

Münsterländer Single Grain Whisky

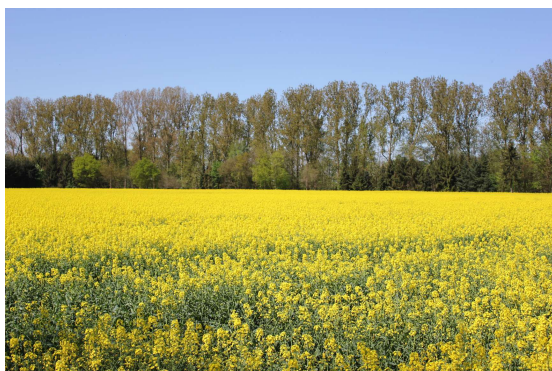


Our small agricultural distillery lies amid meadows and fields in the beautiful western part of the Münsterland, close to the town of Bocholt. Since 180 years our family business distills home-grown grain, giving our spirits their unique character.

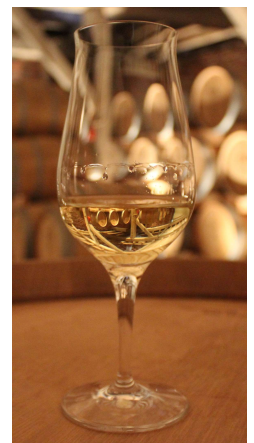
In January 2015 barley malt and home-grown wheat were mashed and fermented in our distillery. The so called low wine was produced from the gained mash. A day later, the low wine was distilled again - this time in a three-phase spirit still (Heads, Heart of the Run, Tails). The crude distillate with a wonderful scent of wheat was matured in new casks crafted from American white oak.



The casks in which our Münsterland Single Grain Whisky matured are stored in the old granary on our premises. Amid the nearly 200-year-old walls our Single Grain Whisky can mature in peace and without noticeable fluctuations in temperature. The extremely good ventilation of the old building allows our Single Grain Whisky to absorb scents from the beautiful surroundings such as blooming rape fields and meadows.



With our own well water fresh from source our Münsterland Single Grain Whisky was double distilled and reduced to the desired strength. This way, you receive a limited edition mellow, well-balanced and full-bodied Single Grain Whisky.



Tasting Notes:

Nose: Rich aromas of vanilla, cocoa and nutmeg, harmonious.

Taste: Sweetness of cocoa and vanilla, fine wooden notes.

Finish: Mellow, nutty and long.

Your team from the Joh. B. Geuting Distillery