

edel fern of sin PRESENTS

ISSUE 8 • CLASSbar.com

CLASS magazine

what to drink & where to drink it



WEMYSS TOFFEE APPLES 1990 (19-YEAR-OLD)

Single Speyside Scotch Malt Whisky

46% alc./vol.

70cl bottle retail: £30

Bottled in September 2009 from a single refill bourbon cask filled in 1990 and which yielded 355 bottles.

Taste: Clear, mahogany with deep gold darts. Diluted to approx. 40% abv yields Madeira wine, bicycle inner tube/wetsuit nose with struck match. A spicy palate with plum jam tartness has the rubber, sulphurous notes from the nose with honey providing much needed sweetness. Lingering, smoky, sulphur finish.

★★★★☆

REISETBAUER EAU-DE-VIE

Austrian Eau-de-Vie

www.reisetbauer.at

Producer: Reisetbauer Qualitätsbrand Gmbh, Zum Kirchdorfergut 1, A-4062 Axberg, Upper Austria

The Reisetbauer family farm, Kirchdorfergut, is located in the Hausruckviertel district of Upper Austria. Due to favourable soils and a climate with wide temperature fluctuations this is considered one of the best Austrian fruit growing regions. The fruit for the distillery, ranging from Williams pears and apples to apricots and rowanberries, is cultivated on 18 hectares surrounding the huge four-sided farmhouse complex with its interior courtyard.

Mashing and fermentation are carried out immediately after harvesting of the ripe fruit with double distillation in a custom made copper pot still from the German maker, Christian Carl.

All Reisetbauer Eau-de-vie brandies are 100 per cent pure distilled fruit with no added sugar or fragrances.

REISETBAUER JONAGALD APPEL (APPLE)

Austrian Eau-de-Vie

44% alc./vol.

This unusual oak aged apple eau-de-vie is made from apples harvested in September and October. These are chopped, mashed and pumped into a stainless steel fermenting tank where cultured yeast is added. Fermentation is at 19°C and lasts 14 days. The fermented mash is distilled twice to produce a heart distillate at 84% abv.

It takes 11 kg of apples to produce one litre of distillate. This is diluted back to 60% abv before being pumped into oak casks for at least five years aging. Finally, the now yellow-brown coloured distillate is diluted back to its 44% abv bottling strength with spring water.

Taste: Pale gold appearance. Cooking apple nose with delicate light oak aromas.

Reminiscent of an apple pie made with plenty of vanilla but little spice. Dry whisky-like fruity palate with delicate apple flavours with light oaky vanillins. The finish is like an apple flavoured buttery croissant. Could be mistaken for a very lightly oaked grain whisky.

★★★★☆





REISETBAUER PLUM

Austrian Eau-de-Vie
41.5% alc./vol.

Plums are harvested in September and immediately de-stoned and mashed into a pulp which is pumped into a stainless steel fermentation tank where cultured yeast is added. Fermentation occurs at 19°C and lasts 14 days with the mash stirred daily.

The fermented fruit is double distilled to produce a heart distillate at 84.5% abv. It takes 10kg of fruit to produce one litre of distillate. This is diluted with spring water to a bottling strength of 41.5%.

Taste: Clear golden with bright yellow flecks. Morello cherry like aromas on a sweet perfumed nose with warm cider wood and cinnamon. Plum tatin nose rather than ripe plum fruit with aromas akin to that of Imperial Leather soap. Slightly sweet entry into a fiery spiced plum cake palate with cinnamon and apple wood. Complex wood and fruit finish with a hint of clove fruit. ★★★★★

REISETBAUER MARILLE (APRICOT)

Austrian Eau-de-Vie
42% alc./vol.

The apricots used to make this eau-de-vie are harvested in July from an area near Wachau, Lower Austria. Immediately after harvesting, the stones are removed and the apricots chopped and mashed before pumping into a stainless steel fermentation tank where cultured yeast is added. The fermentation temperature is 19°C and fermentation lasts 8-10 days with the mash agitated on a daily basis.

The fruit is double distilled to produce a heart distillate of 84% alcohol by volume. It takes 15kg of apricots to produce one litre of distillate. This is diluted with spring water to bottling strength.

Taste: Crystal clear. Light soft and fragrant nose of slightly overripe damson. Clean palate with a green fruit flavour (gooseberry and plum). Touch of pecan nut/almond oil on the lasting finish. ★★★★★

REISETBAUER GREEN WILLIAM

Austrian Eau-de-Vie
41.5% alc./vol.

The Williams pears used to make this eau-de-vie are harvested in August and September and then kept in a cool room for a day or two to fully ripen, evident by their skin turning slightly greenish-yellow to yellow. The fruit is then washed, de-stemmed and immediately cut up, chopped and mashed. To avoid oxidation the fruit is pumped into a stainless steel fermenting tank where cultured yeast is added. Fermentation is at 16-17°C and lasts 8-10 days.

The fermented mash is double distilled to produce a distillate heart at 84% alcohol by volume. This is hydrated to bottling strength without the addition of any additives or flavourings including sugar. Incredibly, 11.5kg of Williams pear is required to produce just one litre of fruit distillate.

Taste: Crystal clear. An aroma like you have just scratched the skin of a beautifully thin skinned rape and ready pear. Wonderfully clear, ripe pear palate with a hint of tartness from the skin. Hint of hairspray-like flavours on the lingering finish. ★★★★★

REISETBAUER HIMBEERE (RASPBERRY)

Austrian Eau-de-Vie
41.5% alc./vol.

The raspberries used to make this eau-de-vie are harvested in August and September. They are washed and mashed before being pumped into a stainless steel fermentation tank where cultured yeast is added. Fermentation lasts 5 days at a temperature of 16.5°C.

The fermented fruit is double distilled to produce a distillate at 83% abv. It takes 33kg of raspberries to produce one litre of distillate and this is diluted with spring water to a bottling strength of 41.5% abv.

Taste: Crystal clear. Wild raspberry fruit – still on the bush with leafy parma violet aromas. Slightly sweet entry into a fiery palate with a slight green or stone fruit note. Clean raspberry lingering fruit finish. ★★★★★

REISETBAUER JOHANNIS- BEERE (BLACKCURRANT)

41.5% alc./vol.

Reisetbauer harvest their blackberries in July and August. The stems are removed and the berries pulped before moving to a stainless steel fermentation tank where cultured yeast is added. Fermentation lasts seven days at 18°C and the fermenting fruit is stirred daily.

The fermented fruit is double distilled to produce a distillate at 83% abv. It takes 31kg of fruit to produce one litre of distillate and this is hydrated with spring water to a bottling strength of 41.5% abv.

Taste: Crystal clear. Woody, leafy blackcurrant bush nose with a dry earthy leather, nettle tea, mint jelly aroma. Berry fruit palate with a hint of woody mint. A touch of hairspray builds towards the finish which strangely has a lingering rhubarb flavour. ★★★★★

REISETBAUER INGWER (FRESH GINGER)

Austrian Eau-de-Vie
41.5% alc./vol.

Chinese ginger tubers are cleaned, crushed and broken down by natural enzymes. Fermentation with cultivated yeast takes place in a stainless steel vessel at 19.5% and lasts 15-20 days.

The fermented mash is double distilled to produce a distillate at 83% abv. It takes 31kg of ginger to produce one litre of distillate and this is diluted with spring water to a bottling strength of 41.5% abv.

Taste: Crystal clear. Perfumed fresh lemongrass, lemon meringue pie nose (not obviously ginger). Lemongrass continues through the elegantly spicy gingery palate. Clean fresh, long lingering strong ginger with medicinal lemon and honey finish. ★★★★★

