



## Gravenstein Apple

Gravensteiner

This variety of apple has been around since the mid-17th century. It first emerged in the gardens of the Gravenstein palace in Schleswig. The Gravenstein apple is coveted as a very juicy, highly aromatic and precious apple of outstanding quality.

The southern regions of Styria (Austria) offer the best climate conditions for this breed. We harvest all apples by hand, making multiple passes over the course of several weeks to allow each apple to develop its full flavors as it ripens on the tree. This also ensures that our apples are only sorted, cut and placed into the vats for fermentation once they have ripened to perfection.

After natural fermentation and double distillation the precious so-called middle cut rests for a minimum of five years in open glass balloons. While the brandy matures, the weight and strength of the alcohol lessens resulting in a rounder and softer brandy. Our Gravenstein apple brandy is a 100% pure and unfiltered distillate full of fruity and delicate apple flavors.

We hope you enjoy this unique Tyrolean specialty!

