



For twenty years, Gunter Rochelt distilled fine fruit brandy
for his close friends only ...

By founding our distillery, we quickly discovered an expanded circle of good friends.

Gunter Rochelt was a true master in his profession. His attention to high quality, consistency, attention to detail and extensive experience as a hobby-distiller enabled him to revolutionize the market for high-end distillates in the early 1990s.

Back then the product line included seven varieties of brandy made from various fruit. Today, we produce 21 varieties and the next generation runs this still family-owned business. Alexander Rainer, Gunter's son in law, learned the art of distillation first hand under Gunter's mentorship. He now runs the business with the support of the three Rochelt daughters: Julia, Annia and Teresa.

Adhering to very strict criteria for selecting the finest fruit, mastering the art of distilling, allowing for optimal maturation and continued self-criticism and refinement are indispensable for the production of fine fruit brandy.

Exquisite fruit contains the secret to enjoyment. The selection and processing of our fruit requires great care and vigilance, and it is based on close co-operation with carefully selected growers, who hold to similar standards of excellence.

At harvest, only flawless fruit is processed by hand into high quality mash for fermentation. The naturally fermented, additive-free mash is carefully distilled twice in our custom copper stills, following an old Tyrolean tradition. We use up to 80 kg (175 pounds) of fruit to produce one litre of the precious middle cut.

The quality of our brandy is partly a result of its careful maturation over several years, when alcohol and fruit flavors combine and balance to a harmonious unity. Our traditional Tyrolean brandy remains high in alcohol, yet smooth in taste, thanks to its age, and fullness of delicate fruit flavors.

We package our brandy in a unique bottle. Its origin is the traditional Tyrolean "pincer bottle", which was developed over 250 years ago in a little town called Hall (Tyrol). The distinguished bottle ensures the authenticity of our brandy.

Produced from the finest fruit, naturally fermented, distilled twice and stored for years, our fine fruit brandy is a 100% pure and unfiltered distillate. We guarantee that all our spirits are only made from pure fruit.