



## KOVAL BOURBON WHISKEY

### Single Barrel

A unique mash bill of 100% organic and gluten-free corn and millet aged in heavily charred new oak barrels from Minnesota, make this whiskey a truly unique bourbon with notes of mango chutney, vanilla, and a peppery caramel finish. Koval Bourbon is made from 51% corn and 49% Millet - Organic, Non-GMO. Produced in small batch, from a single barrel, unfiltered, heart cut and kosher.

#### **Tasting notes**

##### **Color**

Gold-yellow

##### **Aroma**

Delicate wildflower honey.

##### **Taste**

Dried apricots, cloves and a touch of vanilla. Some peppery notes and a touch of liquorice. Full of character and round.

##### **Finish**

Long with balanced oak notes.

Koval Distillery The Koval Distillery combines traditional and contemporary techniques. Founded in 2008 by Dr. Sonat and Dr. Robert Birnecker, it is Chicago's first since the prohibition. All of their products are Certified Organic and Certified Kosher. The water, which is an essential ingredient in distillation, is sourced from Lake Michigan using a natural charcoal purification method. The Koval Whiskeys are all "heart cut"; in order to produce a high-quality spirit, they use only the purest and best-tasting part of the distillate called "Hearts" (Ethanol 78°C). Koval, a truly American spirit from organic Midwestern grains.