

BIMMERLE
Private Distillery

PASSION FOR SPIRITS & BRANDS



FIERY ENTHUSIASM

Day after day, we give hand-picked fruits and high-quality ingredients our unmistakable finishing touches. We put our heart and soul into distilling, macerating and storing precious brandies, perfect distillates and fine spirits. We've been living and cultivating this craft since our business was founded over five decades ago. And we are proud to pass on this noble art from generation to generation.

Our recipe for success: We combine tradition and modernity, past and future. We combine the traditional and the tried and tested with new ideas and inspiration from all over the world – and this is precisely what gives our products their unique character.

This is how **BIMMERLE PRIVATE DISTILLERY** has become a permanent fixture in our fast-moving world. Authentic, tradition-conscious and always in tune with the times.

From the classic fruit brandy and fruit juice liqueur of the LÖRCH brand to **NEEDLE BLACK FOREST** Gin to **WOOD STORK** Spiced Rum and **EVERMANN** Whisky: We invite you to immerse yourself in the world of **BIMMERLE PRIVATE DISTILLERY** – a world in which the Black Forest is always alive and every one of our products is a tribute to the fine art of distilling.



BLACK FOREST PASSION

Dark forests and deep gorges, crystal-clear streams and colourful orchards – that’s the Black Forest and this is where our story begins. **Our mission:** to capture the spirit of our homeland and translate it into the language of flavour.

We combine the traditional art of distillation with fresh, contemporary ideas and innovative technology. This is how we have been creating high-quality spirits of every kind, using sustainable processes, for over five decades.

Experience our fiery enthusiasm for something special. Experience the **BIMMERLE PRIVATE DISTILLERY!**

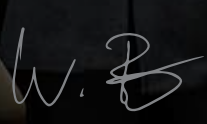


“Progress means that what is possible today can be surpassed tomorrow.”

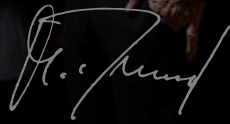
Willy Brandt



Nicolai Benz



Werner Benz



Michael Dresel

PERFECT SYMBIOSIS

The **BIMMERLE PRIVATE DISTILLERY** is the life's work of company founder Günter Bimmerle. He is a trained cooper, passionate about the Black Forest – and discovered early on the many possibilities offered by our local fruit. To this day, they form the foundation of our work. And to this day, our aim is to create a wide variety of products that delight the palate and capture hearts.

Our third-generation family business is one of the **leading distilleries in the Black Forest**. With our products and love of experimentation, we occupy leading positions both in Germany and on the European market.



The Bimmerle family and Nicolai Benz



Further
INFORMATION

*"My goal has always been to bring the Black Forest
to the world. We've achieved that."*

Günter Bimmerle

Günter Bimmerle
in his younger years

N

- **1966:** Company founded by Günter Bimmerle in Oppenau
- **1985:** Takeover of the Sutterer distillery in Achern-Mösbach
- **1988:** Construction of a 4.5 million litre stainless steel tank farm at the location in Oppenau
- **1993:** Tomas and Susanne Bimmerle take over the management of the company
- **1995:** Takeover of Otto Lörch GmbH from Bühl including the brand Lörch fruit brandy
- **2015:** Construction of a pioneering distillery plant in Sasbach to the highest EU standards with a 10 million litre tank farm
- **2016:** > Nicolai Benz, nephew of the Bimmerle family, takes over the management of the company
> Introduction of the brand NEEDLE BLACK FOREST Gin
> Opening of a whisky wooden barrel warehouse with a capacity of 10,000 barrels
- **2017:** Expansion of the tank farm at the location in Sasbach by a further 10 million litres
- **2018:** Introduction of the brand WOOD STORK Spiced Rum
- **2019:** Relaunch of the brand SUTTERER 1799 fruit brandy
- **2020:** Launch of the brand DON PASQUALE Aperitivo
- **2022:** > Construction of a new administration building at the location in Sasbach
> Launch of the brand EVERMANN Whisky
- **2023:** Launch of the brand PVRE FIVE Vodka
- **2023:** Construction of a rectification plant with a distillation height of 24 metres

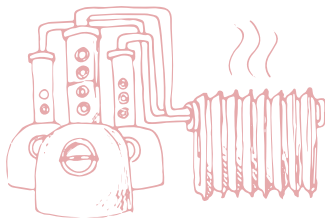
NATURALLY

SUSTAINABLE PROCESSES IN DETAIL



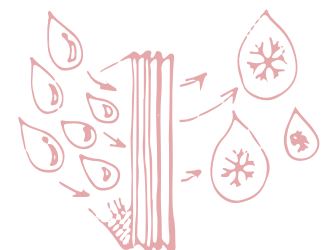
> Regional heating:

We use biomass – a renewable raw material from the Black Forest – for all our energy requirements. We also use stone fruit pits, which are also converted into thermal energy thanks to smart technology.



> Heat recovery:

Distillation produces organic residues, which are passed on to biogas plants, which in turn generate energy.



> Saving water:

Thanks to temperature-controlled fermentation, we meet the highest quality standards. By means of an intelligent cooling circuit, we can save between 500 and 1,000 m³ of water every day.





SUSTAINABLE



We cover our entire energy requirements using regional biomass, primarily wood chips.



We are the **first German distillery** to cover our entire heat and energy requirements using regional resources. We're proud of this! The German Institute for Sustainability and Economy is also convinced of this. We have received the certificate for climate neutrality every year since 2022. We have been awarded organic certification every year since 2019.



Further INFORMATION



URKUNDE

Dem Betrieb

Bimmerle Private Distillery
Achern

verleihe ich
für hervorragende Leistungen
anlässlich der DLG-Qualitätsprüfung
für die Herstellung von

Spirituosen
im Jahr 2023

den Bundesehrenpreis in Silber



Further

INFORMATION

Cem Özdemir

Cem Özdemir
Leitung und Landwirtschaft

ALWAYS IN TUNE WITH THE TIMES

Our corporate identity: we combine high product quality with social responsibility and sustainable action. This is why we focus on regional products, such as local fruit varieties, minimise our energy consumption, supported by a self-sufficient distillery, and consistently invest in sustainable production processes.

Our **pioneering technology** and our high level of vertical integration enable us to operate sustainably and efficiently. We offer the highest quality at the best price.

UNCOMPROMISING QUALITY

Our home is a part of us – just as we are a part of it. That's why it is essential for us to preserve rural structures and maintain the local landscape. We love what the sunny Ortenau region has to offer. Crisp cherries, juicy mirabelle plums or the popular damson plums: these typical fruit varieties from local orchards are a key quality feature of our products – and at the same time display our clear commitment to the region.

Our partners and suppliers are also regional companies. They think and act like us. Together we strengthen our region, create jobs and actively contribute to the development of the Ortenau economic region.



WITH HEART AND MIND

From fruit to brandy, from product idea to leading brand in the industry: with its wide range of spirits, **BIMMERLE PRIVATE DISTILLERY** stands for the **highest brand quality** that impresses, inspires and is confirmed again and again by annual awards.

This high standard spurs us on time and again when creating new products, selecting our raw materials and ingredients and in every single production step.

SPECTA



The 24 metre high rectification plant creates pure purity in the distillation process.

CULAR

*With original Black Forest
copper stills to success.*

THE DISTILLERY

In our distillery, hand-picked, fully ripe fruit is first crushed and mashed with the addition of yeasts and enzymes. The subsequent temperature-controlled fermentation begins at a temperature between 16 °C and 20 °C. The fermentation process takes between two and six weeks and produces fermentation alcohol. This is the basis for our fine distillates.

During the subsequent distillation on ultra-modern copper stills **from the Black Forest**, we attach particular importance to the exact separation of the middle cut – also known as the centre-piece – which guarantees the unique quality of our distillates.



Further
INFORMATION

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Distillery

FFAME



LÖRCH

DIE MARKE AUS DEM SCHWARZWALD

GERMANY'S FAVOURITE

The fruity variety of our **LÖRCH** brand is the market leader among Germany's fruit brandies. Our quality standards are uncompromising: this is where 100 per cent fruit meets exceptional distillation skills. A clear brandy with a perfect flavour!

Each bottle contains the essence of 12 kilos of carefully selected fruit. The **LÖRCH** brand captures the spirit of the times, is authentic, fruity and reflects the unmistakable character of our region. Welcome to a flavour experience that combines tradition and modernity in every creation.



Private



NEEDLE BLACKFOREST GIN

ALL YOU NEED

Only the Black Forest tastes this unique: with heart and soul and Black Forest spruce needles, our **NEEDLE BLACK FOREST Gin** has quickly captured the hearts of gin lovers.

The secret of our gin is its outstanding quality, complemented by a number of Black Forest details – such as the hand-picked local botanicals or the rarely used single-batch distillation process. In a class of its own!



WOOD STORK SPICED RUM

AT HOME IN THE WORLD

A spiced rum that connects our homeland with the big wide world: **WOOD STORK**. It is based on South American sugar cane, fermented in the Black Forest and distilled on Black Forest copper stills.

Coffee, bitter orange, ginger, chilli, vanilla and cocoa – a colourful mixture of aromas and spices come together in **WOOD STORK Spiced Rum** to create a perfect, cosmopolitan pleasure. Original Black Forest spruce and fir honey provides that extra dose of Black Forest flavour.



Distille



EVERMANN BLACK FOREST WHISKY

Sutterer 1799

TWICE AS UNIQUE

Twice-distilled whisky from the Black Forest – two strong characters that differ in flavour and blend, but have the same soul at their core: the **EVERMANN BLACK FOREST Whiskies**.

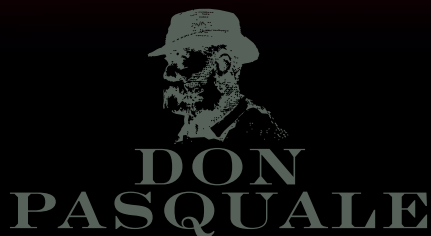
Theo stands for modern whisky enjoyment, American-inspired, a true adventurer. **Wilhelm** is a true Black Forest whisky, mild, fruity and powerfully aromatic on the finish.

GLASS FULL OF FRUIT

Simply exclusive: For our **SUTTERER 1799** fruit brandies, we only use carefully selected vintage fruit from special growing regions. The breathtaking ripeness and intensity of each fruit give our distillate an exhilaratingly strong flavour.

The special art lies in allowing each distillate to mature to perfection – a process that makes this unique intensity and quality possible in the first place.





PUREV
VODKA

GUSTO AUTENTICO

The **DON PASQUALE** family stands for hand-picked fruit, exceptional recipes and that particular "dolce vita". The aperitivos and ready-to-serve products from our Italian-inspired brand stand for enjoyment, lightness and that first little glass of happiness on a balmy summer evening.

DON PASQUALE Limoncello owes its unique flavour to the essential oils of hand-picked lemons. The **DON PASQUALE** brand offers a growing portfolio of products with a southern flavour.



FOR ALL FIVE SENSES

Inspired by the clarity of the Black Forest mountain springs, our **PVRE FIVE Vodka** is a masterpiece of the art of distillation, characterised by the highest purity.

Five distillation processes and cold filtration at minus 5 degrees guarantee its clear and unmistakably pure flavour. The addition of crystal-clear Black Forest mountain spring water brings this masterpiece to perfection.



EXPERTISE AND INSIGHT

In addition to **technology and expertise**, the production of gin, rum, whisky and fruit brandies is also about achieving the best quality. This symbiosis flows fully into our production processes.

FACTS & FIGURES

- > Three locations in the Ortenau region
- > 130 employees
- > 12 highly efficient Black Forest copper stills
- > Three ultra-modern bottling lines with packing unit
- > Over 30 million litres of storage capacity
- > Over 40 million sales units produced
- > Our own vehicle fleet including tarpaulin and tanker vehicles



Further
INFORMATION



MASTERING THE **FINE ART**

Our wide range of spirits are sophisticated products that require special attention – at every stage. In our modern bottling lines, dedicated and qualified employees ensure that our diverse spirits are filled into a wide variety of bottle shapes. We guarantee smooth processes on our sophisticated bottling lines using modern labelling and packaging technology.

GOOD TO KNOW

Black Forest fruit brandies are subject to a geographically protected designation of origin. This means that a Black Forest fruit brandy can only be labelled as such if the fruit comes from the Black Forest and the production process and bottling also take place in the Black Forest.

P PRECISION



TIME TO MATURE

Our creations are unique in their variety, quality and character. They delight connoisseurs all over the world – and not without reason.

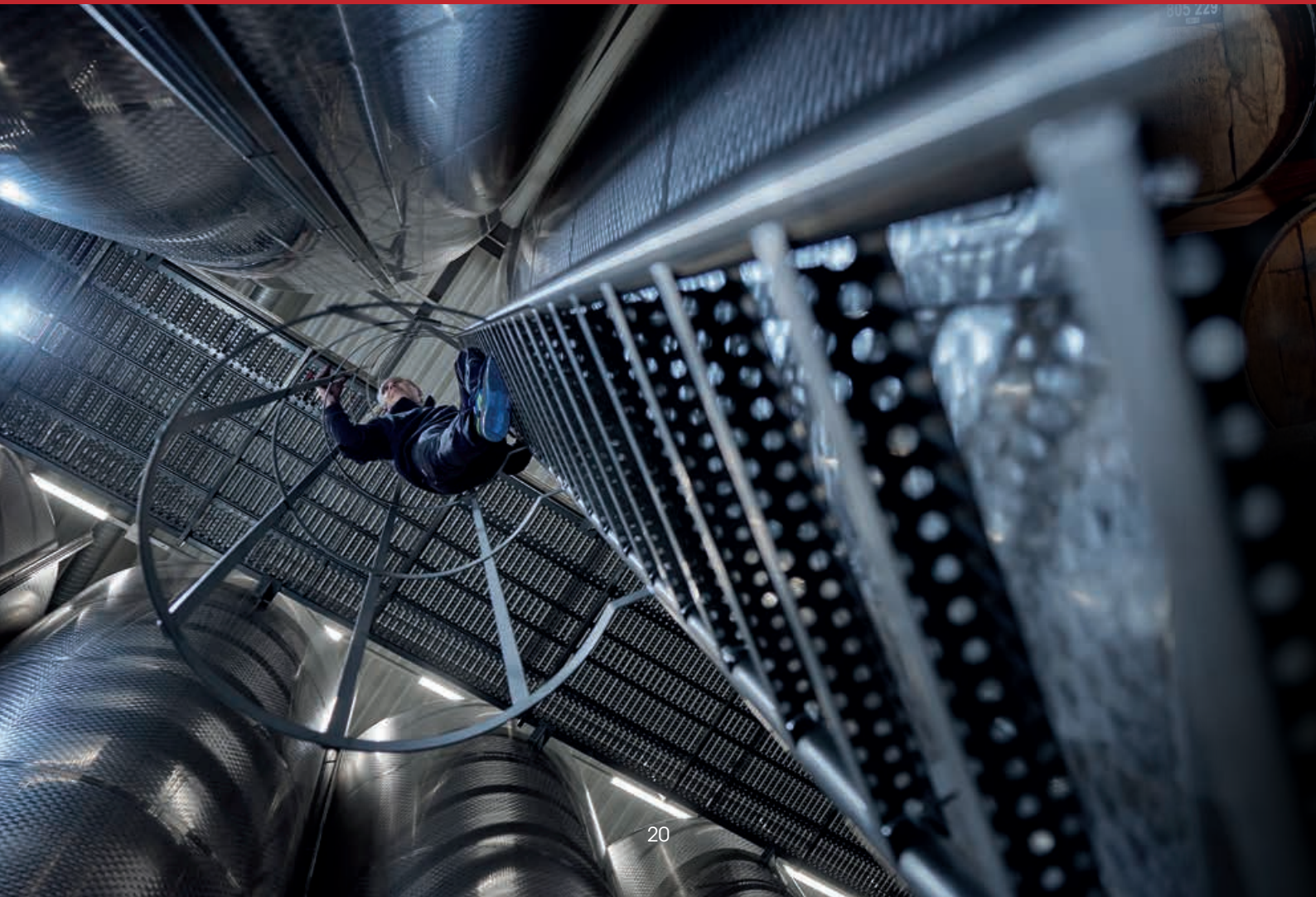
Before bottling, we store our quality products in stainless steel tanks for controlled maturation and blending processes that meet the highest standards of hygiene and neutrality.

We refine selected brandies by storing them in **new barrels made of different woods** or in **wooden barrels previously filled with sherry, cognac or bourbon**, so that the distillates have enough time to develop their beautiful flavour and internalise the character of the barrels.

In this way, they mature in the **BIMMERLE PRIVATE DISTILLERY** to become a very special treat. The distillates develop fine caramel and vanilla notes as well as light roasted flavours.



CALM.



SPACE. HARMONY.

INTO THE CASK

The following applies to our EVERMANN BLACK FOREST Whisky:
The raw distillate only becomes a whisky after at least three years of maturation in casks. Each cask characterises the character of our whiskies through its pre-seasoning and the wood selected.

THE CASK TYPES OF OUR EVERMANN WHISKIES ARE:

- > Acacia
- > American Oak
- > Bourbon
- > Chestnut
- > German Oak
- > Sherry Oloroso
- > Sweet wine



Further
INFORMATION



THE FLEET

Through our in-house **logistics service**, we make a final impression on our customers. This is essential for us, which is why we operate our own fleet of vehicles and offer logistics and shipping solutions.



Further
INFORMATION



KEEP ROLLING

FAST. FLEXIBLE. SAFE.

We guarantee fast and precise processing of your orders - and ensure smooth delivery to you. **Cost-efficient and fast!**



ABSOLUTE PERFORMANCE

In addition to the production of our own brands, we offer our customers customised solutions for their product ideas.

We are at your side during this process, starting with **product development**, which includes the creation of various flavours. We also work with you to develop a joint product design and packaging.

We take on the task of cost-efficient purchasing of all packaging components and recipe ingredients. Distillation, production, storage and bottling are the core tasks of our **Spirit Solutions**.



BIMM

Private Label

PRIVATE LABEL



PRODUCT DEVELOPMENT



PRODUCT DESIGN



PURCHASING



OPTIMISED IN EVERY WAY

Ideas, commitment and creativity are the driving forces with which we coax the best flavours from nature. The result? Proven classics, but also new products that characterise us as a leading producer of spirits of every kind.

Our range of services goes beyond production and bottling. **BIMMERLE PRIVATE DISTILLERY** is a process-driven, innovative and high-performance producer of quality spirits.

SOLUTIONS



Further
INFORMATION

ERLE

Distillery



BRANDS



LÖRCH, NEEDLE,
WOOD STORK,
SUTTERER 1799, EVERMANN,
DON PASQUALE, PVRE V

SOLUTIONS



DISTILLATION AND
REFINEMENT



PRODUCTION



STORAGE AND
BOTTLING



LOGISTICS



TEAM

At the **BIMMERLE PRIVATE DISTILLERY**, we offer not only jobs but a platform for individual development and career prospects. That's why our team consists of many motivated people who have been loyal to our company for a long time. For good reason!

We provide an attractive working environment that leaves plenty of room for ideas and creativity. We focus on intensive induction training and support professional and personal development in an ongoing fashion via extensive training and further education programmes.

In addition to fair remuneration, we also offer a company pension scheme and asset-creating benefits. In the interests of sustainability, we promote environmentally friendly mobility through bike leasing.

Our doors are always open to new colleagues who share our passion for the best and the extraordinary.

SPIRIT

BIMMERLE KG

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Further
**INFORMATION &
CONTACT PARTNERS**

A photograph of a building facade with a large, 3D sign. The word 'BIMMERLE' is in large, red, block letters. Below it, 'Private Distillery' is written in a smaller, grey, cursive font.

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Private Distillery



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