Al Capone would have loved it!



Established in 2008, Koval is the first craft distillery within Chicago's city limits since Prohibition. All of their grains, fruits, herbs, and flowers are sourced from the surrounding Midwest region, and each spirit is made in house, entirely from scratch - from mashing to distilling, bottling to boxing. Koval was founded by Robert and Sonat Birnecker, who gave up academic careers to bring the distilling traditions of Robert's Austrian grandfather to America. Their mission was to create a sustainable family business with high quality and organic products. Koval features small batch spirits distilled from 100% organic grain. Everything they make is certified organic and kosher

The name Koval is Yiddish for "blacksmith," but the word also refers to a "black sheep" or someone who does something unexpected or out of the ordinary. Sonat's great-grandfather earned Koval as his nickname when, at the ripe old age of 17, he surprised his family and emigrated from Vienna to Chicago in the early 1900s. Coincidentally, the surname of Robert's grandfather (at whose side Robert learned the art of distilling) is Schmid - German for "smith." Sonat and Robert chose the name Koval to honor both men.

They started with five single-grain white whiskeys: Rye, Oat, Wheat, Millet, and Spelt; then in 2010, they launched the Koval aged whiskey,

Lion's Pride

with no artificial coloring, no chill filtering--just barrel and time. Koval also now produces

brandies

and six

liqueurs

: Chrysanthemum Honey, Coffee, Ginger, Jasmine, Orange Blossom, and Rose Hip. Wow!

Timing is everything in life and in business. Making and drinking creative, artisan cocktails is currently hot worldwide. Cocktails made from fresh fruits, herbs and spices are trending globally. Adventurous bartenders and home mixologists are shaking up new flavors and creating new drink combinations.

If you are in Chicago, visit Koval for a tour, a tasting, cocktail classes and enjoy some artisan drink recipes. http://www.koval-distillery.com/drink-buy/online

Presenting a few cocktails to enjoy! Each makes 1 serving. Just double or triple as necessary:

Rye Sour
Honey of a Cocktail
Bourbon Triple Sour
Rye Sling