



STORK HOUSE ROSÉ-RYE

Stork House Distillery Co.

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.

Located just 60 km south of Berlin, Stork House Distillery utilizes some of the finest Rye grown

in Europe. In close cooperation with highly awarded German VDP-winery Markgraf von Baden they created the first whiskey aperitif in the world. This aperitif is designed to provoke both – the wine and the whiskey world! The full-bodied fruitiness of a Pinot Noir Rosé is balanced with a spicy four-year-old Stork Club rye whiskey to create a wonderful fruity, deep and rich aperitivo with a spicy kick!



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

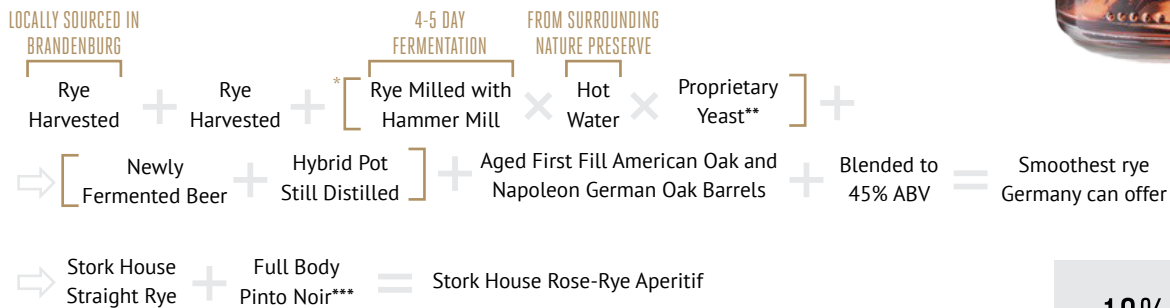
TASTING NOTES

- Fresh berries and citrus notes
- Light nutty flavor with notes of sherry
- Dry finish with light tannins

SERVING RECOMMENDATIONS

- Served as a whiskey aperitif
- Added with tonic water

PRODUCTION PROCESS



18% ALC/VOL 500mL BOTTLE

*Mash bill No. 1 – "Bold and Spicy" 100% unmalted rye. This new make impresses with its peppery fruitiness and yields a fruity and spicy whiskey. 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
 *** Sourced from Markgraf von Baden winery from Durbach, Germany



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**BRANDENBURG,
GERMANY**

FULL PRODUCT LINE

