



STORK HOUSE FP STRAIGHT RYE

Stork House Distillery Co.

World Whiskey Awards 2019- Best German New Make

World Whiskies Awards 2019- Worlds Best Rye

International Spirits Awards 2017- Gold Medallion

San Francisco World Spirits Awards Competition 2018- Double Gold

98 Pts. Gold Outstanding - IWSC 2019

Gold Medallion - Craft Spirits Festival 2017

Creators of the first German Rye whiskey, Stork House Distillery has unleashed a new standard in European whiskey. The distillery was acquired in 2016 by Steffen Lohr, Bastian Heuser and Sebastian Brack who have since expanded Germany's consciousness of rye whiskey and its capabilities. Stork House Full Proof Rye Whiskey has received countless awards in just five years, making it one of the most recognized rye whiskies worldwide.

Located just 60 km south of Berlin, Stork House Distillery utilizes some of the finest Rye grown in Europe for their Full Proof Rye. Four different barrels are used in the aging process: First Fill American Oak, German Napoleon Oak, ex-Sherry and ex-wine casks. The combination of the four provide a flavor that is balanced, yet layered with butterscotch, leathery oak and a long lasting dry finish. Intended to be sipped

neat or on the rocks Stork House Full Proof Rye is as pure as the local waters sourced from the neighboring Nature Reserve.

Taking advantage of the diversity of rye grown in the region, two mash bills are implemented to create a whiskey that stands up in stirred cocktails, yet is gentle enough to carry a shaken, citrus heavy sour. To fully experience the ingenuity of the distillers, sip neat and enjoy a rye whiskey that has blown minds world wide.



BRANDENBURG'S FARMS

Famous for their long history producing rye, Germanic rye is known to carry specific qualities that add natural aromatics with a slight natural sweetness.

PRODUCT OVERVIEW

TASTING NOTES

- Enchanting butterscotch and black pepper aromas
- Leathery oak and vanilla sweetness
- Slightly savory notes mid palate
- Long-lasting, dry, spicy finish

SERVING RECOMMENDATIONS

- Neat or on the rocks
- Fantastic partner with aged rums
- Exceptional whiskey for Manhattans or stirred cocktails with Creme de Cacao
- Add lemon and Ginger Beer for Kentucky Mule

PRODUCTION PROCESS

Rye Harvested + Rye Malted + ^{*} Rye Milled with Hammer Mill × Hot Water × Proprietary Yeast**] + [Newly Fermented Beer + Hybrid Pot Still Distilled] +

⇒ Aged in First Fill American Oak, Napoleon Oak Barrels, Ex-Sherry and Ex-White Wine Barrels + Blended to 55% ABV = Stork House FP Straight Rye

*Mash bill No. 1 - "Bold and Spicy" 100% unmalted rye. This new make impresses with its peppery fruitiness and yields a fruity and spicy whisky. Mash bill No. 2 "Sweet and Mellow" - rye malt - this new make impresses with its malty sweetness and yields a soft, chocolatey, and sweetish whiskey.
**Yeast used for Unmalted Rye is Belgian Saison Beer Yeast, Yeast used for Malted Rye is British Ale Yeast

55%
ALC/VOL

700mL
BOTTLE

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ORIGIN



**BRANDENBURG,
GERMANY**

FULL PRODUCT LINE

