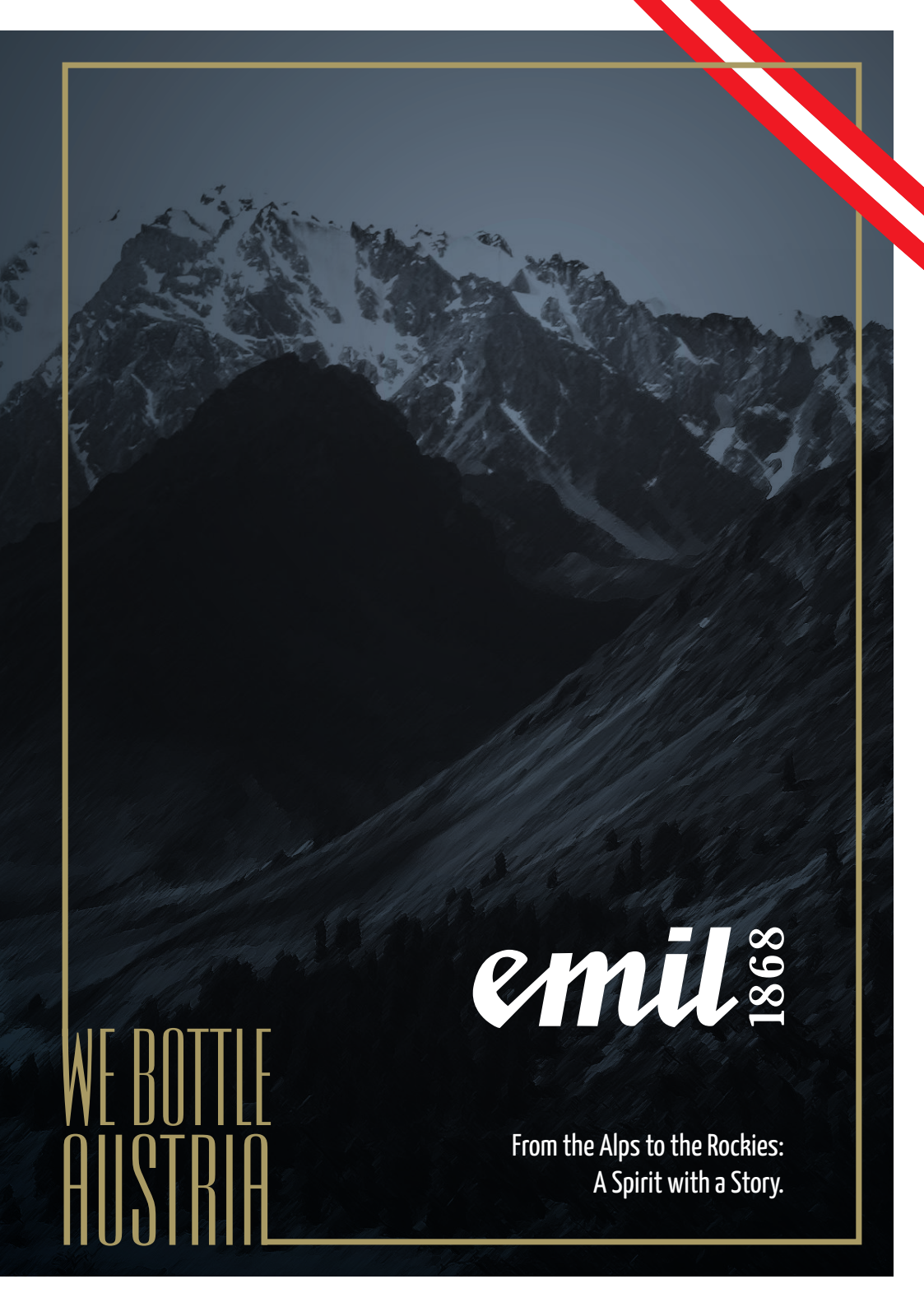




WE BOTTLE
AUSTRIA

emil 1868

From the Alps to the Rockies:
A Spirit with a Story.



emil
1868

emil 1868 – Austria's Distilled Legacy

In the heart of Upper Austria's Innviertel region, where tradition and innovation blend seamlessly, lies a distillery unlike any other — emil 1868. Formerly known as **Stegmüller Spirituosen**, this historic house of spirits began as the First Innviertel Liqueur Factory and remains family-owned to this day. What began in 1868 as a bold step into the world of distillation has grown into a brand that stands for craftsmanship, creativity, and character. The Stegmüller family's roots trace back to 1496, and with each generation, their passion for distilling has only deepened.

This is not just a spirits company. It's a living legacy that began over 155 years ago.



Decades of expertise meet fresh vision here — every drop we produce reflects a love for the craft, a reverence for nature, and an openness to innovation. From timeless brandies to bold new creations, emil 1868 offers a spirit for every palate, delighting connoisseurs and casual enthusiasts alike.

But we are more than tradition. emil 1868 is a young, dynamic company driven by a desire to explore the extraordinary. We constantly reimagine what a spirit can be — from flavor profiles to packaging — bringing bold ideas to life in every release. Passion and experience flow into everything we do, and our commitment to quality, service, and design remains unwavering.

Austria in a Bottle – Unmistakably emil

Our one-of-a-kind **Austria-shaped bottle** is more than packaging — it's a symbol of national pride and exceptional design. Exclusive to emil 1868, it's a visual celebration of our origins and values. Inside, you'll find a **liquid masterpiece**. Outside, a collector's showpiece.

Whether you're gifting, curating a bar, or simply savoring the moment, emil 1868 stands out. It's more than a spirit — it's a story in every bottle.



APRICOT-SPIRIT

A TASTE OF AUSTRIA'S SUNLIT VALLEYS

WHAT IS THE PRODUCT MADE FROM?

Our Apricot-Spirit is distilled from fully ripe apricots grown in the sun-drenched orchards at the foot of the Alps. It captures the fruit's full sweetness and aroma — with no added sugar or artificial flavors.

IS THERE ANYTHING UNIQUE ABOUT THE DISTILLATION PROCESS?

Our distillation process is built on precision and control, but the true foundation of the spirit starts much earlier—with the fruit selection and fermentation.

We carefully select high-quality fruits as the base material, as their ripeness, origin, and natural sugar profile directly define the final aromatic structure of the spirit. This raw material quality is not something that can be corrected later in distillation—it sets the direction from the beginning. Equally important is the fermentation process. We allow a controlled, slow fermentation to fully develop complex esters and natural flavor compounds. Temperature, yeast activity, and fermentation time are closely monitored to preserve fruit character while building depth and structure. Only after this stage we move into a carefully managed distillation process, where we refine and concentrate the best elements of the fermented wash. The distillation itself is precise and selective, focusing on clean separation and preservation of the developed aroma profile.

In combination, it is the fruit quality and fermentation that create the identity of the spirit, while distillation refines and stabilizes it into a consistent final expression.



SERVING SUGGESTIONS

APRICOT CAMPARI SPRITZ

4cl	emil Apricot-Spirit
2cl	Sweet Vermouth
1cl	Campari

APRICOT BERRY SPLASH

4cl	emil Apricot-Spirit
	Top with Cranberry Soda
	Lime Wedge

APRICOT GINGER HIGHBALL

4cl	emil Apricot-Spirit
	Top with Ginger Ale
	Lemon Slice

SUNNY APRICOT

4cl	emil Apricot-Spirit
	Orange Juice
	Top with Sprite

PURE SHOT

2cl	1 shot of emil Apricot-Spirit
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PREPARATION - THE EMIL WAY

Pour the emil Apricot-Spirit into the emil shot glasses and toast in a cozy gathering with your friends or family.

WHAT IS THE FLAVOR PROFILE OF THE PRODUCT?

The apricot spirit is a clean, fruit-forward distilled expression made from carefully selected ripe apricots and a controlled fermentation that preserves natural aroma development.

It opens with fresh orchard apricot on the nose, followed by subtle peach and nectarine notes on the palate. The distillation focuses on a tight heart cut, avoiding heavy or jammy tones and keeping the profile crisp and precise. The finish is smooth, moderately dry, and clearly fruit-driven.

Positioned for the US market, it is not flavored spirit nor sugarish but a true fruit distillate designed for premium sipping and high-end cocktail use – one of a kind.



WILLIAMS PEAR-SPIRIT

AUSTRIAN PURITY IN EVERY DROP

WHAT IS THE PRODUCT MADE FROM?

Hand-harvested pears from the lush regions of Styria and Lower Austria are the soul of this exceptional Product. This is fruit spirit elevated to an art form. It captures the fruit's full sweetness and aroma — with no added sugar or artificial flavors.

IS THERE ANYTHING UNIQUE ABOUT THE DISTILLATION PROCESS?

Our distillation process is built on precision and control, but the true foundation of the spirit starts much earlier—with the fruit selection and fermentation.

We carefully select high-quality fruits as the base material, as their ripeness, origin, and natural sugar profile directly define the final aromatic structure of the spirit. This raw material quality is not something that can be corrected later in distillation—it sets the direction from the beginning. Equally important is the fermentation process. We allow a controlled, slow fermentation to fully develop complex esters and natural flavor compounds. Temperature, yeast activity, and fermentation time are closely monitored to preserve fruit character while building depth and structure. Only after this stage we move into a carefully managed distillation process, where we refine and concentrate the best elements of the fermented wash. The distillation itself is precise and selective, focusing on clean separation and preservation of the developed aroma profile.

In combination, it is the fruit quality and fermentation that create the identity of the spirit, while distillation refines and stabilizes it into a consistent final expression.



SERVING SUGGESTIONS

AUSTRIAN PEAR-GIMLET

5cl	emil Williams Pear-Spirit
2cl	Fresh Lime Juice
1,5cl	Simple Syrup

PEAR MULE

4cl	emil Williams Pear-Spirit
2cl	Fresh Lime Juice
	Top with Ginger Beer
	Pear Slice

ORCHARD FIZZ

4cl	emil Williams Pear-Spirit
	Top with Apple Soda
	Cinnamon Stick

PEAR LEMON HIGHBALL

4cl	emil Williams Pear-Spirit
	Top with Bitter Lemon
	Lemon Zest

PURE SHOT

2cl	1 shot of emil Williams Pear-Spirit
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PREPARATION - THE EMIL WAY

Pour the emil Williams Pear-Spirit into the emil shot glasses and toast in a cozy gathering with your friends or family.

WHAT IS THE FLAVOR PROFILE OF THE PRODUCT?

The Williams pear spirit is built around one of the most expressive fruits in distillation, delivering a distinctly bright and floral orchard profile. It opens with a powerful, natural pear aroma—fresh, ripe Williams pear with pronounced floral lift and a subtle green edge. The palate is more linear and structured than stone fruit spirits, showing crisp pear flesh, light white grape tones, and a delicate honeyed nuance that develops with air.

Careful fermentation and tight distillation preserve aromatic precision while avoiding any heaviness or confectionary sweetness. The result is clarity, lift, and a clean fruit signature that stays focused from start to finish.

The finish is dry, elegant, and long, with pear character remaining front and center.

For the US market, this is positioned as a pure, high-definition fruit distillate—defined by aromatic intensity and precision rather than sweetness or flavoring – one of a kind.



STONE PINE-LIQUEUR

A WALK THROUGH ALPINE FORESTS

WHAT IS THE PRODUCT MADE FROM?

Crafted from hand-collected stone pine cones growing only at high altitudes in the Austrian Alps, this rare liqueur is a sensory journey—with no artificial flavors.

IS THERE ANYTHING UNIQUE ABOUT THE DISTILLATION PROCESS?

The stone pine liqueur is crafted through a carefully controlled maceration of selected young pine cones, allowing the natural resinous and aromatic compounds to gently infuse the spirit.

No artificial flavors added. Focused on pure botanical extraction and balance.

Depending on the stage of harvest and maceration time, the process is tuned to achieve either a brighter alpine freshness or a deeper, more resin-rich forest profile—always aiming for clarity rather than heaviness.

After extraction, the liqueur is carefully filtered and balanced to preserve its natural pine character while maintaining smooth drinkability and aromatic precision.

The result is a clean, authentic expression of alpine forest—resinous, fresh, and structured, without excessive sweetness or masking additives.



SERVING SUGGESTIONS

ALPINE MANHATTAN

4cl	Stone Pine-Liqueur
2cl	London Dry Gin
2cl	Sweet Vermouth
1cl	Orange Liqueur

ALPINE MULE

4cl	Stone Pine-Liqueur
2cl	Fresh Lime Juice
	Top with Ginger Beer
	Cucumber & Rosemary

ZIRBBLY

3cl	Stone Pine-Liqueur
	Fill-up with Prosecco or Champagne

PURE SHOT

2cl	1 shot of emil Stone Pine-Liqueur
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PREPARATION - THE EMIL WAY

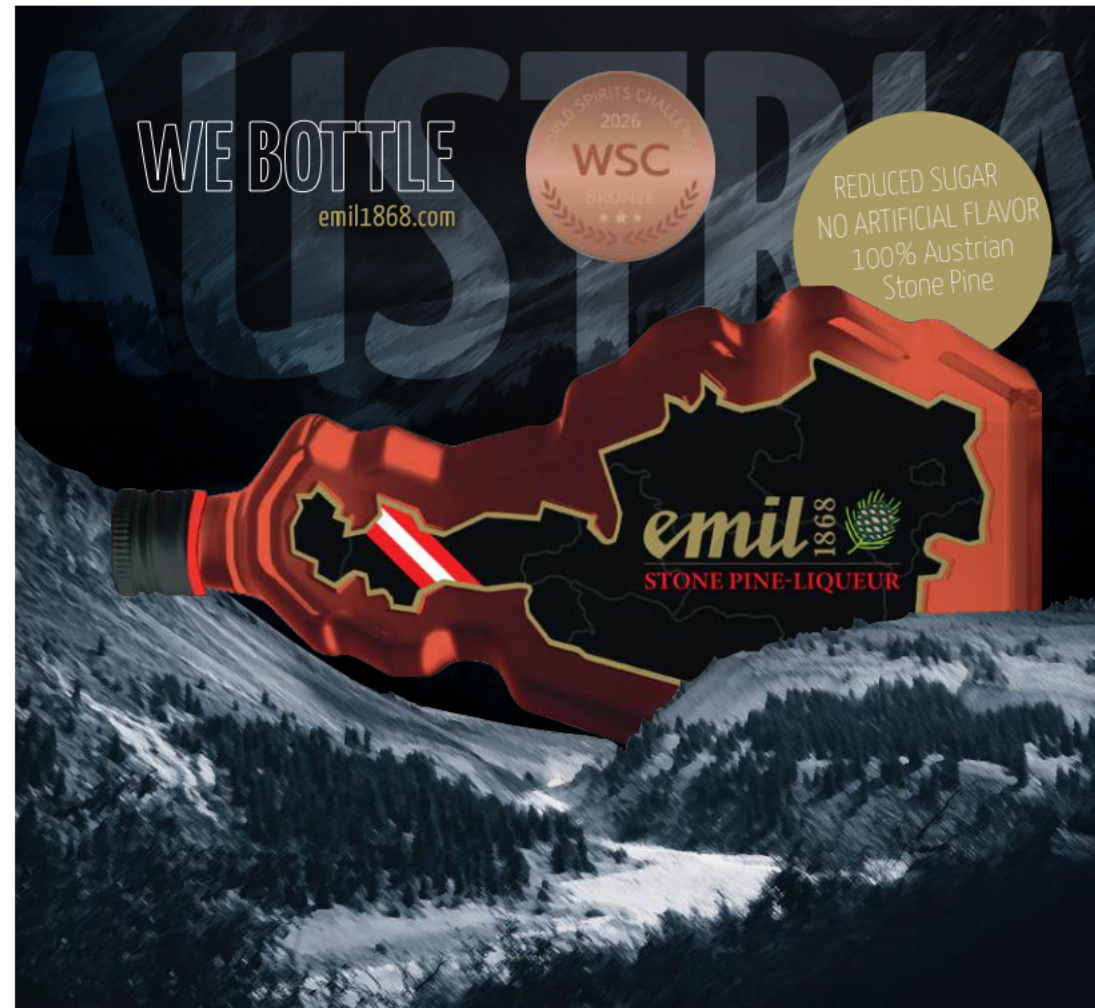
Pour the emil Stone Pine-Liqueur into the emil shot glasses and toast in a cozy gathering with your friends or family.

WHAT IS THE FLAVOR PROFILE OF THE PRODUCT?

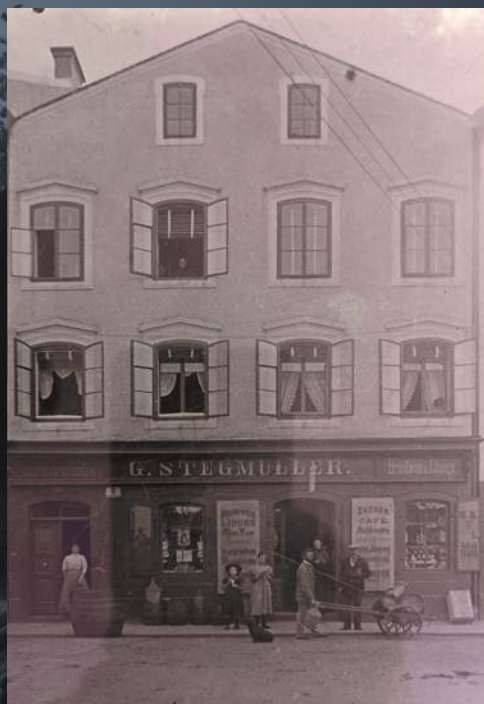
A stone pine liqueur typically sits in the alpine resin, forest botanical, and light herbal-sweet spectrum. On the nose, it is distinctly pine-forward and aromatic, showing fresh conifer resin, young pine needles, and subtle balsamic-woody notes. There is often a secondary layer of light citrus peel and alpine herbs, depending on the maceration balance. On the palate, it develops into a resinous but controlled sweetness, where pine cone extract gives a soft, slightly sticky texture without becoming heavy. Beneath that, you usually find green forest notes, faint spice, and mild earthy depth that reinforces the natural "mountain forest" character.

A well-balanced liqueur avoids medicinal sharpness and instead leans into fresh alpine clarity with rounded botanical warmth. The finish is clean to gently sweet, lingering with pine resin, soft woodiness, and a cooling herbal echo. In positioning terms: it is not a generic herbal liqueur, but a forest-driven alpine expression centered on pine cone resin and natural botanical extraction.

Positioned for the US market, it is not a flavored spirit but a true Liqueur designed for premium sipping and high-end cocktail use.



WHY CHOOSE *emil* 1868



- | **155+ Years**
of Family-Owned Heritage
- | **Premium Small Batches made in**
Ried im Innkreis, Austria
- | **Distilled from fresh, ripe fruit only**
highest quality guaranteed
- | **Designed to Impress**
The World's Only Austria-Shaped Bottle
- | **Unforgettable Taste**
Unmistakable Identity
- | **Trusted Partner**
in the Austrian Market



LET'S RAISE THE BAR TOGETHER

emil 1868 is more than a premium spirit — it's a cultural ambassador, a gift of taste and design, and a perfect fit for discerning palates in the United States. From Aspen to Austin, Napa to New York — we invite you to discover and share the story and the spirit of Austria in a glass.

Available for:

- | **Curated Home** Bars
- | **High-End** Bars & Lounges
- | **Premium** Retailers & Gift Shops
- | **Specialty** Distributors & Importers

CONTACT

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US Distribution inquiries welcome

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LOVED WORLDWIDE



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