

Å \ J S T

IT ALL BEGAN WITH A PASSION.



ABOUT US

Wolfgang Thomann discovered distilling for himself 30 years ago. With an old copper pot still, fruits from his garden, and a few hard-working hands, he distilled schnapps for the first time. The result? Remarkably enjoyable and full of heart.

Soon the whole family got a taste for something new. They developed an idea of gin. Their gin. Apart from fruit schnapps, but with the cultural heritage of distillation in mind. Wolfgang knew right away what it should taste like and what it would stand for. For taste, a lot of attention to detail in every drop and, of course, for family. Nature is what's in it. Botanicals, as they say for gin. Colloquially, we would say „some twigs.“ That's why we named it after the local word for branches: Aeijsst.



Find your center with us.

H O M E

In the steep green hills of southern Styria, the view stretches far and wide. To stand here in the hills and take roots is what makes this piece of land beautiful. Scenically embedded in it is the idyllic village of St. Nikolai im Sausal. You can find us in the center here. Spiritually, perhaps. But above all, geographically in the middle of the town, opposite the town hall.

The small market town with just under 2,300 inhabitants is a laid-back place. Maybe because the people are at ease here, and everyone is direct and personal with each other. Perhaps also because we run the local distillery. Most definitely, however, because if you're going to stop, you'll choose a far-reaching view of a beautiful patch of land for it. Then you take down roots as we did in St. Nikolai.

We say it's handcrafted,
but really, it comes from the heart.

Named for the
branches that our
botanicals grow on.

500ML 43,5% VOL.

AT-BIO 301



PALE GIN

Our first Aeijst is the Styrian Pale Gin. Strictly speaking, it is a London Dry Gin. By calling it Pale, we decided to label what we stand for – clarity and simplicity. Inside and out. Aeijst is made from 100% organic ingredients. Nine different botanicals were first tasted individually and then combined into one harmonious recipe. Handmade with honest conviction. Balanced in taste. Puristic, but not simple.



A true branch
casts a shadow.



UMBRA GIN

500ML

41,5% VOL.

AT-BIO 301

Aeijs Umbra is a very expressive gin. We named it after the Latin word for shadow, matching its dark nature. The tone is set by the deep aroma of roasted cocoa beans from the Styrian Zotter Chocolate Factory. The fruity and spicy aromas of the botanicals were rearranged entirely for a new composition. Umbra has more to do with painting than classic recipe creation. Picturesque in taste. Sensitive, but not naive.

Every strong branch
needs good soil.



PEAT GIN

500ML

44,5% VOL.

AT-BIO 301

Aeijsst Peat is the first of its kind. We named it in English after the fibrous bog soil. It's a gin from juniper berries that we smoked over Styrian peat harvested from the high moor of Garanas. Besides lending its distinct taste, peat also became the namesake for us. It unmistakably captures the terroir of Styria in a bottle of Aeijsst. Unusual accent, unexpected depth. Unconventional, but not complicated.

If it was just any other gin,
it would have any other name.

Good taste likes to
branch out.

FAMILY TREE

A distillate is always a statement. We hadn't finished all we had to say about gin. Aejst is now three Aejst. The thing is, we find gin so fascinating as a spirit that we wanted to draw more flavors out of the juniper berry. So now there are three flavors of Aejst, each with a character of its own: Classic. Playful. Sly. All three of them inhabit a part of the gin flavor spectrum for us. All three are gins of our own making. They are clearly related. All from the same house and all made entirely from organic ingredients. Essentially, they're from the same family tree. They complement each other and complete gin for us. All three show their distinctive attitude. That's how we define good taste.

Our doors are always open, especially for new flavors. On commission, we realize custom gin creations and ideas in our distillery. We want to savor the possibilities of trying out the most diverse directions, like a good glass of homemade spirit. When it comes to gin, we have distilled, tasted, analyzed, noted, tried out pretty much everything there is to try, and learned from all the different results. We are constantly trying new approaches. Hemp, Aronia berries, the Ayurvedic principle, and many more have already found their way into gin through us. So if you want to translate your perfect recipe for gin into a bottle or pursue a flavorful idea, you can also produce great small-batches with us.

WHITE LABEL

We (and the pot) get
fired up for good ideas.



See the taste of the region.

If you appreciate handmade gin and are intrigued by Aeijs, you are more than welcome to visit our distillery. There are several good reasons to do so: To get to know us, sample, and create. Or simply because you are traveling around southern Styria, see our sign, get curious and suddenly turn inexplicably thirsty. We are always ready to take you on a tour of our distillery and have a lot of gin available to try. But we're not always open. Please check before you come by. Find our current opening hours and our address at aeijs.at.

Come try some!



The name doesn't pass over
the tongue smoothly, but its
taste does. You can order via



AEIJST.AT

Orders from other European
countries through our partner
Wein&Co at **weinco.de**

Find it in well-stocked bars
and stores in Austria, Ger-
many and Switzerland.

As well as many other
places around the world.

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ORGANIC

AND

HANDCRAFTED