

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.

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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.





OAT WHISKEY

80 Proof

2012 Best Local Spirit (KOVAL Whiskey) -Chicago Reader-

Primary notes of caramel and oats with a rich, creamy finish, the Oat has become a favorite in Chicago. Aged in new American oak from Minnesota. 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 100% Oat. Heart cut. Organic

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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.







KOVAL

Rue

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entry and a kiss of spice on the finish."

WHITE RYE WHISKEY

37654

750ML

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.

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





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.



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.

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