



## EIFEL WHISKY e. K.

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# A little bit of Geography & History: "From Prussian Siberia to the heart of Western Europe"

As a part of the <u>RHENISH MASSIF</u> (Rheinisches Schiefergebirge), the <u>EIFEL</u> is a low mountain range of 2000 sq miles and 1000 - 2500 feet height in western Germany and eastern Belgium.

The Eifel is bordered by the great German "wine rivers" <u>MOSELLE</u> in the south and <u>RHINE</u> in the east and by the <u>ARDENNES</u> mountain range of Belgium and Luxemburg in the west.

It is surrounded by historic towns, founded by the Romans over 2000 years ago: <u>COLOGNE</u>, <u>BONN</u>, <u>COBLENZ</u>, <u>TRIER</u> and <u>AACHEN</u> (Aix-la-Chapelle).

The Eifel was a site of high volcanic activity leaving after the last eruption (app. 10000 years ago) volcanic shaped lakes (MAARE) e.g. Lake Laach with its famous Bendedictine Abbey MARIA LAACH founded over 850 years ago.

Beside the world famous race course <u>NÜRBURGRING</u> it boosts among others the best preserved medieval German castle ELTZ.

Being part of France during the times of Napoleon (1794-1815) it then came under Prussian rule and was known as PRUSSIAN SIBERIA due to its remoteness, cold climate and poverty of the people.

Today it is right in the heart of Western Europe with many visitors from Germany, Belgium, Netherlands and countries further afield that enjoy a fairly unspoilt landscape and nature.



# The Background of the the Present Situation



Distilling has enjoyed a long tradition in this region: grain, fruit and grapes have been the raw material for spirits that were mainly produced under the law of "severance distillery" by the owners of the raw material. Most of them selling it to the spirit monopoly at a fixed, subsidized price, using some for personal consumption with a small number of distillers actually marketing their own spirit.

This government subsidy does not conform with EU regulation and had to end after a transition period in 2017.

Until the end of the monopoly in 2017 the Federal Monopoly Administration for Spirits (BfB) was obliged to purchase the agricultural alcohol produced by the approximately 800 small and medium-sized bonded distilleries, the app. 23,000 licensed severance distilleries and the app. 200,000 owners of agricultural raw materials, mainly potatoes, cereals, fruit and wine in Germany. It was used as industrial alcohol, the base of many production processes or as neutral alcohol for the production of vodka and liqueurs.

The monopoly for cereal based spirits has already ended in 2013 and most of the "farm distilleries" have stopped producing as without the government subsidy and no own product range and distribution channels distilling is not economically viable for them anymore.

The "traditional double benefit" of mixed farming: 1, distilling the grain then 2. feeding the draff to cattle is no longer of great relevance as most farmers have opted for specialisation on either field crops or cattle.

The result of this process is that very few small and medium-sized grain distilleries remain and the distilling of grain based alcohols has gone to massive factory like distilling plants. They sell off the draff in order to turn it into biogas to create "alternative energy", which is qualified for EU conform subsidies:

Brave new world !!! .....

In order to continue some of that old regional grain distilling tradition, I set up "Eifel Destillate" in 2009.





After a long period of research and preparation I managed to find an ideal partner in Rüdiger Sasse of Feinbrennerei Sasse whose family has over 300 years experience in distilling grain and malt and still has a working grain distilling plant (with various column & pot stills, some of them historic). He agreed to "transform" my innovative malt and grain bills into high quality "new make" according to my specifications. This is done by Master Distiller Hendrik Viefhus who is a long-term employee of Feinbrennerei Sasse. With him I discuss all parts of the process from mashing to the actual "cuts" during the distillation. Our mutual cooperation is considered by both of us to be excellent.

I work with three maltings two of them being situated close to the Eifel region and a third one being a well reputed specialist maltings in Bavaria.

I want to produce a genuine and authentic product, which is rooted in the German grain distilling tradition but also reflects the geographical closeness of the Eifel region to three important German wine growing regions (Rhine, Moselle & Ahr) and my life long engagement in the wine trade which has resulted into excellent relations to growers and barrel makers across Europe.

I am not trying to copy other regional styles, particular not Scotch Whisky but obviously follow the rules for whisky according to EU 110/2008, that means that it has to be matured in wood for at least 3 years.

I extend these rules for Eifel Whisky by generally not filtering and not colouring. All my grain and malt products are therefore bottled at 46%Vol. alcohol or at original cask strength (usually between 52 to 59%vol alcohol).

#### The Process

I chose the malt bills and they are transported directly from the maltings to the distillery where they will be freshly milled and mashed at 1000 KG at a time. Fermentation time is between 72 - 96 hours.

Following the German grain distilling tradition the first distillation is done together with the grist in an old copper patent still with the second distillation being carried out in a copper pot still. The resulting alcohol will run off at around 75%Vol. alcohol. The strength of the new make will be reduced down to 60%vol. alcohol, because research has shown that at 59%vol I have the best interaction between spirit and wood. It will then be transported to my bonded warehouse where all further steps of the production take place.

I only use the following grain and malts for distillation:

German Rye Raw Fruit

German Rye Malt

German Wheat Malt (pure and smoked over German oak wood)

German Barley Malt (various types)

**Belgian Barley Distilling Malt** (pure and peated up to 35 ppm)

I use the following barrels with the maximum size being 500L, enjoying the "liberty" of different types of wood unlike the Scotch statutory using of "oak only":

- used wine barriques (red wines max 3 fillings) preferably made from American oak, which I select at my partner merchant in order to be sure there is no sulphur or volatile acidity present, so that I can fill them without watering! (225-228L) 2016 onwards: PINOT NOIR barriques (American Oak) from local producers.
- 2) various fortified wine casks: Malaga, Sherry, PX, Port, Marsala, Madeira, Banyuls, Moscatel
- 3) red wine barriques (French or American) being refurbished at a German cooper with new heads of German oak and then being newly toasted over wood fire with the result of caramelizing the remains of the red wine in the barrel
- 4) refurbished 300L barrels (French oak with 3 red wines) with a new medium + toasting no charring
- 5) 150 L barrels produced for us with interchanging staves (oak & acacia) and heavy wood toasting

## The USA Bottlings

I have reserved an average of 12000 bottles (700ml) a year for my exclusive US importer Fred Barnet of Anthem Imports. There are either three to four different whiskys available each year. For 2023 we have planned the following bottlings:

- 1. German Single Malt 10 YO Oloroso Sherry casks
- 2. German Single Peated Malt 10 YO Moscatel Pasas Casks
- 3. German Triple Malt (Wheat-, Barley- & Rye Malt) 10 YO Port Casks



# The Products RESERVE RANGE



My RESERVE RANGE consists of 4 different Whiskys, 1 Rum and the Eifel Rummel "AndersRum" made from local sugar beet and distilled like a rum without the official permisson to call it "Rum". They have all been matured in various casks. The average age of the whiskys is 5 to 8 years and they are bottled at 46%Vol.Alc. with natural colour and just a light particle filtration. The names refer to geographical parts of the Eifel region.

#### "AHRTALER" Eifel Whisky Reserve SINGLE RYE - 90% Rye 10% Barley Malt

The **RYE WHISKY** is exclusively matured in freshly-emptied **PINOT NOIR** barriques or in the "Ahr-Port" barriques of the OMEGA 1868 from the oldest wine grower cooperative in Germany (1868): the WG Mayschoss - Altenahr in the Ahr Valley (south-west of Bonn / Cologne). Distillation 2016 Bottled 2021

#### "VULKANEIFEL" Eifel Whisky Reserve SINGLE MALT 100% Barley Malt - unpeated -

Distilled from 100% unpeated **BARLEY MALT**. Matured for 2 years in ex-Bourbon barrels and then for 6 years in a first fill **PORT** cask. Distillation 2013 Bottled 2021

#### "HOHES VENN" Eifel Whisky Reserve MALT & PEAT 100% Malt

Distilled from Wheat- & Barley Balt (peated 35 ppm & unpeated), one third of each, first maturation in various red wine barriques, second maturation (4 years +) in first fill PEDRO XIMÉNEZ (P.X.) barrels. Distillation 2013 Bottled 2021

"SCHNEIFEL" Eifel Whisky Reserve RYE & PEAT 80% Roggen + 20% Gerstenmalz - getorft -

Distilled from 80% RYE and 20% PEATED BARLEY MALT (35 ppm). First maturation in first fill PINOT NOIR Barriques and the second maturation in a first-fill MALAGA Cask. Distillation 2015 Bottled 2021

#### "WALDEIFEL" Eifel Rum Reserve X.O. Sugar cane molasses & juice

The various parts of the **RUM BLEND** have been distilled in the **CARIBBEAN** and in **GERMANY**. The full maturation in various cask types (including new oak) and the finish in a **CREAM SHERRY** Cask has taken place in our warehouse in the Eifel. The blend is **OVER 8 YEARS OLD**.

THE PRODUCTS ARE AVAILABLE IN 350 ML AND 200ML BOTTLES. AHRTALER, HOHES VENN & VULKANEIFEL ALSO AS A 3 - MINIATURES SET (3X50ML). RRP  $\leq 26,50/350$ ML -  $\leq 18,50/20$ ML -  $\leq 26.50/SE$ T

#### EIFEL RUMMEL® (Eifel Dialect for Sugar Beet) "ANDERSRUM"

Traditionally there is a lot of sugar beet cultivation between the northern part of the Eifel and the borders of the river Rhine. These sugar beets are used for the sugar production as well as for Golden Syrup. For this the sugar beet is cut into pieces and then boiled and reduced until you have just a golden very sweet syrup left. Spread on bread or used for baking it is a very traditional product. We have managed to distill this syrup which has a seal of controlled origin (like an AOC in wine) just like you would distill molasses derived from sugar cane. As we are legally not allowed to call it RUM, we call it ANDERSRUM (meaning in English "the other way round" and incorporating in German the syllable RUM;)

100% Rheinish Sugar Beet Syrup

Spirituose - GGA = Protected Geographical Indication - Finish: Second Fill Sherry Barrique First Bottling 202? aka when I think it is ready! 350ML BOTTLE - RRP € 26,50 / 350ML

#### 746.9 EDITION SERIES

The **746.9 EDITIONS SERIE** represents the top quality range of our production. 746.9 m is the height of the HOHE ACHT, the highest mountain of the Eifel. It consists of three Whiskys and one Rum with an age statement of 10 to 12 years. 350ML BOTTLE - RRP € 34,50 / 350ML

- 746.9 SINGLE MALT 100% Barley Malt (Unpeated) 12 YO
- 746.9 SINGLE PEATED MALT 100% Barley Malt (Peated) 10 YO
- 746.9 SINGLE RYE 90% Rye 10% Barley Malt 12 YO
- 746.9 EIFEL RUM "Single Rum" 12 YO +

### **GERMAN BOTTLINGS 2023**



















# **USA BOTTLINGS 2023**





