

ZAL. 1518
P
PALÍRNA
U ZELÉHO STROMU
PROSTĚJOV



AWARDS 2019

OUR STORY BEGAN IN THE YEAR 1518



STARÁ MYSLIVECKÁ RYE SINGLE BARREL is our family silver. And it is no coincidence that it's impeccable character and taste profile was awarded this year with **Double Gold** at **Warsaw Spirit Competition 2019**, **Silver medal** at **Las Vegas Global Spirit Awards 2019** in world whisky category and a **Silver medal** in the category World Whiskey – Ultra Premium on **The Spirits Business Luxury Spirits Masters 2019**.

PRODUCTION PROCESS

Our single barrel was filled by hand on the company's 500th anniversary. The precious liquid matured for 8 years in white oak barrels used for bourbon whiskey formerly. Every bottle is numbered by hand and designated by barrel type. Due to a limited volume of each barrel it represents a precious addition to the private collection of any whisky connoisseur.

COLOR

Light amber resembling freshly cut grain ears.

AROMA

Crisp, unique combination of matured grains with decently roasted malted rye.

PALATE

Rich, roasted caramel and oaky notes. Long lasting finish.

500 years heritage of rye distillates crafting transformed in one bottle – this is STARÁ MYSLIVECKÁ RYE RESERVE. Rye whiskey matured for 4 years in oak barrels enhanced with infusion of dried orchard fruits. Unique taste profile honored by the experts with **Gold** at **Warsaw Spirit Competition 2019**, **Gold medal** at **China Wine & Spirits Awards 2019**, **Silver medal** at **Stuttgart International Spirits Competition 2019** and **Bronze medal** at **International Wine & Spirit Competition 2019**.

PRODUCTION PROCESS

The base of Stará Myslivecká Rye Reserve is made of rye distillate, matured for 4 years in oak barrels. Naturally dried fruit infusion is added to the rye distillate resulting in an exceptionally smooth taste with a lingering aftertaste of orchard fruits. The exact recipe of unique ingredients is strictly guarded and nowadays known by three people only: the owner, company director and master blender.

COLOR

Shining copper.

AROMA

Sweet, bold with hints of matured oak.

PALATE

Layered, matured, full of life, subtle oak tones with sweet orchard fruit aftertaste.

500
years
DISTILLATION

Palírna U Zeleného stromu
Drážďanská 14/84, 400 07 Ústí nad Labem
Czech Republic
T: +420 725 029 650
E: info@palirna.cz
www.greentreedistillery.com





Ultimate Quality Pursuit – the main essence of Kleiner brand. This year our efforts and dedicated passion was honored with **Double Gold at Warsaw Spirit Competition 2019, Double Gold medal at Stuttgart International Spirits Competition 2019, a Silver medal at China Wine & Spirits Awards 2019** and a **Bronze medal at International Wine & Spirit Competition 2019** for KLEINER WILD PIN – the confirmation that our journey towards perfection is going the right direction.

PRODUCTION PROCESS
 A small-edition spirit distilled from single-variety wild-growing fruits. Nine-month fermentation of fruit ferment, three-level distillation under controlled temperatures pulsing in the range from 80 °C to 38 °C.

COLOR
 Water-spring clear, sparkly, viscous.
AROMA
 Intense aroma of ripe, wild-growing yellow plum and clementine peel.
PALATE
 Soft and delicate taste of ripe stone fruits with subtle trace of almond paste. Pleasantly warming long finish.

KLEINER SOUR CHERRY BY BRANDY is a barrel aged distillate from sour cherries. Its exceptional taste and aroma are honored by connoisseurs and this unique product was awarded a **Gold medal at The Spirits Business Luxury Spirits Masters 2019** competition in the category Specialty Spirits – Ultra Premium.

PRODUCTION PROCESS
 A small-edition spirit distilled from single-variety wild-growing fruits. Nine-month fermentation of pitted sour cherry ferment. Controlled three-level distillation. In 2014 the spirit was put into casks previously containing Spanish brandy from the Jerez region in Andalusia.

COLOR
 Darkish amber with bronze gleams, very good viscosity.
AROMA
 Soft and delicate aroma of milk chocolate, walnuts, cocoa and maple syrup with pleasurable, sweetish undertones of cinnamon and dried fruit.
PALATE
 Delicate, warming with notes of vanilla pods, macadamia nuts and dates. Long, silky finish evoking the taste of salty caramel.

From the beginning our dream was to create exceptional distillates that people will fall in love with. One of them is our KLEINER SOUR CHERRY BY SHERRY, which amber color, delicate taste and exceptional quality was honored by the connoisseurs with **Gold at Warsaw Spirit Competition 2019, Silver medal** at the prestigious competitions **Meiningers International Spirits Awards ISW 2019** and **Las Vegas Global Spirit Awards 2019**.

PRODUCTION PROCESS
 A small-edition spirit distilled from single-variety wild-growing fruits. Nine-month fermentation of pitted sour cherry ferment. Controlled three-level distillation. In 2014 the spirit was put into casks previously containing sherry from Palomino and PX (Pedro Ximénez) varieties.

COLOR
 Darkish amber with bronze gleams, very good viscosity.
AROMA
 Delicate aroma of sweet spices, forest honey, honeycomb and cocoa beans.
PALATE
 Rich and harmonious taste of raisins, dates, figs and pralines. Long finish.

Fresh and elegant plum aroma, soft sweetness with a slight hint of almonds - this is KLEINER SILVER PLUM, a unique spirit that you will fall in love. The exceptional taste and quality was awarded this year with **Bronze medal at International Wine & Spirit Competition 2019**.

PRODUCTION PROCESS
 A small-edition spirit distilled from single-variety wild-growing fruits. Nine-month fermentation of pitted plum ferment with subsequent addition of 1–2 % crushed plum stones, three-level distillation under controlled temperature at the pace of three hundred liters of ferment per four hours, extra-long resting in stoneware.

COLOR
 Sparkly clear with platinum glints, visible viscosity.
AROMA
 Pure, fruity with a note of plum.
PALATE
 Softly sweetish with a light touch of almond. Long and delicate aftertaste.