



FAMILY RESERVE

priced Brandy 7 20 and certing of ripe apricots from South Morania

er hande de ser

BALEINER DISTILERY

Distillery Kleiner

- Founded in the year 2002 by Jan and Růžena Kleiner as a small family distillery
- They have mastered the traditional Moravian distillation craft, and in combination with their innovative approach to the maturation of fruit brandy in oak barrels after other noble alcohol, like wine, whiskey or rum, they have raised the **Kleiner products** to a **new level**.
- To make their products accessible also on foreign markets, in 2017 they have connected with the Green Tree Distillery, most likely oldest distillery in continuous production in the word with a history of more than **500 years**.



Jan and Růžena Kleiner



Our collection of premium fruit brandies

- Small-batch fruit brandy from a small family distillery
- Only perfectly clean, undamaged single variety fruits of the highest quality are being processed. The special fermentation process lasts 9 months.
- The pure spirits are put to **rest** for at least **3 years** in **stoneware vessels**, to **naturally harmonize** their aroma. Our specialty is to **mature** the **fruit brandy** in oak barrels **after other noble alcohol** (e.g. sherry, whiskey, wine). Hereby **every batch** gains an **unrepeatable unique character**.
- The Kleiner fruit spirits are unique and they belong to the top class among fruit brandies. This is
 proven also by many awards from prestigious spirit competitions all around the world.







KLEINER SILVER PLUM

Smell:

Pure fruity aroma with notes of plums.

Taste:

Soft sweetness with a light touch of almonds. Long, delicate finish.

Year of distillation: 2014 70cl, alc. 43 % vol.







Smell:

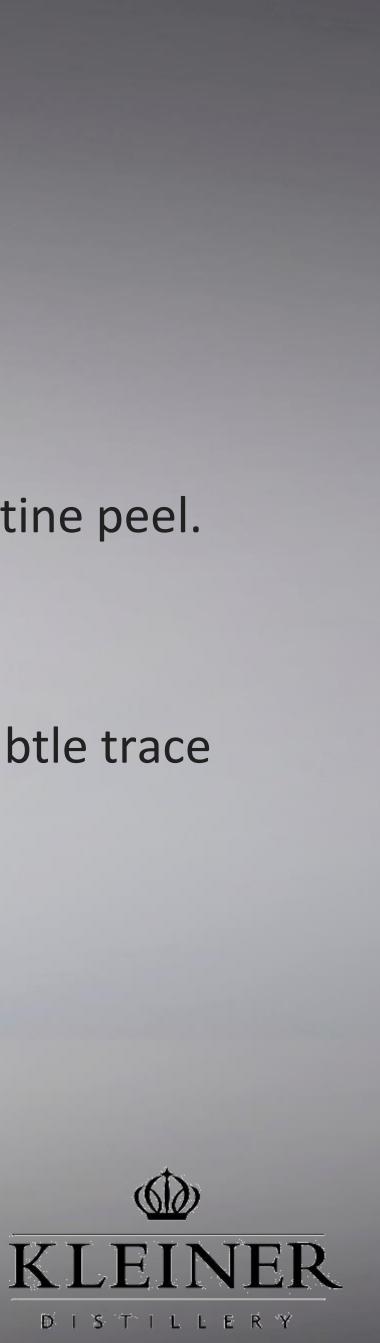
Taste:

Year od distillation: 2014 70cl, alc. 43 % vol.

KLEINER WILD PIN

Rich aroma of ripe wild yellow plums and clementine peel.

Soft and delicate taste of ripe stone fruits with subtle trace of almond paste. Pleasantly warming, long finish.



KLEINER SOUR CHERRY

Smell:

Pure and delicately soft aroma of medium intensity, with a typical tonality of fresh sour cherry.

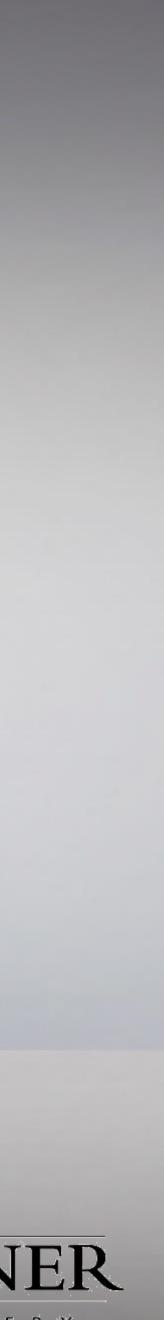
Taste:

Satin smooth, slightly warming, with a pleasurable accent of stone fruit, grapefruit peel and dried ginger. Long and warming persistence.

Year of distillation: 2007 70cl, alc. 43 % vol.









KLEINEI

BY BRANDY SOUR CHERRY Smell: Soft and delicate aroma of milk chocolate, walnuts, cocoa and maple syrup with pleasurable, sweetish undertones of cinnamon and dried fruit.

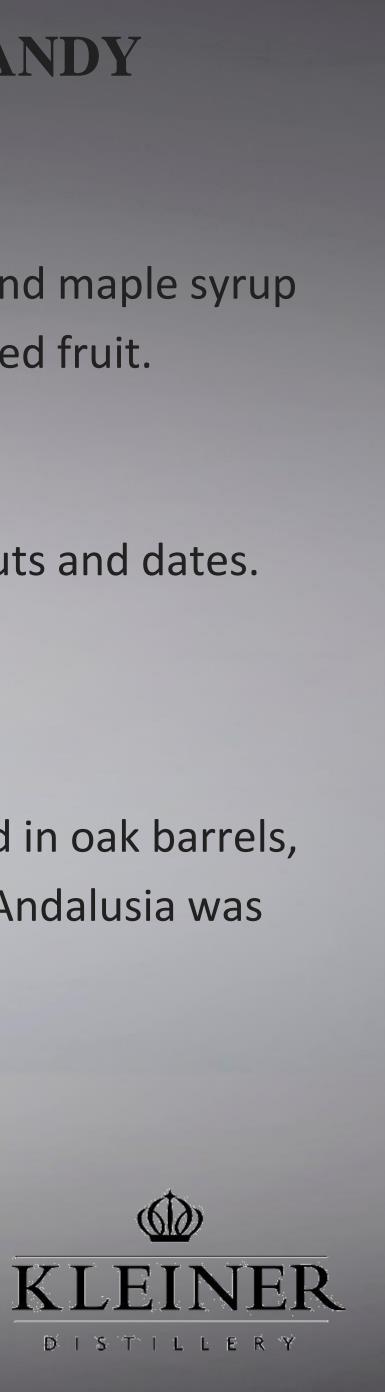
Taste: Delicate, warming with notes of vanilla pods, macadamia nuts and dates. Long, silky finish evoking the taste of salty caramel.

Maturation: stored.

Year of distillation: 2007 70cl, alc. 43 % vol.

KLEINER SOUR CHERRY BY BRANDY

The pure distillate made of pitted sour cherries has matured in oak barrels, in which originally Spanish Brandy from the Jerez region in Andalusia was



KLEINER SOUR CHERRY BY SHERRY

Smell:

Delicate aroma of sweet spices, forest honey, honeycomb and cocoa beans.

Taste:

Rich and harmonious taste of raisins, dates, figs and pralines. Long aftertaste, agreeably spicy.

Maturation:

The pure distillate made of pitted sour cherries has matured in oak barrels, in which originally sherry from the Jerez region (vino de Jerez) of the cherry varieties Palomino and Pedro Ximénez was stored.

Year of distillation: 2007 70cl, alc. 43 % vol.







KLEINER APRICOT 7 XO

Smell:

Smooth apricot aroma with delicate undertones of milk chocolate and apricot kernel.

Taste:

Fruity sweet taste with a touch of dried fruit and apricot jam. Long finish with traces of cloves.

Maturation:

The distillate has matured for 5 years in new oak barrels suitable for stone fruit distillates. Afterwards it was brought to perfection in barrels after Spanish Sherry Olorosso within 15 more months.

Year of distillation: 2008 70cl, alc. 43 % vol.







KLEINER FIRST TEAR APRICOT 33 XO

Smell:

Reminding of apricots in yogurt with delicate undertones of pecan nuts.

Taste:

Fruity balanced, with tones of dried fruit. A long-lasting smooth aftertaste.

Maturation:

The origin of the well-guarded apricot spirit dates back to the year 1972. Its elegant smoothness was achieved by maturing in oak barrels for 33 years.

Year of distillation: 1972 70cl, alc. 40 % vol.





Contacts:

Martina Ďásková Export Manager

Tel. +420 725 029 650 E-Mail: <u>martina.daskova@palirna.cz</u> Web: <u>www.greentreedistillery.com</u> Michal Kučera Brand Manager

Tel. +420 702 244 220 E-Mail: <u>michal.kucera@palirna.cz</u> Web: <u>www.greentreedistillery.com</u>

