



LEOPOLD BROS

SMALL BATCH DISTILLERS OF FINE SPIRITS

Leopold Bros. is a family owned and operated small batch distillery located in Denver, Colorado that produces world class liqueurs, whiskies, vodka, gin and absinthe. Leopold Bros distills twenty-one hand-numbered, batch-made products, all made from scratch and natural ingredients. All of our products are handcrafted, hand-numbered, small batch spirits. Among the distinctive methods used by Leopold Bros. is the separate distillation of each botanical used in flavoring its products prior to blending and final distillation.

Leopold Brothers is an extremely small company with only a handful of employees, including the two brothers. Every aspect of the distilling process is done by hand with painstaking detail. Each batch only fills between 30 and 50 six-pack cases, and each bottle is numbered by hand



according to the batch from which it came. This small detail tells you that each spirit Leopold Bros. produces is truly unique and is crafted by an artisan distiller rather than an industrial giant.

Together, Todd & Scott "the Leopold Brothers" designed and developed a unique distillery in which environmental sustainability is a daily practice, and the art and science of fermentation and distillation is practiced at the highest possible level. Todd and Scott Leopold in many ways embody the best of the craft distilling movement, with their myopic commitment to quality and a work ethic that means always doing things the right way (even if it's the most difficult way). Although spirits are very much a business and a science, at its heart it is a craft and an art, and it's hard to think of better artists in this space than the Leopold Brothers.



AMERICAN SMALL BATCH WHISKEY

With our whiskey, we have turned back the clock and revived the traditions that were handed down to us from the pioneers of American distilling.

We begin by fermenting a traditional sour mash of corn and rye at colder temperatures, but without the aid of refrigeration. Fermentation takes more time this way, but results in softer whiskey and develops subtle flavors such as vanilla, pear, rock candy and raspberry. Unlike modern day continuous stills that flash boil the mash in a few seconds, we take an entire day to distill the mash in a small batch copper pot still to extract fuller and rounder flavors from the corn and rye.

After distilling the flavorful result a second time to refine and focus the flavors, we barrel the whiskey at 89 proof, a common practice in the 1800s, rather than at the post-Prohibition, Industrial Age standard of 125 proof. This enables more whiskey to come into contact with the barrel, allowing the mild brown sugar and molasses notes that come from the charred barrels to shine through. Finally, we hand bottle each unfiltered barrel individually, and number each bottle according to the barrel from which it came, producing only 240 bottles per batch.

When you pop the cork, you will immediately notice the unmistakable aromas of corn and rye that were hallmarks of many of the traditionally distilled pre-Prohibition whiskies.

