

WALCHER DISTILLERY

Half a century ago, Alfons Walcher discovered his passion for distilling special alcoholic spirits. In 1966 he set up his first pot still (which he purchased himself) in the basement of the Turmbachhof farm, which had belonged to the Walcher family for nine generations. Using the waterbath method, he began distilling spirits from the Chardonnay and Pinot Noir grapes cultivated in Südtirol. This represented the beginning of the commercial production of grappa, fruit brandies, herbal bitters, and other spirits by Walcher. Alfons Walcher's sons Theodor and Matthias are now guiding the distillery towards a new future based on the principle of environmental sustainability.

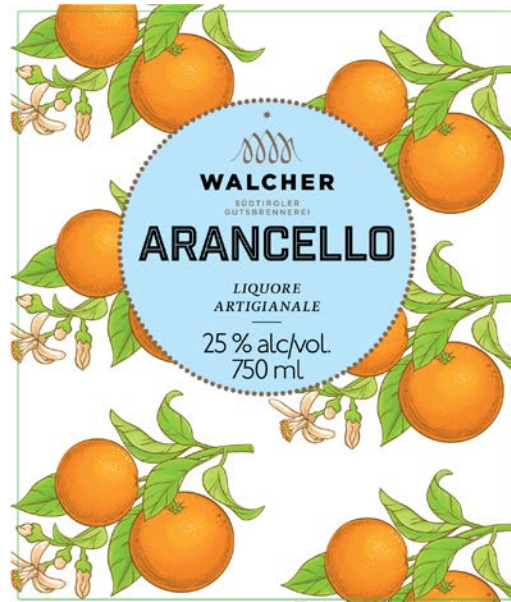


The Walcher Distillery covers more than 6,000 square meters, most of which is underground. Each step in the production process is based on gravity principle. The fruit is received at the top floor, where it is made into must, fermented, and distilled. By using the force of gravity alone – no pumps are used – the alcohol is led down into the lower floor, where it is allowed to mature. This maturation process continues for at least a year and up to six years.

Walcher's organic brandies depend on the quality of the raw materials used to produce them. All of the fruit can be traced back to the original fruit tree, and is stored for as short a time possible. The waterbath, or double boiler, method of distillation guarantees that the valuable essences and flavors of the fruit are preserved in the final spirit. The resulting alcoholic beverages thus retain their aromatic character and taste.

ARANCELLO LIQUORE

ARTIGIANALE



Spirit Style: Liqueur

Base Ingredients: Organic neutral wheat spirit, organic Sicilian blood orange, organic carrot, organic apple, organic black currant, organic cane sugar

Distillers: Theodor and Matthias Walcher

Process: Sicilian blood orange juice is mixed with the neutral wheat spirit, and a small amount of carrot, apple, and black currant is added for balance; organic cane sugar is added to sweeten the liqueur

% Alcohol: 25%

Production: 4,000 cases/year

Format: 750mL

Bts/Cs: 6

Country: Italy

Region: Trentino-Alto Adige