

Nuremberg – Whisky, Gin and High Spirits

Nuremberg doesn't only stand for beer, bratwurst and gingerbread, but is today recognized as the center of the German whisky scene and offers, with an exceptional "Nuremberg Gin", a highlight for all gin drinkers.

With the "Most Venerable Order of the Highland Circle", Nuremberg is home to Germany's oldest whisky club, established in 1990. Every two years, the 60 or so members travel to Scotland to sample single malt whisky. In the spring of 1996, the Highland Circle registered an area tartan for Franconia. This was the first German regional pattern. The Circle members support Nuremberg's city partnership with Glasgow and host a traditional "Robert Burns Supper" at the end of each January, bringing this special Scottish festival and way of life closer to the citizens of Nuremberg.

As an international public trade fair, the whisk(e)y fair THE VILLAGE has established itself as the best attended event of its type. Around 2,800 whisk(e)ys from 22 countries with an abundance of aromas and flavor nuances can be sampled here. In addition to a large selection of whisk(e)ys, the THE VILLAGE offers a relaxed atmosphere with Irish folk music, special rare spirits and many corresponding offers and professional information about whisk(e)y. More than 30 master classes during the fair provide in-depth knowledge for insiders and aficionados.

Germany's first organic whisky from natural ingredients also has its roots in Nuremberg. Brewer Reinhard Engel and his son Max Engel from the Altstadt Hof Brewery use only high-quality red special malt to distill their single malt whisky. The maturation of the organic single malt first takes place in new barrels fashioned from American white oak. Afterwards, the finishing of organic AYRER's RED takes place in barrels which have been previously used for a variety of other spirits (sherry, bourbon, port wine). The unadulterated single malt in organic quality is then bottled by hand. The AYRER's PX Sherry Cask was named Germany's best single malt whisky in 2015. Part of the product line is also an AYRER's Sherry Cask Finished and an AYRER's WHITE, which won a silver medal at Destillata 2013.

The whisky shop Gradls Whiskyfässla, which stocks almost 800 different spirits, and Scotch Broth Whisky & Whisky Academy in the Nuremberg area offer a large selection of well-known and more rare whisky labels. The Scotch Broth Whisky & Whisky Academy in Fürth offers both tastings and a whisky academy ranging from a basic course to a master class.

Manager Magazine certified the bar “Gelbes Haus” a “Top Place in the Ranks of the German Bar Landscape”. Owner Oliver Kirschner is, thanks to his unique and well-trained palate, one of the whisky luminaries in Germany. His seminars lead you into the world of this golden beverage and the selection of malts at his bar is legendary.

But it's not just the topic of whisky that is important in the “Gelbes Haus”; gin also keeps owner Oliver Kirschner busy. He has created a “Nuremberg Gin” – a mixture steeped in history. It was no other than Albrecht Dürer (1471-1528) who traveled to the Netherlands in the 16th century, where he learned about Genever and carried back the idea to produce this spirit in Nuremberg. After more than 500 years, the Gelbes Haus – a bar with tradition, joy in experimentation and a continuous search for new forms of pleasure – turned Albrecht Dürer's plan into reality. Pharmacist Alexander Damm, bar keeper Sigrid Klein and owner Oliver Kirschner have created – as an homage to the most famous son of the city – a gin with local ties. The trio were inspired by two regional specialties – Nuremberg bratwurst and Nuremberg gingerbread – for the “botanicals” in the Nuremberg gin. Featured are marjoram, pepper, mace, cloves, cardamon, all spice and lemons.