



G · O · L · L · E · S

MANUFAKTUR

FÜR EDLEN BRAND & FEINEN ESSIG



PRESS
PORTFOLIO

The Company

FOR HANDCRAFTED DISTILLATES AND FINE VINEGAR

When we talk about vinegar and spirits at Gölles, we always mean: made from 100% pure fruit. Making fine vinegar and spirits means doing a lot of the work by hand with great care and a large portion of passion. That same passion can be seen in the eyes of each of our employees and is passed from every one of us to every one of you.

ROOTED IN THE SOIL

In the late 1950s Alois Gölles Sr. laid the cornerstone for today's distillery and vinegar brewery. At that time he had a small farm with three or four cows, a few pigs and a couple of chickens, but then he became one of the first farmers in south-eastern Styria to cultivate apple trees. Over the course of the 1960s the animals were gradually replaced with orchards, and then Alois Senior began planting black currants to provide a second crop to supplement income from the apples.

LIFE IN THE ORCHARD

Alois Gölles Jr. quite literally grew up in the orchards. From early childhood he was busy helping his parents with their business, earning his first pocket money by picking currants. The exchange rate at the time: one kilo of currants for one Austrian schilling.

At the age of 14 he set the course for his future career by beginning training at the Federal Education and Research Centre for Viticulture and Pomology (HBLA) in Klosterneuburg, where he graduated in 1979. Professional training was

followed by several years of travel during which he worked as a teacher, a production manager for a fruit processor, and an engineer for a fruit-juice producer. All of these activities had a common motivation: Gölles's appreciation and respect for fruit as a intriguing, natural raw material. In 1979 he began searching for new ways for his parents' business to make use of fine fruit, initially producing fruit wine and juice and later fine spirits as well.

STRIVING FOR THE BEST

As the saying went at the time: "The finest fruit gets eaten, the second best is made into juice, and everything else is used to make spirits." But Gölles decided to take a different approach. "I wanted to make the finest spirits; thus it was only logical to use the finest fruit." This idea still defines the company's goal: a constant striving for improvement.

"I wanted to make the finest spirits; thus it was only logical to use the finest fruit."

ALOIS GÖLLES

Balsamico

STYRIAN-STYLE

BALSAMIC VINEGAR FOR THE SOUL


Driven by a desire to make vinegar that was attractive not for its acidity but for its typical fruity taste and mild spiciness, in the 1980s the House of Gölles began focussing more and more on vinegar production. After visiting various acetaias near Modena, Italy, Alois Gölles was increasingly determined to explore this form of enhancing fine fruit. By 1984 the creation of Gölles's Apple Balsamic Vinegar had laid the cornerstone for the family's vinegar business. Aged for eight years in oak casks, this vinegar is characterized by wonderfully harmonious apple aromas paired with the mature flavours of a wooden cask. The refined taste and charm can hold their own against the finest Italian aceti balsamici.

„In 1984 I submitted our Apple Balsamic Vinegar to an important tasting competition, and to my astonishment it was found to be extraordinarily good.“

Gölles made the only apple balsamic vinegar to be had for 15 years before the competition began trying their hand at it. Following his initial success, Gölles's motivation rose steadily, and he began turning many other domestic varieties of fruit into balsamic and fruit vinegars.



BALSAMIC
EXCLUSIVE



EVERYDAY
LIFE AT
GÖLLES

WELCOME to Paradise

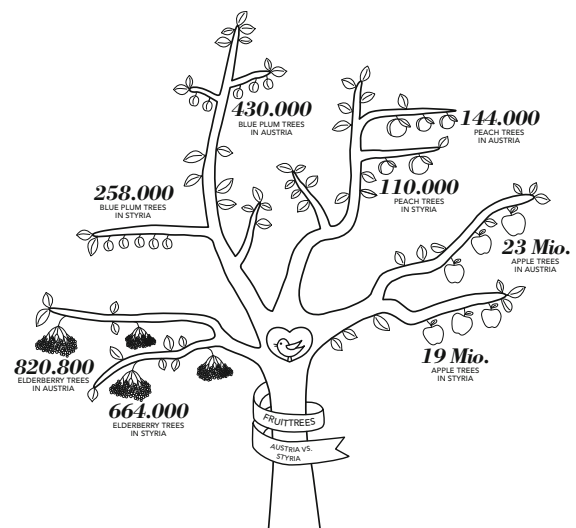
EVERYDAY LIFE AT GÖLLES

WHERE APPLES ARE
STILL THE APPLES THAT
COME FROM APPLE
TREES

This is a splendid place for growing apples, blue plums, pears, quinces and other fruit. There are abundant resources in the region surrounding legendary Riegersburg Castle; here Mother Nature is at her beautiful and fertile best. One thing is immediately evident on a visit to our farm: the fruit trees. Even to reach our company in Riegersburg, visitors have to cross Austria's biggest fruit-growing region, the Volcano Country of south-eastern Styria.

ONLY THE BEST FOR THE MOST NATURAL TASTE

Our business focuses especially on old, almost forgotten heirloom varieties of fruit. In contrast to the types of dessert fruit common today, heirloom fruit often results in more complex and interesting spirits and vinegars. With their minor visual imperfections, our small Maschansker apples are not good enough for the large supermarket chains, but to us they are particularly precious. While they may lack the uniform bright-red colour that supermarkets seek, we enjoy them for their incredibly fine taste. By the 1980s our local pear cultivars of *Pyrus communis*, the Hirschbirne ("stag pear") and the Saubirne ("sow pear"), had almost disappeared from shops because of their astringent taste; today they are used to produce first-class spirits and vinegar. The wild plum or Kriecherl (*Prunus insititi*) is almost never served as dessert fruit because the stone is so difficult to remove. But our product list is proof positive that such neglected types of fruit can be used to make especially delicious spirits and vinegars.



FRUIT TREES STYRIA VS. AUSTRIA

FROM THE BLUE TREETOPS

Late July marks the beginning of the hottest time of year. When the treetops appear to be turning blue, that means it is time to harvest our blue plums. Each year our crew gathers in the orchards to join hands in picking blue plums, wild plums, Maschansker apples and “sow pears”. Given the taste of these wonderful varieties of fruit, it is not surprising that many of them immediately disappear into the pickers’ mouths. It takes a lot of hand labour and sheer persistence to get through our series of fruit harvests, which usually extend from May to October.



“MANY OF US ARE PRACTICALLY PART OF THE INVENTORY.”

Numerous employees have been with us for many years and have helped make the company what it is today. Since the early 1990s our team has steadily grown to a total of 20 people. We are especially pleased to note that many of them have been working for us for more than a decade. Luise – who has been with us the longest – has been an important member of the team since 1995. Working together for many years in a friendly environment, these valued employees have contributed to the positive development of our business.

Your contact concerning our fine vinegars and fine spirits you find here:

www.goelles.at/en/team

EVERYONE HAS A SAY IN QUALITY CONTROL!

Almost no other value is as highly prized in our company as our constant striving for improvement. That begins with the careful monitoring of the fruit in the orchards and during crushing, continues during processing, and ends only when one of our fine products has reached your hands. Many different employees accompany the fruit through a wide variety of cycles, and almost all of them are closely involved in harvesting and processing the fruit. Regular tasting is also an important part of the production process. Thus each member of the team is well acquainted with the products found on our shelves and can share his or her personal experiences and tips with you, the customer.

See for yourself by embarking on a culinary expedition to our company.



EXPLORE Gölles

THE SCHNAPPS DISTILLERY & VINEGAR PRODUCTION



In the Gölles distillery and vinegar brewery the focus is on the senses. Experience close and upfront the way fresh, fully ripe fruit is transformed into fine spirits and vinegars. On a visit to Gölles Schnapps Distillery & Vinegar Production you will be enchanted by the fragrance that some 1200 vinegar barrels exude. By trying some of our many different vinegars during a tasting session, chefs and aficionados alike will see and taste for themselves just how much natural goodness is to be found in every vinegar and how their dishes can be enhanced with it. You can trace the story of the apple as it is turned into fine spirits and take a look behind the scenes at our distillery, where spirits are still produced using traditional double fermentation. The high-proof tasting session that rounds off your visit to Gölles will be sheer pleasure.



EXTERNAL APPEARANCE, GÖLLES SHOP, ORCHARD

SELF-GUIDED TOUR

- Start your tour in the ORCHARD CINEMA
- Visit the largest CELLAR OF VINEGAR BARRELS in Austria
- Visit the TUNNEL OF THE SENSES (experience vinegars + spirits with all your senses)
- Visit the DISTILLERY
- SCHNAPPS AND LIQUEUR TASTING in the Schnapps Bar

SELF-GUIDED TOUR

SELF-GUIDED TOUR	PRICE/ PERSON
Adults (18 and older)	€ 9,50
Young people from 14 to 18*	€ 6,50
Children from 10 to 14*	€ 3,50
Children under 10*	free

*without schnapps and liqueur tasting

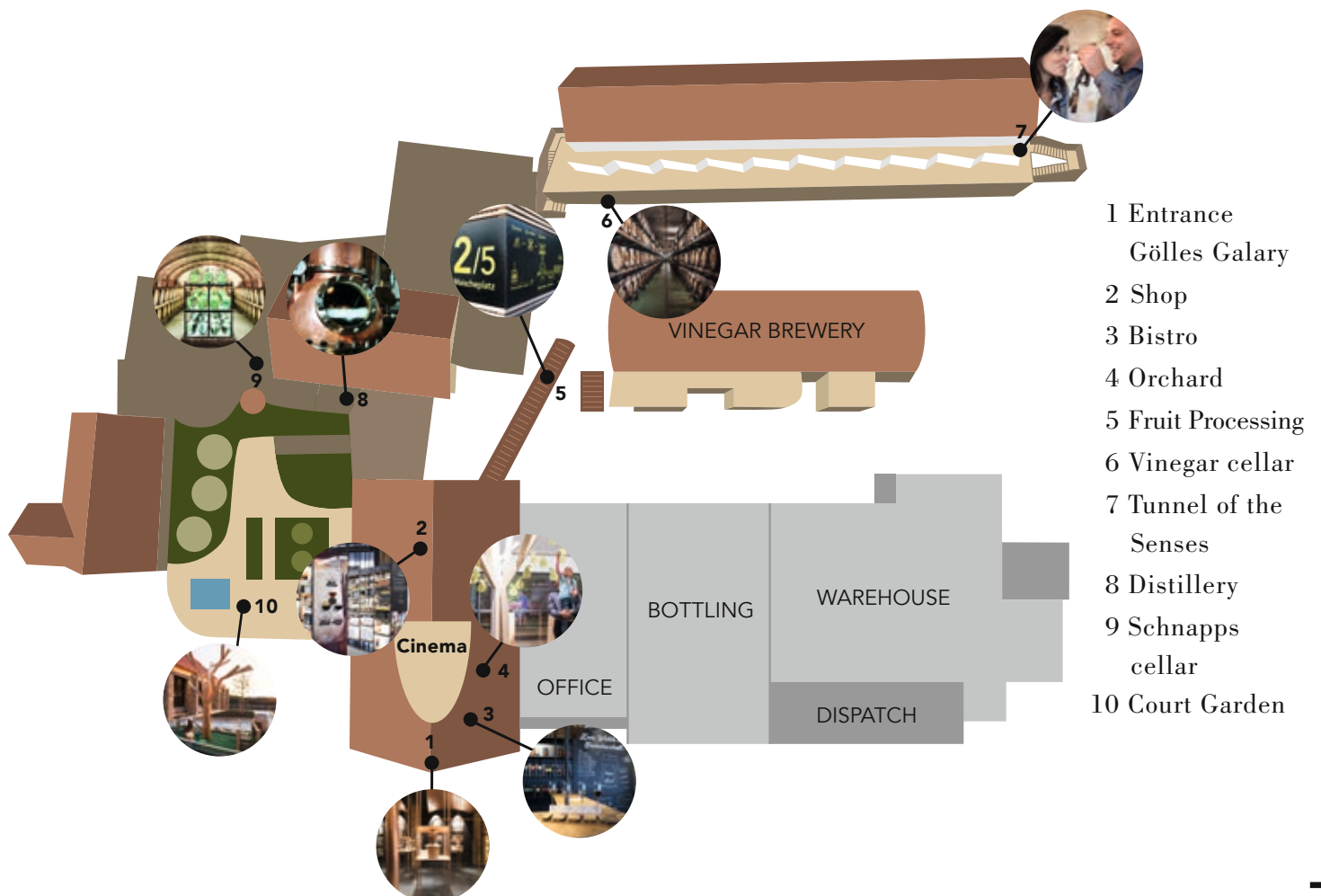
If you have our Pleasure Card (Genusscard), the self-guided tour is free of charge (during opening hours).

Recommended duration: 1.5 hours

RESERVATION

+43 3153 7555
reservierung@goelles.at
www.goelles.at

OVERVIEW OF OUR COMPANY



THE STYRIAN Volcano Country

OUR REGION



A red heart is often a symbol of love between two people, but if that love originates in Styria, the colour of the heart is often green. That is because the province of Styria is nicknamed “The Green Heart of Austria”. Word has meanwhile spread far beyond the provincial borders that Styria is a wonderful place, especially for hikers, bikers, climbers and anyone who is looking for a bit of relaxing peace and quiet. Upon closer inspection, it becomes evident that the Thermal Region and the Volcano Country in the east are also the heartland of the fabulous culinary traditions of Styria. In the region surrounding legendary Riegersburg Castle things are at their chocolatey best: Zotter’s Choco Shop Theatre is a place to experience the best in fine chocolate, but there are also many other culinary enterprises where you can have a look behind the scenes.

THE PLEASURES OF EXPLORING RIEGERSBURG’S ENVIRONS

Two circular hiking trails have their point of departure in the town centre of Riegersburg. The eastern route, the Zotter Loop, is about 12km long and the western one, the Gölles Loop, is about 10 km. Together they make it possible to explore the entire area around Riegersburg on foot. This makes for pleasurable hiking of a kind you may have never have experienced before, with numerous nature trails, interesting sites and surprises for young and old.

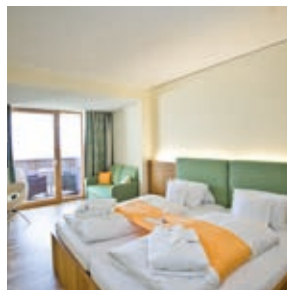
UPLEASURABLE ACCOMMODATIONS

Comfort and ease, modern architectural accents, and all of it in beautiful, natural surroundings: that’s what Genusshotel Riegersburg has to offer. Each of the 44 rooms affords a breathtaking view of the historic castle, which like many of the area’s numerous culinary enterprises, is only a few minutes away by car.

EVERYTHING’S A PLEASURE IN THE VOLCANO COUNTRY

Find and explore authentic and outstanding wineries, restaurants, wine taverns und manufactories in the volcano country.

www.gutfinden.at
www.riegersburg.com





WILD IDEAS

IT ALL BEGAN WITH AN **idea...**

...A TRULY WILD IDEA, TO BE MORE PRECISE.

Since 1979 we have devoted ourselves to it, heart and soul, leaving nothing to chance: only the finest, cleanest and ripest fruit makes its way into our still. We add no other substances – no sugar, flavours or colouring – and we still use copper vessels for the traditional double distillation process. From July to November, our distillery is kept running at full blast because the fresh, fully ripened fruit needs to be processed as quickly as possible to produce a high-quality distillate. Once it has been washed and sorted, the fruit is crushed, before the stems, seeds and pits are removed.

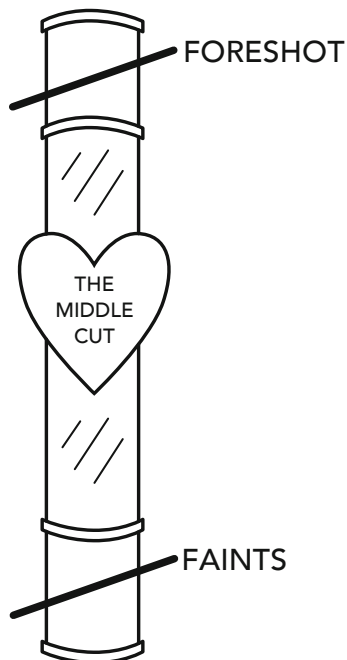
In the next step the crushed fruit is put into big stainless-steel tanks for fermentation at between 17° and 19°C. In one to two weeks the natural fruit sugar will have fermented to produce alcohol. Once this process is complete, the mash is distilled in copper vessels to produce, first, low wines and then fine spirits.



SORTING FRUIT, COPPER VESSELS

SWEAT AND TEARS FOR THE MIDDLE CUT

When we distil, we do it right! Double distillation is a tradition that we proudly uphold today. It takes lots of time, is more work, and also requires considerably more energy than simple distillation, but the results make it all worthwhile. In order to keep producing low wines and fine spirits almost continuously, our distillers spend the summer and autumn months almost entirely at their copper vessels. Separation of the foreshot and faints has to be done slowly and carefully in order to obtain a maximum of the most valuable part, THE MIDDLE CUT.



CLEAR AS GLASS OR BARREL BROWN

When it comes from the still at around 70% alcohol by vol., the middle cut is as clear as glass. If we then age it in glass or stainless-steel carboys, it retains its original clarity. But if we decide to age it in oak barrels, the distillate takes on a dark-brown colour reminiscent of amber. In addition to imparting its colour, an oak barrel also gives the distillate fine vanilla, woody and toasted aromas as well as an incomparably supple finish.

LOVE AND MARRIAGE

Nothing does more to further improve fine high-proof distillates after ageing than the addition of fresh mountain spring water. We can rightly speak of a “marriage” when we reduce the alcohol content to drinkable strength (40% to 43% by vol.).



WE USE EVERY PART OF THE FRUIT

Crushing is one of the first processing steps that the washed, fully ripened fruit undergoes. Here the fruit is mashed, and in the case of cherries, apricots, peaches and plums, the stones are removed. While the fruit itself is sent on its way to the fermentation tanks, a different fate awaits the stones. They are dried in the sun for several weeks before being used to produce energy in our woodchip heating system. The waste products from distillation are used as a natural fertilizer in our fields and orchards.



GÖLLES AND THE CULTURE OF FINE DRINK

The rules for drinking schnapps are clear enough, but it takes the proper glass to bring out the best in a fine distillate. A tall stem lends the glass great elegance, and the aromas develop to the highest degree of fragrance in a tulip-shaped bowl. Raising glasses lifts the spirits both literally and figuratively, and a stirring or witty toast can be the highlight of an event, to everyone's delight.

TO EVERYONE'S DELIGHT



„The sound of a popping cork reminds me of the rising of the curtain at a première: God alone knows what awaits us.“

FRANÇOIS MAURIAC

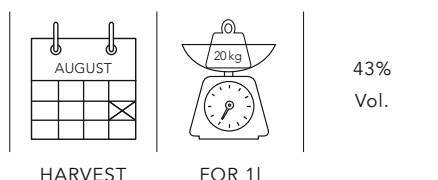
CLEAR Schnapps

IN GLASS CARBOYS



SAUBIRNE | „Sow“ Pear

In earlier times these pears were considered so bitter that they were usually only fed to the pigs, but farmers in Vorarlberg – Austria’s westernmost province – recognized their qualities years ago and used them to make fine spirits. From the ones grown in our own orchards we distil a lively, fruity schnapps with an elegant aroma.

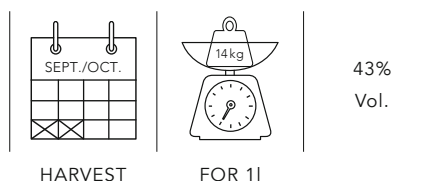


HARVEST

FOR 1l

HIRSCHBIRNE | “STAG” PEAR

“Hirsch” is German for “stag”, but this pear variety takes its name from the dialect word “Hiascht” for “autumn “. The fragrant scent of the meadows combined with earthy, fruity notes makes this Styrian cider pear an ideal raw material for making fine schnapps. This traditional pear variety continues to be highly popular today, especially in Styria’s Pöllau Valley.

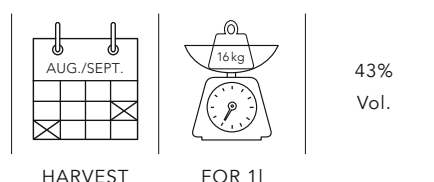


HARVEST

FOR 1l

WILLIAMS | Williams Pear

Almost no one who distils schnapps would want to have to do without the Williams pear. Its sweet fragrance is apparent even on the tree and lends the distillate a full fruit flavour. Like almost no other variety, fully ripened Williams pears keep their incredible taste when they re-emerge from distillation as a crystal-clear liquid that fills a schnapps glass with pure fruitiness.

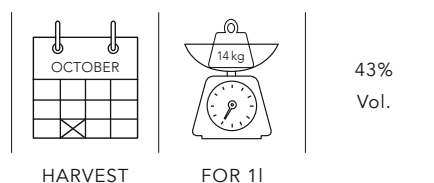


HARVEST

FOR 1l

MASCHANSKER | Maschansker apple

In Styria, this was THE apple of the post-war period. Every farmer had at least one or two of these trees in his orchard of mixed fruit. Today the supermarket chains do not consider these apples to be attractive enough, and that has led fruit growers to concentrate increasingly on other varieties. For us that is all the more reason to cultivate this traditional apple variety in our orchards and to transform it into a wonderfully mild and aromatic schnapps.

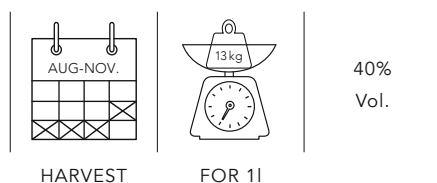


HARVEST

FOR 1l

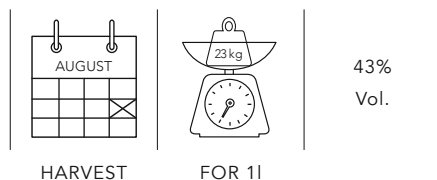
OBSTLER | Mixed Fruit

In Styria, this was THE apple of the post-war period. Every farmer had at least one or two of these trees in his orchard of mixed fruit. Today the supermarket chains do not consider these apples to be attractive enough, and that has led fruit growers to concentrate increasingly on other varieties. For us that is all the more reason to cultivate this traditional apple variety in our orchards and to transform it into a wonderfully mild and aromatic schnapps.



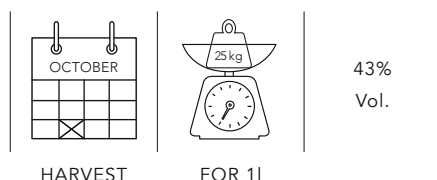
PFIRSICH | Peach

In the schnapps family, the peach plays the somewhat thankless role of little brother to the apricot, but that's unfair. With its gentle and elegant fruit flavour, the peach always succeeds in putting a bit of summer sun into the schnapps glass.



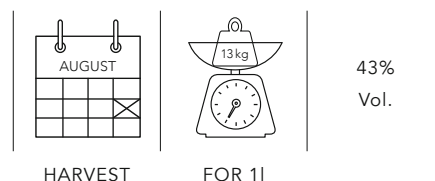
QUITTE | Quince

In the old days people used to put a quince in among their clothes to lend them a pleasant scent. The volatile oils in the peel of the fruit have a wonderful fragrance of honey and ripe citrus fruit. In a schnapps glass as well, quinces unfold an incredibly broad range of aromas and flavours: fresh and fruity, tangy and spicy, completely ripe and full-flavoured; that's the quince!



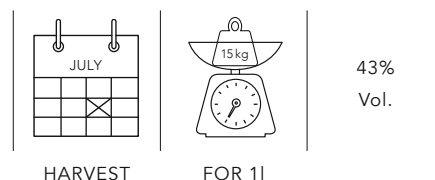
KRIECHERL | Wild Plum

Deep-blue and round as a ball, Kriecherl plums seem almost radiant in high summer when they hang densely on the trees. As the wild brother of the classic blue plum (Zwetschke), it is also closely related to greengage and mirabelle plums. Consumed as fruit, wild plums have an intense, fruity aroma; distilled to make schnapps, they share the wonderful fragrance of classic blue plums along with a delicate trace of fine bitter almonds.



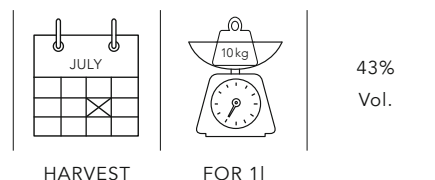
MARILLE | Apricot

Shapely curves, reddish cheeks, an enchanting aroma and especially fruity taste are the hallmarks of fine apricots. We use the variety called "Hungary's Best", "Wachau" or "Klosterneuburg" for our unique schnapps. Hardly another distillate is as fine in the nose and on the palate with its typical fruit flavour and full-bodied aroma.



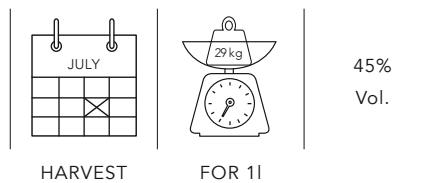
HERZKIRSCHKE | "Heart" Cherry

Dark red, sweet and juicy, the "heart" cherry used in our schnapps is probably the most aromatic member of the cherry family. While it may seem a bit delicate or even shy on the nose, the very first sip is full of fruity goodness. Wine-lovers go into absolute raptures over its profound, warm and spicy notes.



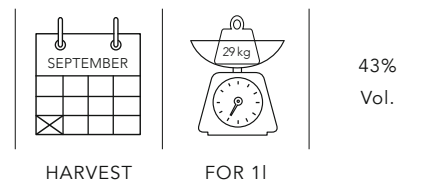
BROMBEERE | Blackberry

Often considered the little sister of the raspberry, the blackberry sometimes seem to be a bit overshadowed. But a true aficionado will quickly realize how unjust that is. Blackberries have a unique woodland fragrance on the nose and an unbelievably complex power on the palate. Down to the last sip this schnapps will continue to enthrall the drinker with its fine fruity finish and long-lasting complexity.



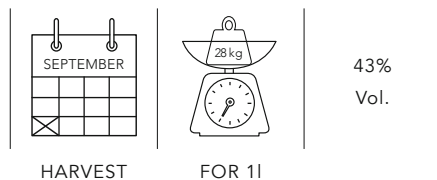
VOGELBEERE | Rowanberry

There is hardly another fruit that seems to polarize opinion as sharply as the rowanberry. Some love it, while others simply can't stand it. In recent years more and more of the trees that produce rowanberries – the European mountain ash – have been planted in the Teichalm region of Styria. On the nose the fruit has scents of marzipan and bitter almonds; on the palate the intense spiciness and earthy minerality are fascinating.



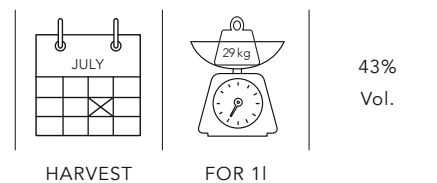
HOLLER | Elderberry

Folk medicine acknowledges the benefits not only of the elder bush but also of elderberry schnapps. Distilled from the dark-red berries, it has a unique taste and aroma with an almost unrivalled spiciness and tart minerality. With its incredibly complex flavours, it always seems to hold a new surprise in store for even the most jaded aficionado.



HIMBEERE | Raspberry

The intense aroma of the raspberry, the queen of the berries, entices the senses. Often all it takes is to open the bottle to unfold the astonishing fragrance. And at the first sip, this schnapps reveals a spicy fragrance and fruity finesse.



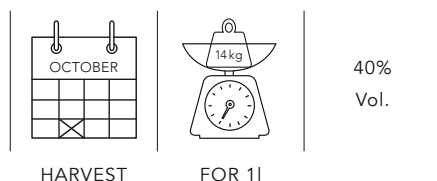
BARREL-AGED Schnapps

OAK BARREL



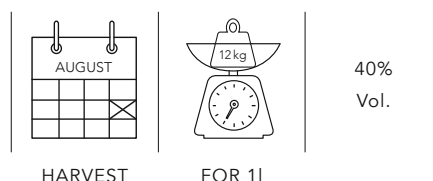
ALTER APFEL | Old Apple

It was 1981 when Alois Gölles first started ageing apple schnapps in oak barrels. Maschansker, Ilzer Rosenapfel, Gravenstein: these are only a few of the heirloom apple varieties that are aged after distillation for at least eight years in oak barrels. This is Styria's answer to Normandy's calvados. It is made not from fermented cider, however, but from freshly mashed fruit, lending it an aroma of ripe fruit and gentle woody notes.



ALTE ZWETSCHKE | Old Blue Plum

Some people lose their hearts to Old Blue Plum the moment they see its wonderful amber colour. But everyone else falls in love with it as soon as they sense the gentle, finely balanced and ripe fruit aromas paired with soft woody notes. The unique taste makes this the perfect companion to a fine cigar, a strong espresso or simply a fine drink to top off a splendid evening.



XA SCHNAPPS

LONG AGEING MAKES THINGS INFINITELY GOOD



Alois Gölles's motto is: "Long ageing makes things infinitely good", and his spirits are his most treasured asset. Decades ago he began reserving small quantities of spirits from special vintage years and, after long ageing, releasing them in a limited series of hand-numbered bottles. Put safely away in our Schnapps Treasury, they get the special attention that XA (FOR EXTRA "ALT" = OLD) rarities deserve.

XA OLD APPLE | 1989

The Berlin Wall comes down, the Iron Curtain opens, the Dalai Lama receives the Nobel Peace Prize, Formula One driver Gerhard Berger survives a fiery accident in Imola. Those are some of the events that marked the year 1989.

Following an exceptional apple harvest in the autumn of 1989, we put a cask of schnapps away in a corner of our cellar to age for an undetermined length of time. Many years later, after some twenty years of ageing, our XA Old Apple was finally bottled. Harmonious maturity and the aromas of juicy apples combined with the fine flavours imparted by the cask create an indescribably mellow taste experience on the palate. Highly appreciated by aficionados.

40%
Vol.

XA GRAVENSTEIN APPLE | 1997

Tony Blair is elected Britain's Prime Minister, Jacques Villeneuve wins the Formula One World Drivers' Championship, the musical Dance of the Vampires première in Vienna, the last British colony, Hong Kong, reverts to Chinese rule. Those are some of the events that marked the year 1997.

Only the finest Gravenstein apples are mashed, fermented and distilled to create the basis for our extra old XA Gravensteiner. Despite the long ageing, this rarity has a youthfully fresh appeal and lively character. For lovers of impressive apple distillates this is simply a must.

43%
Vol.



HAND-
NUMBERED

XA KRACHER GRAPPA TBA | 1995

Austria, Sweden and Finland join the EU, Austrian children's book author Mira Lobe dies (born in 1913), a deadly earthquake devastates Kobe, and Steve Fosset becomes the first man to cross the Pacific in a hot-air balloon. Those are some of the events that marked the year 1995.

The year 1995 saw the founding of a relationship between Gölles and Kracher that continues today. Alois Kracher and Alois Gölles decided to jointly produce a pomace brandy from Trockenbeerenauslese (TBA) grapes. After years of ageing in glass carboys and final maturation in oak barrels, XA Kracher Grappa TBA is notable for the powerful, mature aromas imparted by the cask and concentrated Botrytis notes. This is a distillate for aficionados and connoisseurs.

43%
Vol.

XA ROWANBERRY | 1997

Lady Diana dies in Paris, Tiger Woods wins his first major tournament, Harry Potter and the Philosopher's Stone is published, the Museo Guggenheim Bilbao opens, the Kyoto Protocol is adopted. Those are some of the events that marked the year 1997.

This is mature schnapps at its best. Incredibly thick and smoky with a scent of marzipan, our XA Rowanberry has been available in a limited edition since 1997. Its special taste appeals to aficionados. In 2014 Falstaff magazine named it "Schnapps of the Year".

45%
Vol.

XA WILLIAMS PEAR | 1995

Christo and Jeanne-Claude wrap the Reichstag in Berlin, the Schengen Agreement comes into force, BackRub – a forerunner of Google – is developed, Michael Schumacher becomes Formula One World Champion for the second time. Those are some of the events that marked the year 1995.

The year 1995 was also the year of our XA Williams Pear. The fruit was intensely fruity, fully ripe and of the highest quality, and the schnapps made from it was of incomparable brilliance. It has born the mark "XA" ever since. Aged to complete harmony in glass carboys, it is bottled at 50% alcohol by vol. and is full of power and intensity.

50%
Vol.



NACH ALTEM FAMILIENREZEPT

„Edelbitter“

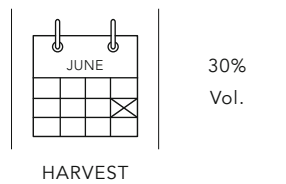
ACCORDING TO AN OLD FAMILY RECIPE

Green walnuts, roots and herbs from Austrian gardens make our Edelbitter a unique taste experience. From the first sip the wonderfully bitter flavours of gentian root, centaury and septfoil will tickle your tongue. This is followed by a herbal, almost medicinal combination of tastes from some fifteen domestic herbs. The finish is full of the wonderful flavour of walnuts. Made according to an old family recipe, this liqueur may be considered the Styrian answer to Italy's amaro liqueur.

Whether enjoyed pure, “on the rocks”, with a dash of lemon, or even as an elegant long drink or cocktail, our Edelbitter enhances any beverage list.



Edelbitter
pure „on the
rocks“

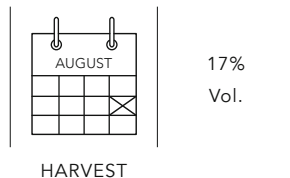


FRUITY Liqueurs

PURE FRUITY PLEASURE

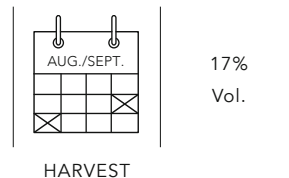
RASPBERRY LIQUEUR

For our fruity Raspberry Liqueur, an ample amount of juice and fully ripened fruit are steeped in Raspberry Schnapps. We add a bit of sugar and pure spring water, and our fruit liqueur is ready to drink to drink. In combination with sparkling wine it makes an incomparably fine aperitif, and those with a sweet tooth should keep some on hand for their next chocolate fondue.



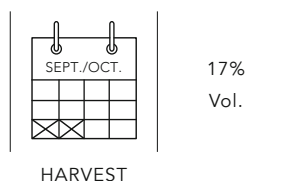
APRICOT LIQUEUR

For our fruity Apricot Liqueur, an ample amount of juice and fully ripened fruit are steeped in Apricot Schnapps. We add a bit of sugar and pure spring water, and our fruit liqueur is ready to drink. In combination with sparkling wine it makes an incomparably fine aperitif, and those with a sweet tooth should keep some on hand for their next chocolate fondue.



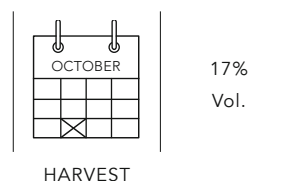
CHERRY LIQUEUR

For our fruity Cherry Liqueur, an ample amount of juice and fully ripened fruit are steeped in Cherry Schnapps. We add a bit of sugar and pure spring water, and our fruit liqueur is ready to drink. In combination with sparkling wine it makes an incomparably fine aperitif, and those with a sweet tooth should keep some on hand for their next chocolate fondue.



CURRANT LIQUEUR

For our fruity Currant Liqueur, an ample amount of juice and fully ripened fruit are steeped in Currant Schnapps. We add a bit of sugar and pure spring water, and our fruit liqueur is ready to drink. In combination with sparkling wine it makes an incomparably fine aperitif, and those with a sweet tooth should keep some on hand for their next chocolate fondue.



GÖLLES Cooperations

WITH CHOCOLATE MANUFACTURE ZOTTER AND WINERY TEMENT

Dark-roasted cocoa beans are added to a sugarcane distillate produced especially for that purpose and then double-distilled in our copper vessels. The result is finished either as a sensational schnapps or mixed with dark chocolate to create a full-bodied chocolate liqueur. The latter idea was jointly developed by Alois Gölles and Styria's most celebrated chocolate-maker, Sepp Zotter.

Year after year Manfred Tement, the renowned winemaker from the lovely province of Styria, brings us the pomace that remains after his Muscat grapes have been pressed. We turn it into a fine grappa with a flowery nose and intense fruitiness on the palate.

CHOCOLATE SCHNAPPS

Dark-roasted cocoa beans are added to a sugarcane distillate produced especially for that purpose and then double-distilled. On the nose the aroma of dark chocolate, on the palate the unbridled power of roasted beans. What could possibly go better with a delicious dessert?

43%
Vol.

MUSCAT GRAPPA

Year after year Manfred Tement, a prominent winemaker from the lovely province of Styria, brings us the pomace that remains after his Muscat grapes have been pressed. We turn it into a fine grappa with a flowery nose and intense fruitiness on the palate.

45%
Vol.

CHOCOLATE LIQUEUR

To make our Chocolate Liqueur we combine Chocolate Schnapps and Cherry Schnapps with dark couverture chocolate to create a dark and full-flavoured liqueur. In combination with ice cream and fresh fruit, it has a heavenly sweet and creamy taste. This is chocolate sauce for grownups.

17%
Vol.



ALOIS
GÖLLES WITH
CHOCOLATIER
JOSEF ZOTTER

A close-up photograph of a glass dropper dispensing a light-colored liquid into a white ceramic spoon. The spoon is resting on a rustic, textured wooden surface. To the left, another white ceramic spoon contains a dark, rich brown liquid. In the background, two more white ceramic spoons are visible, each containing a pale yellow liquid. The scene is lit with warm, directional light, creating soft shadows and highlighting the textures of the wood and the smooth surfaces of the ceramic and glass.

TARTNESS
IS TERRIFIC



ESSENTIAL INGREDIENTS IN FINE KITCHEN

TARTNESS IS TERRIFIC

The fruit has to be fully ripe and juicy ... before we can use it to make fine vinegar. Special flair and passion as well as peace of mind are required to make our delicacies, which have meanwhile become essential ingredients in fine cuisine.



LARGEST CELLAR OF VINEGAR BARRELS IN AUSTRIA





AND SOON THERE'S VINEGAR

It takes juicy apples, the right kind of mother of vinegar, a practised hand and lots of experience along with sufficient patience: these are the essential ingredients for making our Styrian apple vinegar.

First the fruit is sorted and washed, then crushed and pressed. The result is sweet juice full of fruit sugar, which is naturally fermented to make alcohol. Then mother of vinegar is added, and in the presence of oxygen it transforms the alcohol into acetic acid. This is the method we use to make all the vinegars at our company.



THEY ARE
WHAT THE ARE:
NATURALLY!

WITH NO ADDED FLAVOURS,
COLOURS OR PRESERVATIVES

PAST ITS BEST-BY DATE? IMPOSSIBLE!

One question we often hear is: how long does vinegar keep? The simple answer: forever! In a closed bottle, vinegar can be stored indefinitely, preserved by its own acidity. Once opened, fruit vinegars can be stored at room temperature for many weeks.

If it is going to take longer than that to use it up, however, fruit vinegar should be stored in a cool place. Over the course of time a bit of sediment may develop at the bottom of the bottle. This is mother of vinegar and a sign of naturalness. It has no effect on either the quality or shelf life of the vinegar. If it bothers you, strain the vinegar and continue to use it as before.

MOTHER OF VINEGAR: OUR DIVA!

Wouldn't it be wonderful to be mother of vinegar? You could consume alcohol all day long without ever becoming drunk and still get your work done.

But turning alcohol into vinegar is not as easy as it may sound. Mother of vinegar is actually another name for the Acetobacter bacteria that do the work, and to do so they require a temperature that is neither too warm nor too cool. They are also intolerant of sulphur and need an adequate supply of oxygen to reproduce quickly. We treat mother of vinegar like a diva, setting the scene so it can give its best performance.

WONDERFUL AROMAS FROM AGING

If you find your nostrils flaring, your eyes opening a bit wider, and your mouth hanging open in wonder, chances are you're standing at the door to our vinegar cellar. Upon entering it, you find yourself surrounded by more than 1200 old oak barrels that give off the pleasant aroma that fills the cellar. Here our vinegars mature for at least two years and sometimes up to two decades in a variety of wooden barrels.

A barrel is the perfect place for vinegar to mature: the natural evaporation of the water leads to the higher viscosity of balsamic vinegars. At the same time the vinegars develop a mild tartness and pleasant aroma.



THE FINEST CULINARY VINEGARS FOR AMATEUR CHEFS AND PROS

Our vinegars are found as ingredients not only in the country's finest restaurants but also in the kitchens of amateur chefs and those ambitious to become one. In every case, our vinegars add a special extra spark.

And because a bit of tartness improves a wide variety of food, we have 17 different kinds of vinegar. So try your way through them; you're bound to find something you like!

TRY YOUR WAY
THROUGH OUR
VINEGARS – YOU'RE
BOUND TO FIND
SOMETHING YOU LIKE!

BAG IN BOX

Did you know that vinegar has no best-by date and that it keeps indefinitely? For chefs who frequently need a bit of piquant spiciness, there is now the handy five-litre Bag in a Box. The design is lovely, the spigot is practical, and you need never worry about running out.



IF YOU LOVE YOUR FOOD, SPRAY IT!

Our vinegar sprayers have become an essential element in many creative cuisines. They come in a handy size, and the practical spray-top makes it easy to improve the taste of your dishes.

Whether you want to provide your food with an accent you can see or taste, or just prepare a small quantity of salad dressing with a bit of piquancy right at the table, our sprayer is always a useful tool.

And of course our sprayers can be refilled. If you want to use a bottle for a different kind of vinegar, just rinse it out in warm water, and it's as good as new.



The Classic Types

EVERYBODY'S DARLING



Ideal for daily use. Their fresh fruity taste and crisp tartness make these vinegars absolutely essential in the kitchen. The finest Styrian cider apples and high-quality Austrian wine are used in fermentation. Then the vinegars are aged for three years in old oak barrels in Gölles's huge vinegar cellar.





APPLE VINEGAR

Styrian bright
fruity tartness

— Deeply rooted in its Styrian homeland, apple vinegar is widely used in the area. One possible explanation is that it combines wonderfully with another typical local product, pumpkin seed oil. Fermented from heirloom varieties, such as Maschansker, Rosenäpfel (“rose” apples) or Bohnäpfel (“bean” apples), and aged in oak barrels, this vinegar features fruity tartness and the unique taste of fully ripened apples.

EXCELLENT IN:

green salads
goulash soup
carrot salad
Tafelspitz

COMBINE WELL WITH:

pumpkin seed oil
olive oil
sunflower oil

SCHILCHER ROSÉ WINE VINEGAR

luscious flowery
fruity

— Made from the juice of Styrian Schilcher grapes, this vinegar features crisp acidity and lively fruitiness. In order to retain its typical flowery taste, it is aged exclusively in stainless-steel vessels.

EXCELLENT IN:

fried chicken salad
green salads
scarlet runner-bean salad
carrot salad

COMBINE WELL WITH:

pumpkin seed oil
olive oil
red grape seed oil

ZWEIGELT RED WINE VINEGAR

full flavour strong
enormous opulence

— When Austrians mention red wine, they often mean the popular Zweigelt grape, and this is the raw material for this vinegar. To lend it a milder, more harmonious taste, this vinegar is aged in oak barrels before bottling. The powerful yet harmonious flavour enhances both Austrian and Mediterranean cuisine.

EXCELLENT IN:

antipasti
green salads
potato goulash
italian dressing
pork with cabbage

COMBINE WELL WITH:

olive oil
red grape seed oil

VELTLINER WHITE WINE VINEGAR

fresh peppery
typical Austrian

— This vinegar takes its name from Austria's most widely grown white grape variety, Grüner Veltliner. It is light in colour and has a fresh, tart taste. Following ageing in oak barrels, it is a textbook example of a fine vinegar, one that Austrian cuisine could do without as an essential ingredient in every potato salad.

EXCELLENT IN:

antipasti
green salads
french dressing
cucumber salad
potato salad
cabbage salad

COMBINE WELL WITH:

pumpkin seed oil
poppyseed oil
olive oil
white grape seed oil



CLASSIC
EVERYBODY'S
DARLING

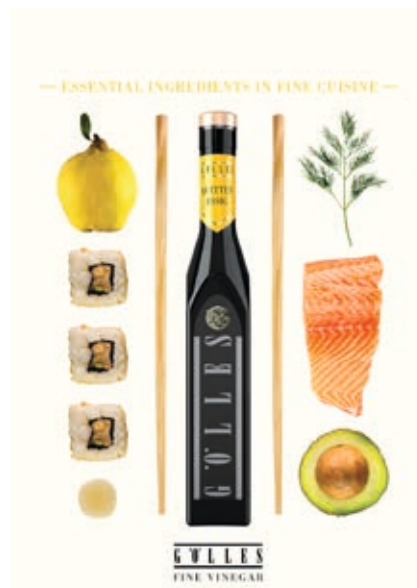
GÖLLES
FINE VINEGAR

The Creative Types

FRUITY



These vinegars stand out: not only because of the jazzy colours on the labels but also because of their extraordinary taste. They are designed to stimulate creativity in the kitchen. A wide range of fruit serves as the raw material, but they can also be based on highly malted beer or hearty tomatoes. They are subsequently aged for up to two years in stainless-steel vessels before being bottled. There's no accounting for taste, of course, but there can be no doubt that these types offer something for everyone.





BEER VINEGAR

malty

savoury

rustic

— This vinegar is made from highly malted and hopped beer. At the brewery the fermentation process transforms fine grain into alcohol. Our mother of vinegar then does the rest, converting alcohol into acetic acid. A delicious addition to savoury dishes and for beer fans a must!

EXCELLENT IN:

goulash
scarlet runner beans
cabbage with
noodles
cabbage salad
sour beef
aspics
sausage salad

COMBINE

WELL WITH:

pumpkin seed oil
rapeseed (canola) oil

RASPBERRY VINEGAR

intensely fruity

expressive

fresh

— While it neither lives in a castle nor wears a crown, the raspberry is considered the queen of the berries, and even without an aristocratic title it is a welcome guest in many kitchens. Could the reason be its intensely fruity flavour or its highly expressive colour? In any case it is a regal fruit!

EXCELLENT IN:

desserts
rocket (arugula)
asparagus
lamb's lettuce salad
Waldorf salad

COMBINE

WELL WITH:

hazelnut oil
macadamia nut oil
walnut oil

PEAR VINEGAR

taste of cider

harsh pear note

balanced

— In September, when autumn makes its entrance into our gardens and meadows, it's time to harvest the Hirschbirnen ("stag" pears). Here at Gölles we make a special effort to put the soft core behind the hard outside shell to optimal use. These pears' high level of tannins enhances a wide variety of delicious salads and also soothes the stomach.

EXCELLENT IN:

endive
gratins
dandelions
red endive
beef salads
rocket (arugula)
soft cheese

COMBINE

WELL WITH:

safflower (thistle) oil
hemp oil
pumpkin seed oil
rapeseed (canola) oil

CHERRY VINEGAR

fine almond note

fresh fruitiness

pithy

— Cherries are simply good to eat! And to ensure that is the case, only the juiciest, dark-red "heart" cherries find their way into our fruit press. They have a typical almond note that becomes even more intense with ageing.

EXCELLENT IN:

dark-leafed lettuce
types (lollo rosso,
Batavia)
dark sauces
lamb
beef
beetroot
game

COMBINE

WELL WITH:

almond oil
red grape seed oil



CREATIVE
FRUITY

GÖLLES
FINE VINEGAR



APRICOT VINEGAR

sweet-sour
lovely succulent

— If you like shapely curves and reddish cheeks, you'll love apricots. The ones from Styria have an especially appealing nature, a sweet and sour taste and a highly fragrant aroma.

EXCELLENT IN:

Asian dishes
curries
dishes flavoured
with cardamom
and ginger
crustaceans and
other seafood

COMBINE WELL WITH:

macadamia nut oil
poppyseed oil
rapeseed (canola) oil

TOMATO VINEGAR

gentle intense aroma
finely balanced

— Introducing the tomato, known variously in other European cultures as the "golden apple" or the "apple of paradise". The name, however, is secondary. More important is the fruity taste and intense aroma that our vinegar gets from locally grown tomatoes. Together with their Mediterranean partner, olive oil, tomatoes add the tangy tastiness of the South to cooking pots everywhere.

EXCELLENT IN:

Mediterranean cuisine
mozzarella
rocket (arugula)
tomato salad
tomato sauce
tomato soup

COMBINE WELL WITH:

safflower (thistle) oil
pumpkin seed oil
olive oil

QUINCE VINEGAR

gentle citrus notes
honey fruitiness refreshing

— In grandmother's day quinces were known as the "lemons of the north". Today they have mostly been forgotten and that is a real shame. In the form of vinegar they are an outstanding replacement for fresh lemons, and their honey-sweet fruitiness makes them popular with fans of Asian cuisine.

EXCELLENT IN:

Asian dishes
fish
mayonnaise
hollandaise sauce
béarnaise sauce

COMBINE WELL WITH:

peanut oil
flaxseed oil
sunflower oil

PLUM VINEGAR

lively fine tartness
delicate plum aroma

— When is a plum not just a plum? When it's one of the flavourful old blue variety from our own orchards. They give this vinegar an intensely fruity flavour and lively tartness.

EXCELLENT IN:

dark sauces
duck
pickled blue plums
goose
beetroot salad
red cabbage
game

COMBINE WELL WITH:

sunflower oil
white grape seed oil



The Balsamic Vinegars

EXCLUSIVE



These are produced according to the traditional balsamic-vinegar method from apples, pears or grapes: the fruit juice is reduced over heat before being fermented, first to produce wine, and then to turn the wine into vinegar. The many years of oak-barrel ageing that follow lend these vinegars their typical sweetness, dark-brown colour and mild taste. They are a more than worthy alternative to fine Italian aceto balsamico.





WHITE BALSAMIC VINEGAR

fresh *light*
marvellous sweet

— One of the newer additions to the balsamic family, this vinegar may rightly be considered an multitalented all-rounder. Made from white wine in a second fermentation, it is enhanced with thickened grape juice and, in contrast to the other members of the family, is light in colour and has a marvellous sweet and sour flavour.

EXCELLENT IN:

light-coloured
sauces
fish
pasta
lettuce
spinach

COMBINE

WELL WITH:

hemp oil
pumpkin seed oil
poppyseed oil
olive oil

PEAR BALSAMIC VINEGAR

fruity *opulent*
harmonious

— Apples and grapes are not the only fruit capable of being transformed into outstanding balsamic vinegar. For this particular one, heirloom varieties of cider pears are pressed and fermented. After four years of ageing, Pear Balsamic Vinegar is younger than the apple and grape varieties but still stands out for its rich fruity notes.

EXCELLENT IN:

bitter lettuce types
blue cheese
desserts
white mould cheeses

COMBINE

WELL WITH:

peanut oil
hemp oil
hazelnut oil
camelina oil
walnut oil

APPLE BALSAMIC VINEGAR

pleasant sweetness *dark*
balanced

— The flagship of Gölle's vinegar production, it may rightly be considered one of the greatest culinary inventions since the early days of vinegar. In 1984 Alois Gölle became the first to make balsamic vinegar from apples. Today it is still produced by reducing and fermenting the cider from local Styrian apple varieties. The subsequent ageing in oak barrels gives it an agreeable sweetness and exceptional viscosity.

EXCELLENT IN:

desserts
grill sauces
cheese
tomatoes with
mozzarella
steak

COMBINE

WELL WITH:

hazelnut oil
camelina oil
poppyseed oil
sesame seed oil
sunflower oil

WINE BALSAMIC VINEGAR

„Trockenbeerenauslese“
noble rot *elegant*

— Intensely flavourful Trockenbeerenauslese (TBA) grapes are used in making the sweetest of Austrian wines and also for this precious balsamic vinegar. The power of the sun so concentrates the juice in these late-harvested grapes that no further concentration is necessary. The flavour of this balsamic vinegar is extremely rich, and the aroma is truly unique.

EXCELLENT IN:

Asian dishes
fish
seafood

COMBINE

WELL WITH:

peanut oil
camelina oil
sesame seed oil



BALSAMIC
EXCLUSIVE

GÖLLE
FINE VINEGAR

XA Apple Balsamic Vinegar

EXQUISITE – INCREDIBLY THICK – SWEET



Long ageing makes things infinitely good, and the maturation process that is part of balsamic fermentation is a high art, the crowning achievement of vinegar production. It takes more than 20 years for this vinegar to make the rounds through ever-smaller barrels of various woods, such as oak, chestnut, acacia, cherry and ash, until it has achieved its final harmonious maturity. Put up in small bottles, it is one of the most precious condiments in the world



EXCELLENT
WITH:

strawberries
raspberries
cheese
vanilla ice
cream

COMBINES
WELL WITH:

Try it by itself!

Vinegar Jellies

IDEAL FOOD COMPANION



These jellies can turn an afternoon snack into a gourmet occasion. Apple Balsamic, Raspberry or Quince Vinegar combine with fresh fruit juice to create sweet and sour delicacies. Thickened with natural apple pectin and sweetened with a bit of sugar, they provide a wonderful alternative to chutney or fig mustard. Whether served with aged cheeses, hearty pâtés or even dark chocolate mousse, these jellies go well with just about everything.



APPLE BALSAMIC VINEGAR JELLY

The combination of Apple Balsamic Vinegar that has been aged in the barrel for eight years, fresh apple juice, a bit of sugar and natural apple pectin make this an ideal companion at a fine meal and an essential one on a cheese buffet. It stands out for its sweet and fruity flavour and its aromatic spiciness.

RASPBERRY VINEGAR JELLY

The finest Raspberry Vinegar and juice from the freshest raspberries give this jelly uniquely fruity nuances. It is an ideal companion to aged cheeses and hearty pâtés, and there are some who find it combines with dark-chocolate mousse to create total harmony.

QUINCE VINEGAR JELLY

The liveliest member of the family, this vinegar jelly has the honey-sweet aromas of quince paired with fresh citrus notes that make it combine wonderfully with some of the hard cheeses. It provides an outstanding alternative to chutney or fig mustard.

EXCELLENT
WITH:

aged cheeses
bacon
air-dried ham
pâtés
venison medallions
seafood



Our Oils

COMBINATION OF OIL AND VINEGAR



What could be more obvious than the combination of oil and vinegar? Pumpkin seed and olive oil harmonize with almost any kind of vinegar and are thus an important part of our product range. We fill our bottles with only the finest ingredients: pumpkin seed oil right from our own fields and olives from Andalusia.

PUMPKIN SEED OIL

nutty flavour *black gold*
fruity

— When our fields look as though a thousand little suns had dropped into them, and they are full of people working diligently, it means the harvest time for pumpkins has arrived in the province of Styria. Sorted by hand, the pumpkin seeds are carefully roasted and pressed. The dark colour and incomparably nutty flavour of this oil has earned it the nickname “the black gold of Styria” across the province and beyond.

EXCELLENT IN:

green salads
desserts
egg dishes
cream of pumpkin
soup
sour beef
sausage salad

COMBINE WELL WITH:

Apple Vinegar
Beer Vinegar
Pear Vinegar
Schilcher Rosé Wine Vinegar
Tomato Vinegar
Veltliner White Wine Vinegar
White Balsamic Vinegar

OLIVE OIL

delightful odour *fruity*
gentle

— Andalusia is known for its sun, sand and sea, but did you know that it is also a mecca for olive-lovers? From this Spanish region come the olives that are carefully pressed to make this oil, which has a delightful aroma, lovely fruitiness and gentle harmony on the palate.

EXCELLENT IN:

grilled vegetables
salads
pasta
fish
meat

COMBINE WELL WITH:

Apple Vinegar
Schilcher Rosé Vinegar
Tomato Vinegar
Veltliner White Wine Vinegar
White Balsamic Vinegar
Zweigelt Red Wine Vinegar



WE
LOVE

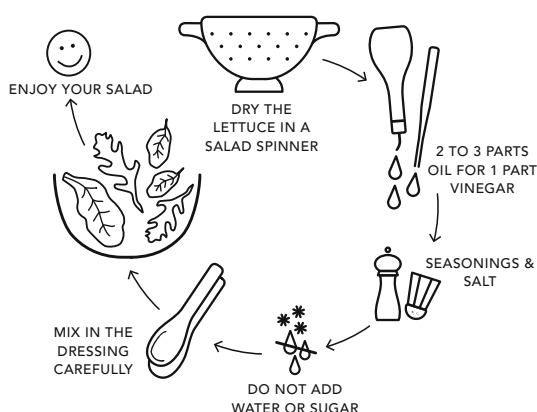
lettuce

FRESH FROM THE
SALAD SPINNER!

WHEN YOU'RE COOKING WITH GÖLLES VINEGAR, IT'S HARD TO OVERDO IT

We have a simple rule of thumb: anytime a bit of tartness is called for in the kitchen, in the form of wine or lemon, for example, you can always substitute fine vinegar. Seasoned with a bit of sensitivity, every dish will taste more lively and spicy.

THE PATHWAY TO THE PERFECT SALAD



OUR TIP:

CARPACCIO WITH SUMMER
VEGETABLES AND MELON

Cut vegetables like zucchini und artichokes into small slices, marinate them with Tomato Vinegar and olive oil, salt and pepper. Serve them with thin slices of beef filet and fine pieces of melons.



CARPACCIO

Here you find
more of our
recipes:
www.goelles.at/en/recipes

WOULD YOU LIKE TO WRITE AN **article** **about us?**

ABOUT OUR LOVE OF NATURE OR ABOUT ALOIS GÖLLES, THE VINEGAR AND SCHNAPPS PIONEER?

Our Internet Press Pages offer comprehensive information and images. But we would also be delighted to have you make a personal visit to Gölles in Riegersburg in order to provide you with an even better view behind the scenes.

YOUR CONTACT:

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OPENING HOURS

May – October:
Mo-Sa: 9am – 6pm
November – April:
Mo-Sa: 9am – 5pm

