



THE DISTILLERY

Established in 2008, KOVAL is Chicago's first distillery since the mid-1800s, producing luxury, organic whiskeys, liqueurs and specialty spirits. KOVAL's founders, Robert and Sonat Birnecker, chose to leave their careers in academia to bring the distilling traditions of Robert's Austrian family to America. In making this decision, they vowed to make organic spirits from scratch (avoiding the common industry practice of purchasing and bottling pre-made spirits) and to change the way people understood whiskey by creating a new, signature style – a brighter, cleaner whiskey – using only the “heart” cut of the distillate.

Embracing the grain-to-bottle mentality, KOVAL thoughtfully monitors each step of the spirit-making process: from contracting local farmers to grow organic grain, to milling and mashing on-site; to distilling, bottling and packaging. KOVAL has won numerous international awards and with Robert at the helm of consulting for the burgeoning craft industry, has grown to be one of America's leading small-batch, independent spirit manufacturers.

LEADERS OF THE CRAFT MOVEMENT

Dr. Robert Birnecker, KOVAL's Master Distiller, is one of America's top distilling experts, an internationally-renowned consultant and the creator of the most unique spirits in America. An Austrian native, Robert grew up helping his grandparents at their award-winning distillery and winery. He later received a certificate from Austria's leading university for distilling technology, Höhere Bundeslehranstalt und Bundesamt für Wein-und Obstbau Klosterneuburg.

Robert is a key lecturer for the Siebel Institute of Technology's distilling courses and teaches over 160 prospective distillers a year in his own workshops through kothe-distilling.com. Robert has educated and/or consulted for a third of all craft distilleries that have started in the past four years. Before focusing on distilling, Robert was the Deputy Press Secretary for the Austrian Embassy in Washington, D.C. His decision to distill was born out of his love for traditional crafts and the pride of a small family business, both of which exemplify the real American dream.

KOVAL DISTILLERY

www.kovaldistillery.com - info@kovaldistillery.com
312.878.7988 - 5121 N. Ravenswood Ave. Chicago, IL 60640

REPUBLIC NATIONAL
DISTRIBUTING COMPANY
Florida, USA

KOVAL

GRAIN TO BOTTLE ORGANIC SPIRITS
HANDMADE IN CHICAGO



Named one of the “Top Ten Most Influential Craft Whiskey Makers” by Whisky Advocate

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

One of “America's Coolest Distilleries” Travel + Leisure





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. 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.



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



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.



CHRYSANTHEMUM & 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.



ROSE HIP LIQUEUR

40 Proof

Platinum Medal 2012 - 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.

