

Nuremberg: Epicenter of the German Whisky Scene

It's not only beer, sausages and gingerbread which are culinary symbols of Nuremberg: The city has become the epicenter of the German whisky scene.

With the "Most Venerable Order of the Highland Circle", Nuremberg is home to Germany's oldest whisky club, which has existed since 1990. Around 60 members meet monthly for tastings. For years, members of the Highland Circle have made regular trips to the favored production areas of Scottish single malts. In 1996, the enterprising group even created an official area tartan for Franconia – the first German regional design. Circle members are also active supporters of Nuremberg's city partnership with Glasgow. At the end of each January a "Robert Burns Supper" takes place in Nuremberg – complete with haggis (filled sheep's stomach) and ceilidh (Scottish dance party).

And Germany's best whisky comes from Nuremberg! At the Hausbrauerei Altstadtthof, it's not only beer that has been produced from high-quality barley for the last several years: Master Brewer Reinhard Engel also distils excellent single malt whiskeys with great success. After ripening in new barrels of American white oak, the unadulterated organic AYRER's RED is bottled by hand – no cold filtering, no color added. Reinhard Engel's 100% ecological "AYRER's PX 56" whisky, single-cask ripened in a Pedro Ximénez sherry cask, was awarded the highest quality award at a blind tasting in Frankfurt in December 2015. An AYRER's sherry-cask-finished and an AYRER's WHITE, which received a silver medal at Destillata 2013, are also part of the product range.

Proof that you don't only have to enjoy whisky in liquid form comes from the Nuremberg butcher Metzgerei Steiner: They have combined high-quality Scottish

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malt whisky with the finest ham. In order to fully develop the whisky aroma, the meat ripens over a slow-roasting red-beech flame. The "Grand Malt", as it is called, is one-of-a-kind and an absolute flavor experience.

The creative Nuremberg candy producer "Il Massimo" has also taken up the theme of whisky. The finest truffle pralines in combination with various high-quality whiskeys are a must for anyone who craves a highbrow indulgence.

Three large whisky merchants work in peaceful coexistence in the greater Nuremberg area. Gradls Whiskyfässla features more than 800 distillates. The owners are well-qualified experts who are willing to share their passion with beginners and teach them the philosophy of enjoying whisky. Otto Steudel, a taster committed to his work heart and soul, made a job out of his hobby in 1984 and has not only a local shop, but also does on-line trading. In near-by Fürth, Andreas Hertl even offers a "degree": The whisky academy offers three semesters from basics to a masterclass.

The Manager Magazine has awarded the "Gelbes Haus" bar in Gostenhof a "Top Place in the Ranks of the German Bar Scene". Owner Oliver Kirschner is – thanks to his unusually refined and trained senses – one of the eminent authorities on whisky in Germany. His seminars are a solid introduction to the world of this golden-brown beverage and the selection of malts in his bar is legendary.

The latest highlight of the scene is "The Village", Nuremberg's Whisky Fair. Last year, its more than 16,000 visitors catapulted it to first place in the rankings of the best-attended events of this type in Europe. The AFAG Exhibit Association offers 60 companies the opportunity to display their wares in a village backdrop with stylized house façades, small shops, a pub and cottage house and Scottish and Irish accessories. Almost 1200 whiskeys from 14 countries are available to taste. This trip around the world in search of "liquid gold" takes place each year on the weekend of the "Freizeit Messe Nuremberg".