

FRUIT SPIRITS



Distinctive flavor profile and aroma

rich cultural heritage

Fruit brandies have a long and rich history that dates back to ancient times. They originated from the need to preserve and utilize seasonal fruit harvests and are associated with traditional distillation methods. Fruit brandies are popular for their distinctive flavor profile and aromatic properties. The first mentions of distillation appear in ancient civilizations, including Roman and Arab cultures. These cultures developed the first distillation techniques, which were originally used for medicinal purposes. Distillation was understood as a method of extracting essences from medicinal plants.

In medieval Europe, distillation began to spread primarily through Arabic and Latin translations. It was mainly used for the production of medicinal elixirs, but gradually, the use of distillation for fruit beverages also began to appear.

In the 16th and 17th centuries, fruit brandies started gaining popularity in Central Europe, particularly in the areas of present-day Germany, Austria, and the Czech Republic. During this period, distillation was often associated with healing practices, but beverages for enjoyment also began to be created. Each European regional culture brought its own approach to distillation and the production of fruit brandies. Examples include slivovice in Central Europe or calvados in Normandy.

In the 19th century, with the Industrial Revolution, distillation technologies improved and subsequently led to mass production of fruit brandies. The commercialization of these beverages created new business opportunities and led to the development of specific regional brands and types of brandies.

During the 20th century, governments began regulating alcohol production and distillation. This led to the introduction of standards for the quality and safety of fruit brandies. The suffix -ice in fruit distillates (e.g., slivovice, hruškovice, meruňkovice) is common in Czech and indicates a distillate made from a specific fruit without the use of any additives, whether in the mash or the final product. Some regions obtained protective designations for their traditional products, contributing to the preservation and promotion of regional distillates.

In recent decades, there has been a renewed interest in traditional distillation techniques and local production of fruit brandies. Fruit brandies hold an important place in distillation history and continue to maintain their popularity due to the unique combination of traditional methods and modern production innovations. Their diversity and regional variation contribute to the rich cultural heritage of distillation.



Production

The first step in producing fruit brandies is the careful selection of raw materials. High-quality brandies start with high-quality fruit. Growers carefully select ripe fruit, ideally without damage or disease. Different fruit varieties provide diverse flavors, so it is important to choose fruit that matches the intended result.

After selecting the raw materials, the fruit is crushed to help release juice and aromatic compounds.

The fruit mash is then subjected to fermentation. Natural yeasts convert the sugars in the fruit into alcohol. The speed and control of this process affect the final alcohol content and character of the brandy.

Distillation is a key element in fruit brandy production. The distillation process separates alcohol from water and other substances in the mash. Traditional distillation apparatus, such as classic copper stills, are often used to preserve the delicate aromatic elements of the fruit brandy.

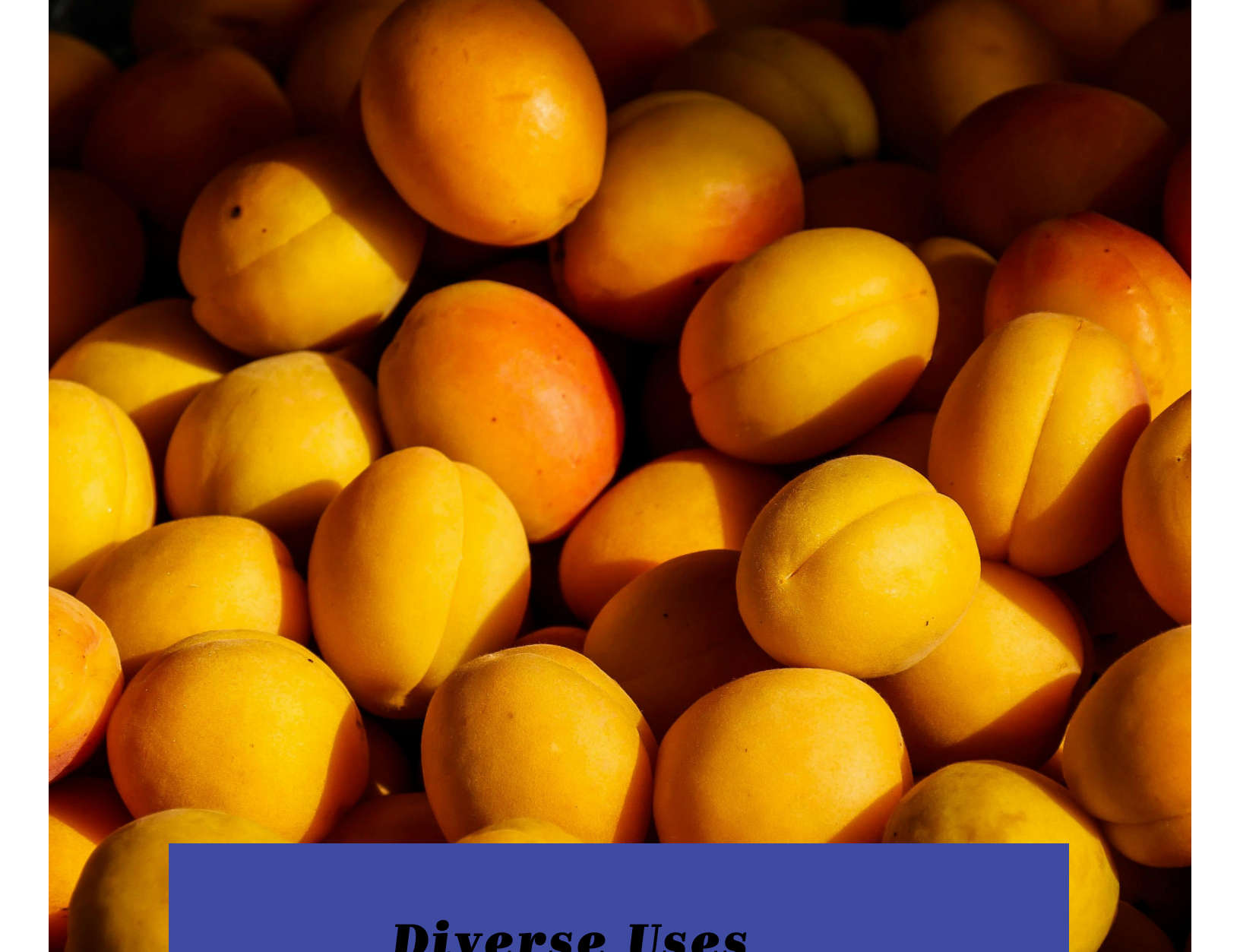
Some fruit brandies may undergo aging in wooden barrels, which contributes to their complexity and harmony of flavors. After aging, the distillate may be adjusted by dilution with water or other processes to achieve optimal taste and alcohol content.

The quality of fruit brandies can be evaluated by expert tasting panels. Experts assess aroma, taste, color, and the overall impression of the distillate.

One unique aspect of fruit brandy production is regional diversity. Different climatic conditions, soil quality, and traditions influence the character of brandies from various areas.

Overall, fruit brandy production combines tradition and modern technology with the goal of creating a delicious and authentic distillate. Each step in the process has its importance, and the final product often bears the mark of master distillers and high-quality raw materials.





Diverse Uses



The uses of fruit brandies are so rich and varied that they serve as inspiration for chefs, mixologists, beverage producers, and lovers of fine delicacies. Their unique character contributes to diversity in gastronomy and the beverage industry, which is why fruit brandies retain their undeniable place in the cultural landscape.