# Holzer Original Granit (Fernet, True Bitter)

Region (Click for Map): Brunnwald, Austria

Base: 90% Primasprit (Local Sugar Beet 85%ABV), 5% Barley Spirit (65% ABV), 5 % Corn Spirit (68% ABV)

Still: Column (Primasprit), Pot (Malt, Corn)

Official Website: https://holzeroriginal.at/

**Producer: Holzer & Holzer** 

(1965, 2016)

**ABV: 29%** 

**Barrels: None** 

### **Flavor Profile:**

Nose: lavender, citrus, ginger. limestone, hot granit

Palate: floral, mineral, hint of lime zest,

Finish: pleasant bitter notes with a lingering, evolving exit

Recommended if you like: Aromatic Bitters with berry notes

## **About the Spirit:**

**Botanicals**: 15 total, including:

Roman Chamomile: anti-inflammatory, and wound healing properties

Orris Root - Alpine, floral. Sweet and bitter.

Lavender - Soothing aroma. Revives and uplifts

Angelica - Classic for all bitters, used since medieval times. Pine and citrus aromas.

### About the Producer

The Holzer family has been producing Fernet for over 100 years and is now in it's 4th generation with great grandson Raphael in charge of production. Oskar Holzer was the first in the business, as a partner with the famed Stock Fernet Company in Trieste (part of Northern Italy today) in the 1900's. During WWII, the Stock family was forced to leave their home and Oskar guided the company for many years until they could return. Oskar and his son eventually separated to begin their own brand, Holzer Original. Sadly, the family was forced to close the business 1980's and the stills laid dormant until 2016 when Raphael and his father revived the secret recipe. Raphael has spent his life working in bars and restaurants around the world and currently splits his time between Hong Kong and Austria. The whole family takes part in the production and sale of Holzer Original, from sourcing ingredients to hand labeling every bottle.

## **About the Region:**

Fernet Hunter is made on the family farm in the Brunnwald Forest of northern Austria near the border with Czech Republic. The area is a beautiful showcase of natural resources, which are celebrated in the production of the spirit. The ground is predominantly granite, helping to create pure water that is quite soft yet retains minerality. This water is drawn from 2 wells on the property and plays a big role in Holzer Original Granit's taste and texture. The botanicals are all found naturally in the surrounding Alpine forest and meadows, and have been used locally for centuries as traditional medicinal herbs.

## **About the Product**

Dry, Robust, Herbal. Holzer Original represents the tangible distillation of nearly a century of

tradition, research and craft. The latest output from the Holzer family archive, this interpretation of a classic Italian Fernet with its increased bitter notes and dryness, reduced sugar content

and unique blend of herbs and spices, symbolizes both its rich bittermaking heritage as well as the rich water reserve surrounded by Granit, sitting deep in Austrias Mühlviertel region in the forests of Brunnwald, that provide to this day. Whether served neat, on the rocks or integrated into a cocktail, Holzer Original delivers on all fronts — a family spirit that is herbal, intricate and undaunted — ready to be enjoyed at any occasion. Designed by: Ortner etc., ortneretc.com

#### <u>Production</u>

Base spirits are blended and cut to 44%. Botanicals are dried, blended and placed in a percolator machine for a 24 hour maceration, then 2 weeks of slow drip extraction with no oxygen contact. This maintains the medicinal properties based on apothecary methods. A second blending at 20C combines this extract with a base spirit blend, white beet sugar, and well water to dilute to 29%. It is rested for 1 month in Stainless Steel. All color comes naturally from the botanical infusion, no barrel aging, caramel or coloring.