

LEOPOLD BROS.

3-Time James Beard Award Semi-Finalists!

‘23 Craft Distilleries Every Liquor Lover Should Know’ -Insider

‘5 Small American Whiskey Distilleries to Watch Right Now’ -Thrillist

‘Best Colorado Distillery’

‘It’s the careful creation of its products that’s behind the Denver distillery’s consistent excellence. For over a decade, Leopold Bros. has continued to elevate the Colorado spirits scene, and we can’t wait to taste what the future brings.’ -Westword

‘Saving The Planet One Bottle at a Time: The Leopold Bros. Story’

‘Todd and Scott Leopold don’t make their products sustainably because it’s the hip thing to do. In fact, you won’t find a single note on any of their spirits that labels them as organic. But they are. Family-owned and operated, efficiency—in every sense of the word—is at the heart of the Leopold Bros. business. ‘On the solid waste side, we put out one household kitchen trash can per week. That’s it,’ Todd states. Everything else is either compostable, recyclable or reusable. Todd and Scott Leopold’s commitment to sustainability has never wavered. Their innovation and ingenuity has only increased over the last 17 years. Be sure to watch them in the years to come!’ -Distiller.com

Year Founded: 1999

Region: Denver, Colorado

Founders: Todd and Scott Leopold

Master Distiller: Todd Leopold

Fun Fact: Largest malting floor in North America!

Fun Fact: One of the oldest craft distilleries in the country renowned especially for its American Small Batch Whiskey.

Leopold Bros. is an independently owned distillery founded by brothers Todd and Scott Leopold. Heritage craftsmanship with innovative design, our distillery seeks to restore the artisanship of previous generations while adding a conservationist mindset to that legacy.

Todd Leopold received his diploma in Malting & Brewing from the Siebel Institute of Technology in Chicago in 1996. After graduation, he trained at the Doemens School in Munich focusing on the production of lager beers. He has apprenticed at several breweries and distilleries throughout Europe. Scott Leopold began his career in manufacturing after receiving a B.A. in Economics and a B.S. in Industrial Engineering from Northwestern University then a Masters in Environmental Engineering from



Stanford University. He spent the early part of his career engineering environmentally sustainable manufacturing processes for Fortune 500 companies as well as designing wastewater treatment systems. At Leopold Bros, we are dedicated to an ethos of hard work, humility, and a painstaking attention to detail. We produce each spirit using the best possible methods, rather than the easiest, and strive for balance and harmony throughout our portfolio. By restoring practices long removed for their inefficiencies and remaining in concert with nature, our spirits are a return to analog style in an increasingly digital world.

In the mid-2000s, Todd and Scott relocated Leopold Bros. operations from Michigan to their home state of Colorado to focus solely on distilling. They opened shop in a small, rented, workspace in an industrial neighborhood in northeast Denver. Several years later, Todd and Scott purchased four acres of nearby land to build out their ideal distillery, including systems to create a zero-waste facility by recycling water, composting, and other methods. In addition, a larger space to accommodate all their fermenters and stills, the site would also be home to Colorado’s first distillery malting floor and kiln, as well as a dunnage-style barrelhouse, a tasting room, and education center. The Leopold Bros. distillery as it stands today opened in 2014.



The ingredients

We pride ourselves on using only the best grains, fruits, botanicals, herbs, and spices. We never use flavoring agents, artificial flavors or colors, glycol, glycerin, or high fructose corn syrup. We are committed to using only the highest quality ingredients from family farms and orchards like our rye fields located only twenty-five miles north of our distillery, the barley growing in Colorado's San Luis Valley, the Palisade peaches on Colorado's Western Slope, and more.



The Barrelhouse

Our onsite dunnage-style barrelhouse is capable of holding up to two thousand barrels at full capacity. The barrels range from virgin American white oak with charred interiors, to Oloroso sherry casks, to used French oak barrels. In maintaining our commitment to environmental sustainability, the entire barrelhouse is naturally lit by skylights, and contains no climate control thereby cutting down on water and electricity use.



The Stills

We are home to eight stills in five different styles, made by some of the finest craftsmen in the world. We are the first distillery in the world in over fifty years to run distillations of a Three Chamber Still, a truly rare and unique piece of engineering and art. The results are two dozen unique spirits.



The Malt Floor

Taking one of the earliest possible steps in spirits production, we floor malt our own Colorado-grown grains on-site at our distillery. We are one of a handful of distilleries in North America, and the only one in Colorado, that utilizes this method that dates back centuries. Expansion of our malting facility is underway. In 2020 we will open The Malt House on the distillery grounds. This multi-story building will make us one of the largest floor malting operations in the world.



The Fermenters

In keeping with the practices of traditional methods, we adhere to the Pre-Prohibition technique of mashing and fermenting our grains at lower temperatures for longer periods of time than most distilleries today. We even ferment mashes to make our own neutral grain spirit instead of shipping it in from a mass producer.

'Twenty years since its debut, Leopold Bros. still leads the charge in Denver's distilling scene.'

Esquire



Bottled in Bond Bourbon Whiskey

'Best Whiskies in Every State' – Esquire 2019

'Colorado is one of the foremost states when it comes to craft whiskey.'

50% ABV / 100 Proof
64% Corn 21% Malted Barley 15%
Abruzzi Heritage Rye

Open fermentation in wooden tanks with both house-cultured and indigenous yeast strains. Pot distilled and unfiltered. Aged five years in new American white oak charred barrels on earthen floors in the distillery's unheated dunnage-style bonded warehouse.

The aroma is heavily influenced by the barley with floral and grain notes over hints of cocoa, apple, and crusty bread. The palate opens with a richer mouth-feel and a hint of ripe pear followed by English toffee, baking spices, and a dash of pepper. The finish very smooth with an almost Manhattan cocktail note.

8-Year Bourbon Whiskey



The Leopold Bros 8 year old cask strength Bourbon is not just the oldest whiskey we've released in our history, it's also the highest in proof. We fill all of our barrels at 50% ABV and, over the course of just a few years in our earthen-floor, dunnage-style warehouse, we don't see much fluctuation in proof. However, after 8 years of steady maturation, we're starting to see a bit more evaporation of water, leading to an increase in alcohol percentage, which makes this cask strength release of our Bourbon quite an anomaly. At over 55% ABV, it has more punch and concentration than anything we've released previously. While our 8 year old Bourbon had plenty of heat, that extra alcohol overpowered some of the sweetness we were hoping to taste, which led Todd to ask: "What if we threw this back into used Three Chamber Rye whiskey barrels for a few extra months?" It turns out that extra maturation was just what this whiskey needed, adding flavors of sweet grains and graham crackers as well as an oiliness from the viscosity of the whiskey still left in those casks. Coupled with the inherent flavors of candied apricot, and orange marmalade found regularly in our whiskies, the concentration of flavor on display in our 8 year old Bourbon is truly remarkable. We hope you enjoy its unique character as much as we do.

Gin No. 25



We looked to the orange orchards on the rolling hills of Santa Catarina, Brazil to start. Green and Red Mandarin Oranges have grown in this region for centuries, and it is here that we found the flavors we were seeking. When this fruit is harvested in September, the Mandarin Orange is green in color, yielding an aromatic peel used in cuisines around the world. When these same Oranges are harvested in late December, they yield a reddish fruit that has a floral and intense citrus aroma similar to its cousin, the Tangerine. Leopold Bros. distills Santa Catarina's Green and Red Mandarin Oranges separately, blending the two distillates together in the final gin. This allows the two contrasting flavors to work in concert, marrying citrus and floral notes to a piquant finish. In addition to the citrus, we finish the Gin with earthy and savory notes using Orris Root, Juniper, Sri Lankan White Pepper, and South African Rooibos Tea.



American Small Batch Gin

'Best American Gin' -The Wall Street Journal

'The pioneers of the American small batch gin.' -Gizmodo

Top 10 New American Gins: *"Isn't just one of the finest of the craft gins, it's one of the best craft products on the market."* -Drink Spirits

In creating this classic American gin, we sought to honor each ingredient's distinctive profile through the meticulous practice of fractional distillation, where each element is distilled individually. Through this method, we capture the brightness of Pomelos and Valencia Oranges, the savory notes of Coriander and Cardamom, and the gentle foundation of Juniper Berries and Orris Root. After completing six separate distillations of intentionally sourced botanicals and citrus elements, we bring the distillates together to become this uniquely welcoming spirit.



Navy Strength American Gin

92 Points - Gold Medal - Beverage Tasting Institute

Spirits Winner - Good Food Awards

'5 Colorado Gins to Try Right Now' -Liquor.com

Best Navy Strength Gins - Imbibe

"Colorado-based Leopold Bros. distills each component of its navy strength gin separately—ranging from juniper to bergamot—then blends them together. The result is very much an American interpretation of the style, with a piney aroma up front followed by floral and botanical flavors. The long, perfumed finish can hold its own against any tonic."

In the 18th century, the Royal Navy rationed "proof spirits", later dubbed "navy strength", for their ships' crews. These spirits with ABVs exceeding 55%, were stored alongside gunpowder, and were intentionally kept at a higher proof to protect the powder from damage should the spirit leak from their barrels, and drench the munitions. Once fermentation of our house-made spirit is complete at our distillery, each ingredient is distilled individually. This practice expresses the character of each distinctive profile to create a commanding, aromatic 57% ABV gin honoring its maritime tradition.



Summer Gin

Spirits Winner - Good Food Awards

Inspired by the warm and lively feel of summertime, Todd Leopold conceived this citrus-forward and bright gin to be enjoyed throughout the season. This gin draws on the warm climates from which its exceptional ingredients are harvested by hand: Spanish Blood Oranges for a rich sweetness, French Immortal Flowers and Juniper Berries for a cool and clean flavor, and Australian Lemon Myrtle for a fresh, citrus finish. Each ingredient is distilled individually to honor its distinctive flavors. Released in small quantities during the summer, Leopold's Summer Gin complements its seasonal namesake in spirited form.



Absinthe Verte

Good to Know: Bottles may contain natural botanical sediment.
To disperse sediment, simply turn bottle upside down 1-2 times before opening.

Our Absinthe Verte is produced following the traditions of 19th Century European master distillers. That means we start with a grape distillate base (in our case, this means imported Chilean Pisco) and add the required ingredients to constitute absinthe: anise seed, fennel, and grande wormwood. Other botanicals are also added to our small batch still. Following distillation of this blend, we naturally color the result by steeping the distillate in coloring herbs such as lemon balm and hyssop. The result is a brilliantly emerald green spirit that is the perfect touch for classic cocktails such as The Sazerac.



Aperitivo

'A Guide to the Best American Amari and Aperitivi.' - Punch

"This ruby-red aperitivo has flavors reminiscent of an old-school face powder compact—in a good way. Aromatically, it shows distinct notes of roses, Indian spices, turmeric, mint. These follow through on the palate, but are met with a red cherry liqueur note, reminiscent of a far more delicious version of a Luden's cough drop"

Good to Know: Bottles may contain natural botanical sediment.
To disperse sediment, simply turn bottle upside down 1-2 times before opening.

In line with the traditional Italian style, the spirit centers around major flavor components: bitterness from gentian root and sweetness from cane sugar. Citrus is the third major component, so we add distilled coriander and grapefruit peels to give Leopold Bros. Aperitivo a bright, citrus aroma. We mix these components with a variety of fragrant flowering botanicals, including hyssop and Artemisia pontica. We color the cordial with natural cochineal, which adds the vibrant red color that one expects from a traditional Aperitivo as it has been used in spirits for hundreds of years. Cochineal is a completely natural scarlet dye made from crushed insect, ethically sourced from South America.



Maraschino Liqueur

Spirits Winner - Good Food Awards

'7 Maraschino Liqueurs to Try Right Now' -Liquor.com 2020

In the tradition of fruit brandies, we start by macerating and fermenting small Marasca cherries from Croatia and distill the resulting cherry mash. We then add coriander and Montmorency cherry distillate and sweeten the blend with honey to create a soft and subtle liqueur with mild almond-like notes that are derived from the cherry pits. You will find the beauty of this liqueur in the nose when adding it to classic cocktails.

Good to Know: Our spirits are proudly made with real fruit, and no artificial preservatives. As such, the fruit will naturally oxidize over time. We recommend consuming within 60 days of opening if left open at room temperature. To extend further, place bottle in a refrigerator for up to 120 days.



American Orange Liqueur

Leopold Bros. steeps Curaçao and Bergamot oranges in spirit, then carefully distills the oranges in a forty gallon still, separating the clean citrus aromas from the bitterness that is inherent in the citrus pith. The resulting distillate rests in glass carboys, which softens the flavors and relaxes the mouthfeel. The liqueur is then sweetened with agave, but remains drier than other orange liqueurs. The Belgian candy sugar gives it a bit of a lasting confectioner's finish. Leopold Bros. American Orange enlivens spirits of all varieties from whiskey, to tequila, to fernet, to gin, and more.

Good to Know: Our spirits are proudly made with real fruit, and no artificial preservatives. As such, the fruit will naturally oxidize over time. We recommend consuming within 60 days of opening if left open at room temperature. To extend further, place bottle in a refrigerator for up to 120 days.

90 Points – Gold Medal - Beverage Tasting Institute



Orange Blossom Cordial

The Leopold Bros Orange Blossom Cordial starts with individual double-distillations of blood oranges and neroli—an orange blossom oil that has been produced for hundreds of years—which are blended together and sweetened with Belgian candi sugar to finish. Neroli comes from the eponymous town near Rome, where the former Princess of Nerola, Anne Marie Orsini, fell in love with the scent of the local orange blossoms back in the 1600s. The princess soon discovered that the blossoms contained an essential oil that could be used as a perfume to scent her clothes as well as her baths. Her obsession with neroli became a lifestyle. Princess Orsini wore the neroli scent so frequently that it became a sensation with the Italian aristocracy. The essential orange blossom oil was eventually christened after the town from which it hailed, and used for centuries to come in various perfumes, bath and beauty products, as well as flavoring agents. Distilling the neroli separately from the blood oranges gives us greater control over the final blending, and the addition of Belgian candi sugar transforms the flavor of the Andalusian citrus into a confectionery tang. The resulting cordial balances that candied sweetness with the vibrancy of the citrus, and the delicacy of the orange blossom's aroma—the same fragrance that captivated a princess all those centuries ago.

Sour Lime Cordial



Sourced from the orchards along the Gulf Coast of Veracruz de Ignacio de la Llave, Persian limes yield a fresh aroma reminiscent of fresh lilacs. We distill these fragrant limes in an Eau de Vie still, adding a touch of cane sugar and house-made lactic acid to lend this cordial its intensely tart finish. This cordial mixes beautifully in all manner of mezcal, tequila, and rum drinks. Try it as a substitute for lime juice to elevate a cocktail from ordinary, to memorable. Mix it with ginger beer to create a Sour Lime Buck with stunning results, or pour some into the neck of a cold lager instead of a wedge.