

ESTD.
1999



DENVER,
COLORADO

LEOPOLD BROS. STRAIGHT BOURBON

THE WHISKEY

64% Corn

17% Malted Barley, including a blend of brewers' malts, and two-row barley floor malted on-site at Leopold Bros.

15% Abruzzi Heritage Rye

Open fermentation in wooden tanks with both house-cultured and indigenous yeast strains.

Pot distilled and unfiltered.

Aged four years in new American white oak charred barrels on earthen floors in the distillery's unheated dunnage-style bonded warehouse.

THE DISTILLERY

Brothers Scott & Todd Leopold opened Leopold Bros. in 1999 to honor Old World and Pre-Prohibition traditions when malting, fermenting, distilling, and aging a wide range of spirits on Colorado's Front Range.

Using local grains, grown on family farms, the brothers continue the time-honored practices of floor malting at our distillery while adhering to methods of zero-waste sustainability.

OUR ACCOLADES

- 2-time James Beard Award Semifinalist
- Gold Medal : Beverage Tasting Institute
- Gold Medal : San Francisco World Spirits Competition
- Featured in Esquire, The New York Times, Bon Appétit, GQ, Food & Wine, & The Wall Street Journal
- PUNCH Magazine: 'Who Will Save the Soul of American Whiskey?' by Thad Volger

www.LeopoldBros.com
Sales@LeopoldBros.com

