



Bailoni Family 2019



# ORIGINAL BAILONI WACHAU

*Tradition & Prestige Since 1872*

Bailoni is the first apricot distillery in KremsStein, Wachau. The independently owned family company formed in 1872 when grappa distiller Eugenio Bailoni from Vigolo Vattaro, Trentino visited Austria and fell in love.

He followed his passion and quickly realized that apricots can be used to create not only jam, but also excellent distillates. Eugenio and his wife, Rosa, founded the first apricot distillery in the Wachau Valley. The signature bottle was created in the early 20th century. Today, the company remains in a 350+ year old building.

Eugenio's knowledge and love for apricots has been passed onto each generation, with Claudia Bailoni being the 5th generation. Claudia's father remains the distiller as Claudia sets out to build their family company, sharing their love of apricots with the world.

REGION:	Wachau Valley is Geographically Protected for Apricots
SOIL:	Loess; a silty soil known to be one of the most fertile for farming
APRICOT TREES:	Valley has approximately 100,000; Bailoni has 1,500
SOURCING:	Additional needs solely from the protected region
HARVEST:	Mid-July to August

BAILONI WAITS FOR HARVEST UNTIL THE FRUIT IS OVERRIPE; PACKED WITH PECTIN, ACID, AND SUGAR.

*“Back in the 80s when we had Bailoni, it was mostly consumed at German clubs and in German or Austrian restaurants. Consumed as an after-dinner drink in days gone by, today it is enjoyed much the same way, as well as in finely crafted cocktails where only a natural liqueur or brandy made from fresh ingredients will do.”*

—HENRY PREISS

HENRY PREISS FIRST INTRODUCED BAILONI TO THE US IN THE 1980'S. THE PREISS FAMILY IS ONCE AGAIN PROUD TO REPRESENT AND WORK WITH THE BAILONI FAMILY.



# DID YOU KNOW?

BAILONI'S RICH HISTORY IS DOCUMENTED ON THEIR LABELS

## Schnapps or Schnaps: What's the Difference?

**schnapps** | SHnaps | *noun*

1. Fermented fruit juices along with the base liquor;
2. A fruit brandy; clear distillate

**schnapps** | SHnaps | *noun - United States*

1. Sweetened liqueurs, often fruit flavored, cinnamon, or creme de menthe;
2. Often 15-25% alc/vol

**schnaps** | SHnaps | *noun - European*

1. Any strong distilled spirit, particularly those of at least 32% alc/vol;
2. Often used for fruit brandies distilled from fresh fruit juices

## Austrian Quality Mark

- Seal of Quality for Liqueurs and Brandies



## Eugene Bailoni I is from a Grappa Dynasty in Trentino, Italy

- Love led him to Austria where the Bailoni family resides today
- Tradition and Prestige, 5 Generations Strong



3rd Generation Eugen Bailoni and Margarethe Bailoni



4Th Generation Bailoni Brother's Competing in Their Education to Become Distillers

## Gold = Name of Native Austrian Apricot Varietal

- Grown in silty soil called Loess
- The soil imparts the ultra-sweet and juicy character
- Known for their intense deep apricot flavor
- Harvest mid-July to late August

## 1st Distillery in the Wachau Valley located in Lower Austria

- The Wachau Valley has approximately 100,000 apricot trees farmed by over 200 farmers
- Bailoni has 1,500 trees of their own
- The family company supports their fellow family-owned regional farms in sourcing additional apricot needs

## Marillen = Apricot

## Bailoni Iconic Image

## Donau = Danube River

- Orchards are between vineyards along the river
- Harvest is earliest downstream
- Bailoni Orchards start in Krems and go upriver

## Krems = City of Bailoni Headquarters





## Bailoni Original Gold-Apricot Brandy

### TASTING NOTES

- › Dry and smooth
- › Apricot, floral notes
- › Balanced with a long finish
- › Sunkissed apricots

### SERVING RECOMMENDATIONS

- › Neat, slightly chilled
- › 1:1 Bailoni Gold-Apricot Brandy and Bailoni Gold-Apricot Liqueur

### AWARDS

- › **SILVER** WSWA 2019
- › **84 POINTS** *Ultimate Spirits Challenge*
- › **87 POINTS, SILVER MEDAL** *Tastings.com 2018*
- › **92 POINTS, OUTSTANDING** *The Tasting Panel Magazine 2016*
- › **TOP TOURISM PRODUCT** *Nielsen Liquor Market Study 2001*
- › **GOLD, MONDE SELECTION** *Brussels, 20 Consecutive Years*
- › **AUSTRIAN MARK OF HIGH QUALITY**

40%

ALC / VOL

50mL, 750mL

BOTTLE SIZE



### PRODUCTION PROCESS



### APRICOT SOUR

- |        |                             |
|--------|-----------------------------|
| 1 ¼ oz | Bailoni Gold-Apricot Brandy |
| 1 oz   | Lemon juice                 |
| 1 oz   | Orange juice                |
|        | Brown sugar                 |

*Rim old fashioned glass with Bailoni Gold-Apricot Brandy and cover it with brown sugar*  
*Mix all ingredients in a shaker with ice*  
*Strain into glass*  
*Garnish glass with orange zest and cherry*

"STRIKINGLY TRUE-TO-THE-SOURCE. AN EXCELLENT  
EXPRESSION OF TART APRICOT FRUIT IN LIQUID FORM."

– The Spirit Journal, 2015



### APRICOT LEMON COOLER

- |              |                              |
|--------------|------------------------------|
| 1 ¼ oz       | Bailoni Gold-Apricot Liqueur |
| 3 bar spoons | Crystal sugar                |
| 1 dash       | Aromatic                     |
| 1 oz         | Lemon juice                  |
|              | Bitter-lemon soda            |

*Fill a Collins glass to ¾ with crushed ice*  
*Add sugar, Angostura bitters, Bailoni Gold-Apricot Liqueur, and lemon juice*  
*Top up with bitter-lemon soda; stir*  
*Garnish with apricot, cherry, and melon skewer*

## Bailoni Wachauer Gold-Apricot Liqueur

### TASTING NOTES

- › Entry is sublimely sweet, fruity, and ripe
- › Mid-palate is lush, silky, and viscous
- › Dried apricot with an apricot preserves finish

### SERVING RECOMMENDATIONS

- › Neat
- › On the rocks
- › In cocktails such as a sour, rickey, and breakfast eggnog

### AWARDS

- › **91 POINTS, GOLD** *Tastings.com 2018*
- › **89 POINTS, VERY GOOD, STRONGLY**
- › **RECOMMENDED** *Ultimate Spirits Challenge 2018*
- › **★★★★ HIGHLY RECOMMENDED** *The Spirit Journal 2015*
- › **SILVER** *La Int'l Spirits Competition 2015*

30%

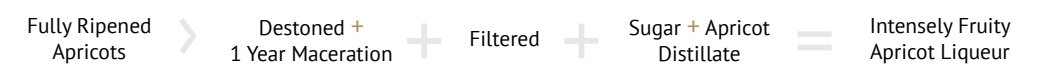
ALC / VOL

50mL, 750mL

BOTTLE SIZE



### PRODUCTION PROCESS







The slight sweetness is created from the **Gold-Apricot juice** with **no additional sugar added**.

## Bailoni Gold-Apricot Frizzante

### TASTING NOTES

- › Delicate yet bountiful fruit
- › Luscious, creamy mouthfeel
- › Well balanced with medium acidity

### SERVING RECOMMENDATIONS

- › Chilled in a Champagne Flute
- › As a float over fruit sorbet

### AWARDS

- › **SILVER** WSWA 2019
- › **89 POINTS, SILVER** Tastings.com 2018

**6%**  
ALC / VOL

**750mL**  
BOTTLE SIZE



PRODUCTION PROCESS

PROPRIETARY PROCESSES OF COMBINING 100% NATURAL APRICOT NECTAR FOR EVEN CONSISTENCY IN EACH POUR

Nectar from Hand Selected Apricots  
+ Local Grüner Veltliner (12% alc/vol)



Light  
Carbonation



Exquisitely Refreshing Gold  
Apricot-Frizzante

**DID YOU KNOW?**

**Frizzante** | friz-zan-tay | *adjective*

1. *of slight effervescence*

