

KOVAL

GRAIN TO BOTTLE ORGANIC SPIRITS
HANDMADE IN CHICAGO

KOVAL, Chicago's first (legal) distillery in over a century, is a grain to bottle, independently family-owned and operated company. KOVAL spirits are certified organic, kosher, and use locally sourced ingredients. Master Distiller, Dr. Robert Birnecker, is a third generation distiller and one of America's leading distilling experts.



WHITE RYE WHISKEY

80 Proof

Gold Medal - White Whiskey
-2010 American Distilling Institute-

Peppery and floral notes overflow in this white whiskey, which some compare to aquavit. It is a traditional American spirit. George Washington made it in his distillery, and it was common in the New World before the rise of bourbon after the Whiskey Rebellion. Our unaged White Rye is perfect when sipped neat but also excellent over ice or in classic and contemporary cocktails. Barely touching the barrel before being bottled, this is the true essence of rye without being overshadowed by oak. Unfiltered 100% Rye. Organic.



BOURBON WHISKEY

94 Proof

Gold Medal - Bourbon Whiskey
-2014 International Whisky Competition-

KOVAL Bourbon, our newest release, is aged in heavily charred new oak barrels from Minnesota. A unique mash bill of 100% organic corn and millet make this a truly unique bourbon with notes of mango chutney, vanilla, and a peppery caramel finish. Grains are sourced from a local organic farmer collective in the Midwest. Single Barrel. Unfiltered. Heart cut. Organic.



FOUR GRAIN WHISKEY

94 Proof

Gold Medal - American Whiskey
-2012 International Whisky Competition-

The Four Grain is distilled from a mash bill of oat, malted barley, rye, and wheat. This whiskey is aged in heavily charred new oak barrels from Minnesota and bottled single barrel at 94 proof. The four grains define its depth with a banana nose, creamy palate, and spicy finish. Only the "heart cut" of the distillate, no "heads" or "tails." Grains sourced from a local organic farmer collective in the Midwest. Single Barrel. Unfiltered. Heart cut. Organic.



MILLET WHISKEY

80 Proof

Gold Medal - Grain Spirit
-2010 Destillata Spirits Competition-

Aged in new American oak from Minnesota. Millet is a prized grain in Asia and Africa and popular base for spirits in Nepal, though this is the first whiskey to be made out of millet. Only the "heart cut" of the distillate, no "heads" or "tails." Grains sourced from a local organic farmer collective in the Midwest. Unfiltered 100% Millet. Heart Cut. Single Barrel. Organic and naturally gluten-free.



RYE WHISKEY

80 Proof

1st Place - Best International Whisky
-2013 InterWhisky Competition-

Aged in new American oak from Minnesota. Grains sourced from a local organic farmer collective in the Midwest. Single Barrel. Unfiltered 100% Rye. Heart Cut. Organic.

"This is no ordinary rye, because it doesn't come from an ordinary distillery. [...] Despite being 100% rye grain, this whiskey is fresh and light [...] with a maple-y, candy corn entry and a kiss of spice on the finish."

-The Wall Street Journal



One of the 100 Best Distilleries
to Visit in the World
-Whisky Magazine-

Top 10 Most Influential
Craft Whiskey Makers
-Whisky Advocate-



GINGER LIQUEUR

40 Proof

Gold Medal - Liqueur
-2011 Spirits International Prestige Awards-

Ginger was once one of the most popular spices in the world, prized for its medicinal and culinary uses. Each batch of our organic Ginger Liqueur requires 60 pounds of fresh ginger to be peeled by hand. Its versatile satiny and spicy flavor mixes well with gin, vodka, whiskey, or tequila. Unlike other liqueurs on the market, KOVAL liqueurs use a white whiskey base, adding more depth to the spirit. Small Batch. Organic.



ROSE HIP LIQUEUR

40 Proof

Platinum Medal - Liqueur
-2012 Spirits International Prestige Awards-

Rose hips, the fruit of certain varieties of roses, are commonly used in Europe for teas, soups, and jams. Unlike rose petals, rose hips express more citrus notes. Mixes wonderfully with gin, whiskey, tea, or champagne. Unlike other liqueurs on the market, KOVAL liqueurs use a white whiskey base, adding more depth to the spirit. Small Batch. Organic.



COFFEE LIQUEUR

40 Proof

The organic coffee beans used in this liqueur are roasted to perfection at a carbon-neutral facility in Brazil. The beans offer a bold, rich flavor with a slight dark chocolate finish and just a hint of vanilla. Ideal after dinner or in desserts. Unlike other liqueurs on the market, KOVAL liqueurs use a white whiskey base, adding more depth to the spirit. Small Batch. Organic.



CHYRSANTHEMUM & HONEY LIQUEUR

40 Proof

Silver Medal - Liqueur
-International Review of Spirits Competition-

Organic wildflower honey from Wisconsin and two different varieties of chrysanthemum flowers come together in this rich yet delicate liqueur. The nose of the flower and texture of organic honey are a perfect mix with rum, whiskey, or gin. Unlike other liqueurs on the market, KOVAL liqueurs use a white whiskey base, adding more depth to the spirit. Small Batch. Organic.



JASMINE LIQUEUR

40 Proof

This liqueur perfectly captures the floral bouquet and enchanting flavor of jasmine flowers. Its unusual, delicate character blends beautifully in floral cocktails. Made using aromatic, organic jasmine flowers. Unlike other liqueurs on the market, KOVAL liqueurs use a white whiskey base, adding more depth to the spirit. Small Batch. Organic.



LIMITED EDITIONS

KOVAL's Limited Edition series consist of single barrel, single grain organic whiskeys aged in a 30 gallon toasted barrel. This style of aging is more typical of Irish whiskey and is the signature style of aged whiskey produced by Robert's grandfather in Austria. All Limited Edition whiskeys are aged between 2-4 years, and the light color is indicative of aging in a toasted, as opposed to a charred, barrel. These whiskeys are all very bright and grain forward with luscious oak notes. Bottled at 80 proof.

WHITE MILLET



A spicy opening with a hint of brown sugar and slight white chocolate. Candied nuts and fruit finish.

WHITE WHEAT



Banana nose. Hints of dried fruits and a touch of cantaloupe.



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