

SCHLADERER

World Famous Black Forest Fruit Brandies



The ripeness and high quality of Schladerer's fruit creates the basis for a good distillate. No other spirit is as dependent on the good grace of nature as fruit spirits.



After a monitored fermentation process, the final stages of the process that has made Schladerer fruit spirits so famous are completed in the distillery. The mash is carefully distilled in the conventional manner, using copper stills, with the very latest in technical aids.



Schladerer fruit spirits mature in ventilated vessels, with selected fruit spirits being matured in ash barrels which do not impart any color or taste to them.

These fine distillates are also the base for Schladerer's delightful liqueurs. Please also try our Schladerer Edelkirsch (cherry) Liqueur and Schladerer Himbeer (raspberry) Liqueur.

