

The A-B-C of tasting

The art of fine spirit tasting



Discover the art of fine spirit tasting in the Private Distillery Unterthurner

“Even in pleasure the way should always be led by wisdom.”
(Voltaire, 1694 - 1778)

There is no secret recipe for a perfectly enjoyable tasting experience – just the best ingredients and a few basic rules. In three easy steps, you can learn the important aspects of the art of enjoyment, culminating in a tasting to gain an appreciation of the fine nuances of our spirits.

A “Nothing hinders genuine pleasure like overabundance.”
(Michel de Montaigne, 1533 - 1592)

Everything in measure – that also applies when tasting our fine spirits. **After a maximum of 4 spirits** our palate loses the sensory capacity to distinguish between complex aromas. Therefore, for discerning tasters, the process starts with a careful selection of the products to be sampled.



B “Everything is dependent on taste, and the ability to order things correctly.”
(Nicolai Wassiljewitsch Gogol, 1809 - 1852)



In order to stimulate the sensitive taste receptors of the palate, the gourmet begins the tasting **with a grappa**. This is followed by a **delicate fruit distillate** such as an apple spirit, which prepares the taste buds for a **particularly aromatic product**, for example a Waldler. **Liqueurs are the sweet dessert** to round off every tasting.

C “Good taste is the art of understanding minor details.”
(Jean-Jacques Rousseau, 1712 - 1778)

Another of the small, but important details is the **optimal drinking temperature**. Our fine spirits unfold their full aroma between 10 °c and 18 °c.



Now there is nothing standing in the way of a perfect gourmet experience. Please take the necessary time and allow our team of experts to introduce you to the art of correct tasting.

To your health!
The Private Distillery Unterthurner

