



Rochelt's Principles for producing fine fruit brandy

We only accept the best of the best fruit.

We work hard to identify fruit that will produce the finest brandy. Selecting the best varieties and best cultivation regions requires great care and vigilance.

We closely consider region, orchard location, micro-climate and the general conditions – the terroir.

Many aspects require close attention, such as selecting the finest orchards, ideal micro-climate, optimum weather and general conditions for growing fruit. If conditions are less than ideal, we will not harvest that particular year, as the fruit no longer meets our strict standards required to produce a first-class brandy.

We establish and foster close co-operation with trusted growers.

We agree on the exact way of cultivation, work conduct and harvest method with each grower. The result: only flawless fruit – ripened to perfection on the tree, healthy and harvested with great care – is processed by hand into high quality mash for fermentation.

We ferment the fruit mash naturally without any additives.

Our fruit mash is all natural. We do not add any chemical additives, additional sugar or artificial yeast. We only use natural yeast found on the fruit skin to transform the fruit's natural sugar to alcohol. Strict cleanliness and close observation are an absolute must during the entire fermentation process.

We carefully distill the mash twice in our custom copper stills.

The fermented mash must be transformed into brandy as slowly and gently as possible. We carefully distill the mash twice in our custom built copper stills, following an old Tyrolean tradition. We use our collective experience to continually improve this process and to further enhance the quality of our brandies.

A fine fruit brandy takes time.

After distillation, the brandy is far from ready for consumption. Our brandy matures slowly over several years to the point of perfection, when alcohol and fruit flavors combine and balance to a harmonious unity.

We analyze and taste the distilled spirits regularly.

To guarantee the highest level of quality, strict quality control is required. This is why we continually inspect, analyse and taste our brandy during the entire production process and the maturation and aging process.

Rochelt brandy bursts with finest fruit flavors yet strong in alcohol.

Our traditional Tyrolean brandy remains high in alcohol, yet smooth in taste, thanks to its age, and fullness of delicate fruit flavors. As an example, we use up to 80kg (175 pounds) of the finest fruit to produce just one litre of fine brandy.

Rochelt brandy is unfiltered, authentic and pure.

Our brandy is unfiltered to attain the highest level of quality. It is strong and bursts with the finest fruit, showing the depth and intensity of the authentic fruit flavors. We guarantee our brandy is all natural and made from pure fruit, without any additions such as sugar, artificial flavors or alcohol.