

Cheers: The Winners of the Craft Spirits Berlin Awards 2024

A delightful awards ceremony for internationally crafted spirits

Berlin, March 4, 2024 – When the finest handcrafted spirits are honored, it's safe to assume that a stylish celebration follows suit. This was indeed the case at the award ceremony for this year's Craft Spirits Berlin Awards on March 2nd, 2024, held at Säälchen in Berlin. Attendees enjoyed a spirited get-together, savoring tasteful distillates ranging from fruit brandies to alcohol-free alternatives.

Once again, the industry demonstrated ingenuity and the finest craftsmanship. Among the submissions in all categories, there were innovative newcomers such as a distillate made from acorns and an apple-pine liqueur, alongside classics like gin, rum, whiskey, vodka, and herbal liqueur. The jury had the task of evaluating over 570 spirits, liqueur wines, bottled cocktails, alcohol-free spirit alternatives, and soft drinks. "The competition's radiance is evident in the submissions from around the world," says organizer Theo Ligthart. "Distilleries from Australia, India, and Latin America also use the awards as a springboard to the international market." Co-organizer Dr. Thomas Kochan adds, "We are proud that our seal is so recognized after 13 years. An award at the Craft Spirits Berlin Awards paves the way into bars, restaurants, and the market – a crucial opportunity, especially for small craft businesses."

The 21-member international jury of experts and sensory professionals assesses the submitted products using a 100-point scoring system in blind tastings. They evaluate the aroma, taste, balance, and typicity of each product. Medals, including Gold, Silver, and Bronze, are awarded based on the achieved score. The winners of this year's Craft Spirits Berlin Awards are:

Craft Spirit of the Year 2024

(Spirit with the highest score in the competition)

Wild Garlic Spirit 40% vol, Distillery Fridolin Baumgartner

Craft Distillery of the Year 2024

(Distillery with the most medal points in the competition)

Gold: Birkenhof Distillery, Nistertal, Germany

Silver: Säly Edelbrände, Tschagguns, Austria

Bronze: Humbel Specialty Distillery, Stetten, Switzerland

World's Best Craft Distilleries – This award is given to producers who have achieved three gold medals in three years. The recipients are:

Birkenhof Distillery, Nistertal, Germany

Dambachler Distillery, Gutau, Austria
Distillerie Studer, Escholzmatt, Switzerland
Hausbrennerei Fridolin Baumgartner, Vogtsburg, Germany
Humbel Specialty Distillery, Stetten, Switzerland
Jung Fruchtsäfte, Teningen, Germany
MOTs Distillery, Kaindorf, Austria
MOZERs SPIRIT, Pfedelbach, Germany
mühle4 | Manufaktur edler Brände, Kempen, Germany
Säly Edelbrände, Tschagguns, Austria
Schwarz-Brennerei Gebrüder Schwarz, Mölten, Italy

The **Best in Class** award is bestowed upon the winning products in each respective category:

Liquor Wine: Schwarzmüt Vermouth Red 17 % vol, Schwarz-Brennerei Gebrüder Schwarz

Pome Fruit: Pear Noble Brandy 40 % vol, Dambachler Distillery

Stone Fruit: Apricot Brandy 40 % vol, Puchas Distillery

Berry Fruit: Forest Raspberry Brandy 40 % vol, Hausbrennerei Fridolin Baumgartner

Wild Fruit: Rowan Berry Brandy 40 % vol, Birkenhof Distillery

Citrus & Tropical Fruits: Wild Orange Brandy 40% vol, Birkenhof Distillery

Vegetable Brandy: Beetroot Brandy 40% vol, Birkenhof Distillery

Grape, Pomace & Wine: Wine Yeast Noble Brandy, Barrel-aged 41% vol, Dambachler Distillery

Spirit: Wild Garlic Spirit 40% vol, Hausbrennerei Fridolin Baumgartner

Liqueur: Stone Pine Liqueur 26.5% vol, Säly Edelbrände

Herbal Spirits: Promenade Blend Herbal Liqueur 36% vol, Heimat Heroes

Juniper: (tied) Gin 15b London Dry 46% vol, Anton Oberhauser; Gin under Construction Dry Gin 44% vol, Gin-Werkstatt

Grain & More: Wheat Beer Brandy, Bourbon Barrel-aged 40% vol, Birkenhof Distillery

Vodka: Adler Vodka 42% vol, MXPSM

Whisky & Whiskey: Atla Single Malt Whiskey Cask Strength Edition 58.2% vol, EBD Group

Sugarcane: Hausberg Rum Edition 3 Double Cask 3YO 43% vol, Hausberg Spirituosen

Baijiu, Shochu & Soju: 8friends Hazelnut Chocolate 48% vol, The German Baijiu Distillery

Agave & More: Erstwhile Tepeztate Ancestral Limited Edition 48% vol, Epifania Gómez Mejía & Silverio García Luis

Bottled Cocktails: a pHenomenal Negroni 24% vol, pHenomenal Drinks

Spirits Unlimited: HANDS-ON Currant Aperitivo 16.6% vol, MOZERs SPIRIT

Fermentation Products: Junmai Ginjo Sake 15% vol, Go-Sake

Alcohol-Free: Studer's Swiss Highland Naturally ONI Alcohol-Free, Distillerie Studer

The complete list of all awards can be viewed at the following link:

<https://www.craftspiritsberlin.de/awards/ergebnisse-2024/>

For press photos of the Craft Spirits Berlin Awards 2024, images are available at the following link:

<https://www.craftspiritsberlin.de/awards/presse/>

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