



Rochelt Distiller's Reserve

Only outstanding vintages – aged for an extended period – may receive the honor of “Distiller's Reserve”.

During harvest season, while still in the orchards, we determine which fruit might be among the chosen few for Distiller's Reserve. Back at the distillery, we carefully distil the fermented and additive-free mash, twice, in our copper stills according to an old Tyrolean tradition. The precious middle cut taken from the distillation process rests for many years in glass balloons. During the aging process we continually taste and analyse the spirit.

Only distillates meeting our strict quality criteria for an outstanding vintage receive the “Distiller's Reserve” designation. These spirits are stored separately in small quantities in our brandy cellar. The brandy ages and matures for an extended period under ideal conditions until it reaches perfection. At this point we release the completely pure brandy without the addition of any water to temper the spirit.

We leave our “Distiller's Reserve” deliberately undiluted and high in alcohol content to attain the full range of flavors of an exceptional vintage. It is a unique specialty for brandy enthusiasts and only available on a limited basis.

We recommend storing the brandy at a temperature of 18 to 20 degrees Celsius (66 to 70 degrees Fahrenheit), so the brandy remains at its best for decades.

We bottle “Distiller's Reserve” in our unique Tyrolean Rochelt pincer bottle. The bottle stopper is hand made with over 200 Swarovski crystals. In addition, two Rochelt-designed brandy glasses are included for optimal tasting and consumption.

We hope you enjoy this unique Tyrolean specialty.

Alexander Rainer
Rochelt Master Distiller and CEO