewhat green-floral, menthol freshness. Taste: Somewhat restrained, lean, delicate peach aroma, not too much bitter almond, menthol, eucalyptus, slightly tart, very soft, crossover. Content: 500 ml, EUR: 0.00

88.00 - Rum Holz/Dark, Inländer Rum 2006 1096 - Silver

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: Molasses, rum-coconut balls, chocolate shavings, raisins, oranges, fresh, slightly estery. Taste: Plummy-sweet aromas, rum-coconut, caramel, smoky, almost burned, spicy-roasty, well-balanced. Content: 500 ml, EUR: 0.00

89.00 - Rum Weiss, Baracuda White Light Rum 2005 4386 - Silver

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: Sugar cane molasses, artichokes, banana, rosehip, yeasty, malty, somewhat estery. Taste: Somewhat smoky-malty, vanilla, sweetness of honey, melon, herbal spiciness, soft, short, youthful. Content: 500 ml, EUR: 0.00

85.00 - Vogelbeere, Vogelbeerbrand 2006 5416 - Silver

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: Somewhat atypical, petrol like, bitter almond, pear peel, tones of cooking, grassy, hayey, strawy. Taste: Some marzipan, spiciness of medicinal herb, green pomace, hayey-dusty, nutty-tart, sweetness of grappa, edgy, rustic, young, crossover. Content: 500 ml, EUR: 0.00

83.00 - Wacholder Spirituose, Würziger Wacholder 2004 4062 - Silver

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: Subtle juniper notes, resinous aromas, pine cone, delicate meadow herbs, citrus, elderflower. Taste: Restrained herbal extracts, fresh berries, somewhat peppery, mossy herbs, slightly malty, creamy-caramelly, mild, soft, somewhat short. Content: 500 ml, EUR: 0.00

90.00 - Wodka bis 45 %, Wodka Stroganoff 2006 2446 - Gold

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: Pure alcohol, delicately grainy, some freshness of citrus, subtle juniper-mint spiciness. Taste: Somewhat grainy and floury, delicate herbal notes, sweetish, round, soft. Content: 500 ml, EUR: 0.00

94.00 - Wodka Mix, Blauer Stroganoff Wodka-Mix 2006 2496 - Gold

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: 'Eis Zuckerl'-candy, menthol, eucalyptus, citrus fruit (orange, lemon, some grapefruit). Taste: Intensive, cool-spicy, fresh tones of menthol, juicy citrus-orange fruit, notes of sweet and sour candy, soft, balanced. Content: 500 ml, EUR: 0.00

92.00 - Wodka Mix, Stroganoff Caramel Wodka-Mix 2006 4516 - Gold

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: Intensive dominance of caramel, delicate hazelnut tones, dried milk, subtle citrus aromas. Taste: Somewhat exotic aromas, citrus freshness, one-sided sweetness of caramel and sugar, vanillic-soft finish, somewhat short. Content: 500 ml, EUR: 0.00

86.00 - Wodka Mix, Roter Stroganoff Wodka-Mix 2005 4475 - Silver

DESTILLERIE FRANZ BAUER, AT-8020 Graz

Fragrance: Intense, some rustic aromas of sloe, not very fresh berries, some plum. Taste: Jammy, very ripe fruit, sweet notes of fructose, nice interplay of sweetness and acidity, slightly bitter, somewhat engaging. Content: 500 ml, EUR: 0.00

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Distilleria Buiese - Variety of Grappas

In 1918, Giuseppe Buiese set up his own distillery in Ceresetto – in the vicinity of Udine, after having gained much experience over his many years in the liqueur industry. In 1961, the distillery was moved to a new company location in Martignacco, a small town on the main route from Udine to Spilimbergo. Successive rebuilding, improvements and enlargements followed and in 2002 the plant was enlarged to its present size and completed: the prominent building, which is reminiscent of a brandy distillery, is comprised of the maturation cellars, as well as the distillation facilities and the bottling line with the most modern technological standards. Intelligence and foresight was invested – with all respect to the nearly one century of experience in passionate experimenting.

Despite all the trends towards concentration of the industry, the enterprise has remained independent right until today and is managed by the Buiese family. The master distiller is presently Cristiano Buiese, a creative figure in his mid-thirties, with his "mama" establishing order and providing her "memory of tradition" in the background. The annual output stands at approximately 250,000 bottles. In addition to the traditional grappa line of "Friulana Classica", there are also single variety products, marketed under the name of "Monovitigni", which consist of Pinot, Prosecco and Verduzzo di Ramandolo, in addition to grappa variations matured in wooden barrels. Specialties from the liqueur sector are prepared according to old recipes, for example the herbal liqueur "Il Carnico", and a modern product was created for the young target group with the whisky cream "Capuccino".

Capovilla S.A.S. di Vittorio Capovilla & C.

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Vittorio Capovilla - Master Distiller from the Veneto

According to Luigi Veronelli, Italy's famous gastronomy critic and wine expert, there are "magical essences" coming from the historical cellars of the Villa Dolfin in Rosà, which lies in the vicinity of Bassano di Grappa, referring to the fruit distillates of Vittorio Capovilla. Equally excellent is the grappa assortment which the "Emperor from Monte Grappa" produces using a water bath system constructed according to his own ideas. Only fresh marc is used, from Amarone and Barbera to Lagrein and Moscato Giallo. Just as fastidious is the selection of basic ingredients for the fruit spirits, ranging from hand-picked, biological cultivation, some of which is their own, to the strenuous collecting of wild fruits.

With his distillates full of character, Vittorio Capovilla is not only number one among Italy's distillers, but also an international star. However, without pompous mannerisms, "Gianni" is an agreeable, charming and noble person, full of passion and joie de vivre. In his perfectionistic pursuit of high-quality, he is uncompromising and strong in determination, all the way from his search of raw materials to the classy design of the bottles.

The just sixty-year-old has recently accepted a new challenge - the collaboration in the construction of a distillery on the Caribbean island of Marie-Galante. There the master of distillation is working on a product that is intended to unite the tradition of "rhum agricole" with the finesse of a modern distillate.

At the World-Spirits Award, Vittorio Capovilla was top in the grappa category (rank number 1 as a World-Class Distillery, with three gold medals and two silver), but was also ranked high with his fruit spirits at rank number 10 as a World-Class Distillery (three gold medals and four silver).

94.00 - Birne Allgemein, Pere del Miele 2003 - Gold CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Delicate, well-structured fruit, green-floral, somewhat compote-like, exotic tones. Taste: Exotic fruit aromas, mango, pineapple, sweetness of honey, green spiciness, balanced, long. Content: 0 ml, EUR: 0.00

89.00 - Birne Gute Luise, Pere Buona Luisa 2003 - Silver CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Slightly restrained fruit, slender, green-spicy, yeasty, intensive and very sweet pears. Taste: Elegant, delicate, grassy-green spiciness, peel-like, almost beery, dried pear, somewhat bitter, mild, long. Content: 0 ml, EUR: 0.00

94.00 - Grappa jung, aromatisch, Grappa di Moscato Giallo 2005 - Gold CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Intensively grape like, floral aromas, fresh citrus-orange-muscat fragrance, kernel and pomace-like, essential oils. Taste: Grape like, peel-like, yeasty, green pomace spiciness, somewhat herbaceous components, nutty, sweetish, long, balanced. Content: 0 ml, EUR: 0.00

94.70 - Grappa jung, mit Sortenangabe, Grappa di Amarone 2002 - Gold
CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Very typical, intensive aromas of pomace, juicy wine-like, green-grassy, walnut tones. Taste: Massive, pomace-like, a lot of ethereal oils, yeasty and slightly sweet, herbal spiciness, long, somewhat young. Content: 0 ml, EUR: 0.00

91.00 - Grappa jung, mit Sortenangabe, Grappa Lagrein Termeno 2002 - Gold
CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Restrained pomace aroma, fresh-fruity and peel-like, candy tones, slightly yeasty-malty. Taste: Little marc notes, delicate citrus aromas, essential oils, peel and grape like, yeasty kernel-like, nutty, green-grassy spiciness, balanced, long. Content: 0 ml, EUR: 0.00

81.00 - Grappa jung, mit Sortenangabe, Grappa di Barbera e Bonarda 2005 - Silver
CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Very neutral, little marc notes, wine-like, pronounced notes of apples and pears, tart-peel, banana-like. Taste: Restrained, very fruity and wine-like, aromas of apples and pears, chocolatey, nutty, green-grassy spiciness, youthful, short. Content: 0 ml, EUR: 0.00

87.00 - Grappa jung ohne Sortenangabe, Grappa Triple A 2003 - Silver
CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Delicate green notes of pomace, some orange, liquorice, chocolatey-nutty. Taste: Fresh marc, peel-pithy, nutty, green-grassy spiciness, hayey, sweetish fruit, somewhat edgy, youthful. Content: 0 ml, EUR: 0.00

86.00 - Himbeere, Lamponi Selvatica 2003 - Silver
CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Somewhat restrained, little freshness of citrus, mint, dusty-hayey, pithy-nutty, lean. Taste: Restrained citrus type, delicate tone of bitter almond, pomace-like, slightly watery, subtly bitter, little pressing, somewhat edgy. Content: 0 ml, EUR: 0.00

92.30 - Kaffee Destillate, Prugnolo Gentile 2003 - Gold
CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Juicy-fruity, full, plummy aromas, lychee, blossoms of almonds, delicate mint. Taste: Aromatic, smoky and roasty aromas, a lot of marzipan, nice interplay of sweetness, bitterness and acidity, somewhat engaging, full-bodied, long. Content: 0 ml, EUR: 0.00

89.00 - Quitte, Mele Cotogne 2003 - Silver
CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Ripe fruit, citrus-orange-pineapple fragrance, mango, passionfruit, some mint, very perfumed. Taste: Exotic tones, banana-like, chocolatey, nice herbal structure, delicate, sweetish-tart spiciness, long, balanced. Content: 0 ml, EUR: 0.00

92.00 - Williams-Christ Birne Gelb, Pere Williams di Montagna - Triple A 2003 - Gold
CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Rather subtle aromas, a lot of freshness, ripe fruit, clear pear, yellow-green notes of skins. Taste: Very heavy, a lot of fresh fruit, some fruit pomace, persistent, green-peel spiciness, slightly bitter, full-bodied, long. Content: 0 ml, EUR: 0.00

89.00 - Zigarrendestillate Steinobst, Amarene di Montagna - Triple A 2003 - Silver
CAPOVILLA, IT-36027 Rosa (VI) Italia

Fragrance: Very intensive, fruity, aromatic, chocolate tone, subdued aromas of roasting. Taste: Massive, complex, sour cherry explosion on the palate, nice balance of kernel and fruit, caramel, elegant tone of bitter almond, delicately bitter sweetness, full-bodied, long. Content: 0 ml, EUR: 0.00

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Cristinalda – Creamy Liqueurs from the Algarve

The Portuguese enterprise of Cristinalda is located in the Algarve and makes exclusively high-quality liqueurs, traditional products with a modern touch. Well-known are, above all, the characteristic honey liqueurs under the brand name of "Brandy Mel", and a recent addition is the "Parvinha", a bitter almond liqueur.

Traditionally produced liqueur from honey and brandy with the fine spiciness of mountain herbs has always been a popular drink among the Portuguese, especially in Monchique in the Algarve. About 50 years ago, the recipes for these products were adapted for industrial production. Under the brand name of "Brandy Mel", an aromatic liqueur matured in oak barrels came onto the market. Until now it has retained all the advantages of its natural ingredients, even if new filtration and filling techniques are used. The care taken in the selection of the initial products, as well as original production and storage, is understood.

Like 50 years ago, "Brandy Mel" is made by a family company which continues to consider a high quality standard as the highest goal. In order to duly celebrate the anniversary - and a high international distinction - a "Special Edition" was brought onto the market. The difference from the traditional "Brandy Mel" lies in the packaging and the product itself, which has been stored in oak barrels for eight years. Due to this reason, only 7,549 bottles were filled in order to offer an unmistakable and clearly defined taste.

A medal trio of gold, silver and bronze accompanied the first appearance of the enterprise at the World-Spirits Award.

94.70 - Honig Liköre Natur, Honey Liqueur 2006 LEE-50 - Gold CRISTINALDA, -8500 Portimão - Portugal

Fragrance: Intense, pure honeydew honey, raw honey, somewhat rustic spiciness. Taste: Very typical, honeycomb, cocoa, sumptuous-creamy, sugary sweet, full, full-bodied, balanced, long. Content: 700 ml, EUR: 0.00

86.00 - Honig Liköre Natur, Honey Liqueur 2006 002/06 - Silver CRISTINALDA, -8500 Portimão - Portugal

Fragrance: Tone of caramel candy, forest soil, wax, yeasty-grainy, spicy, slightly oxidized. Taste: Some strongly heated honey, raw honey, caramel, cocoa, slightly tart, sumptuous, almost too sweet, sticky, somewhat dull. Content: 700 ml, EUR: 0.00

78.00 - **Nuss Liköre Natur, Almond Liqueur 2006 P05/02 - Bronze**
CRISTINALDA, -8500 Portimão - Portugal

Fragrance: Restrained aromas of nut, strong tone of bitter almonds, seems artificial. Taste: Scant tones of nuts, powerful aroma of marzipan and almond oil, very one-sided, some orange peels, creamy, balanced sweetness. Content: 700 ml, EUR: 0.00

Arnold Dettling AG

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Arnold Dettling – The World of Cherries

In 1867, Franz-Xaver Dettling established a distillery in Brunnen for uniquely aromatic mountain cherries from Schwyz, Switzerland. Soon the innovative business idea came to fruition. The 25-year-old Arnold Dettling took over the business in 1909, which from then on was carrying his name. Since 1991, they have been associated with the globally operating family company of Underberg. In 2000, the distillery was brought up-to-date technically.

Dettling is one of the leading kirsch producers worldwide, a fact underlined with a convincing philosophy – the personal relationship with the suppliers is especially important. From the more than 800 cherry varieties in Switzerland, approximately 40 are suitable for distilling, of which 13 are used at Dettling, some of them very rare special varieties – and otherwise, no other fruit is used. The production of the spirits – often in the smallest of quantities – contributes to the preservation of variety, since the raw ingredients often come from only a few farms or even individual trees. Since 2000, also cherry spirits matured in wooden barrels have been in their assortment. An organic line of spirits filled in distinctive numbered bottles, in addition to cherry vinegar, nuts preserved in kirsch and kirsch jam belong among their tasty specialties from cherries.

The "Kirschwelt", a special center for visitors in Brunnen on the Lake Lucerne, is imaginatively designed. In this sensuous world surrounding the cherry, the senses of seeing, smelling, touching and tasting become an experience. On the tour a harmonious interplay of fruit, technique and design is shown.

Their harmonious products also guaranteed good results at the World-Spirits Awards: Rank number 11 as a Master-Class Distillery, with five gold medals and two silver.

89.00 - Kaffeedestillate Steinobst, Kirsch im Brandy Fass 2003 062/4 - Silver DETLING, CH-6440 Brunnen

Fragrance: Delicate fruit, discreet wood, marzipan, a lot of aromas of roasting, coffee, chocolate, leather. Taste: A lot of bitter almonds, coffee, sweetness of vanilla and caramel, roasted hazelnuts, green sturdy spiciness, somewhat edgy, slightly bitter, full-bodied. Content: 350 ml, EUR: 45.00

93.00 - Weichsel (Sauerkirsche), Steinweichsel 2001 4199 - Gold DETLING, CH-6440 Brunnen

Fragrance: Intense, fresh-fruity, flowery-spicy, pronounced kernel, marzipan, a lot of chocolate. Taste: Elegant fruit, superficial notes of bitter almond, delicate bitter chocolate, roasty-spicy aromas, full of pressure, soft, round. Content: 350 ml, EUR: 73.00

92.00 - Lauerzer Kirsche, Lauerzer 2006 6211 - Gold DETLING, CH-6440 Brunnen

Fragrance: Intense, slight tone of kernel, some aromas of rum and wood, delicate bitter chocolate, coffee with milk. Taste: Clear fruit, ripe aromas, very good balance of bitter almond and fruit, cocoa powder, delicately tart spiciness, soft, long. Content: 350 ml, EUR: 60.00

92.00 - Kirsche Allgemein, Wildkirsche/Traubenkirsche 2001 5254 - Gold
DETLING, CH-6440 Brunnen

Fragrance: Delicately green aroma of bitter almond, notes of roasting, essential oils, slightly dusty, fresh lacquer. Taste: Somewhat restrained, succulent, wine-like, intensive tone of kernel, cocoa, banana-like sweetness, tart-fruity spiciness, full of pressure, long. Content: 350 ml, EUR: 73.00

90.00 - Kirsche Allgemein, Réserve 2002 062/3 - Gold
DETLING, CH-6440 Brunnen

Fragrance: Subtle black cherry, fruit candy, Rhum, marzipan, chocolate, coffee, mocha. Taste: Fresh-fruity, jammy, chocolate, cocoa, spiciness of green pomace, bitter almond, mild, somewhat bitter, youthful. Content: 500 ml, EUR: 26.00

88.00 - Kirsche Allgemein, Zopfirsche 2006 062/2 - Silver
DETLING, CH-6440 Brunnen

Fragrance: Restrained fruity, somewhat candy-like, floral-grassy, lilac scent, slightly chocolately, notes of bitter almond. Taste: Fresh exotic tones, restrained interplay of fruit and kernel, slightly bitter aromas, mineral-like, edgy, young. Content: 350 ml, EUR: 60.00

91.00 - Zigarrendestillate Steinobst, Kirsch im Rum Fass 2000 5239 - Gold
DETLING, CH-6440 Brunnen

Fragrance: Somewhat restrained, vanilla, cinnamon, notes of bitter almond, chocolate, also grassy-green. Taste: Restrained balance of fruit and kernel, nice extracted sweetness, delicately bitter roasty aromas, grassy-tart spiciness, rather dense. Content: 350 ml, EUR: 43.00

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Diageo - Worldwide Network of Pleasure

Approximately 20,000 employees in 80 countries are employed at Diageo, the market leader in the area of premium spirits, with Smirnoff (vodka), Johnnie Walker (whiskey), J&B (Scotch whiskey), Baileys (liqueur), Captain Morgan (rum), Cuervo (tequila) and Tanqueray (gin), Guinness beer and branded wines. The production takes place all around the world: from Great Britain and Ireland, Italy, Spain and Africa, to the USA, Canada, Latin America, Australia, India and the Caribbean. The global corporation emerged in 1997 from the merger of Guinness and GrandMet. There are 180 markets worldwide attended to from its London headquarters.

A lot of work with attention to details exists behind the in-depth product descriptions which Diageo makes available on their website to interested consumers. Information and analysis is provided about issues ranging from insight into the production down to the most minute ingredients. Finally, they are aware of the size of their company and also of their responsibilities as a supplier of alcoholic products.

The name Diageo was also deliberately chosen – at the same time it represents their program. Put together from "dia" (the Roman word for "day") and "geo" (the Greek word for "world"), it means that every day people are celebrating all over the world with the products of their company. These products open up possibilities never dreamed of for special days and nights, marking special events in life the same way they make small things in life shine.

Three Diageo products also caused the jury to shine at the World-Spirits Awards. The two creative blends of Baileys Mint Chocolate and Baileys Caramel were awarded gold medals, as well as the vodka classic of Smirnoff No. 55.

94.30 - Creme Likör, Baileys Mint - Gold DIAGEO AUSTRIA, AT-1010 Wien

Fragrance: Intensively nutty, nougat, milk chocolate, delicate mint aroma. Taste: A lot of cocoa and chocolate, delicate aromas of roasting, little mint, creamy, pleasant acidity, full-bodied, balanced, long. Content: 700 ml, EUR: 13.99

93.70 - Creme Likör, Baileys Caramel - Gold DIAGEO AUSTRIA, AT-1010 Wien

Fragrance: Intensive caramel notes (Stollwerck), nougat, malt coffee, roasted nuts, potato starch. Taste: Typical, pure malt candy, aromas of roasting and coffee, delicately tart, creamy, balanced, balanced, elegant. Content: 700 ml, EUR: 13.99

90.00 - Wodka bis 45 %, Smirnoff Nr. 55 - Gold DIAGEO AUSTRIA, AT-1010 Wien

Fragrance: Green herbal spiciness, some orange and banana, also gingerbread, slightly yeasty. Taste: Grainy, almost sweetish-chocolately, delicately malty, full-bodied dense, long, strong finish. Content: 700 ml, EUR: 17.99

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Arno Dirker - Witty Alchemist & Courageous Distiller

No tree is too high for this trained carpenter when raw ingredients for his distillery are at stake. Being a chip off the old block, he was already attracted at a very early age to fine fruits. The family has always been producing cider, and soon Arno Dirker's fruit wines and sparkling wine creations were joining in. A "flood of plums" in 1986 required rapid processing – therefore they were distilled on the premises of a distiller friend. Not too much later, in 1987, the first wild berry spirits of their own followed.

Fascinated by distilling, Arno Dirker acquired the distillation rights and his own plant in 1992, after which one spirit followed after another. By 1993, he had already achieved second place at the Destillata, and in 1994 earned the title of "Schnapps Distiller of the Year". A further high point in his "spirited" career followed in 2004 at the First World-Spirits Award & Festival in Bad Kleinkirchheim. This man of ideas was then chosen as the winner in the category of fruit spirits, and his distillery was distinguished as a "World-Class Distillery" – with 26 of his 30 submitted products awarded, an almost unbelievable result!

The assortment is fascinating, since on Arno Dirker's work plan all the fruits of the region can be found - and also unusual ones such as yews, Allegheny serviceberries (juneberries), fruit of the wayfaring tree (viburnum lantana) and porcino mushrooms. In the "spirited" department, he is not afraid of using garlic, horseradish and herbs used in the Frankfurt green sauce – regarding this, one can only comment that the world belongs to the brave!

Arno Dirker was also at the top of the World-Spirits Award, with rank number two as a Master-Class Distillery in the category of bitters & liqueurs and a classification of First-Class Distillery regarding fruit distillates. As always, the undisputed stars were the "exotics": three gold medals for orange spirits, lemongrass spirits and hazelnut spirits.

91.00 - Anis Spirituosen, Anisgeist 2006 L06 - Gold DIRKER, DE-63776 Mömbris

Fragrance: Nose of anise, vanilla and vermouth, intensive, slight aromas of nut and oil, orange peel, melon. Taste: Pure anise, little fennel, slight citrus notes, some marzipan, sweetness of honey, mineral spiciness, long. Content: 500 ml, EUR: 34.00

85.00 - Mollebusch Birne, Mollebuschbirnenbrand 2003 L06 - Silver DIRKER, DE-63776 Mömbris

Fragrance: Restrained fruit, exotic tones, banana-like, nutty, spicy, essential oils. Taste: Aromatic, tannic spiciness, nice sweetness of honey, broad, oily, somewhat edgy, long. Content: 500 ml, EUR: 25.00

93.70 - Diverse Spirituosen, Haselnussgeist 2006 L06 - Gold

DIRKER, DE-63776 Mömbris

Fragrance: Pure 'Manner' wafer, roasty-chocolately, hazelnuts, nougat cream. Taste: Roasted hazelnuts, nougat, chocolate, slightly herbal bitter, youthful. Content: 500 ml, EUR: 22.00

87.00 - Enzian/Kräuter/Wurzel Spirits, Kräutergeist von der grünen Soße 2006 L06 - Silver

DIRKER, DE-63776 Mömbris

Fragrance: Slightly earthy-mushroomy, hayey moss-like, vegetable-like and rooty, notes of asparagus, little fresh herbs. Taste: Green herbs, grainy, earthy, mushroomy, anise, lovage, slightly tart, one-dimensional, short. Content: 500 ml, EUR: 28.00

94.70 - Exotische Spirituosen, Orangengeist 2005 L06 - Gold

DIRKER, DE-63776 Mömbris

Fragrance: Very intensive citrus notes with aromas of peels, kumquats, tangerines, lemons. Taste: Pure kumquats, a lot of ethereal oils, very perfumed, bitter-peel spiciness, round, long. Content: 500 ml, EUR: 23.50

93.70 - Exotische Spirituosen, Lemongrasgeist 2006 L06 - Gold

DIRKER, DE-63776 Mömbris

Fragrance: Clear, somewhat green-spicy citrus aromas, lime peels, mint, lemon balm, essential oils. Taste: Intensive lemongrass, freshness, grassy-green spiciness of herbs, ginger, somewhat salty, slightly engaging, long. Content: 500 ml, EUR: 23.50

82.00 - Gin bis 45% Vol., Wacholdergeist 2006 L06 - Silver

DIRKER, DE-63776 Mömbris

Fragrance: Subtle, delicate exotic aromas, grated orange peels, vanilla, caramel, some resin. Taste: Restrained, a bit of resin, somewhat grassy-hayey, sweetish notes of pomace, slightly bitter, somewhat dull, rather short. Content: 50 ml, EUR: 23.50

86.00 - Kaffeedestillate Holzfaß, Wildbirnenbrand im Limousineichenfass 1994 L06 - Silver

DIRKER, DE-63776 Mömbris

Fragrance: A lot of wood, restrained fruit, vanilla, roasty-grainy notes of whisky, tones of mushrooms. Taste: Little fruit, intensive roasty aromas, smoky aromas of whisky and sherry, somewhat wine-like, creamy, a lot of woody sweetness, full-bodied, long. Content: 500 ml, EUR: 28.00

88.30 - Kirsche Allgemein, Feines Kirschenwasser 2003 L06 - Silver

DIRKER, DE-63776 Mömbris

Fragrance: Delicate cherry fruit, sweetish-chocolately, slightly roasty, pronounced notes of bitter almond. Taste: Freshness, sweetish fruit, floral, green-grassy spiciness, clear note of chocolate, subtle tones of kernel, wonderfully smooth, alcoholic heat, somewhat short. Content: 500 ml, EUR: 22.00

86.00 - Kirsche Schattenmorelle, Morellenfeuerkirsche 2006 L06 - Silver

DIRKER, DE-63776 Mömbris

Fragrance: Rather restrained, delicate fruit, somewhat chocolatey, green-grassy, essential oils, some juniper, yeasty. Taste: Dark chocolate, some marzipan, fresh, somewhat resinous, pine cone oil, slightly bitter, soft, persistent. Content: 500 ml, EUR: 35.00

93.70 - Liköre diverse Basis, Holunderblüten Likör 2006 L06 - Gold

DIRKER, DE-63776 Mömbris

Fragrance: Intensive aromas of elderblossoms, lemons, oranges, tangerines, somewhat green-leafy. Taste: Typical character of blossom, citrus freshness, oranges, elderberry, candy sweetness, somewhat pointed acidity, green tartness, balanced, very harmonious. Content: 500 ml, EUR: Dez 50

91.00 - Liköre diverse Basis, Apfelstrudellikör 2006 L06 - Gold

DIRKER, DE-63776 Mömbris

Fragrance: Intensive apple aroma, pure cinnamon, some freshness of citrus, powdered sugar, raisins, puff pastry. Taste: Typical, complex, sweetish-soft apple, peel-acidic notes, delicate aromas of cinnamon, vanilla, roasted nuts, somewhat short. Content: 500 ml, EUR: Dez 50

86.00 - Frucht Likör, Quittenlikör 2006 L06 - Silver

DIRKER, DE-63776 Mömbris

Fragrance: Restrained aromas of quince, little freshness, cooked marmalade-like, somewhat oxydized. Taste: Little fruit, juicy, ripe, broad, slightly tart, a lot of sugary sweetness, bittersweet spiciness, balanced, long. Content: 500 ml, EUR: Dez 50

92.30 - Creme Likör, Haselnusscremelikör 2006 L06 - Gold

DIRKER, DE-63776 Mömbris

Fragrance: Intensive aromas, grated hazelnuts, nougat, intensive aromas of roasting, somewhat oily. Taste: Aromatic, a lot of nougat, cocoa, chocolate, cooked cream, creamy milkshake, plump, long. Content: 500 ml, EUR: 14.50

91.00 - Zigarrendestillate Steinobst, Kirschwasser im Kirschholz 1999 L06 - Gold

DIRKER, DE-63776 Mömbris

Fragrance: Elegant, dark fruit, notes of chocolate and cherry, freshness, somewhat floral aromas of berries, slight kernel, delicately woody. Taste: Nice aroma of fruit and kernel, delicate aromas of roasted coffee, somewhat exotic, delicately tart spiciness, balanced, full-bodied, long. Content: 500 ml, EUR: 28.00

85.00 - Zigarren Destillate, Wacholder-Eibe Holz 1996 K98 - Silver

DIRKER, DE-63776 Mömbris

Fragrance: Some typical fruit, dusty tones of pulp, rum-coconut, vanilla, freshly cut wood, smoky-nutty. Taste: Siamese fruit twin, apple-pear, Rhum, marzipan, slightly dusty, delicate aroma of gin, juniper berry, full-bodied, long. Content: 500 ml, EUR: 28.00

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Martin Doll Vintage Distillery – A Treasury in an Idyllic Village

Durbach, on the Baden "wine route", lies cradled in 42 side valleys of the scenic foothills between the Rhine plain and the Black Forest. Here in the warmest area of Germany, the climatic conditions are excellent and therefore, in addition to wine, fruit-growing is the second mainstay of farmers. Approximately 230 small distilleries provide a diverse spectrum of precious spirits, above all, the famous Black Forest Kirsch.

One of these distillery companies, typical to the area, is located in the Gebirg district of Durbach: the winery with a distillery, belonging to the Doll family, is surrounded by vineyards and ridges covered with chestnut trees. The distilling has been done for more than ten years, however the tradition of distilling on the estate goes back as far as 1802. The family's goal has been to develop its own estate, independent of large trading organisations. They process only fruit from their own vineyards and organic orchards.

Their assortment is comprised of approximately 50 products, with the focus on fruit spirits, ranging from apple, mirabelle and blackthorn (sloe) to rowanberry and plum, in addition to yeast and marc spirits. Typical to the region is the Black Forest Kirsch, and the specialty is called Zibärtli, a wild mirabelle (yellow plum), which has been native to this area for more than 500 years. Some liqueurs, the raspberry spirits, as well as finely bitter herbal schnapps, enrich the product range.

Their second participation in the World-Spirits Award competition resulted in an advancement to sixth place in the total ranking as a World-Class Distillery - four gold medals for the Muscat marc, rowanberry, traminer, wine yeast and Jerusalem artichoke (topinambur), and three silver medals for Williams pear, Zibärtli and sour cherry.

92.30 - Weinhefe Brand, Traminer Weinhefe 2005 S5310503 - Gold DOLL MARTIN, DE-77770 Durbach

Fragrance: High degree of grape ripeness, very aromatic muscat notes, floral marc-like, somewhat exotic, a lot of yeast, banana. Taste: Rosewood aromas, oranges, very yeasty, pear-like, elegant, slight tone of rice, delicately tart, slightly bitter, somewhat engaging, crossover. Content: 350 ml, EUR: Dez 90

85.00 - Weichsel (Sauerkirsche), Sauerkirsche 2004 S3130403 - Silver DOLL MARTIN, DE-77770 Durbach

Fragrance: Little freshness, delicate fruit, chocolate, marzipan, Rhum, green pomace, petrol like, somewhat oxydized. Taste: Restrained fruit, little marzipan, somewhat one-sided, bitter aromas of roasting, banana-like sweetness, obtrusive, edgy, youthful. Content: 350 ml, EUR: 16.90

86.00 - Wildpflaume, Spenling, Zibärtli 2006 S4200603 - Silver
DOLL MARTIN, DE-77770 Durbach

Fragrance: Rather restrained and subdued, malty-grainy-nutty, ground olives, slightly green tones. Taste: Not very typical, grainy, oily-pithy, ground olives, cinnamon sweetness, slightly bitter, long. Content: 350 ml, EUR: 16.90

92.30 - Topinambur, Topinambur 2005 S9200503 - Gold
DOLL MARTIN, DE-77770 Durbach

Fragrance: Filigree, typical fruit, tones of smoked beer, artichokes, potatoes, earthy, somewhat nutty, broad. Taste: Very fruity, smoky, spicy, earthy, root tones, nice sweetness, soft, full of pressure, balanced. Content: 350 ml, EUR: Dez 90

95.70 - Gelber Muskateller Trester, Marc vom Muskateller 2006 S5130409 - Gold
DOLL MARTIN, DE-77770 Durbach

Fragrance: Perfect muscat perfume, intensive citrus freshness, some orange, delicate fruitiness, subtly pomace-like, rather yeasty-flowery. Taste: Very aromatic, intense, exotic, lemon notes, rose oil, delicate marc, yeasty freshness, typical spiciness of muscat, long, elegant, fantastically balanced. Content: 350 ml, EUR: 29.90

93.00 - Vogelbeere, Vogelbeere 2006 S4300603 - Gold
DOLL MARTIN, DE-77770 Durbach

Fragrance: Tartly perfumed, delicate marzipan, juicy-fresh, menthol, aroma of apples and pears, nutty spiciness, elegant. Taste: Aromatic bitter-almond type, fresh apple, green pomace, somewhat stalk-like spiciness, slightly bitter, balanced, long. Content: 350 ml, EUR: 89.00

87.00 - Williams-Christ Birne Gelb, Williams Birne 2006 S2100603 - Silver
DOLL MARTIN, DE-77770 Durbach

Fragrance: Subtle, though very ripe fruit, very filigree, green-lemony, honey and black tea, some coffee with milk. Taste: Breadth, aromatic fruit, peel-like, green-grassy, tart spicy, nice interplay of acidity, youthful, rather harmonious. Content: 350 ml, EUR: Dez 90

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Giovanni Dri and His Grappa - Children of the Mountains

"As the best of the vintners in his region, Giovanni Dri is someone I hold in high regard for his Ramandolo – fruity and honest, full in character and racy." This praise from Luigi Veronelli for the sweet wine Ramandolo from the indigeneous grape variety of Verduzzo can also be applied to the grappa variety. The grapes thrive at the foothills of the wine-growing area in the extensive DOC Colli Orientali del Friuli area in the province of Udine. The vineyards are located on steep southern slopes, protected by the 1,700 meter-high Monte Bernadia.

From a small plot of land with virtually impassable vineyards and an old cellar, Giovanni Dri has since 1968 developed one of the most acclaimed estates in Friaul. He is an ambitious, headstrong entrepreneur - and a passionate dreamer. "I believe in the strength of vineyards with their simple and honest fruit, because they bring the sensation of those things under the heavens which are allowing me to dream." His products are also like this - simply expressive.

"I don't want any complicated technology – I am led by tradition. My wife inspires and supports me, while my children are the joy of the future." That is reflected in the simple architecture which allows enough space for the slow maturing of the products. Due to this, it is only after three years that the Grappa Ramandolo comes onto the market: unique and very individual, fresh and fruity (distillation takes place just a short time after harvesting, which guarantees its purity), with typical aromas of almonds and other nuts, and an almost austere, heavy sweetness, however very refined and concentrated. One simply has to like it and likes it more with every sip. The jury at the World-Spirits Award also liked it - and awarded it with a gold medal.

92.00 - Grappa sortenrein ab 6 Jahre, Ramandolo 2000 C05 - Gold DRI GIOVANNI, IT-33045 Ramandolo (UD)

Fragrance: Delicate notes of pomace, somewhat yeasty, exotic aromas, chocolate and nougat. Taste: Cocoa, chocolate, aromas of nuts, some green spiciness, sweetness of honey, pithy, oily, smoky, long, intense. Content: 500 ml, EUR: 34.00

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Maria Erber - Genuine and Honest Tyroleans

The Erber family's right to distill stems from the 16th century when Emperor Maximilian I. led the country of Tyrol to flourish. This privilege was linked to the condition that first people and cattle had to be supplied from the in-house well, before the water was allowed to be used for distilling. Right up until now, this source is an essential factor in the excellent spirits.

Since 1995 Maria Erber, together with her son Matthias, has been running the business in Brixen im Thale, where liquor distilling has always been a great rural tradition. The basic elements for it are the many fruit and berry varieties, though also including roots and herbs. Good schnapps belongs to the local culture here – this is symbolized in the classic farmer's fruit schnapps.

The specialty of the house is rowanberry, however also encompassing other varieties of wild fruit like elderberry, sloe or blueberry. In addition, there is cherry and sour cherry, apple, Williams pear and quince or black currant. Brandy matured in wooden barrels and cigar spirits from apricots, as well as Edelbrand spirits, are rounding off the assortment. A number of 100-percent distillates from the "Selection" line, which have come onto the market with a modern design, are repeatedly winning distinctions as top spirits. In the "Prestige" line are also 100-percent distillates which have the potential to be winners in the future. The "Tyrolean Series" serves as evidence that indigenous varieties can also belong among the most noble of distillates, since the goal for the future will also continue to remain the same as previously: honest Tyrolean schnapps with pronounced fruit.

As usual, they had good results at the World-Spirits Award: gold medals for Williams pear and plum, and silver medals for elderberry and apricot.

87.00 - Schwarzer Holunder, Holunder Brand 2006 1356 - Silver ERBER, AT-6364 Brixen im Thale

Fragrance: Intense, aromatically perfumed, juicy-fruity, also floral, musty and pear-like, medicinal herb, pomace-like and stalky. Taste: Fruity sweetness, menthol freshness, some marzipan, cloves, grassy-green spiciness, earthy, soft, long, full-bodied, crossover. Content: 500 ml, EUR: 69.50

89.00 - Frucht Likör, Williams Edelbrand Likör 2006 97 - Silver ERBER, AT-6364 Brixen im Thale

Fragrance: Delicate, juicy aromas of Williams pear, little freshness of citrus, somewhat broad. Taste: Classic-juicy Williams aromas, glucose sweetness, some tart spiciness, slightly tart, nice interplay of sugar and acid, stimulating, long. Content: 500 ml, EUR: 19.90

85.00 - Marille (Aprikose), Marillen Brand 2006 97 - Silver ERBER, AT-6364 Brixen im Thale

Fragrance: Little fruit, restrained, cooked, nutty, slightly herbal, chocolately, buttery, bold. Taste: Restrained, lean, chocolately, somewhat marzipan-like, pomace-like and minty spiciness, essential oils, broad, somewhat bitter and engaging. Content: 500 ml, EUR: 29.50

93.00 - Pflaume, Pflaumen Brand 2006 1366 - Gold
ERBER, AT-6364 Brixen im Thale

Fragrance: Fresh-fruity, flowery-fragrant, delicate plum, spicy-cinnamony aromas, a lot of bitter almonds. Taste: Intense, complex, jammy, bitter chocolate, cinnamony spiciness, bitter almond and fruit sweetness, a lot of kernel, slightly bitter, full-bodied, long. Content: 500 ml, EUR: 29.50

93.00 - Williams-Christ Birne Gelb, Williamsbrand 2006 97 - Gold
ERBER, AT-6364 Brixen im Thale

Fragrance: Ripeness, yellow fruits, some citrus, very sweet aromas, peel-doughy, tones of coffee. Taste: Intensive and broad, somewhat rustic, spiciness of peels, nice fruity sweetness, full-bodied, long, good balance. Content: 500 ml, EUR: 29.50

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Hofbrennerei Oberkorb - Pure Pleasure from Nature

The idyllic isolated farm with its distinguished rustic distillery is situated in the district of Erding, about 60 kilometers east of Munich. They are rather self-sustaining with their own cheese-making dairy (after all, the farm of the Franzl family was geared towards dairy farming for more than ten generations), vegetable-growing, and their own generating of heat and energy. Courses and seminars focussing on distillates, wine, pleasure and a natural type of life are found in the accompanying program of the farm distillery. Their philosophy is also fitting – be resolute in achieving your goals, but don't overshoot the mark.

"You can also have success with composure and modesty", Andreas Franzl is convinced. The trained cheese-maker and agricultural engineer limits himself to a relatively narrow range of approximately 20 products, all of which are pure fruit. Only untreated fruit gets used, mainly from old organic orchards with somewhat overgrown trees. The motto regarding pomaceous fruit is: young, fresh, fruity, mild and harmonious. Stone-fruit spirits are stored consistently over a period of years, full of character, matured and rich in nuances. From wild fruit and berries come treasures filled with an abundance of intense, sophisticated, very expressive aromas that only wild fruits can develop. Specialties like the myrobalans (wild plums) are attracting the distiller much more than choice dessert fruit. And also the classical fruit spirits from pears, apples and quinces is "pure" in contrast to the "reviled" fruit schnapps.

The World-Spirits Award brought this distillery the rating of World-Class Distillery and eighth in total ranking. Kriecherl (wild damson) and the coffee spirits "Wild Wine" received gold medals, while an unfiltered fruit brandy and mirabelle spirits received silver.

93.00 - Kaffeedestillate Wein/Trauben, Wilder Wein 2005 WW1 - Gold

FRANZL, DE-84405 Oberkorb 1

Fragrance: Complex, rum-coconut, artichoke, mint, rosehip, muscat, melon. Taste: Perfumed, exotic, Foxton, coconut aromas, flowery, subtle sweetness of fruit, nutty-tart spiciness, long, full-bodied. Content: 350 ml, EUR: 0.00

95.00 - Kriecherl, Kriecherl 2006 563-564 - Gold

FRANZL, DE-84405 Oberkorb 1

Fragrance: Nice, some perfumed interplay of aromas, plum tones, roasted aromas, notes of bitter almond, peel-dusty. Taste: Very heavy, fruity fresh, a lot of aromas of roasting, nice sweetness of kernels, slight cinnamony spiciness, full-bodied, long, young. Content: 350 ml, EUR: 40.00

88.00 - Mirabelle, Mirabelle 2000 747-748 - Silver

FRANZL, DE-84405 Oberkorb 1

Fragrance: Rather restrained, some peach, essential oils, a lot of freshness, grassy-green, slightly medicinal-tart. Taste: Candy-like, menthol freshness, green spiciness, noticeable tone of stone, somewhat acidic, slightly bitter, full-bodied. Content: 500 ml, EUR: 35.00

89.00 - Obstbrand, Obst Cuvée, Obstbrand unfiltriert 2007 251-252 - Silver

FRANZL, DE-84405 Oberkorb 1

Fragrance: Intensive fruit, aroma of apples, pears and quince, fresh applesauce, hayey, pomace-like. Taste: Lean body, pithy-peppery spiciness, slightly bitter, somewhat grainy, youthful sharpness, long. Content: 500 ml, EUR: 23.00

83.00 - Vogelbeere, Vogelbeere unfiltriert 2007 458-480 - Silver

FRANZL, DE-84405 Oberkorb 1

Fragrance: Subdued fruit, somewhat atypical, fresh lacquer, medicinal, dusty-straw. Taste: A lot of bitter almonds, little fruit, tones of lacquer, metallic, pear-like sweetness, tart spiciness, somewhat alcoholic, astringent, long. Content: 500 ml, EUR: 60.00

Freie Weingärtner Wachau

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Freie Weingärtner Wachau - Everything from Grapes

Austria's most valuable collection of old brandies can be found in the impressive cellars of the Freie Weingärtner Wachau in Dürnstein. There are approximately 750 members belonging to this Vintner's Association with an international reputation, which is cultivating about 550 hectares (of the approximately 1,400 total hectares in the Wachau region).

A broad spectrum of quality wines takes center stage in their production, and furthermore they are tending "spiritual" products with great care. Since 1965, they have been distilling in the modern style wines from the terraced slopes of the Wachau, whereby the intention is to have the regional character especially accentuated.

A regional specialty is the Veltliner aperitif – freshly pressed grape juice with a shot of Veltliner distillate from an oak barrel. The Veltlinerbrand Reserve (Veltliner Brandy Reserve) is matured at least seven years in Limousin and Allier barriques, with rarities like the Veltlinerbrand Reserve 1979 coming from the oldest stock of the distillery. A particular specialty is the cigar distillates, for instance the Cigar Reserve XA 1976, a strong brandy from the Grüner Veltliner wine.

The distilling wine yeast, known as "Glöger" (named after the yeast that deposits at the bottom of the barrels after fermentation), also has a great tradition. Provost Hieronymus Übelbacher immortalized the Glöger spirits as early as 1718 in the satire "Wine is Everything", a fact which can be read on the plaque in Prandtauer's Kellerschlüssel – the baroque "symbol" of the company, and a stylish setting for tastings.

The Glögerbrand Reserve, matured over 15 years in Limousin barriques, was awarded a gold medal at the World-Spirits Awards.

89.00 - Weinbrand über 10 Jahre, Veltlinerbrand Reserve 15 Jahre 1992 160 - Silver FREIWEINGAERTE, AT-3601 Dürnstein

Fragrance: Subtle wine aromas, malty-roasty, yeasty, caramel, vanilla, tones of sherry. Taste: Very wine-like, yeasty-malty, sweetness of dried fruit and raisins, herbal spiciness of pomace, rich in extracts, compact, long. Content: 500 ml, EUR: 19.90

94.30 - Weinbrand extra aged(ab 20 J.), Cigar Reserve XA 25 Jahre 1982 160 - Gold FREIWEINGAERTE, AT-3601 Dürnstein

Fragrance: Wine-like, fruity, tones of fresh yeast, character of Cognac Taste: Typical yeasty wine-like aromas, dried fruit, sweetness of honey, slightly salty-iodine, nutty-peppery spiciness, compact, long. Content: 500 ml, EUR: 29.90

92.00 - Weinbrand ab 6 Jahre, Veltlinerbrand Reserve 2000 106 - Gold FREIWEINGAERTE, AT-3601 Dürnstein

Fragrance: Intensively malty, smoky wood, some wine character, subtle tones of muscat, some yeast oil. Taste: Subtle notes of wine, vanillic-yeasty, sweetness of honey and caramel, compact, long, good balance. Content: 500 ml, EUR: Sep 90

**93.30 - Trauben/Wein Spirituosen, Gelögerbrand Reserve 20 Jahre 1987 160 - Gold
FREIWEINGAERTE, AT-3601 Dürnstein**

Fragrance: Ripeness, yeasty aroma, Burgundy tones, delicate notes of marc, banana, vanilla, slightly tart, somewhat pungent. Taste: Intensive, sweet-malty aromas, delicate character of wine, banana-yeasty sweetness, vanillic tones of wood, round, soft, lengthy finish. Content: 500 ml, EUR: 19.90

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Freihof – A Yardstick for the Austrian Art of Distillation

Lustenau was mentioned for the first time in a document dating back to 887. The excellent climatic conditions for fruit-growing in the Rhine Valley had already been discovered very early, so the production of must and spirits became tradition. Since 1885, the Hämmerle family has been dedicated to the production of exquisite fruit spirits. The Freihof Distillery, with their own must production and liquor distillery, evolved from the rural farm of "Zum Freihof". At the end of the 19th century, their house became a popular meeting place. In the 1950s, their first vintage series came onto the market and made its way into top restaurants. In 1952, Gerhard Hämmerle, the grandson of the founder, took over the management of the distillery and made it into one of the most distinguished manufacturers of fruit spirits in Austria.

In 1973, the entire production was moved to a new "greenfield" site and rationalized. In 1993, the plants were enlarged while retaining the quality. "We are proud of our size, not only because it is the result of many satisfied customers, but because this is what actually makes it possible for us to produce qualitatively superior products in the future." The Austrian classics of the "Selection" and "Alt Lustenau" lines are, above all, popular at restaurants, in addition to progressively more demand for liqueurs.

The World-Spirits Award brought a confirmation of their line of success, with gold medals awarded for Mirtillo bilberry liqueur and gentian schnapps, and a silver medal for elder blossom liqueur. Regarding fruit spirits, rank number two was achieved as a Master-Class Distillery. In this case, there was a gold medal for rowanberry schnapps and a quartet of silver medals for hazelnut spirits, raspberry spirits, apricot schnapps and Williams pear schnapps.

89.00 - Diverse Spirituosen, Haselnuss Geist 2005 6/342 - Silver FREIHOF, AT-6890 Lustenau

Fragrance: Nutty-chocolatey, grated hazelnuts, nougat, a lot of aromas of roasting. Taste: Creamy-roasty, 'Manner' wafer, hazelnuts, sweetness of chocolate, oily, youthful, somewhat edgy. Content: 700 ml, EUR: 0.00

92.00 - Enzian/Kräuter/Wurzel Spirits, Enzian Schnaps 2005 6/353 - Gold FREIHOF, AT-6890 Lustenau

Fragrance: Freshness, clear notes of roots, some citrus, some horseradish, damp soil, tart spicy. Taste: Straight, strong, grated roots, floury-yeasty components, slightly sweet, somewhat edgy, nice bitter notes, balanced, full-bodied, long. Content: 700 ml, EUR: 0.00

88.00 - Himbeer Spirituose, Himbeer Geist 2005 6/446 - Silver FREIHOF, AT-6890 Lustenau

Fragrance: Intensive, fresh citrus aroma, some bitter almond, floral-hayey-nutty. Taste: Rather restrained, little citrus, nutty, slightly hayey, spicy, dominance of kernel, slightly engaging, long. Content: 500 ml, EUR: 0.00

**82.00 - Liköre diverse Basis, Holunderblüten Liqueur 2006 6/345 - Silver
FREIHOF, AT-6890 Lustenau**

Fragrance: Restrained elderblossom, orange peels, a lot of citrus, nettle tones. Taste: Delicate blossom aromas, strong orange character, green spiciness, good interplay of sugar and acidity, lean, though well-balanced. Content: 700 ml, EUR: 0.00

**95.30 - Frucht Likör, Mirtillo Heidelbeerlikör 2006 7/007 - Gold
FREIHOF, AT-6890 Lustenau**

Fragrance: A lot of fresh fruit, forest soil, moss, mint, citrus, somewhat jammy. Taste: A lot of berry fruits, juicy interplay of sugar and acid, delicately tart spiciness, soft, balanced, long. Content: 700 ml, EUR: 0.00

**86.00 - Marillen Spirituose, Marillenschnaps 2005 6/505 - Silver
FREIHOF, AT-6890 Lustenau**

Fragrance: Subtle, fresh fruit, aromas of roses and bitter almonds, jammy. Taste: Succulently fruit, somewhat restrained, bitter almond sweetness, green spiciness, slightly bitter, rather lean. Content: 700 ml, EUR: 0.00

**92.00 - Vogelbeer Spirituose, Vogelbeer Schnaps 2005 5/372 - Gold
FREIHOF, AT-6890 Lustenau**

*Fragrance: Classic-intensive aromas, a lot of bitter almonds, liquorice, mossy-grassy herbal spiciness. Taste: A lot of marzipan, delicate fruitiness, pithy-tart, bitter almond sweetness, somewhat rustic, long. Content: *** ml, EUR: 0.00*

**88.00 - Williams Spirituose, Williamsbirnen Schnaps 2005 6/414 - Silver
FREIHOF, AT-6890 Lustenau**

Fragrance: Restrained aromas of Williams pears, peel-acidic, little freshness, somewhat dull. Taste: Fully ripe pear, green-peel spiciness, somewhat acidic, slight sharpness, somewhat engaging. Content: 700 ml, EUR: 0.00

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Destillerie Gansloser – Enjoying Fruit from the Swabian Alb

Bad Ditzzenbach is situated in the Upper Fils Valley (popularly known as the "Goisa Täle"), one of the most beautiful sections of the Swabian Albs. Year after year, the charming landscape allures many visitors to recuperate during their cures and stays at health spas or relax during walks and excursions. The excellent gastronomy and the sociable Swabian atmosphere add to these enjoyable stays.

Pleasure is also one of the uppermost requisites at the Gansloser family farm, where fruit from the area has been carefully refined and turned into spirits and liqueurs for more than 100 years. The raw ingredients come from the Fils Valley, Neckar Valley and Rems Valley, of which the majority come from ecological and organic planting. After undergoing a temperature-controlled fermentation with yeasts specifically developed for the company, the flawless, fully matured fruit is distilled. The natural processing without any additives and the especially long period of maturing – up to 20 years in carboys – guarantee gentle, mild spirits with a wide abundance of aromas, which are available only in limited editions.

Their segment of spirits covers a broad spectrum: ranging from apple, pear and quince, to apricot, mirabelle, plum and sloe, to strawberry, raspberry, elderberry and rose hip. Banana spirits and walnut spirits, as well as a few liqueurs, complete the program, with the icing on the cake being spirit specialties also produced for the "spiritual medicine chest", such as tormentil half-bitters, mountain herbs and mountain junipers.

The company has offered a first glance at its work with their apricot spirits – this fruit spirits was awarded with a silver medal at the World-Spirits Award.

88.00 - **Marillen Spirituose, Marille 2004 Apr 86 - Silver**

GANLSOER, DE- Bad Dietzenbach - Auendorf

Fragrance: Massive, candy-like, too intense, perfumed in a one-sided manner, little finesse. Taste: Overly intensive, little freshness, almost unnatural, marmalade, gingerbread, broad, little pressure, somewhat unharmonic. Content: 700 ml, EUR: 63.30

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Rudolf Gartner - Interplay of Ability and Passion

During the times of the monarchy, Fohlenhof was a breeding and veterinary station for horses, and this is where the predecessor of the Haflinger breed was born. Gartner's ancestors bought the stately estate, since as sculptors they needed place for the blocks of the famous white marble from Laas. Today the farm includes vacation apartments and the "First Rural Distillery" in the Upper Vinschgau. Since 1991, the family has been concentrating on the cultivation of apples. Rudolf Gartner revived the tradition of distilling, which had somehow fallen into oblivion due to the cooperative-oriented farming.

The Vinschgau Valley stretches from the Reschen Pass to the Mediterranean-influenced spa town of Meran. This "apple orchard of South Tyrol" has a unique Alpine climate with approximately 300 sunny days per year and little precipitation. "The altitude and location are ideal for cultivation", explains Rudolf Gartner, "since we are situated in an east-to-west valley. In the north, the Ötztal Alps keep the cold currents away, in the south the Ortler mountains range. Therefore, the fluctuations in temperature here during autumn are larger than expected: four to five degrees Centigrade at night, rising to 25 during the daytime."

The crisp fresh fruits were even appreciated by the court of the Russian czar: individually wrapped and placed on a bed of hay in willow baskets, the Vinschgau apples were sent to this distant destination. At Fohlenhof, the quick processing is preferred, since the high-quality fruit comes from their own, nature-oriented cultivation. A tasting through the assortment reveals what the summer coaxes into the fruit.

The pleasing results at the World-Spirits Award: fourth in the total ranking as a World-Class Distillery, with gold medals for the Gala apple, Jonagold apple, house plum and wood-matured plum, as well as a silver medal for apricot.

92.00 - Apfel Jona Gold, Apfel Jonagold 2005 2005/L09 - Gold GARTNERRUDOLF, IT-39023 Laas

Fragrance: Clear, intensive fruit, freshness, green aromas, ripeness, banana notes, aroma of candies. Taste: Massive, aromatic, fresh citrus, slightly pithy, peel-tart spiciness, creamy sweetness of fruit, youthful, long. Content: 350 ml, EUR: 16.00

91.00 - Apfel Gala, Apfel Gala 2005 2005/L09 - Gold GARTNERRUDOLF, IT-39023 Laas

Fragrance: Elegant, lean fruit, well-structured aromas, freshly grated apple, ripe pear. Taste: Some apple characteristics, more tones of pears, exotic reminiscences, sweetness of honey, delicately tart spiciness, elegant, balanced. Content: 350 ml, EUR: 16.00

87.00 - Marille (Aprikose), Marille 2005 2005/L1206/5 - Silver
GARTNERRUDOLF, IT-39023 Laas

Fragrance: Delicate, lean fruit with citrus freshness, somewhat exotic, dusty, herbal, essential oils. Taste: Not very typical fruit, though interesting, playful, complex, grassy-green freshness, aromas of gin, slightly bitter, long, youthful. Content: 350 ml, EUR: 19.50

94.30 - Gelber Muskateller Traubenbran, Muskateller Traubenbrand 2005 7061/2005 - Gold
GARTNERRUDOLF, IT-39023 Laas

Fragrance: Delicate, floral notes of muscat, fresh yeast, marmalade, limes, oranges, mango, pithy. Taste: Aromatic, intensive characteristics of orange muscat, a lot of yeasty sweetness, delicate spiciness, long, youthful. Content: 350 ml, EUR: 16.00

95.00 - Zwetschke Holz, Bergzwetschge Holz 2005 01205/2005 - Gold
GARTNERRUDOLF, IT-39023 Laas

Fragrance: Very fruity, delicate vanilla, intensive caramel and aromas of roasting, subtle tones of kernel, prunes. Taste: Intense, delicate fruitiness, nice interplay of fruit and wood, vanilla, cinnamon, fine sweetness of bitter almonds, delicately tart spiciness, full-bodied, long. Content: 350 ml, EUR: 17.00

93.00 - Zwetschke, Hauszwetschge 2005 2005/L07-2 - Gold
GARTNERRUDOLF, IT-39023 Laas

Fragrance: Delicate fruitiness, floral, elegant, exotic freshness, bitter almond, chocolate, cinnamon. Taste: Intense, jammy, delicate marzipan, cinnamon-tart spiciness, subtle sweetness of fruit, soft, balanced, elegant. Content: 350 ml, EUR: 15.00

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Global Brands – Internationally Successful Vodka Mixed Drinks

Established in 1997 by Steven Garcia Perez, with only four employees, Global Brands – with more than 100 employees today – is one of the few independent enterprises on the international beverage market. Their specialties are vodka and mixed drinks based on vodka, for which the ultimate "kick" towards success was brought about in 1999 with the product range of "Vodka Kick". Today, more than 3.5 million bottles of the fruity-aromatic mixed drinks are being sold in more than 30 countries world-wide.

"Corky's Vodka Shooters" ("shots" is the term denoting cocktails to be drunk in one swig) are available in nine flavors, from Apple Sour, Blueberry and Cherry, to Cola Cube, Cream Egg and Choc Orange, to Glacier Mint, Toffee, and White Chocolate. Serving a broad target group, they have taken the market by storm. Especially popular with consumers are the cream variations of the range, since they offer diverse possibilities for use: on ice, as a "shooter", or as the basis for a cocktail.

"Corky's White Chocolate" is characterized by creamy chocolaty, "smoothy" characteristics, which are backed up by the support of the vodka basis. The new 50-cl bottle meets the rapidly increasing demand for an "easy drinking liqueur", the modern variation of the "shot" for one sip. Justin Timberlake and Christina Aguilera, as prominent advertisers, gladly take a swig themselves - fans can find out more about this on the lively club site at www.clubvk.com ...

The trendy product of "White Chocolate Flavoured Cream-Based Liqueur" was worth a gold medal, according to the World-Spirits jury, with the same holding true for the classic "Grain Vodka".

90.00 - Creme Likör, White Chocolate Flavoured Cream Based Liqueur - Gold **GLOBAL BRANDS, GB- Derbyshire S45 9NF**

Fragrance: Subtle caramel, white chocolate, cocoa butter, vanilla, somewhat dusty. Taste: Intensive notes of cocoa, restrained chocolate, fresh, delicate and fine, creamy-milky, sweet attractive, balanced. Content: 700 ml, EUR: 0.00

90.00 - Wodka bis 45 %, Grain Vodka - Gold **GLOBAL BRANDS, GB- Derbyshire S45 9NF**

Fragrance: Very typical, cool, some floral aromas, mustard notes, delicate earthy spiciness. Taste: Delicate sweetness of alcohol and potatoes, some spiciness of mustard seed, strong, full of character. Content: 700 ml, EUR: 0.00

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Grenada Distillers – Classy Rum from the Caribbean

The Caribbean island country of Grenada is part of the Lesser Antilles - a dot in the Caribbean Sea, only 34 kilometers long and 19 kilometers wide. Most of the inhabitants of the former British crown colony are descendants of African slaves. In addition to tourism, agriculture is the most important branch of the economy, mainly with the products of cocoa, nutmeg and other spices. However, their rum production is also contributing substantially to their exports. In 1937, the Grenada Sugar Factory was established, the biggest and best-known rum distillery of the West Indies. The main product, Clarke's Court Rum, was named after the bay of the same name near the factory.

At the top of the range of fine rums is the "Pure White", the leading brand in Grenada. With 69 percent alcohol by volume, this rum is ideal for mixed drinks, however it also tastes good pure or with a shot of Angostura bitters – but never with water, which is drunk separately along with it! The name of "Old Grog" comes from the times when Grenada's rum was shipped to England. The barrels of King George III were especially marked with G.R.O.G., which stood for Georgius Rex Old Grenada. A completely different style is evident in the "Rum Lemon", which is crystal-clear, with 35 percent alcohol by volume and refreshingly charming with a touch of citrus. Additional spirits are Special Dark, Kalypso, Rum Punch and Camerhogne Spice Liqueur, with intense work involving the development of new products based on rum proceeding there.

At the World-Spirits Award, the products from Grenada were impressive enough to attain rank number one as a World-Class Distillery in the category of rum - with gold medals for Spicy Rum, Light Rum and Old Grog Rum, as well as a silver medal for Lemon Rum.

91.00 - Rum Holz/Dark, Old Grog Rum 2005 - Gold

GRENADA, - St. George's

Fragrance: Intensively fruity, plumm and apricot aromas, candy tones, vanilla, ripe banana, chocolate. Taste: Delicate notes of rum, citrus, vanilla, chocolate, somewhat floral, peppery, smoky and woody aromas, peach sweetness, round. Content: 750 ml, EUR: 0.00

93.00 - Rum Weiss, Light Rum - Gold

GRENADA, - St. George's

Fragrance: Sugar cane molasses, exotic fruits, banana-like, malty, yeasty, somewhat chocolatey, slightly estery. Taste: Artichokes, creamy notes of malt, vanilla and some banana, exotic sweetness, compact, balanced, balanced. Content: 750 ml, EUR: 0.00

93.70 - Rum Mix, Spicy Rum - Gold

GRENADA, - St. George's

Fragrance: Intensive aromas of rum, rosehip, artichokes, chocolate, oranges, green nuts, menthol freshness. Taste: Very intensive style, fresh-fruity, exotic-orange aromas, nutty-spicy, cardamom, vanilla, essential oils, powerful, full-bodied, long. Content: 750 ml, EUR: 0.00

85.00 - Rum Mix, Lemon Rum - Silver

GRENADA, - St. George's

Fragrance: Little rum character, slightly restrained lime tones, caramel-like, somewhat estery, one-sided. Taste: Typical rum character, little citrus, malty, vanillic, a lot of sugary sweetness, nice interplay of acidity and sweetness, broad, sumptuous. Content: 750 ml, EUR: 0.00

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Gebhard Hämmerle Privatbrennerei - Perfection in Craftmanship

From the private distillery of Gebhard Hämmerle– the "heart" of the Freihof – come vintage spirits which are made from the harvest of selected fruit farmers. These limited vintage editions are offered under the trademarks of "Vom ganz Guten" (From the Completely Good) and "Herzstück" (Heart) to selected restaurants and catering businesses, the specialized gastronomy trade, as well as a few delicatessens.

Hämmerle stresses the importance of: " knowing where the best fruit is growing, harvesting it at the right time and concentrating on achieving the best results in processing, fermenting, distilling and maturing." The selection of especially aromatic varieties, which are cultivated according to precisely defined methods on suitable locations, has resulted in a longstanding cooperation with research and fruit farmers from all the regions of Europe. In addition to single variety classics made from pome fruits, stone fruits and berries, the assortment is complemented by the apple cuvée Apalon, the mysterious Subirer pear which is grown only in Vorarlberg, and the Alpine rarity of the gentian.

Pouring into the "Connaisseur" digestif glass turns into a ceremony with the specially developed glass server. A special feature of the Hämmerle bottle is the striking stopper which replaces the natural cork in order to prevent any quality risk. The wax seal on the label, as well as the information about the harvest year, bottle number and charge code, prove the repeatedly tested quality – simply high-profile brandies.

With the total ranking of ninth as a World-Class Distillery, the high standards of this master belonging to the elite of Austrian distilling are proved. Apricot, Williams pear, black cherry, wild cherry, Zibarte plum and gentian were awarded gold medals, and silver went to RubINETTE apple, Subirer pear and rowanberry.

88.00 - Apfel RubINETTE, RubINETTE 2005 Mai 16 - Silver HAEMMERLEG, AT-6890 Lustenau

Fragrance: Restrained nose, delicate fragrance, youthful freshness, fresh-green, at the same time mature and banana-like, somewhat peel-like. Taste: Aromatic, grated apple, grassy-green spiciness, cinnamony, nice extracted sweetness, delicate sourness, somewhat salty, rather lean, short. Content: 500 ml, EUR: 0.00

83.00 - Birne Subirer, Subirer 2005 06. Nov - Silver HAEMMERLEG, AT-6890 Lustenau

Fragrance: Restrained fruit, little typicality of variety, green-grassy aromas, floral, peel-like, somewhat rustic. Taste: Decent, floral, not very aromatic, tart-woody spiciness, pleasant sweetness of fruit, not edgy, engaging. Content: 500 ml, EUR: 0.00

92.70 - Enzian Brand, Enzian 2005 06. Jan - Gold

HAEMMERLEG, AT-6890 Lustenau

Fragrance: Typical gentian, very earthy and broad, delicate herbal notes, juniper berry, pine cone, petrol like. Taste: Intense, delicate-bitter, appley sweet, bitter chocolate, some eucalyptus, green spiciness, full of pressure, youthful. Content: 500 ml, EUR: 0.00

**94.00 - Kaffeedestillate Steinobst, Traubenkirsch 2004 06. Jan - Gold
HAEMMERLEG, AT-6890 Lustenau**

Fragrance: Intensive, spicy-fresh fruit, sour cherry, a lot of bitter almonds, somewhat grassy-green. Taste: Massive, marzipan, bitter chocolate, somewhat green-tart spiciness, slightly bitter, long, full-bodied. Content: 500 ml, EUR: 0.00

**94.00 - Wildkirsche, Vogelkirsche, Wildkirsche 2005 05. Jan - Gold
HAEMMERLEG, AT-6890 Lustenau**

Fragrance: Very fresh and fruity, chocolately-nutty, dusty-dry, delicate notes of bitter almonds. Taste: Fresh, broad fruit, tones of berries, bitter chocolate, elegant tone of kernel, somewhat green-tart spiciness, slightly bitter, long, full-bodied. Content: 500 ml, EUR: 0.00

**92.00 - Aprikose (Marille), Aprikose 2004 04. Mai - Gold
HAEMMERLEG, AT-6890 Lustenau**

Fragrance: Typical, grassy-green, almost perfumed freshness, some citrus, rosewood, almonds, dusty petrol-like. Taste: Delicate fruitiness, ripe, jammy-sweet, perfumed, rosewood, slight minty spiciness, somewhat bitter, long, full-bodied. Content: 500 ml, EUR: 0.00

**92.00 - Wildpflaume, Spenling, Zibarten 2004 06. Jan - Gold
HAEMMERLEG, AT-6890 Lustenau**

Fragrance: Intense, somewhat perfumed, markedly plummy, slight tone of kernel, delicate aromas of apples and pears, dusty, cinnamon spiciness. Taste: Delicate, well-structured fruit, some citrus, also aromas of roasting, kernel-cinnamonic sweetness, delicate tone of bitter almond, slightly bitter, complex, young. Content: 500 ml, EUR: 0.00

**86.00 - Vogelbeere, Vogelbeere 2005 Mai 13 - Silver
HAEMMERLEG, AT-6890 Lustenau**

Fragrance: Restrained, tartly perfumed, delicately bitter, grape and wine-like, appley, flowery, a lot of tannin. Taste: Delicate fruit, slightly tart, peels of the must pear, rather bitter-medical notes of marzipan, tart spiciness of herbs, somewhat astringent, short. Content: 500 ml, EUR: 0.00

**91.00 - Williams-Christ Birne Gelb, Williams 2006 06. Apr - Gold
HAEMMERLEG, AT-6890 Lustenau**

Fragrance: Very matured, perfumed, elegant citrus notes, green tones of herbs, some liquorice. Taste: Intense, broad, vivid, ripe aromas, green-peel spiciness, nice fruity sweetness, elegant, full of pressure, long. Content: 500 ml, EUR: 0.00

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Hauser Tradition - A Piece of the Tyrol

Spicy and aromatic, like the fragrance of a meadow, and as light as mountain air – this is what characterizes the schnapps from Hauser. Since more than 300 years ago, ripe fruits, berries and roots have been distilled in the Alps into clear distillates. This specialty has its origin in the tradition of distilleries like the one which is operated by the Josef Hauser family in the Leuken Valley in Tyrol. Today there are spirits originating in Lustenau in Vorarlberg that are based on this tradition and characterized by their mild and agreeable nature. In addition to an extensive offer of varieties, there are also gift packages available under the brand name of "Hauser Tradition". The protected trademark "Edelweiß" guarantees its quality with genuine embroidery.

Fruit spirits are once again "socially acceptable" in Europe, after cognac and similar spirits were previously the preferred first choice. With the development of fine cuisine and the turn towards traditional values once more, fruity spirits were rediscovered. In addition to connoisseurs who are very demanding, numerous enthusiasts and prospective customers also appreciate the quality of a good schnapps. At the same time, the prejudice that great quality can only come from small companies needs to be done away with. The distilling of fruit into a perfect product is a professional trade which has nothing to do with romanticism, but is especially through the combination of the most modern technology with the experience and intuition of the craftsmen.

This good craftsmanship of the Hauser products was also noticeable at the World-Spirits Award. There were gold medals in the category of bitters & liqueurs for gentian and Williams pear with honey, and also awarded with gold were fruit spirits from apricot, Williams pear and rowanberry.

91.30 - Enzian/Kräuter/Wurzel Spirits, Enzian Schnaps 2005 6/287 - Gold HAUSERTRADITION, AT-6890 Lustenau

Fragrance: Pronounced earthy-rooty aromas, grated horseradish, almost citrus, some grain. Taste: Strong and spicy gentian note, sweetish-malty-grainy, honey, balanced, somewhat short. Content: 700 ml, EUR: 0.00

90.00 - Marillen Spirituose, Marillen Schnaps 2005 6/496 - Gold HAUSERTRADITION, AT-6890 Lustenau

Fragrance: Intensive apricot aroma, fruity fresh, green tones, some marzipan. Taste: Delicate sweetness of bitter almonds, jammy, juicy, delicately green spiciness, complex, broad, somewhat astringent. Content: 700 ml, EUR: 0.00

85.00 - Sondersorten Spirituosen, Williams Schnaps mit Honig 2005 6/513 - Silver HAUSERTRADITION, AT-6890 Lustenau

Fragrance: Restrained, fresh Williams pear, very honey dominant. Taste: Typical aromas of Williams pear, almost obscured tones of honey with a pleasant sweetness, tart spiciness, somewhat one-sided, inharmonious. Content: 700 ml, EUR: 0.00

91.00 - Vogelbeer Spirituose, Vogelbeeren Schnaps 2005 6/533 - Gold
HAUSERTRADITION, AT-6890 Lustenau

Fragrance: Delicate, subtle fruit, slightly mossy, grassy-green spiciness, green tea, delicate notes of bitter almonds. Taste: Aromatic fruit, freshness, grassy spiciness, almondy tartness, grainy sweetness, delicate, long. Content: 700 ml, EUR: 0.00

92.00 - Williams Spirituose, Williams Birnen Schnaps 2005 6/540 - Gold
HAUSERTRADITION, AT-6890 Lustenau

Fragrance: Freshness, ripe aromas of Williams pear, delicate spiciness, though somewhat doughy and one-dimensional. Taste: Intense, fruity, very mature, doughy taste of Williams pear, somewhat young, pleasing, spicy finish. Content: 700 ml, EUR: 0.00

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Hochstrasser – Life Embedded in the Spirits

Since 1930, the art of distilling has been passed down from generation to generation in the Hochstrasser family. And year after year the continuous development of fruit processing and observance of traditional values result in a broad assortment covering all directions of taste. Emphases are on apricot and distillates matured in wooden barrels, specialties such as forest raspberry and Champagne pear, as well as exclusive products such as bird cherry and medlar. The enlargement of the cellar for the maturation of the noble spirits in wooden barrels, together with an integrated tasting room, are planned for the future.

What could be capable of supporting high quality more than masterly glass design? This reasoning led to the revolutionary appearance of the H05 bottle. However the modern design also fits the traditional enterprise perfectly, proving that Gerald Hochstrasser has good taste in all aspects. "We wanted to combine the contrasts between an "experienced", wood-matured spirits and a young one full of fruit and seductively light, in a bottle that fits both." Numerous objects for enjoyment can be found in the sales and exhibition room with the name of "Schnaps-Idee" (literally meaning "crazy idea"), or in the Internet shop under www.liquor.at. An individual tour through the company presents an introduction to the art of schnapps distilling, after which the products, as well as fine Styrian cuisine, can be enjoyed in a pleasant atmosphere.

The fact that the schnapps are good is confirmed by their 16th overall ranking as a Master-Class-Distillery at the World-Spirits Award, with five gold medals for coffee distillates and cigar distillates. A silver medal for the Williams pear, as well as bronze medals for an apricot brandy and the "house brand" of apricot complete the good results.

94.30 - Kaffeedestillate Holzfaß, Zwetschkenbrand Holzfass 2003 Z0906 - Gold HOCHSTRASSER, AT-8562 Mooskirchen

Fragrance: Intensive fruit, a lot of candy tones, cold coffee, leather, vanilla, dried fruit, marmalade. Taste: Powerful vanilla-cinnamon-roasty aromas, intensive sweetness of prunes, strong, full of character, very dense, long. Content: 700 ml, EUR: 25.00

92.30 - Kaffeedestillate Holzfaß, Mc Intosh Apfel Holzfass 2000 M800 - Gold HOCHSTRASSER, AT-8562 Mooskirchen

Fragrance: Intense, fruity, mushroomy, baked apple, vanilla, smoky, somewhat iodine-medical. Taste: Very aromatic, typical mushroom tone, some exotic reminiscences of rum and coconut, vanilla, hazelnuts, creamy sweetness of wood and fruit, full-bodied, long. Content: 0 ml, EUR: 0.00

78.00 - Marillen Spirituose, Marillen Hausmarke 2006 1006 - Bronze HOCHSTRASSER, AT-8562 Mooskirchen

*Fragrance: Very perfumed, dominance of candy, some caramel, little fruit character, restrained. Taste: Rather atypical, one-sided, artificial, oily, jammy, vanillic, sweetness of marzipan and caramel, flat, young. Content: *** ml, EUR: 13.00*

**88.00 - Williams-Christ Birne Gelb, Williamsbirnenbrand 2006 W0606 - Silver
HOCHSTRASSER, AT-8562 Mooskirchen**

Fragrance: Very restrained and mild, not very typical fruit, aromas of tea, honey, melon. Taste: Closed, broad aromas, grassy-green spiciness, pleasant sweetness of pears, delicately peppery, youthful, inharmonious. Content: 700 ml, EUR: 25.00

**94.30 - Zigarrendestillate Wein, Muskattraube Holzfass 2002 M0405 - Gold
HOCHSTRASSER, AT-8562 Mooskirchen**

Fragrance: Powerful fruit, a lot of muscat perfume, delicately smoky wood, rose oil, oranges, exotic, delicately grassy. Taste: Perfumed muscat aroma, jammy, coffee, vanilla, caramel, nice sweetness of yeast, slightly pomace-like, long, full-bodied. Content: 700 ml, EUR: 30.00

**94.00 - Zigarrendestillate Steinobst, Kirsche Holz 2001 K099 - Gold
HOCHSTRASSER, AT-8562 Mooskirchen**

Fragrance: Very influenced by wood, roasted aromas, cocoa, vanilla, white chocolate, coffee, subtle cherry. Taste: Interesting aromas of whisky, rum-coconut, chocolate, vanilla, caramel, cracknel, nice extracted sweetness, very harmonious, long, full-bodied. Content: 700 ml, EUR: 35.00

**91.00 - Zigarrendestillate Steinobst, Marillenbrand Holzfass 2004 1005 - Gold
HOCHSTRASSER, AT-8562 Mooskirchen**

Fragrance: Delicately fruity and floral, mustard, vanilla, reminiscences of Calvados, perfumed, 'Eis Zuckerl'-candy aroma. Taste: Somewhat candy-like, jammy, exotic (papaya), caramel, well-structured spiciness, bitter almond sweetness, long, full-bodied, crossover. Content: 700 ml, EUR: 35

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Ruedi Käser – A Swiss with Vision

In the Frick Valley of Aargau, the idyllic farm of Franziska and Ruedi Käser is inviting to visitors who enjoy the experience of discovering spirits and the culinary art. Nature, with its variety of raw ingredients, is the basis for numerous inspirations. Vineyards, orchards and vegetable patches supply the basic ingredients for spirits, wines, seasonal dishes and delicatessen products - a treasure trove for exclusive presents: from air-dried pasta and chocolate filled with spirits to gourmet vinegar. The Käser's castle offers relaxed pleasure in a diversified ambience – whether in the sensual garden or the comfortable tavern with organic cuisine.

One of the pleasures to the senses from Ruedi Käser's own production are the single variety spirits, which are images of fragrance and taste with unmistakable aromas. In addition to classic distillates, there are also some specialties from the world of spirits, ranging from the hay or celery schnapps, to poppy or turnip spirits, to lemongrass vodka. The latest creations are chocolate spirits (awarded a gold medal at the World-Spirits Award) and chili spirits. Trial and error is still the motto, and the imaginative distiller will certainly not run out of ideas very quickly.

There are creative "schnapps & dine" stories put on stage at a witty schnapps theater on site. But also on the program are spirits workshops based on different topics. The latest "playground" of Käser's creative head is the Whisky Castle, the world's smallest whisky distillery with an original Scottish pot still, the only one of its kind on the European mainland. Ruedi Käser explains the differences during a culinary trip through the world of whisky – ranging from Scotland via Ireland to America.

90.00 - **Diverse Spirituosen, Schokoladengeist** 2006 2006/1 - **Gold**
KAESER, CH-5077 Elfingen

Fragrance: Dark chocolate, cocoa, delicate notes of elderberry, somewhat floral, dusty. Taste: Delicate cacao aroma, some bitter chocolate, delicate sweetness of chocolate, subtle green spiciness, plump, somewhat short, youthful. Content: 100 ml, EUR: 15.00

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Christoph Kössler – Toast to the Superstar of Spirits!

Agreeable and very sure in his style – this is how Christoph Kössler, confident in his victories however not at all "detached", distilled his way up to the top. There is actually not a competition entered by this master distiller from Tyrol without him on the winners' platform. Though, the third victory in succession at the World-Spirits Award is surely a remarkable achievement – after all, the issue at hand is finally the honor of the Who's Who in the world of distilling.

In the stately birthhouse of the famous baroque master builder/architect Jakob Prandtauer, Christoph Kössler has had the most modern of distilling equipment installed. However, the products – somewhat less than 40 spirits ranging through the whole scope of fruit and ten liqueurs – are anything but opulently baroque or technically polished. They are a reflected image of the agreeable Tyrolean with his heart-warming manner – maybe with a touch of maturity. "As the fruit, so the spirits", is his reply, when asked about the secret of his long-standing success. And his broad range of exclusive spirits proves him right – from apples, pears and berries, to beer and grapes, to rare wild fruit and plums, all of which the company's own "pleasure region" has been dedicated to since 2005. The distilling village of Stanz, in the vicinity of Landeck, holds an exceptional position by having the most spirits distilleries of any area in all of Europe – 64 of the 150 households take advantage of their distillery rights. And one of them is unrivaled!

Distillery of the Year Gold, the World-Spirits Award and the first rank as a World Class Distillery – all that was achieved with double gold medals for the beer spirits, five gold medals for the cigar distillate from barley, the "normal" barley spirits, the coffee distillates from the orange blossom muscat, the Spenling (wild plum) and the sloe, complemented by silver medals for raspberry and Williams pear.

96.00 - Bierbrand, Weizenbier 2006 WEB12006 - D-Gold

KOESSLERCHRISTO, AT-6500 Landeck

Fragrance: Perfect typicality of the variety, fresh, aromatic beer, slight foamy, aromas of apples and pears, malty and some banana. Taste: Intense, clear notes of wheat, hopsy, delicately tart spiciness, caramel-like, banana-exotic sweetness, full of pressure, fantastically balanced, long. Content: 350 ml, EUR: 22.00

94.00 - Gerste, Gerste 2006 GEB12006 - Gold

KOESSLERCHRISTO, AT-6500 Landeck

Fragrance: Intensive aromas of malt, slightly yeasty, somewhat beer-like, bready, banana-like, spicy-tart. Taste: Very fruity, almost aromas of pears and apples, beery, floral, nutty, malty sweetness, peppery-tart spiciness, persistent, elegant, youthful. Content: 350 ml, EUR: 22.00

89.00 - Himbeere, Waldhimbeere 2006 WH12006 - Silver
KOESSLERCHRISTO, AT-6500 Landeck

Fragrance: Nice citrus notes, slightly medicinal herbness, petrol like, nutty-cinnamony, strawberry-like, earthy. Taste: Intense, a lot of blackberry character, earthy aromas, green-minty, pithy-nutty, somewhat bitter, broad, long. Content: 350 ml, EUR: 53.00

94.00 - Kaffeedestillate Wein/Trauben, Orangenblüten Muskateller 2006 OM12006 - Gold
KOESSLERCHRISTO, AT-6500 Landeck

Fragrance: Somewhat wine-like, exotic fruits, muscat, limes, orange, mango, papaya, a bit of green pomace. Taste: Intensive, exotic fruit aromas, citrus, orange peels, muscat, creamy, pear-like sweetness, dusty, full-bodied, length fruitiness. Content: 350 ml, EUR: 25.00

94.00 - Wildpflaume, Spenling, Spenling Wildpflaume 2006 SP12006 - Gold
KOESSLERCHRISTO, AT-6500 Landeck

Fragrance: Tart-peel, somewhat exotic notes, mint eucalyptus freshness, blue-fruity, some rosehip, kernely, dusty lacquer-like. Taste: Intense, aromatic, perfumed, slight minty and cinnamony spiciness, pleasant tone of bitter almond, full-bodied, balanced. Content: 350 ml, EUR: 27.00

93.00 - Schehe, Schlehdorn, Schlehdorn 2004 SD12004 - Gold
KOESSLERCHRISTO, AT-6500 Landeck

Fragrance: Fresh-fruity with yellow-plum characteristics, subtle kernel aromas, bitter chocolate, nuts, essential oils. Taste: Delicate bitter almond and fruit type, somewhat plum aroma, plummy sweetness, roasted aromas, slightly bitter, long, full-bodied. Content: 350 ml, EUR: 40.00

89.00 - Williams-Christ Birne Gelb, Williamsbirne 2006 WB12006 - Silver
KOESSLERCHRISTO, AT-6500 Landeck

Fragrance: Lean and youthful, fresh fruit, citrus reminiscences, green-grassy and peel-like. Taste: Rather restrained, very fresh, ripeness, yellow fruit, slightly peel-like, somewhat bitter herbal spice, somewhat inharmonious, young. Content: 350 ml, EUR: 25.00

95.70 - Zigarrendestillate Getreide, Gerste Eiche 2004 GEBE12004 - Gold
KOESSLERCHRISTO, AT-6500 Landeck

Fragrance: Great aroma, aromas of blossoms and candies, intensive notes of beer and grain, malty vanillic, yeasty-dusty, liquorice. Taste: Candy style, almost perfumed fruit, very soft, balanced, aromatic, mocha, exotic, banana, mango, apple, very dense, long. Content: 350 ml, EUR: 30.00

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Kurt Lagler – A Specialist from the Southern Burgenland

Kurt Lagler has belonged among the best distillers in Austria for years. His fine assortment is comprised of varieties from pomaceous fruit – apple, pear and quince; from stone fruit – plum and morello (sour cherry); and from berries, as well as a specialty cuvée of wild berries. The spirits are characterized by their natural fruity character, mildness and harmony.

The intention of the distiller who has been operating since 1980 is to produce uncomplicated spirits which provide joy. A wealth of ideas, plus the perfect know-how for implementation, has also led to innovative products such as moon-cycle herbal spirits or spirit-filled chocolates. In 2005, an international schnapps distilling museum was opened, in which spirits and liqueurs were presented to choose from in a "destillathek", as well as mouth-blown glass art. The latest addition is the whisky cellar, where "Pannonia Blend" and "Best Grain Burgenland" can be tasted from the barrel. Climate, raw ingredients and maturing in wine barrels from Burgenland provide a Pannonian touch.

However that is not all: the family-owned, four-star hotel is offering the experience and enjoyment of intact nature and a pleasant atmosphere in the midst of 13 hectares of orchards - pure quality of life in the thermal region of the southern Burgenland, in the apple village of Kukmirn. This serves as a gas station for refilling with strength, for those seeking rest, for friends of the down-to-earth cuisine and for lovers of top wines and fine distillates, as well as natural fruit juices.

Like last year, all their products were awarded with gold medals at this year's World-Spirits Award. The muscat grape spirits succeeded in the category of fruit spirits. The varieties of Pannonia Korn Holzfass (Pannonia grain matured in wood barrels), raspberry, vineyard peach, pear and the regional classic "Kukmirner Golden" brought the total rank of third in the classification as a World-Class Distillery.

92.00 - Apfel Holz Allgemein, Apfelbrand Golden Holzfass 2002 107 - Gold LAGLER, AT-7543 Kukmirn 137

Fragrance: Sweetish fruit with vanilla and banana, slender, floral, somewhat green. Taste: Intense, delicate whisky aroma, elegantly integrated wood, nice extracted sweetness, banana-like, green-spicy, young, persistent. Content: 500 ml, EUR: 19.00

92.00 - Birne Allgemein, Birnenbrand 2006 107 - Gold LAGLER, AT-7543 Kukmirn 137

Fragrance: Fresh, aromatic pear fragrance (reminiscent of Dr. Guyot), citrus freshness, some fruit pomace, delicate banana. Taste: Very intensive pear, notes of fresh citrus, spiciness of yellow peels, elegant fruity sweetness, good balance, somewhat short. Content: 500 ml, EUR: 20.50

95.00 - Gerste Holz, Pannonia Korn Molt Holzfaß 2001 2007 - Gold LAGLER, AT-7543 Kukmirn 137

Fragrance: Intensive aromas of whisky, slender, some iodine, smoky-leathery, cold coffee. Taste: Perfect use of wood, yeasty-smoky spiciness of peat, caramel-like sweetness, somewhat dusty, balanced, full-bodied, long, intense. Content: 500 ml, EUR: 29.00

93.00 - Himbeere, Himbeer 2006 107 - Gold

LAGLER, AT-7543 Kukmirn 137

Fragrance: Delicate berry tones, touch of fresh citrus, floral-hayey herbal tones, dusty-almond addition. Taste: Typical, very nice fruity sweetness, a lot of bitter almonds, very concentrated, long, persistent, full-bodied. Content: 500 ml, EUR: 73.00

92.00 - Roter Weinberg Pfirsich, Weingarten Pfirsichbrand 2006 107 - Gold

LAGLER, AT-7543 Kukmirn 137

Fragrance: Perfumed, fresh, succulently juicy peach, exotic, some floral reminiscences, citrus, mint, essential oils. Taste: Restrained fruit, fresh-fruity with sweet characteristics, delicate peach tones, some sweetness of bitter almond, well-structured texture, youthful, long. Content: 500 ml, EUR: 20.50

90.00 - Trauben/Wein Spirituosen, Traubenbrand Muskateller 2006 107 - Gold

LAGLER, AT-7543 Kukmirn 137

Fragrance: Typical aromas of muscat, grape-like and lemony, some marc, yeasty-spicy, some banana. Taste: Intensive muscat taste, slight notes of marc, somewhat hayey, yeasty-banana sweetness, young, full of pressure, long. Content: 500 ml, EUR: 21.00

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Lehar – An Enterprise with Delicious Compositions

Josef Lehar, a relative of Franz Lehar – the "king of operetta", established an enterprise in 1902 that also had to do with compositions – distilled spirited drinks, vinegar, oil and tea – and which was able to continuously keep rising, even through all the times of crisis. In 1976, the former owner searched for a successor able to face the challenges of new times, the globalization of the market and advance of supermarkets. The young entrepreneur Gerhard Wiesböck and his wife Christa seized the chance. "Top quality according to proven recipes and a good name, in more than one sense – nothing can fail in this case!"

The progress during recent years proved them to be right: today the enterprise with the most modern of facilities is featuring an assortment of high-quality products in the categories of spirits, health food, delicatessen and wellness. Their alcoholic products are available to the consumer in all the retail chains in Austria and specialized markets for resellers, with the health products in health food stores, drugstores and pharmacies. Exports are going to Germany, Hungary, Hong Kong, Switzerland and Slovakia. Since autumn of 2006, there is also a shop on the premises of their company. This way, a larger circle of customers was established, with the highest requirements regarding quality and a premium product range secured. "The secret of success has been determined by just how genuine and authentic our natural products really are", says Christa Wiesböck in explaining their continual upward trend.

Lehar was successful in three categories at the World-Spirits Awards, with silver medals for the plum liqueur, the Boord's Dry Gin and the "El Puro Spirit of Cigars" rum.

85.00 - Gin aromatisiert, Gin Boord's 2006 6335 - Silver LEHAR, AT-2483 Ebreichsdorf

Fragrance: Subtle aromas, somewhat dull, slightly animalic, spiciness of coriander and herbs, caramel, orange-citrus tones. Taste: Juniper-citrus taste, some caramel, notes of rice, malty-grainy, inharmonious, somewhat rough. Content: 700 ml, EUR: Jun 99

83.00 - Frucht Likör, Zwetschkenlikör 2006 6335 - Silver LEHAR, AT-2483 Ebreichsdorf

Fragrance: Subtle tones of rum, slightly oxydized plum, cinnamon, bitter almond, some marc, very perfumed. Taste: Little fruit, slightly bitter, tart spiciness, peel-like, berry-like, somewhat astringent, sumptuous, too sweet, broad. Content: 700 ml, EUR: Sep 99

89.00 - Rum aromatisiert, El Puro Spirit of Cigars 1991 6311 1-2000/2000 - Silver LEHAR, AT-2483 Ebreichsdorf

Fragrance: Strong and fresh, menthol eucalyptus, herbal essences, strong coffee, peppery-spicy, green wood. Taste: Perfumed, sweet caramel, green spiciness, menthol, eucalyptus, slightly bitter style, balanced. Content: 700 ml, EUR: 129.90

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Bernhard Leitner – Mini-Quantity with Maxi-Quality

Bernhard Leitner, the Tyrolean hobby distiller of minimum quantities from the Tyrolean mountain village of Grins in the vicinity of Landeck, makes excellent distillates - in almost homeopathic dimensions. However, for years that has not kept him from being regularly in the top ranks of competitions. Small but mighty, the product range is convincing with the highest of quality, which can take on the famous professional distilleries at any time.

Apples, pears and plums dominate in the assortment of approximately 20 spirits. The raw ingredients come from the Tyrol, with their own orchards comprising only 0.25 hectares, and some additional scattered fruit trees. After a relatively short fermenting phase of about ten days, two months of maturing follow after distillation, and after this the distillates are reduced to drinking strength - in most cases between 39.5 and 42 % alcohol by volume - and mature one year in the carboy (demijohn) before they are sold.

Bernhard Leitner had already begun as a 13-year-old to experiment on an old distillery without a water bath. And before he had even turned 20, he bought a water bath distillery and produced the customary farmer's schnapps of the region. Approximately ten years ago, new fruit trees were planted and with the increase in quality being the primary concern, the distiller was motivated to study literature and attend seminars, distilling courses, etc. In 1998, he bought an 80-liter column distillery and submitted the first samples at competitions. Since then his continuous success has not been interrupted.

The World-Spirits Award brought him the sixth total ranking and the classification of a World-Class Distillery. The rowanberry, Williams peach, blackberry and Jonagold apple were all convincing enough to win gold medals, with the raspberry and sour cherry both taking silver.

91.00 - Apfel Jona Gold, Apfel Jonagold 2005 A54 - Gold LEITNERBERNHARD, AT-6591 Grins

Fragrance: Intensive and perfumed, freshly grated apple, exotic fruit drops, banana, orange. Taste: Exotic aromas, strong tones of banana, subtle sweetness of fruit, very mild, slightly bitter, somewhat watery, pithy finish. Content: 350 ml, EUR: 15.00

93.30 - Brombeere, Brombeere 2005 S55 - Gold LEITNERBERNHARD, AT-6591 Grins

Fragrance: Dark aromas, juicy-fresh mint, gooseberries, green tea, slightly jammy. Taste: Intense, typical minty-chocolately, some citrus, dusty-berry spiciness, pithy, full-bodied, persistent, young. Content: 350 ml, EUR: 42.00

88.00 - Himbeere, Himbeere 2005 S51 - Silver LEITNERBERNHARD, AT-6591 Grins

Fragrance: Subtle citrus notes, some blackberry, grassy-minty, nutty-pithy, somewhat atypical. Taste: Rather restrained, delicate citrus aroma, fruity, floral, sweetish candy-like, slightly bitter, somewhat edgy, young. Content: 350 ml, EUR: 42.00

85.00 - **Weichsel (Sauerkirsche), Weichsel 2004 S42 - Silver**

LEITNERBERNHARD, AT-6591 Grins

Fragrance: Intensive marzipan, chocolate, roasted aromas, subtle fruit, petrol like, medicinal, mineral-like. Taste: Lean, chocolately, a lot of bitter almond, tones of sherry, rum wood, green almond tart spiciness, slightly bitter, edgy, hard. Content: 350 ml, EUR: 27.00

94.70 - **Vogelbeere, Vogelbeere 2005 S52 - Gold**

LEITNERBERNHARD, AT-6591 Grins

Fragrance: Intense, very typical, succulent notes of cassis, bitter almond, nutty-appley, slight hayey-earthly tones. Taste: Fruity, marzipan-like, chocolate, almost some bird cherry, delicately tart spiciness, slightly bitter, balanced, round, persistent. Content: 350 ml, EUR: 42.00

94.00 - **Williams-Christ Birne Gelb, Williamsbirne 2006 B61 - Gold**

LEITNERBERNHARD, AT-6591 Grins

Fragrance: Fresh-fruity, grassy-green, citrus, banana, fruit pomace, tones of peel. Taste: Very typical, aromatic fruit, citrus freshness, banana-like sweetness, green-grassy tartness, good balance, youthful. Content: 350 ml, EUR: 19.00

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Fichtenhof Marder - Specialties from the Southern Black Forest

Numerous top addresses in the restaurant business can be found with sommeliers who don't want to do without the products from the Fichtenhof Marder. Edmund Marder made a name for himself as the supplier to Lufthansa, the German Parliament and the state parliament of Baden-Württemberg, among others. With his son Stefan, the third generation has been successfully active for some years at the family farm.

Fichtenhof is characterized by a consistent strategy of pursuing quality and future-oriented thinking. There are seminars and distilling courses on the program, along with participation in international tastings and taking part in trade fairs and exhibitions, in order to become inspired and cultivate exchange with colleagues in the field. For more than ten years, the company has constantly been present at various European competitions, ranking in the top positions, through which the high standards of their products were confirmed with the highest of grades.

The family business offers more than 40 products under the motto of "the heart of nature worked out with love and patience!" Forest raspberries and wild fruit are the favorites, but the palette of varieties is broad - from pome fruit to stone fruit to marc. Their spirits are well-known for their pronounced full aroma and mild harmony. A new field is liqueurs from fruit juices of their own production. High-quality vinegars enrich the program.

The results at the World-Spirits Award: total rank of 15th as a Master-Class Distillery, with two gold medals (quince and plum cigar spirits, matured in wood), three silver medals (blackthorn coffee distillate, raspberry and sour cherry) and one bronze medal (cultivated raspberry). Regarding fruit spirits, the porcino spirits was in a class by itself.

94.00 - Diverse Spirituosen, Steinpilzgeist 2006 96 - Gold

MARDER, DE-79774 Albrück-Unteralpfen

Fragrance: Intensive, typical primary aromas, aromatically mushroomy (reminiscent of parasol mushrooms). Taste: Powerful notes of porcino mushrooms, somewhat salty-earthly, forest soil, elegant, balanced, long. Content: 500 ml, EUR: 22.50

87.00 - Himbeere, Waldhimbeere 2005 95 - Silver

MARDER, DE-79774 Albrück-Unteralpfen

Fragrance: Lemony fruit, typical berry aromas, ripe, slightly hayey, subtly earthy-nutty, green-minty, floral. Taste: Delicate aromas of lime, a lot of extract sweetness, nutty spiciness, strawy-hayey, subdued, full-bodied, full, engaging. Content: 500 ml, EUR: 102.70

79.00 - **Himbeere, Kulturhimbeere** 2006 126 - **Bronze**

MARDER, DE-79774 Albbbruck-Unteralpfen

Fragrance: Restrained aromas of citrus and herbs, overcooked-grainy, rancid-ripe tones, pithy-nutty, somewhat dull. Taste: Little finesse, malty, medicinal, petrol like, dusty-dull, strawy-hayey, rancid-nutty spiciness, slightly bitter, engaging. Content: 500 ml, EUR: 102.70

89.00 - **Kaffeedestillate Steinobst, Schlehe** 2005 125 - **Silver**

MARDER, DE-79774 Albbbruck-Unteralpfen

Fragrance: Somewhat lacking in brilliance, little fruit, slightly pear-like, green nuts, roasted aromas, coffee, pronounced kernel. Taste: Very intensive aroma of pits and bitter almond, one-sided aromas of roasting, slightly bitter tone, somewhat lean, young. Content: 500 ml, EUR: 49.40

87.00 - **Weichsel (Sauerkirsche), Sauerkirsche** 2005 115 - **Silver**

MARDER, DE-79774 Albbbruck-Unteralpfen

Fragrance: Delicate type of fruit, somewhat restrained and one-sided, roasted aromas, medicinal, not too brilliant. Taste: Very pronounced cherry, little typicality of sour cherry, very delicate interplay of bitter almonds and freshness, rum wood aromas, thin, short, little pressure. Content: 500 ml, EUR: 39.00

93.00 - **Quitte, Quitte** 2005 126 - **Gold**

MARDER, DE-79774 Albbbruck-Unteralpfen

Fragrance: Strong aromas, fully ripe fruit, nice citrus notes, somewhat pear-like, minty herbal spiciness. Taste: A lot of volume, intensive, fresh fruit, soft notes of peels, banana-like sweetness, herbal mixture, long, very good balance. Content: 500 ml, EUR: 39.00

92.00 - **Zigarrendestillate Steinobst, Zwetschge Holz** 2004 96 - **Gold**

MARDER, DE-79774 Albbbruck-Unteralpfen

Fragrance: Intensively fruity, typical, jammy, chocolately, prunes, cinnamon, honey, scant wood. Taste: Aromatic, fruity, chocolate, nice sweetness of vanilla and cinnamon, blossoms, delicate spiciness, delicately bitter, dusty, somewhat edgy, long. Content: 500 ml, EUR: 25.40

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Albert Büchele - Farmer and Distiller from Lake Constance

"We have been farmers for generations", stresses Büchele. Only the appearance of the facilities on the Michelehof in Hard has changed tremendously in the last decades, from traditional livestock husbandry – Paul's father was awarded numerous prizes with his animals for breeding - and dairy production, extending to fruit-growing and more. Originally Albert applied his ambition to producing fruit sparkling wines, according to the traditional method of bottle fermentation. And he had success – in 1994 he received the innovation prize of the province of Vorarlberg for his sparkling pear wine "Mufänger". So, he had made a major accomplishment and now he was going on to even bigger goals ...

The processing of fruit into "fluid fruit" has always been part of the work on the Michelehof. However, currently the former hobby is a passion, still with the same commitment, and actually with a pleasant persistence. And this is what brings the highest of distinctions year after year for his successful distilling work.

There are approximately 30 products offered, with the main focus on fruit and yeast spirits, and the specialty of "national fruit" Subirer pear. After alterations in the distillery and redesigning of the equipment, the Michelehof is now showing a new side – though the high quality has remained the same, if not somewhat stronger in expression and more harmonious. No wonder, since the harmony in the family and at the farm has been the recipe for success for many years.

The results at the World-Spirits Award 2007: their total rank was 13th as a Master-Class Distillery with a harmonious selection of fruit distillates. Gold medals were awarded for a pear wine yeast distillate, mirabelle spirits and pear spirits of the Dr. Guyot variety, and silver medals were awarded for the wild elderberry and black currant.

92.30 - Dr. Guyot Birne, Birnenbrand Dr. Guyot 2006 628 - Gold MICHELEHOF, AT-6971 Hard

Fragrance: Slightly restrained fruit, banana-like, aromatic, fresh, somewhat peel-like. Taste: Typical, delicate fruit, lemon freshness, a very pronounced sweetness of pear and banana, green-minty spiciness, full-bodied, long. Content: 350 ml, EUR: 25.00

93.70 - Fruchtheffe Brand, Obstweihefe Birne 2005 548 - Gold MICHELEHOF, AT-6971 Hard

Fragrance: Aromas of pears and apples, also banana, fresh yeast, beery notes. Taste: Intense, banana-like, clear apple taste, peel-like, delicately yeasty, delicately spicy, very soft, mild, long, good balance. Content: 350 ml, EUR: 22.00

84.00 - Schwarzer Holunder, Wilder Holunderbrand 2006 633 - Silver MICHELEHOF, AT-6971 Hard

Fragrance: Not very typical and fresh, restrained, a lot of tannic agent (wild pear, green nuts), tartly perfumed, herbal. Taste: Lean, grassy-minty, menthol, a lot of tannin, dusty, pear-like, slightly wine-like, green pomace spiciness, full-bodied, long. Content: 350 ml, EUR: 44.00

93.00 - Mirabelle, Mirabellenbrand 2005 526 - Gold
MICHELEHOF, AT-6971 Hard

Fragrance: Intensive nose of candy, slight tone of kernel, dusty-dry, slightly cinnamony, floral, fresh mint, elegant. Taste: Broad, powerful, elegant fruity sweetness, plum aroma, cinnamony-tart spiciness, nutty tartness, soft, round, full-bodied. Content: 350 ml, EUR: 22.00

84.00 - Schwarze Ribisel, Johannisbeer, Schwarzer Johannisbeerbrand 2006 621 - Silver
MICHELEHOF, AT-6971 Hard

Fragrance: Fresh, fruity, juicy, somewhat restrained, perfumed, pears, notes of tobacco, delicate green-grassy spiciness. Taste: Rather atypical, aromas of bilberries and blackberries, little currant fruit, sweetness of pears and apricots, stalky-herbal spiciness, very edgy, young. Content: 350 ml, EUR: 50.00

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Natur - Vodka and Liqueurs from the National Park

The origins of this enterprise can be traced to the beginning of the last century, when the great-grandfather of the present-day owner began to distill grain, fruit and herbs. The Slovenian region of Pomurje was even well-known before that point as the area of origin of excellent spirits which were very popular among the local population. The re-start of the company succeeded in 2003, and the third generation is successfully involved in placing innovative products on the Slovenian market, as the manager Urška Vouri explains with pride. The cultivated enjoyment of traditional spirits in modern society should be supported, since only the satisfaction of the consumer provides the honest feedback about quality and competitiveness.

NATUR is the trademark designation for the entire assortment which targets demanding consumers and connoisseurs. These are products with a perfect design, aroma and taste, with "sincere" characteristics based on the quality of their ingredients: 100% natural raw ingredients, processed according to the company's own methods, in order to compose rich, harmonious overall combinations which ideally reflect the raw ingredients.

The main product is a premium vodka from the finest of rye and spring water from the heart of the National Park Pomurje, which guarantees a soft and neutral taste. The scarlet cherry liqueur is made from regional fruit, with natural aromas added and 25 different herbs are used in the herbal liqueur under the trademark of NATUR MEDICO. With its tangy-spicy qualities it is particularly well-suited as a digestif. All three products were awarded silver medals at the World-Spirits Award.

88.00 - Bitter/Kräuter Liköre Natur, Herbal Liqueur 2006 3860101001 - Silver NATUR, SI-9220 Lendava

Fragrance: Nice herbal aromas, lovage, star anise, vermouth, hay, moss and forest soil. Taste: Gingerbread, some caramel, green nuts, forest herbs, fennel, calamus, spicy herbs, pleasantly bitter, not much pressure. Content: 0 ml, EUR: 0.00

85.00 - Frucht Likör, Cherry Liqueur 2006 3860101001 - Silver NATUR, SI-9220 Lendava

Fragrance: Not much cherry fruit, rather grainy, faint notes of bitter almonds, juicy, oily. Taste: Little fruity expression, pomace components, green tartness, sweetness of sugar, slightly bitter, sweet-sour, thin, flat, engaging. Content: 0 ml, EUR: 0.00

88.00 - Wodka bis 45 %, Vodka 2006 3860101001 - Silver NATUR, SI-9220 Lendava

Fragrance: Fresh, cool fragrance, slightly yeasty, somewhat oily, delicately carrot-like. Taste: Delicate sweetness of grain, some raspberry pomace, earthy-rooty spiciness, slight carrot taste, rather rustic, somewhat alcoholic. Content: 0 ml, EUR: 0.00

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Robert Oberhofer – High-Class Distillery in a Country Hotel

The comfortable, almost informal atmosphere of a country house is expected by the visitors at the four-star Hotel Reschenhof in Mils. In a quiet and yet still central location at the foot of the Karwendel mountains near the city of Hall, the hotel makes an ideal base for excursions to the most beautiful areas of Tirol.

There are sufficient attractions in the surrounding area – the silver mine in Schwaz, the mint in Hall, the farmhouse museum in Kramsach, the glass-blowing in the town of Rattenberg, the Swarovski Crystal Worlds in Wattens, the Alpine Zoo in the provincial capital of Innsbruck, and much more. Or one can simply remain indoors, where equally as much in variety or relaxation is provided according to the principle that there should be: "enjoyment of life with all the senses!" There are beauty treatment days on the program in the extensive wellness department, while in between the in-house gastronomy entices guests to culinary excursions, from the pizzeria to the cozy Zirbenstüberl with seasonal focuses.

Good food is of course also accompanied by good spirits, something which is proved during a visit to the working distillery display where there are tastings and snacks. Robert Oberhofer, the senior boss of the hotel – who arrived on the scene of distilling – has been augmenting the Tyrolean elite of distillers for years with much commitment and excellent products encompassing a broad spectrum of varieties. Specialties include Red Williams pear, black currant, raspberry and fig spirits.

Their overall ranking at the World-Spirits Awards was 20th, including classification as a First-Class Distillery – with a gold medal for the fig spirits, silver for sour cherry, plum, raspberry and apricot, as well as a bronze medal for the Gravensteiner apple.

71.00 - Apfel Gravensteiner, Grafensteiner 2005 LG 1005 - Bronze OBERHOFERR, AT-6068 Mils

Fragrance: Over ripe nose, breadth, banana notes, must pear, fruit pomace, somewhat acidic. Taste: Broad, little apple, very peary character, freshness, green spiciness, slightly tart, delicate sharpness, crossover. Content: 0 ml, EUR: 0.00

92.00 - Feigenbaum, Feigenbrand 2005 FB 02/05 - Gold OBERHOFERR, AT-6068 Mils

Fragrance: Delicate fragrance of very mature fruits, rosehip, sweetness of honey, cocoa powder, yeasty, somewhat floury, slightly petrol-like. Taste: Typical fruit, slender, lean, floral, some herbal spiciness, kernel-sweet aromas, soft, balanced. Content: 0 ml, EUR: 0.00

86.00 - Himbeere, Himbeere 2004 LH1004 - Silver

OBERHOFERR, AT-6068 Mils

Fragrance: Restrained aromas of citrus, minty-green freshness, pithy, hayey, somewhat dull. Taste: Intense, broad, lemony, slightly blackberry-like, nutty kernel spiciness, dusty, some marc, slightly bitter, persistent. Content: 0 ml, EUR: 0.00

**89.00 - Weichsel (Sauerkirsche), Weichsel 2004 LWe1 12-04 - Silver
OBERHOFERR, AT-6068 Mils**

Fragrance: Lean, dark fruit, chocolate, Rhum, eucalyptus, fresh mushrooms (Pfifferlinge), some marzipan. Taste: Roasted aromas, bitter almond, minty-chocolately, aromas of cranberries and currant fruit, somewhat green pomace spiciness, delicately bitter, youthful. Content: 0 ml, EUR: 0.00

**86.00 - Marille (Aprikose), Marille 2003 L/M2 1003 - Silver
OBERHOFERR, AT-6068 Mils**

Fragrance: Delicate and elegant, delicately fruity and floral, some freshness of citrus, green herbs, delicate bitter notes with caramel. Taste: Elegant, jammy, fresh rosewood, grassy-green spiciness, eucalyptus, slightly bitter, somewhat edgy, short. Content: 0 ml, EUR: 0.00

**88.00 - Zwetschke, Zwetschke 2003 LZ2 1003 - Silver
OBERHOFERR, AT-6068 Mils**

Fragrance: Little character, blue-fruity and peel-like, delicately cinnamonony, roasty, slightly exotic (mango). Taste: Very delicate fruit, somewhat restrained, sweetness of prunes, green-spicy kernel aromas, little pressure, slightly astringent, youthful. Content: 0 ml, EUR: 0.00

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Frank Deiter - Top Canadian Distiller

In 1999, Frank Deiter arrived in Vernon and was first involved in the wood industry and forestry before in 2004, he established a distillery in the sunny Okanagan Valley, the largest fruit-growing area of Canada. After overcoming bureaucratic hurdles, Okanagan Spirits became the only - and best - fruit distillery in Western Canada, though the business is mainly oriented to tourists and export. That might sound like carrying coals to Newcastle, however the distillates are very good and are also enjoyed by experienced gourmets in Europe.

Extraordinary raw ingredients are the charm of the matter: the Saskatoon berry – a vitamin supplier for the prairie Indians, the fruit of the *Prunus virginiana* – also called the "chokecherry" since in its raw form it is almost inedibly bitter, and the Hyslop crab apple, an old variety with very small fruit. The precise variety of the yellow plums is not known, however they have a staggering aroma. And the tree owners could only be convinced to part with the fruit with an offer of the "third currency" (gold, money and liquor!). Experiments with beer, barley and ginseng are also on the agenda in the creative mind of Frank Deiter, and the aroma abundance of wild bilberries, rowanberries, cranberries and blackberries also appeal to him – provided that the bears are leaving some behind.

With a representative palette of fruit, Okanagan achieved rank number 21 as a First-Class Distillery at the World-Spirits Award: with a gold medal for marc from Pinot noir, silver medals for the Siegerrebe and Pinot gris, silver for black currant, Canados (apple spirits matured in wooden barrels) and Williams pear, and bronze for "Italian Prune". Among fruit spirits, the "Old Italian Prune" was convincing enough to be awarded a gold medal.

88.00 - Absinth (Absinthe), Absinthe 2005 - Silver

OKANAGAN, CA- Vernon, B. C. V1T 1V9, Canada

Fragrance: Fresh herbs, little anise, delicate wormwood, black tea, mint, mineral-like and nutty. Taste: Spicy character, anise, hay flowers, malty, almost caramel-like, a bit of resin, subtly bitter, peppery, somewhat short, rather lean. Content: 0 ml, EUR: 0.00

86.00 - Apfel Holz Allgemein, Canados Holzfass 2005 427526 - Silver

OKANAGAN, CA- Vernon, B. C. V1T 1V9, Canada

Fragrance: Restrained fruit, somewhat grassy-green wood, vegetable notes, rather broad. Taste: Somewhat woody, nice sweetness of wood, tart-peel spiciness, slightly bitter, slightly tart, inharmonious, young. Content: 375 ml, EUR: 26.00

92.00 - Enzian/Kräuter/Wurzel Spirits, Swiss Alpine Herb 2005 - Gold

OKANAGAN, CA- Vernon, B. C. V1T 1V9, Canada

Fragrance: Spicy, anise, mint, Basilikum, menthol, vermouth, somewhat hayey, mineral-like, slightly chocolately. Taste: Bitter oranges, anise, fennel, cloves, menthol freshness, balm, mint, nutty, green-spicy, slightly engaging. Content: 375 ml, EUR: 0.00

87.00 - Schwarze Ribisel, Johannisbeer, Black Currant 2005 - Silver

OKANAGAN, CA- Vernon, B. C. V1T 1V9, Canada

Fragrance: Very intensive, petrol notes, woody pomace, very one-sided, green-grassy aromas, somewhat medical. Taste: Aromatic, little cassis, grassy-green spiciness, notes of nettle, hayey pomace, dusty, full-bodied, somewhat engaging. Content: 375 ml, EUR: 0.00

91.00 - Trester Allgemein, Pinot Noir 2005 - Gold

OKANAGAN, CA- Vernon, B. C. V1T 1V9, Canada

Fragrance: Delicate pomace aroma, yeasty wine-like, flowery-spicy. Taste: Somewhat restrained, grapy character, chocolate, oily bitter aromas, hayey, yeasty sweetness, green pomace spiciness, good balance, full-bodied. Content: 375 ml, EUR: 0.00

88.00 - Trester Allgemein, Siegerrebe 2005 673756 - Silver

OKANAGAN, CA- Vernon, B. C. V1T 1V9, Canada

Fragrance: Clear notes of pomace, pithy, a lot of peels aromas, roseblossoms, nutty, oily-bold, somewhat oxydized. Taste: Perfumed, muscat rosewood aromas, caramel candies, tones of kernel, nutty, pomace spiciness, almost to heavy, endless. Content: 375 ml, EUR: 26.00

87.00 - Trester Allgemein, Grappa Pinot Gris 2005 427328 - Silver

OKANAGAN, CA- Vernon, B. C. V1T 1V9, Canada

Fragrance: Slightly pomace-like, slightly yeasty, petrol like, hayey-nutty, rose oil and muscat tones, honey. Taste: Little marc notes, restrained, pithy muscat notes, aromas of nuts, notes of tobacco, yeasty-oily sweetness, green bittery spiciness, youthful, long. Content: 375 ml, EUR: 26.00

83.00 - Williams-Christ Birne Gelb, Poire Williams 2006 29734 - Silver

OKANAGAN, CA- Vernon, B. C. V1T 1V9, Canada

Fragrance: Rustic, fresh, peel-like, somewhat smoky, oranges, delicate, green herbal spiciness, tones of pulp. Taste: Broad, citrus freshness, green-grassy spiciness, peary sweetness of fruit, astringent, somewhat rough. Content: 375 ml, EUR: 26.00

90.00 - Zwetschken Spirituose, Old Italian Prune 2005 343491 - Gold

OKANAGAN, CA- Vernon, B. C. V1T 1V9, Canada

Fragrance: Breadth, sumptuous, plummy aromas, prunes, somewhat malty, intensive smoky wood. Taste: Subtle dried fruit, malt, tobacco, vanilla, cinnamony spiciness, spicy notes of bitter almonds, sweet-styled, somewhat engaging. Content: 375 ml, EUR: 30.00

74.00 - Zwetschke, Italian Prune 2005 343509 - Bronze

OKANAGAN, CA- Vernon, B. C. V1T 1V9, Canada

Fragrance: Cinnamony-spicy, fruity and floral, chocolate, strong tones of kernel, nut, dark bread, slightly oxydized. Taste: Medicinal herbal bitterness, subtile sweetness of fruit, roasted aromas, cinnamony-spicy herbs, grated cheese, subdued, short. Content: 375 ml, EUR: 26.00

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Raunikar – Sophisticated Products from Herbs and Roots

When considering spirits and schnapps in Carinthia and East Tirol, Raunikar comes to mind. There they are working with traditional methods in order to achieve spirits of a special quality. Raw ingredients of a high quality, a controlled fermenting process, maturing in steel tanks and continuous quality control appertain to the tools of the trade of a good distillery in order to fulfill the demands of quality-conscious customers.

In addition to this comes a unique feature of the Raunikar method: the raw spirits, the result of the first distillation, which has already been subjected to storage and consequently has already at this stage undergone maturation and forming of its character. Only after the spirits have gone through this stage of storage, can their fine distilling take place, in which elegance, mildness and character of the fruit are expressed. This elaborate procedure was deliberately chosen, since only through this method is it possible to manufacture products which, because of their substantial fruitiness, guarantee a symbiosis between the claim of naturalness and sophisticated pleasure.

What started three generations ago in Feldkirch is continuing today in this tradition, combined with modern know-how. And this is confirmed by the popularity of the products from fruit, herbs and roots among retail customers and in gastronomy.

The results at the World-Spirits Awards confirm the quality: A quartet of gold medals were awarded for Paracelsus bitters, gentian spirits, Rossbacher and apricot liqueurs, rounded-off with a silver for Wurzelgraber mountain herbs, along with achieving the rank of number 1 for them as a Master-Class Distillery in the category of bitters and liqueurs. In the case of fruit spirits, their rowanberry schnapps was awarded a gold medal, and silver medals were awarded three times – for house schnapps of mixed fruit, Williams pear and apricot schnapps.

93.00 - Gewürz/Kräuter Bitter, Paracelsus Bitter 2006 6/220 - Gold RAUNIKAREDEL, AT-6890 Lustenau

Fragrance: Ripe forest berries, sloe juice, cranberries, raspberries, elderberry and currant, herbs. Taste: Restrained herbs, subtle roots, calamus, lovage, cherry aromas, liquorice, delicate bitter notes, slightly sour and balmy, somewhat sweet, rather balanced. Content: 700 ml, EUR: 0.00

92.00 - Gewürz/Kräuter Bitter, Rossbacher 2006 6/272 - Gold RAUNIKAREDEL, AT-6890 Lustenau

Fragrance: Spicy-fresh herbs, eucalyptus, mint, vermouth, calamus, nuts and mocca, some orange. Taste: Intensive herbs, complex, menthol, a lot of calamus, lovage, mint, lemon, roots, sweetness of caramel, balanced, persistent. Content: 700 ml, EUR: 0.00

92.00 - Enzian/Kräuter/Wurzel Spirits, Enzian 2006 7/011 - Gold
RAUNIKAREDEL, AT-6890 Lustenau

Fragrance: Typical earthy-rooty character, fresh gentian, some masterwort, almost perfumed. Taste: Intense, a bit of resin, floury, grainy, very spicy, almost sweetish, long, a lot of pressure. Content: 700 ml, EUR: 0.00

89.00 - Enzian/Kräuter/Wurzel Spirits, Wurzelgraber Bergkräuter 2006 7/013 - Silver
RAUNIKAREDEL, AT-6890 Lustenau

Fragrance: Fresh-spicy, predominately anise, caraway, some citrus, black tea, herbal essences. Taste: Flowery aromas of herbs (association with cough syrup), anise, fennel, calamus, not very bitter, slight caramel sweetness, ethereal finish, very balanced. Content: 700 ml, EUR: 0.00

90.00 - Frucht Likör, Marillenlikör 2006 6/580 - Gold
RAUNIKAREDEL, AT-6890 Lustenau

Fragrance: Compact, some doughy apricot fruit, perfumed, citrus, delicate bitter almond, little freshness. Taste: Jammy, mushy, marzipan-like, broad sweetness, slightly bitter, full of pressure, somewhat edgy, little finesse. Content: 700 ml, EUR: 0.00

88.00 - Marillen Spirituose, Marillenschnaps 2006 7/009 - Silver
RAUNIKAREDEL, AT-6890 Lustenau

Fragrance: Fresh apricot, delicate fruitiness, herbal notes, some aromas of roasting and vanilla. Taste: Ripe apricot, somewhat jammy, grassy-green spiciness, slightly engaging, somewhat bitter, youthful, long. Content: 700 ml, EUR: 0.00

89.00 - Obstler Spirituose, Obst-Hausschnaps 2006 7/012 - Silver
RAUNIKAREDEL, AT-6890 Lustenau

Fragrance: Complex fruit, green apples, slightly acidic apricot, also plums and pear. Taste: Pear-like, delicate plum, somewhat peel-like and doughy, sweetish fruit, somewhat grainy, full of pressure, youthful. Content: 700 ml, EUR: 0.00

94.70 - Vogelbeer Spirituose, Vogelbeerschnaps 2006 7/010 - Gold
RAUNIKAREDEL, AT-6890 Lustenau

Fragrance: Intensive aromas, cherry fruit with almond-marzipan-notes, somewhat grassy-green. Taste: Strong tone of bitter almonds, a lot of cherry aromas, fruity marzipan-like sweetness, green-floral spiciness, long, great balance. Content: 700 ml, EUR: 0.00

88.00 - Williams Spirituose, Raunikar Williamsschnaps 2006 7/008 - Silver
RAUNIKAREDEL, AT-6890 Lustenau

Fragrance: Delicate Williams fruit, intensive, green-peel spiciness, banana, some vanilla, bready, slightly doughy. Taste: Very fruity, jammy, banana-sweet, sugar cane, full of pressure, long, good balance. Content: 700 ml, EUR: 0.00

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Rüdiger Sasse - Grain in a "Spiritual" Form

At the beginning of the 18th century, a grain distillery was established in the northwest of the Münsterland region in Germany, close to the border with the Netherlands. In 1885, the first steam engine with a 25-meter-high chimney was constructed – a landmark of industrialization in the region. It was here in 1972 that the most modern distillation plant of northern Germany was built. At the beginning of the 1990s, a 35-year-old dusty bottle of "Sasse Korn" was stumbled upon and after it was tasted, the decision was made to revive the old recipe once again by reactivating the more than 100-year-old wooden barrels and distilling according to the traditional and currently only rarely practiced procedure. The maturing over many years in barriques from Limousin oak causes the grain distillate to become very mild and gives it its delicate yellow color. The matured grain spirits requires a lot of know-how and above all a lot of time - all of that has little to do with the usual grain distillate.

Just as the past and present are combined in the case of matured grain distillate at the Sasse company, there is also an aspiration towards a harmonious balance in the overall offer of products. Classic products are presented together with innovative, imaginative liqueur blends, in addition to various matured grain distillates, among them a unique and mild cigar spirits which matures in cognac barrels. The latter was already successfully presented among the international distilling circles at the first World-Spirits Award & Festival.

This year, Sasse was also the king of grain spirits, as a First-Class Distillery, with a gold medal for Münsterlander Lagerkorn Export, silver medals for the Münsterländer Lagerkorn V.S.O.P. and the special grain variety of Weißer Pharao and bronze for T.S. Privat. Among the fruit distillates, they received gold medals for the Rolinck beer distillate and Cigar Special, and silver for Pinkus Biobeer distillate.

92.00 - Bierbrand, Rolinck Bierbrand 2006 2006 - Gold SASSEKORNBRENN, DE-48624 Schöppingen

Fragrance: Rather subtle, yeasty, malty, spicy, somewhat bready, appley, petrol like, woody. Taste: Typical aromas of beer, noticeable tone of hops, tart spiciness, yeasty-malty sweetness, mild, persistent, balanced. Content: 500 ml, EUR: 19.50

87.00 - Bierbrand, Pinkus Bio Bierbrand 2006 2006 - Silver SASSEKORNBRENN, DE-48624 Schöppingen

Fragrance: Somewhat restrained, slender, hopsy, malty, yeasty, woody, delicately petrol-like. Taste: Lean aroma of grain, apple fragrance, malty sweetness, notes of wood, soft, mild, somewhat short. Content: 500 ml, EUR: 19.50

93.00 - Diverse Getreideprodukte, Sasse Münsterländer Lagerkorn Export 2006 2006 - Gold
SASSEKORNBRENN, DE-48624 Schöppingen

Fragrance: Complex character of grain, caramel, notes of coffee and rum, slightly dusty, some tones of fresh lacquer. Taste: Very aromatic, well-structured fruit, rum style, nice wood-honey sweetness, slightly peppery, full-bodied, youthful. Content: 500 ml, EUR: 20.00

82.00 - Diverse Getreideprodukte, Sasse Münsterländer Lagerkorn V.S.O.P. 2006 2006 - Silver
SASSEKORNBRENN, DE-48624 Schöppingen

Fragrance: Very neutral, dusty note of grain, exotic notes of rum, coffee, discreet wood, thin. Taste: Restrained, filigree, lean, malty, vodka type, nice sweetness of wood, soft, balanced. Content: 500 ml, EUR: 15.00

71.00 - Korn über 10 Jahre, T.S. Privat 1972 1972 - Bronze
SASSEKORNBRENN, DE-48624 Schöppingen

Fragrance: Typical, smoky-roasty, yeasty-malty, discreet wood, a lot of freshness, somewhat alcoholic. Taste: Roasted aromas, chocolately, delicately vanillic, malty, grainy-sweet, somewhat edgy, slightly engaging, crossover. Content: 500 ml, EUR: 70.00

87.00 - Korn spezielles Getreide, Weißer Pharao 2006 2006 - Silver
SASSEKORNBRENN, DE-48624 Schöppingen

Fragrance: Delicately floury grain, dry-dusty, tones of lacquer, damp pulp. Taste: Subtle aromas, finely spicy tartness, dusty-nutty, slightly astringent, rather short, lean. Content: 500 ml, EUR: 23.50

91.30 - Zigarrendestillate Getreide, Cigar Special 2006 2006 - Gold
SASSEKORNBRENN, DE-48624 Schöppingen

Fragrance: Rather restrained, malty, associations of vodka, fresh apple, green meadow, exotic fruits, malty-caramelly vanillic, delicately woody. Taste: Aromas of rum, coconut aromas, chocolate, caramel, nougat, aromas of tea, nutty, vanillic, sweetish, full-bodied, long. Content: 500 ml, EUR: 19.50

Schosser KEG

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Schosser - Bundled Strength of Berries

The hereditary farm by the name of Wöristergut has been in family possession since 1632, however later becoming known as the "bilberry garden", and since 1998 it has been recognized as an organic farm. In 1985, conventional agriculture on the farm was given up in order to specialize on bilberries. The delicious American "blueberry" is cultivated in Upper Austria and Styria on 15 hectares of their own plantations. In addition, there are also raspberries coming from their own cultivation.

The "burning" success story of the Schosser family began in 1989 when heavy hail damage caused large parts of their bilberry harvest to become unusable as fresh produce. The distilling of the fruit was then an emergency solution, which however quickly developed into a passion, since their first product was immediately greeted with great acclaim. Max Schosser experimented together with his son Martin, who was also involved from the beginning on with ardent enthusiasm, and with his employee Josef Gradauer. After finishing high school in 1996, he joined the company and since 1998, after the all too premature death of his father, has been responsible for production.

The product range, which is from year to year extended, today contains more than 50 different products: spirits from grain, pome fruit, stone fruit and berries, all the way to rarities such as cranberry, Jerusalem artichoke, banana or whitethorn. They are producing 100% distillates, specifically by the classic method, maturing in small wooden barrels, but also liqueurs and berry wines, as well as hand-made noble chocolate, prepared with fresh bilberries, bilberry liqueur and fine bilberry spirits. The total ranking of 17th as a First-Class Distillery came together with two gold medals for raspberry and elderberry, as well as three silver medals for black currant, cherry and rose hips.

87.00 - Hagebutte, Hagebuttenbrand 2005 5 - Silver

SCHOSSERBARBAR, AT-4611 Buchkirchen

Fragrance: Delicately fruity, pomace-like, sweetish mixture of apples, pears and artichokes, slightly smoked ham. Taste: Somewhat restrained, lean, succulently smoky, nutty-caramelly, cinnamon, apple peel, fruit tea, hayey pomace, slightly bitter, lacking pressure. Content: 500 ml, EUR: 72.00

90.00 - Himbeere, Himbeerbrand 2002 2 - Gold

SCHOSSERBARBAR, AT-4611 Buchkirchen

Fragrance: Freshness, lemon aromas, reminiscent of quince, also blackberry, dusty-yeasty, a bit of green pomace, pithy-nutty. Taste: Very rich in facets, delicate aromas of mint and chocolate, some tart quince, not entirely typical aromas of fruit, short, astringent. Content: 500 ml, EUR: 72.00

90.00 - Schwarzer Holunder, Holunderbrand 2005 5 - Gold
SCHOSSERBARBAR, AT-4611 Buchkirchen

Fragrance: Restrained fruit, very aromatic, flowery, somewhat green stalky, slight sweetness of cinnamon and marzipan. Taste: Aromatic, a lot of tannin, subtle intensity of fruit, pomace-like and woody, sweetish pear-like aromas, somewhat one-sided, full-bodied, long. Content: 500 ml, EUR: 55.00

89.00 - Kirsche Allgemein, Kirschenbrand 2005 5 - Silver
SCHOSSERBARBAR, AT-4611 Buchkirchen

Fragrance: Delicate, fresh fruit, strawberry aromas (direct carrier associations), cocoa, chocolate, wood, very restrained notes of bitter almonds. Taste: Broad, delicately tart-chocolately, some bitter almond, green spiciness of stalks, youthful, full of pressure, full-bodied. Content: 500 ml, EUR: 37.00

89.00 - Schwarze Ribisel, Johannisbeer, Schwarze Johannisbeere 2005 5 - Silver
SCHOSSERBARBAR, AT-4611 Buchkirchen

Fragrance: Delicate, flowery-fragrant interplay of fruit, little cassis, green-leafy herbal spiciness, somewhat leathery-dusty-earthly. Taste: Very lean, restrained fruit, delicate sweetness of fruit, green nuts, green-grassy-stalky, slightly bitter, soft, decent. Content: 500 ml, EUR: 52.00

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Seyringer Schlossbrände Spirits - History Lives On

The Seyringer Schlossbrände spirits are named after the Seyring Castle to the north of Vienna – formerly a country estate stemming from the time of the empire – and represent a part of the Austrian spirits culture. This reference to the imperial history and life-style of Old Vienna is also reflected in the composition of the assortment. Without glorifying the "good old times", the following can be said about the products: What has always been good also tastes good today.

Under the motto "history should live", the entire presentation and brand identity of the enterprise were carefully overhauled in 2006. Among the innovations was a special bottle with a handle, which was exclusively produced for the company according to a sample of a more than 150-year-old spirits bottle. With bottle sizes of 0.5, 0.2 and a "handy" 0.04 liter, many needs are satisfied. With the intense reference to history and corresponding presentation, the Seyringer Schlossbrände spirits are certain to have a successful brand identity. The symbolic power of the brand is convincing in many segments - as a little present in the souvenir assortment, as well as through special sales in the retail food trade.

The broad range of products contains traditional Austrian fruit spirits, fruit schnapps and fruit liqueurs. The basic products are Williams pear, apricot, plum, cherry, raspberry, Obstler (mixed fruit schnapps) and gentian spirits. One series of liqueurs with a basis of fruit juice and fruit distillate, which is produced according to old recipes, can be considered an innovative enlargement.

The liqueurs managed to draw attention at the World-Spirits Awards: There were gold medals for liqueurs from cherries, plums, raspberries and apricots, and silver for Williams pear.

95.00 - Frucht Likör, Kirsch Likör 2006 7/006 - Gold SEYRINGER, AT-6890 Lustenau

Fragrance: Great, intensive aromas, succulently fruity, sour cherry with delicate marzipan. Taste: Fruity-juicy, cherry preserves, delicate almond tartness, elegant spiciness, compact, balanced. Content: 500 ml, EUR: 0.00

92.00 - Frucht Likör, Zwetschgen Likör 2006 7/004 - Gold SEYRINGER, AT-6890 Lustenau

Fragrance: Plum compote, fruity, a lot of bitter almonds, almost perfumed. Taste: Typical of the fruit, prunes, plummy tone of kernel, fruit juice acidity, a lot of vanilla, slightly tart, somewhat too sweet, long. Content: 500 ml, EUR: 0.00

92.00 - Frucht Likör, Himbeer Likör 2006 7/005 - Gold SEYRINGER, AT-6890 Lustenau

Fragrance: Opulent, highly aromatic, freshness, juicy forest berries, nutty, jammy. Taste: Crystal-clear, ripe raspberry, some grain, compact sweet candy, delicate tartness, long, good balance. Content: 500 ml, EUR: 0.00

90.30 - Frucht Likör, Marillen Likör 2006 7/002 - Gold
SEYRINGER, AT-6890 Lustenau

Fragrance: Delicate aromas, perfumed, fruity fresh, intensive tones of bitter almond, jammy. Taste: Intensive apricot, some peach, juicy-aromatic, honey-sweet, good balance. Content: 500 ml, EUR: 0.00

80.00 - Frucht Likör, Seyringer Williams Birnenlikör 2006 6/587 - Silver
SEYRINGER, AT-6890 Lustenau

Fragrance: Delicate aromas of Williams pear, restrained, somewhat mushy, coconut aromas, caramel. Taste: Sumptuous aromas of Williams pear, tones of cooking, freshly acidic, very overpowering sweetness of caramel, little pressure, scant body. Content: 500 ml, EUR: 0.00

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Markus Summer - Fruit Specialist from Vorarlberg

It is said that one should not compare apples with pears. Nevertheless, concerning the distillates from the Summer Distillery in Rankweil, that should still be done - because Markus Summer is a specialist for pomaceous fruit who brings out the fruitiness of different varieties with finesse in perfect form.

Just the same, at the beginning the family farm was not intended for spirits. From a workshop for the construction of barrels, to commissioned and commercial must production, where selected fruit of other farmers was processed, their history stretched over four generations. In December 1995, they decided to expand and invested in their own government-supervised distillery. Numerous awards resulted for all their achievements in the high-quality segment (75 percent of all the spirits produced by them have been awarded with prizes), including the title of best distiller in Vorarlberg for the year 2003.

The basis for their broad product range – almost 50 distillates, some of them produced in the smallest of quantities – is the harvest of organic orchards in that region. At the "heart" of their product range are apple and pear spirits of pure varieties for which botanical knowledge is necessary in order to know anything concerning these rarities, such as the Gelbmöstler, Herbstlängler, Ruhschiebler, Rotbirne pear or Zitronenbirne pear. A second emphasis is on kirsch (cherry) spirits typical to the region, and furthermore there are even distillates from wild fruits, berries, grapes, marc, yeast and beer. The assortment is complemented by a fine selection of liqueurs, for instance kirsch, bilberry, currant and blackthorn, or ingeniously sophisticated combinations like quince with honey or Williams pear with cinnamon.

Their products fared well at the World-Spirits Awards, with gold medals for wild cherry, Subirer pear, Rubinette apple and grape spirits, and a silver medal for rowanberry.

92.00 - Apfel Rubinette, Apfel Rubinette 2006 0621-1 - Gold SUMMER, AT-6830 Rankweil

Fragrance: Intense, grated, green apple, notes of fresh citrus, exotic fruits, banana, cinnamon. Taste: Typical, exotic-cinnamon aromas, lemony, green-peel spiciness, a lot of fruity sweetness, balanced, length fruitiness, young. Content: 350 ml, EUR: 25.00

92.00 - Birne Subierer, Birne Subierer 2006 0603-1 - Gold SUMMER, AT-6830 Rankweil

Fragrance: Typical fruit, clear pear, banana, somewhat nutty, minty, floral, rustic. Taste: Very aromatic, delicate fruitiness, freshly acidic, citrus notes, meadow flowers, banana-like sweetness, youthful, balanced. Content: 350 ml, EUR: 30.00

93.00 - Wildkirsche, Vogelkirsche, Wildkirsche 2005 0614-1 - Gold

SUMMER, AT-6830 Rankweil

Fragrance: Pronounced aromas of bird cherry, very fresh and fruity, strong character of pits and bitter almonds. Taste: Classic, a lot of marzipan, roasted aromas, chocolate, nice fruity sweetness, slightly bitter, elegant, balanced, round. Content: 350 ml, EUR: 38.00

**91.00 - Traube Allgemein, Traubenbrand 2005 0646-1 - Gold
SUMMER, AT-6830 Rankweil**

Fragrance: Freshness, tart notes of red wine, slightly yeasty, almost beery, flowery, dusty, peel-like, pithy, pear-like. Taste: Elegant, exotic, muscat, bananas, pears, some marzipan, caramel, sweetish notes of yeast, long, full-bodied, smooth. Content: 350 ml, EUR: 25.00

**82.00 - Vogelbeere, Vogelbeere 2005 0629-1 - Silver
SUMMER, AT-6830 Rankweil**

Fragrance: Delicate fruitiness, somewhat perfumed, some apple taste, medicinal, metallic, grassy, dusty, some bitter almond. Taste: Not very typical, very mild, delicate, not much body, nutty, peel-like, pear-like sweetness, herbal-medicinal tartness, slightly bitter, inharmonious, short, young. Content: 350 ml, EUR: 59.00

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Tamborine Mountain Distillery – Confident and Very Personal

Although machetes are not needed in order to get to the distillery of the Ward family, the access road has been kept narrow on purpose. Buses are not welcome here, as looking after the visitors personally is being preserved. After all, a very personal (success) story is being told ...

Michael and Alla Ward moved from Tasmania to Queensland in 1992. The variety of fruit there fascinated them - and almost turned into a problem for their livelihood. Since they didn't use any chemical sprays, the harvested fruits did not correspond to market requirements. However, the harvests were much too large for the family of four, and therefore something had to be done in order to manage the small property economically. Soon the solution was found: ferment and distill it!

The Tamborine Mountain Distillery lies hidden in the hinterland of the "Gold Coast" in the southeast of Queensland. It is a manufactory with products that surprise even those who believe that they already have everything. In particular, the imaginative liqueur creations became known to a greater extent by word of mouth and through media reporting, as they are honored by numerous international distinctions.

Three "ingredients" are determining the formula for success: red volcanic soil, opulent fruits and fresh spring water. The distillation is done through the traditional method in small copper kettles. Each production step is carefully thought out, right down to the hand-painted bottles, a reference to Alla Ward's Russian family background.

Presenting a small cross-section from their colorful production program, Australia attracted attention at the World-Spirits Awards: gold medals were awarded for Absinthe and The Australian Herbal Liqueur, and silver for neutral vodka.

94.00 - Absinth (Absinthe), Absinthe 2006 1 - Gold

THE AUSTRALIAN, AU- North Tamborien Queensland, Australia 4212

Fragrance: Intensive notes of anise, limes, kumquat, fennel, vermouth, pine resin, some herbs. Taste: Strong body, essential oils, menthol, citrus, oranges, a lot of anise-sweetness, nice bitter notes, balanced, slightly engaging. Content: 500 ml, EUR: 34.00

90.00 - Bitter/Kräuter Liköre Natur, The Australian Herbal Liqueur 2006 1 - Gold

THE AUSTRALIAN, AU- North Tamborien Queensland, Australia 4212

Fragrance: Essential oils, citrus fruit (orange, lemon, tangerine), pine needles, tea-tree oil, menthol (cough drops). Taste: Massive, compact, reminiscent of oil in saunas, eucalyptus, mint, menthol, citrus, limes, long, intense. Content: 500 ml, EUR: 34.00

82.00 - **Wodka bis 45 %, Wodka neutral 2006 1 - Silver**

THE AUSTRALIAN, AU- North Tamborien Queensland, Australia 4212

Fragrance: Freshness, cool aromas, little citrus and mandarin, delicately yeasty-vanillic, rather atypical. Taste: Sweetness of chocolate and caramel, pleasantly yeasty, full and pressing, though rather atypical. Content: 150 ml, EUR: 40.00

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Tikev – Delicacies from the Pumpkin

In the small Slovenian town of Dobrovnik in the Pomorje region, located in the northeast and bordering with Austria, Hungary and Croatia, everything revolves around the pumpkin, which is in the center of an extensively conceived agricultural project for the production and utilization of vegetables, specifically the winter squash. The farmers involved receive seeds or plants of a high quality at attractive prices, in addition to scientific consultation and technical support. There is a major opportunity in this for the region which is very engaged in supporting this project, involving the creation of new employment, revival of small and medium-sized companies, development of touristic offer, promotion of new and even international markets, and much more.

There is an aim for a great variety of products from the pumpkin, ranging from baby food, jam, juice and syrup to candied fruit and concentrates for ice cream, yogurt or soups. These are world novelties for the most part, and in accordance with the demand for healthy products; a capacity of five tons per day is intended. While further developing the production methods, they are occupied with cold-pressed oil from pumpkin seeds, in addition to fermentation products like vinegars or, of course distillates, from the classic spirits to specialties matured in wooden barrels, liqueurs and bitters.

A confirmation of last year's success with the flavorful possibilities which are embedded in the pumpkin came with the encouraging results at the World-Spirits Awards: the rank of number 4 as Master-Class Distillery, with three gold medals and two silvers for creative liqueur compositions, in addition to the gold awarded to the schnapps from pumpkin.

92.00 - Bitter/Kräuter Liköre Natur, Kürbis Kräuter Likör 2005 4 - Gold TIKEVOSTER, SI-9223 Dobrovnik

Fragrance: Ripe aromas of pumpkin, delicate herbal notes, vermouthe, earthy, somewhat hayey, nutty-pithy. Taste: Cooked pumpkin, roasted kernels, delicate spiciness of herbs, sweetish, pleasantly tart, warming sharpness, well-balanced. Content: 500 ml, EUR: 0.00

85.00 - Bitter/Kräuter Liköre Natur, Hexen Kürbis Likör 2006 1 - Silver TIKEVOSTER, SI-9223 Dobrovnik

Fragrance: Dominant herbal spices, star anise, cloves, dried fruit, subtle of pumpkin. Taste: Compact, little pumpkin notes, a lot of delicate herbals, nutty, very chocolately, somewhat hayey, sweet, length fruitiness of pumpkin. Content: 500 ml, EUR: 0.00

92.00 - Kürbis, Kürbis Schnaps 2005 3 - Gold TIKEVOSTER, SI-9223 Dobrovnik

Fragrance: Typical, somewhat restrained, candy tones, almost exotic, mango, association of pickles. Taste: Complex, notes of cucumber, sweet caramel, tones of honey, raw honey, slightly acidic-spicy, full of pressure, balanced, long. Content: 500 ml, EUR: 0.00

92.30 - Frucht Likör, Kürbis Likör 2005 5 - Gold
TIKEVOSTER, SI-9223 Dobrovnik

Fragrance: Typical, pumpkin mush, herbaceous components, green nuts, honey, caramel. Taste: Juicy-pithy pumpkin, grainy, somewhat woody, cloves, nice interplay of acidity, somewhat bitter, balanced, rather short. Content: 500 ml, EUR: 0.00

92.00 - Frucht Likör, Damen Kürbis Likör 2006 1 - Gold
TIKEVOSTER, SI-9223 Dobrovnik

Fragrance: Delicate, rather intensive aromas of pumpkin (pickled pumpkin), exotic notes, oranges, vanilla, honey, hay bath. Taste: Perfumed, pumpkin, cucumbers, slightly tart, jammy sweetness, floral, hayey-spicy, herbal notes, long. Content: 500 ml, EUR: 0.00

87.00 - Kaffee-Schokolade-Tee Likör, Schoko Kürbis Likör 2006 1 - Silver
TIKEVOSTER, SI-9223 Dobrovnik

Fragrance: Subtle notes of pumpkin, a lot of cocoa, milk chocolate, little aromas of roasting. Taste: Delicate pumpkin notes, a lot of cacao-extract, nougat, very creamy, like pudding, sweet-styled, broad and lush, round. Content: 500 ml, EUR: 0.00

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Alambicco di Sicilia – Enjoying a Grappa with a Historical Background

Giancarlo Conte would surely have successfully managed a company during the classical antiquity in Sicily. This connoisseur and expert in the art of distilling, whose products make an exciting impression, is at home in two worlds. Grappa is in this case interpreted in a historically founded manner, while at the same time in a modern style which is simply convincing.

The distilling facilities for the "Conte" products are based on the traditional Alambic method. The Arabic term "al-anbiq" is coming from the Greek "ambikos" (= bowl with a curved edge) – and this is what the initially used copper kettle also looked like. The Arabs, who ruled Sicily for a long time, were already distillers who liked to experiment. This tradition is preserved in the company name of "Alambicco di Sicilia", and the method was of course further developed to the highest of technical standards.

The selection of the raw ingredients for the production of grappa is concentrated on the grape varieties of the region, and the distillates exude the fine aroma qualities of their origin, reflecting, so to speak, the sun of Sicily. Giancarlo Conte summarizes it with: "provocante in purezza". Two lines are being offered: "Danzantica" (Nero d' Avola, Grillo) and "Cottabos" (Moscato di Siracusa, Malvasia delle Lipari, Zibibbo di Pantelleria). Like so much in the company, the design of the bottles is reminiscent of the tradition of classical antiquity in reference to "spiritual" pleasures. It is not difficult to imagine that the god Dionysos would have enjoyed himself at the sensual symposia ...

The tasting jury also felt this joy at the World-Spirits Award : They honored the grappa from Zibibbo di Pantelleria with a gold medal, and Nero d'Avola was awarded silver.

93.00 - Grappa Holz bis 5 Jahre, Zibibbo di Pantelleria 2003 04/117 - Gold

TRAPAS, IT-91020 Petrosino - Italia

Fragrance: Somewhat restrained, freshness, green grapes, caramel, vanilla, yeasty-malty, chocolately-nutty, mineral-like. Taste: Aromatic, sauvignon character, intensive, green spiciness, yeasty, pithy, nutty, bready, dried fruits, almost somewhat pear-like, balanced. Content: 500 ml, EUR: 30.00

84.00 - Grappa jung, mit Sortenangabe, Nero D'Avola 2003 04/112 - Silver

TRAPAS, IT-91020 Petrosino - Italia

Fragrance: Restrained aromas of pomace, peel-pithy, some banana, chocolately, oily, somewhat grainy, one-dimensional. Taste: Little typicality of pomace, juicy wine-like, chocolately, nutty, somewhat smoky, sweet-styled, sumptuous, rather short. Content: 700 ml, EUR: 19.00

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Hubertus Vallendar - Craftsman, Man of the Nose, Businessman

He is a perfectionist, not only at his distillation facility, but in all areas of business – we are speaking here of master distiller Hubertus Vallendar from Kail on the Moselle River. What began as a hobby of his parents became a great passion for him. During his apprenticeship as a joiner, it was necessary for him to work precisely and at a high-quality level and these characteristics still influence him today.

His excellent reputation in the field of distilling technology and sensory perception - national and international - makes Hubertus Vallendar the fermentation specialist per se for many colleagues. His close bond to the region is expressed in the choice of the ingredients used like grapes, marc or vineyard peach, and in addition to these come selected fruits from all over the world. This is the basis for a remarkable range of noble spirits, alcohols and liqueurs, preserved fruits, jams and chocolates, all of which are often the center of attention at exclusive tastings.

The design of the distillery also serves as a valuable contribution to the promotion of the culture of spirits: open, bright and inviting, in order to be able to taste in peace. This serenity – despite all his drive towards innovation and the inclination to perfection – also became the core of Vallendar's philosophy of life.

As usual, all their products submitted this year were also awarded prizes at the World-Spirits Awards. This resulted in the "spiritual" rank number 1 as a World-Class Distillery with the fruit schnapps (four gold medals, one silver), rank number 11 as a Master-Class Distillery with the fruit spirits (four gold medals and three silver) and as an "extra", two additional gold medals for the liqueur from the red vineyard peach and the orange creme liqueur.

94.30 - Banane, Bananenbrand 2006 1 - Gold VALLENDAR, DE-56829 Kail

Fragrance: Intensive, very exotic fruit, baked banana, delicate, green-tart spiciness, typical, delicate fruitiness. Taste: Typical, ripe banana, very aromatic, tone of caramel sweetness, full of pressure, balanced, long. Content: 500 ml, EUR: 30.00

92.30 - Diverse Spirituosen, Spargelgeist 2003 2006 - Gold VALLENDAR, DE-56829 Kail

Fragrance: Intensive vegetable and earth notes, cooked, green asparagus, somewhat paprika, leek. Taste: Powerful aroma of asparagus, spicy, almost essential oils, slightly sweet, length fruitiness. Content: 500 ml, EUR: 22.00

87.00 - Diverse Spirituosen, Haselnußgeist 2006 2812 - Silver VALLENDAR, DE-56829 Kail

Fragrance: Nutty-roasty, nougat, green notes of skins, somewhat aroma of gin. Taste: One-sided, oily, nutty, bitter chocolate, subtle sweetness, juniper notes, green spiciness, somewhat edgy. Content: 500 ml, EUR: 27.00

91.30 - Exotische Spirituosen, Orangengeist 2006 2444 - Gold
VALLENDAR, DE-56829 Kail

Fragrance: Intensive citrus freshness, intensive tones of blood oranges and mandarins, a lot of peels notes, oily. Taste: Intensive aromas of peels, a lot of essential citrus oils, fresh-succulently, green-tart spiciness, rather balanced, somewhat youthful. Content: 500 ml, EUR: 28.00

94.30 - Weinhefe Brand, Hefebrand Riesling 2004 2074 - Gold
VALLENDAR, DE-56829 Kail

Fragrance: A lot of fresh yeast, floral-aromatic notes, slightly grainy, tones of roses, appleblossoms, caramel. Taste: Very intensive, very clear, some aromas of apples and pears, yeasty-soft sweetness, minty freshness, delicately bittery, full-bodied, elegant, length fruitiness. Content: 500 ml, EUR: 29.50

90.00 - Himbeer Spirituose, Waldhimbeergeist 2006 2076 - Gold
VALLENDAR, DE-56829 Kail

Fragrance: Subtle citrus aroma, slightly hayey, delicately appley, some bitter almond, rather one-sided. Taste: Nice citrus aroma, slightly pithy, hayey, nutty sweetness, flower spice, soft, balanced, long. Content: 500 ml, EUR: 27.00

93.00 - Frucht Likör, Roter Weinberpfirsich Likör 2007 2071 - Gold
VALLENDAR, DE-56829 Kail

Fragrance: Aromas of drops, exotic, mango, papaya, fresh peach components, some plumm taste, somewhat overcooked. Taste: Typical, sweetish notes of peach juice, jammy, slightly delicate almond, fresh notes of fructose, wonderfully tart, dusty, green-hairy spiciness, soft, balanced. Content: 500 ml, EUR: 16.00

90.00 - Creme Likör, Orangen-Creme Likör 2006 1611 - Gold
VALLENDAR, DE-56829 Kail

Fragrance: Typical fruit, juicy orange fruit, grated skins, milky, some oily background tones. Taste: Intense, crafty, exotic, creamy, orange milkshake, delicate acidity, plump, somewhat sweet, elegant, long. Content: 500 ml, EUR: 20.00

88.00 - Marille (Aprikose), Marillenbrand 2006 2073 - Silver
VALLENDAR, DE-56829 Kail

Fragrance: Delicate fruit, fresh aroma, floral, nutty, piquant, spicy, kernely, slightly oxydized. Taste: Lean product, delicate rosewood tones, subtle tone of bitter almond, sweet and fruity, slightly tart, somewhat bitter, round, rather short, crossover. Content: 500 ml, EUR: 16.00

85.00 - Roter Weinberg Pfirsich, Roter Weinbergpfirsichbrand 2005 2072 - Silver
VALLENDAR, DE-56829 Kail

Fragrance: Not very typical fruit, juniper berry, orange, citrus, one-sided, subdued aromas, delicate tones of kernel, floral. Taste: Good intensity, not very typical fruit, pine needles, Gin, delicate tone of kernel, green-peel spiciness, rather dense. Content: 500 ml, EUR: 28.50

90.00 - Trester Allgemein, Riesling Trester Holz 2003 3012 - Gold
VALLENDAR, DE-56829 Kail

Fragrance: Intensive, typical notes of marc, slightly yeasty-vanillic, muscat wine-like, roasted aromas, nutty spiciness. Taste: Pleasantly spicy marc notes, walnut, dusty, strong toasting of wood, tobacco, coffee, sweetness of vanilla and cinnamon, youthful. Content: 500 ml, EUR: 18.00

94.00 - Wacholder Spirituose, Wacholdergeist 2006 1411 - Gold
VALLENDAR, DE-56829 Kail

Fragrance: Intensive, essential oils of herbs, freshness, ripe juniper berry notes, aromas of forest, citrus freshness. Taste: Intensive juniper taste, a bit of resin, coolind freshness, orange peels, kumquat, moss, grain, balanced, long. Content: 700 ml, EUR: 0.00

82.00 - Williams-Christ Birne Gelb, Williams-Christ Birne La Donna 2006 2075 - Silver

VALLENDAR, DE-56829 Kail

Fragrance: Little typicality of variety, somewhat oxydized, hayey-strawy, fruit aromas of peels, leather, caramel. Taste: Restrained, broad, bold, doughy, slightly tart, bitter herbal spice, green tea, strawy finish, rather short. Content: 700 ml, EUR: 118.00

**93.00 - Zigarrendestillate Wein, Weinbrand Lenus Nr. 1 1994 2527 - Gold
VALLENDAR, DE-56829 Kail**

Fragrance: Rhum, vanilla, coconut aromas, caramel, slightly green wood, somewhat smoky-leathery, somewhat oxydized. Taste: Perfumed, roasted aromas, nougat, yeasty-grainy, some marc, grassy-green spiciness, petrol notes, sherry sweetness, delicate sourness, rather short. Content: 500 ml, EUR: 59.00

Waldemar Behn GmbH & Co. KG

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Waldemar Behn - Unique Spirits from Schleswig-Holstein

With innovative strength, creativity, brand instinct and courage for taking on entrepreneurial risk, the northern German family company of Behn managed to remain independent for four generations. In 1892, Waldemar Behn, son of a Hamburg beer brewer, established a retail store for beverages in Schleswig-Holstein. He sold the beer that he was receiving from his father to the workers who were building the Kaiser-Wilhelm Canal, the present-day Kiel Canal. Soon he was also supplying the catering trade, extending his assortment with non-alcoholic drinks and spirits from his own production. In 1906 he took over the brewery in Eckernförde, the present-day headquarters. During the First World War, the technical equipment of the brewery was dismantled and their own beer production stopped.

After the Second World War, there was an concentration centered on the creation of brands in the area of spirits. The slogan, "Do you know this one? Its from BEHN!", caused the company to be become well-known in Germany. In 1985, the "Küstennebel" (Coastal Fog) came onto the market and quickly became a classic - and today the most successful German anise spirits. In 2000, a new standard was set regarding cream liqueurs – with the innovative premium brand of Toffee & Vodka. The company boss Rüdiger Behn mentioned, in addition to quality, a further secret of their success: "No other cream liqueur is as suitable for mixing, evident in the many ideas for long drinks and cocktails which became possible only with Dooley's. Traditional creams on the basis of whisky and higher fat content did not make attractive mixed drinks, therefore creating a decisive advantage for us, especially when facing the tough competition at the bar and the top restaurant business." The World-Spirits jury was also convinced enough to award them a gold medal.

95.00 - **Creme Likör, Dooley's Original Toffee & Vodka** 11L62494 - **Gold**
WALDEMAR BEHN, DE-24340 Eckernförde

Fragrance: Intensive notes of caramel and aromas of roasting, nougat, hazelnuts, malt coffee, milk and cream. Taste: Complex, great style, caramel, grated hazelnuts, pronounced spiciness, creamy, plump-compact, balanced, long. Content: 350 ml, EUR: Jun 49

Destillerie Weutz GmbH.

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Weutz Distillery - Ripe Fruit, Fine Whisky

The visitor treads both on old and new ground. There is a direct path from the revitalized vintner's house to the floating glass cube from which the distillation kettle forming its "heart" juts out. On some days the creative master can be encountered here, sometimes allowing observation over his shoulder. A short tour of the plant turns out to be a great seduction for the palate, which takes place at the latest when arriving in front of the plentifully supplied racks. Whoever has been fortunate enough to find hospitable accommodations in the vicinity can allow the day come to an end with a special tasting accompanied by a unique culinary treat in the cigar lounge.

Michael Weutz is a distiller with imaginative perseverance and Brigitte Weutz serves as a manager with philosophical creativity. The formula for success with this congenial couple is honesty, because results which the customer can experience become possible only with a fascination and love for the work. This is how this hidden insiders' tip very quickly turned out to be a top destination. The extent of fame grows with the variety of cultivars which can be offered – after all, the experimenting goes back 15 years. True fulfillment is found in the vineyard peach, the wild cherry or the Williams pear – and finally with barley, meaning whisky. In this case, the know-how of Michael Löscher, a beer brewer from Flamborg, helped to create the basis for unusual products under the motto of "new make".

Their premiere at the World-Spirits Awards was very successful: with the ranking of number 5 as a World-Class Distillery, four gold medals – for the single malts "Moonshine" and "Hot Stone" (a cigar distillate), the coffee distillate "Golden Wheat Wood" and the Elstar apple spirits – as well as silver for the apricot.

90.00 - Apfel Elstar, Apfel Elstar 2006 061811/01 - Gold WEUTZ, AT-8505 St. Nikolai i. S. Nr. 6

Fragrance: Aromatic, fresh fruit, very mature apple, delicate mushroom tone, slightly nutty, somewhat grassy-green. Taste: Intense, ripe, aromas of apples and bananas, green tea, spicy mushrooms (Pfifferlinge), subtle sweetness of cinnamon, slight leather-like and sturdy spiciness, somewhat bitter, full of pressure, youthful. Content: 500 ml, EUR: 31.00

95.00 - Getreidebrand Allgemein, Moonshine 2006 062201/01 - Gold WEUTZ, AT-8505 St. Nikolai i. S. Nr. 6

Fragrance: Intensive grain, malt, chocolate, cocoa, caramel, vanilla, nice wood company. Taste: Very rich in extracts, roasty-aromatic, smoky, grainy, cocoa powder, some iodine spiciness, complex, intense, long, full-bodied. Content: 500 ml, EUR: 52.00

94.00 - Kaffeedestillate Getreide, Golden Wheat Holz 2005 052303/01 - Gold

WEUTZ, AT-8505 St. Nikolai i. S. Nr. 6

Fragrance: Bourbon whisky aroma, caramel, tone of malt candy, leather, green nuts. Taste: Intensive notes of whisky, aromas of beer, sweet grain, grated apple, wood-malt sweetness, some iodine, slightly bitter, full-bodied, long. Content: 500 ml, EUR: 39.00

85.00 - Marille (Aprikose), Marille 2006 061808/02 - Silver

WEUTZ, AT-8505 St. Nikolai i. S. Nr. 6

Fragrance: Somewhat closed, citrus-raspberry fragrance, flower aromas, green spiciness and herbs, lovage. Taste: Intensively jammy, rum and wood notes, green spiciness, somewhat acidic, dusty, slightly bitter, engaging, lean. Content: 500 ml, EUR: 33.00

93.00 - Zigarrendestillate Getreide, Hot Stone + 2006 062402/01 - Gold

WEUTZ, AT-8505 St. Nikolai i. S. Nr. 6

Fragrance: Dusty and smoky aromas of whisky, vanilla and banana, malt candies, fruity-flowery, elegant wood. Taste: Intensive characteristics of whisky, sweet wood, vanilla, chocolate, apple freshness, delicately bitter spiciness, a bit of iodine, long, full-bodied. Content: 500 ml, EUR: 52.00

Garagenbrenner Wöhler

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Manfred Wöhler - Firm Foundation for Longstanding Successes

Upper Austria's "garage distiller", Manfred Wöhler, still selects and processes all the products himself and by hand, now with a "second right hand" – his son-in-law Marc Platzl. The master builder and master distiller offers spirits from all the usual varieties, from apple and pear, berries, cherry and plum, to grape and wine, with every individual distillate typical of its variety and very expressive. Twelve to sixteen varieties are distilled annually, but only a few hundred liters of each and never more than one batch.

Manfred Wöhler attended the Polytechnic for Building Construction in Krems, passed the master builder examination in 1976 and in 1982 took over the company of his parents in Traun. More than 30 years ago, he began as a hobby distiller, working at the beginning on borrowed equipment, since he didn't acquire his own equipment until 1993. The reference to the garage is in fact literally true and was represented in the brand name of those masterpieces which received a worthy setting in 2005 with the new distillery, a bright room for working, tasting and shopping, where visitors can acquire first-hand knowledge during distilling demonstrations and tasting seminars. Manfred Wöhler also wants to be learning constantly and as a quality fanatic is taking on competition at prize awards. He himself is a reputed taster, jury member and chairman of the Upper Austrian Spirits Forum, a pioneering step taken in the culture of distilling which is a grouping of the forces of seven strong companies from the distilling stronghold of Upper Austria.

With a convincing product range, the total rank of second as a World-Class Distillery at the World-Spirits Awards could not be doubted: gold medals were awarded for black cherry, apricot, plum, grape and rowanberry spirits, and silver for Rubinette apple.

89.00 - Apfel Rubinette, Apfel Rubinette 2006 2006 - Silver WOEHRERMA, AT-4050 Traun

Fragrance: Clear aroma, green apple fruit, intensive spicy cinnamon, peel-like, some marc. Taste: Broad fruit, aromatic, nice sweetness of fruit and cinnamon, somewhat bitter spice, somewhat edgy, young. Content: 350 ml, EUR: 22.00

94.00 - Marille (Aprikose), Marille 2006 2006 - Gold WOEHRERMA, AT-4050 Traun

Fragrance: Delicate, fresh fruit, juicy citrus notes, somewhat flowery-herbal, green-minty, jammy-caramelly. Taste: Somewhat rosewood, peach tones, fresh fruity sweetness, delicately tart spiciness, full, balanced, a lot of pressure. Content: 350 ml, EUR: 29.00

95.00 - Traubenkirsche, Traubenkirsche 2006 2006 - Gold
WOEHRERMA, AT-4050 Traun

Fragrance: Delicate fruit, dark cherry, cocoa, chocolate, marzipan, essential oils, somewhat menthol freshness. Taste: Elegant product, pleasant aromas of roasting, nice balance of bitter almond and fruit, menthol, delicately bitter, persistent, full-bodied. Content: 350 ml, EUR: 39.00

93.00 - Traube Allgemein, Traube 2006 2006 - Gold
WOEHRERMA, AT-4050 Traun

Fragrance: A lot of perfumed muscat aroma, berry-like, yeasty, floral, pomace-like. Taste: Fresh, exotic, orange tones, dried grapes, raisins, sweet spiciness, floral, slightly bitter, full-bodied, long, youthful. Content: 350 ml, EUR: 26.00

93.00 - Vogelbeere, Vogelbeere 2006 2006 - Gold
WOEHRERMA, AT-4050 Traun

Fragrance: Intensive fruit, grassy-appley, tartly perfumed, delicate notes of bitter almonds. Taste: Complex, clear marzipan taste, apple skins, sweet-tart spiciness, nice sweetness of bitter almonds, good textured, slightly engaging, long, full-bodied, crossover. Content: 350 ml, EUR: 58.00

94.00 - Zwetschke, Zwetschke 2006 2006 - Gold
WOEHRERMA, AT-4050 Traun

Fragrance: Fully ripe, fresh fruit, slightly perfumed, plummy, apricot and peach, chocolate and cinnamon. Taste: Clear and typical, cinnamon-jammy sweetness, minty tartness, dusty, delicate notes of bitter almonds, very harmonious, full-bodied, long. Content: 350 ml, EUR: 21.00

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Zwack – Hungary's Number One

Tradition lives in Zwack – for more than 100 years, they have been using the classic method of rough and fine distillation, a modern column distillery was set up in 1997, and in 2006 there were further innovations in the company. In their broad assortment, bitters and fruit distillates are emphasized. During recent years premium products have attracted increasingly more attention, especially the "Noble Pálinka" line of single variety specialties from the "golden sand", the land around the company site in Kecskemét in the puszta. This is also where a museum was set up in June 2006, which is documenting the history of the enterprise and its specific relation to the traditional fruit distillation in the region.

Sándor Zwack, who is responsible for the "Pálinka" line, grew up in Italy – which is where his enthusiasm for good distillates originates from. During his trips around the world, he became acquainted with many spirits, and back in Hungary he made it his goal to bring the domestic fruit spirits to the top. As the number one among Hungarian producers - most of the competitors are considerably smaller and not as involved in marketing activities – the strength of their own brand is positioned in the front. Indeed, Hungary belongs among those countries with a strong tradition in fruit spirits, however there are still relatively many cheap products on the market. The fact that, in contrast to that, Zwack succeeded in making it into a front-ranking position in the meantime is implied by the now regular top-notch customers, particularly in Budapest.

Their classification as a First-Class Distillery (18th in total rank) at the World-Spirits Award, was achieved through a broad spectrum of fruit spirits. Five gold medals and three silver medals were awarded to them.

94.00 - **Brombeere, Blackberry** 2006 6609251200 - **Gold**
ZWACKUNICUM, HU-6000 Kecskemét, Hungary

Fragrance: Delicately fruity, berry-like, floral, juicy, pithy, fresh aromas of mint and chocolate, forest soil. Taste: Massive, menthol freshness, forest soil, fresh moos, green-minty, liquorice, chocolate, some marc, full-bodied, young, long. Content: 350 ml, EUR: 16.50

94.00 - **Schwarzer Holunder, Elderberry** 2006 3605041350 - **Gold**
ZWACKUNICUM, HU-6000 Kecskemét, Hungary

Fragrance: Intense, fresh-minty, eucalyptus, tartly perfumed, pear-like, hayey, earthy. Taste: Intense, slight cassis notes, spiciness of green pomace, somewhat medical, coffee, malty sweetness, full, full-bodied, endless. Content: 350 ml, EUR: 16.50

92.00 - Kaffeedestillate Steinobst, Aged Sour Cherry 2005 6510261500 - Gold
ZWACKUNICUM, HU-6000 Kecskemét, Hungary

Fragrance: Wonderful perfume, dark fruit, delicate marzipan, discreet wood, chocolate, vanilla. Taste: Very aromatic, playful, strong fruit, intensive tone of kernel, soft roasted sweetness of wood, somewhat dusty, slightly bitter, full-bodied, somewhat astringent. Content: 350 ml, EUR: 22.80

83.00 - Kaffee Kernobst, Aged Golden Apple 2005 6511240100 - Silver
ZWACKUNICUM, HU-6000 Kecskemét, Hungary

Fragrance: Rather delicate, restrained notes of apple, grassy-green spiciness, slight aromas of roasting, vanilla. Taste: Subtle fruit, green aromas of wood, coffee, green-peel tartness, slightly bitter, somewhat engaging, inharmonious. Content: 350 ml, EUR: 0.00

85.00 - Weichsel (Sauerkirsche), Sour Cherry 2006 6608210410 - Silver
ZWACKUNICUM, HU-6000 Kecskemét, Hungary

Fragrance: Not very typical, fresh-juicy and grassy, somewhat wine-like, cherry candies, roasted aromas, bananas, peaches. Taste: Restrained fruit, very rich in facets, chocolate candies, rum-coconut, aroma of peach and plum (Kriecherl), somewhat acidic, full-bodied, full, broad. Content: 350 ml, EUR: 16.50

93.30 - Maulbeere, Mulberry 2006 6603111030 - Gold
ZWACKUNICUM, HU-6000 Kecskemét, Hungary

Fragrance: Fruity berry, strawberries, raspberries, elderberry, somewhat acidic, animalistic, slight tones of lacquer. Taste: Intensive fruit, very berry-like type, aromas of blackberries, somewhat strawberry character, maplewood, slight green-grassy spiciness, full-bodied, balanced. Content: 350 ml, EUR: 16.50

91.00 - Maulbeere, Aged Mulberry 2005 6410271410 - Gold
ZWACKUNICUM, HU-6000 Kecskemét, Hungary

Fragrance: Well-structured fruit, candy tones, delicately woody, vanilla, chocolate, rum-coconut, bitter oranges. Taste: Aromas of roasting and coffee, smoky-iodine, slight rum notes, vanilla, caramel, chocolately, malty sweetness of wood, slightly tart, rather harmonious, somewhat short. Content: 350 ml, EUR: 0.00

89.00 - Schwarze Ribisel, Johannisbeer, Black Currant 2006 6609281130 - Silver
ZWACKUNICUM, HU-6000 Kecskemét, Hungary

Fragrance: Spicy aromas, some blackberry and quince, grassy-green, chocolately, earthy, somewhat medical. Taste: Lean fruit, elegant, a lot of marzipan, chocolately, grassy-green-tart spiciness, woody pomace, soft forest berry aromas, slightly bitter, youthful, long. Content: 350 ml, EUR: 16.50