. A∖JST

IT ALL BEGAN WITH A PASSION.



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

ABOUT US



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: Aeijst.

Find your center with us.

HOME

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.







UMBRA GIN

A true branch casts a shadow.

500ML 41,5% VOL.

AT-BIO 301

Aeijst 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.

Τ **S** PEAT

PEAT GIN

Every strong branch needs good soil.

500ML 44,5% VOL.

AT-BIO 301

Aeijst 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 Aeijst. 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. Aeijst is now three Aeijst. 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 Aeijst, 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.



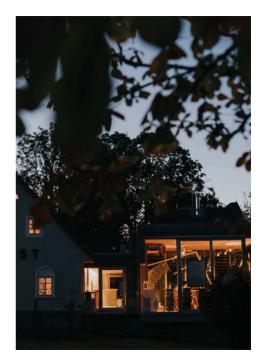
WHITE LABEL

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 Aeijst, 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 aeijst.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, Germany and Switzerland.

As well as many other places around the world.

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